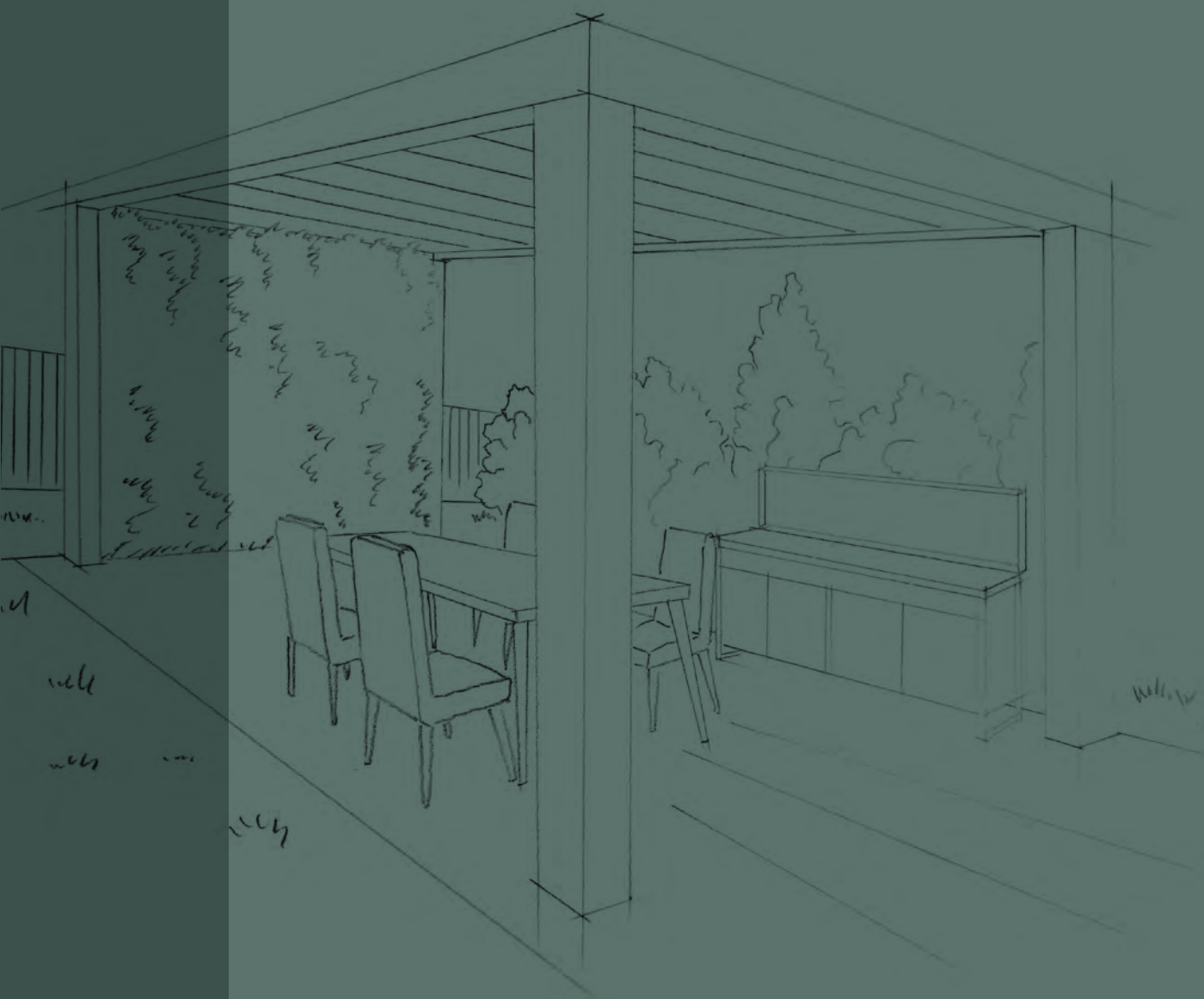


outdoor KITCHEN + UNIT

CUCINE DA ESTERNO E PIANI COTTURA . L'ECCELLENZA DELL'ACCIAIO INOX

Outdoor Kitchens and Cooktops . The Excellence of Stainless Steel
Cuisines d'extérieur et plans de cuisson . L'excellence de l'acier inoxydable
Außenküchen und Kochfelder . Die Exzellenz von Edelstahl



Since 2005

Dove arrivano

Qualità e Bellezza

con PLA.NET?

Ovunque, i nostri prodotti
garantiscono prestazioni di alto
livello, scrivendo ogni giorno
una nuova pagina nella storia di
successo di PLA.NET

Where do **quality and beauty**
converge with PLA.NET?

Everywhere. Our products ensure high performance,
shaping a new chapter in PLA.NET success story
every day.

LEVIGMATIC è professional cooking

Stabilimento operativo dal 1988, specializzato nella produzione di piani cottura in acciaio destinati alla ristorazione professionale.

Per i più rinomati marchi della ristorazione professionale:

- rappresenta lo SPECIALISTA dei piani cottura
- lavora 10 tipi di ACCIAIO in diversi spessori
- esporta in 5 CONTINENTI e 24 NAZIONI
- dispone di 2 UNITÀ PRODUTTIVE a Conegliano Veneto (Italia):

LEVIGMATIC professional cooking

Since 1988, our company has been producing stainless steel cooktops for professional kitchens.

We work with the most renowned catering brands:

- we are recognized as the SPECIALIST in cooktops
- we process 10 types of STAINLESS STEEL in different thicknesses
- we export to 5 CONTINENTS and 24 COUNTRIES
- we have two PRODUCTION FACILITIES in Conegliano Veneto (Italy)

LEVIGMATIC professional cooking

En activité depuis 1988, notre entreprise est spécialisée dans la fabrication de plans de cuisson en acier inoxydable pour la restauration professionnelle.

Nous travaillons pour les marques les plus réputées de la restauration:

- nous sommes reconnus comme SPECIALISTE des plans de cuisson
- nous travaillons 10 types d'ACIER INOXYDABLE de différentes épaisseurs
- nous exportons vers 5 CONTINENTS et 24 PAYS
- nous disposons de 2 unités de production à Conegliano Veneto (Italie)

LEVIGMATIC professional cooking

Seit 1988 tätig, ist unser Unternehmen auf die Herstellung von Edelstahlkochfeldern für die professionelle Gastronomie spezialisiert.

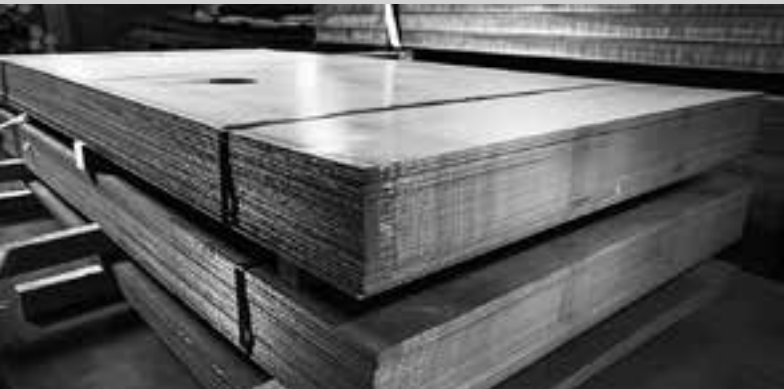
Wir arbeiten mit den renommiertesten Marken der Profiküche zusammen:

- Wir sind als SPEZIALIST für Kochfelder anerkannt
- Wir verarbeiten 10 EDELSTAHLARTEN in verschiedenen Stärken
- Wir exportieren auf 5 KONTINENTE in 24 LÄNDER
- Wir verfügen über zwei PRODUKTIONSSTÄTTEN in Conegliano Veneto (Italien)



PRODUCTION UNIT 1 - 2400 mq / 2,400 sq m

Ciclo completo produzione piastre cottura professionali.
Full production cycle of professional cooking plates.
Cycle complet de production de plaques de cuisson professionnelles.
Kompletter Produktionszyklus für professionelle Kochplatten.



PRODUCTION UNIT 2 - 2600 mq / 2,600 sq m

Ciclo completo produzione e assemblaggio collezione PLA.NET
Complete production and assembly of the PLA.NET collection
Production et assemblage complets de la collection PLA.NET
Kompletter Produktions- und Montagezyklus der PLA.NET Kollektion



PLA.NET® è outdoor cooking

è un progetto nato nel 2005,
è un marchio registrato di Levigmatic Srl
è interamente disegnato e prodotto in Italia

Dedicato a chi vuole cucinare a casa, all'esterno:

- in modo SEMPLICE e in buona compagnia
- una grande VARIETÀ DI CIBO, GUSTOSO e SENZA FUMO
- rispettando L'AMBIENTE e la SALUTE

Con prodotti in Acciaio Inox alimentare (A.304 L):

- con funzionamento a GAS o ELETTRICI
- testati e certificati da IMQ Spa e TUV GmbH

PLA.NET® outdoor cooking

conceived in 2005

a registered trademark of Levigmatic Srl
entirely designed and made in Italy

Designed for those who love to cook at home and in the open air:

- in a SIMPLE way and in great company
- with a wide VARIETY OF DISHES, always DELICIOUS and SMOKE-FREE
- fully respecting the ENVIRONMENT and HEALTH

All our products are made of (AISI 304 L) food-grade stainless steel
• available in GAS or ELECTRIC versions
• tested and certified by IMQ Spa and TUV GmbH

PLA.NET® outdoor cooking

crée en 2005

marque déposée de Levigmatic Srl
entièrement conçu et fabriqué en Italie

Pour ceux qui aiment cuisiner à la maison et en plein air:

- d'une manière SIMPLE et en bonne compagnie
- avec une grande VARIETE D'ALIMENTS, toujours DELICIEUX et SANS FUMEE
- dans le plein respect de l'ENVIRONNEMENT et de la SANTE

Tous nos produits sont fabriqués en acier inoxydable alimentaire (AISI 304 L)
• disponibles en versions GAZ ou ELECTRIQUE
• testés et certifiés par IMQ Spa et TUV GmbH

PLA.NET® outdoor cooking

gegründet 2005

eingetragene Marke der Levigmatic Srl
vollständig in Italien entworfen und hergestellt
Für alle, die das Kochen zu Hause und im Freien lieben:
• in aller EINFACHHEIT Weise und in guter Gesellschaft
• mit einer großen SPEISENVIELFALT, immer LECKER und RAUCHFREI
• völlig im Einklang mit der UMWELT und der GESUNDHEIT

Alle unsere Produkte bestehen aus lebensmittelechtem Edelstahl (AISI 304 L)
• Erhältlich als GAS- oder ELEKTRO-Version
• Geprüft und zertifiziert von IMQ Spa und TÜV GmbH





outdoor
KITCHEN

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outdoor KITCHEN

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M.90

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183.D
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95.ICE

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CAB.2

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KITCHEN

outdoor UNIT

UNIT collection pg 52

CHEF
ROCK
CC
CA
CA.SMART ROCK

Accessori / Accessories pg 74

UNIT
UNIVERSAL

NÒVA

Kitchen
K.246
Madià
Sideboard / Buffet / Sideboard
M.150
Finitura
Finish / Finition / Ausführung
Textured Black

NÒVA

collection



Textured Black



Smooth matte Blue



Textured Sand

Con Nòva collection, la cucina outdoor si completa con altri complementi. Un corpo centrale con piano unico, due moduli laterali che si aprono sui fianchi, uno dei quali integra un frigorifero inox da esterno. Acciaio inox verniciato in 3 colori.

The Nòva collection enriches the outdoor kitchen with additional modular elements. A central body with a seamless worktop is joined by two side-opening modules, one of which houses an integrated outdoor stainless steel refrigerator. The powder-coated stainless steel structure is available in three colours.

Avec la collection Nòva, la cuisine d'extérieur s'enrichit d'éléments modulaires supplémentaires. Un corps central avec plan de travail sans joints est complété par

deux modules latéraux ouvrants, dont l'un intègre un réfrigérateur d'extérieur en acier inoxydable. La structure en acier inoxydable peint, disponible en trois coloris.

Die Nòva-Kollektion bereichert die Outdoor-Küche um zusätzliche modulare Elemente. Eine zentrale Einheit mit einer nahtlosen Arbeitsplatte wird von zwei seitlich zu öffnenden Modulen ergänzt, von denen eines einen integrierten Outdoor-Kühlschrank aus Edelstahl beherbergt. Die Struktur besteht aus pulverbeschichtetem Edelstahl und ist in drei Farben erhältlich.

Kitchen
K.246

Modia
Sideboard / Buffet / Sideboard
M.150

Finitura
Finish / Finition / Ausführung
Smooth matte Blue

design | **Marco De Luca . Francesco Massimo**

NÒVA

Kitchen
K.246
Madie
Sideboards / Buffets / Sideboards
M.90 (x2)
Finitura
Finish / Finition / Ausführung
Textured Sand



NÒVA

Kitchen
K.246
Madie
 Sideboards / Buffets / Sideboards
M.90 (x2)
Finitura
 Finish / Finition / Ausführung
Textured Sand

ANTA LATERALE

Side door
 Porte latérale
 Seitentür



BARRA LED SU COPERCHIO CENTRALE

LED light bar on central
 module lid
 Barre lumineuse LED sur
 couvercle central
 LED-Leiste auf der zentralen
 Abdeckung



TRE COPERCHI CON APERTURA/CHIUSURA A PISTONI

Three lids with gas-spring
 opening and closing
 Trois couvercles avec
 ouverture et fermeture par
 vérins à gaz
 Drei Deckel mit
 Gasdruckfeder-System zum
 Öffnen und Schließen

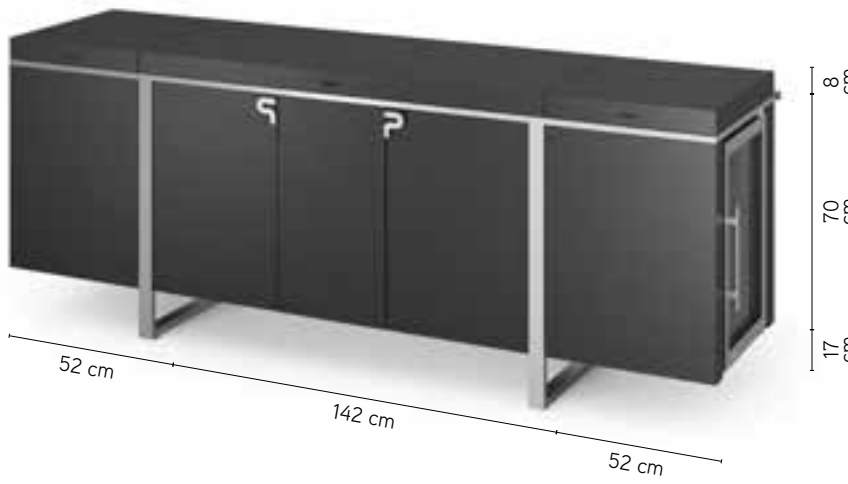


NÒVA

K.246

L 246 x P 69 x H 94 cm

146 Kg

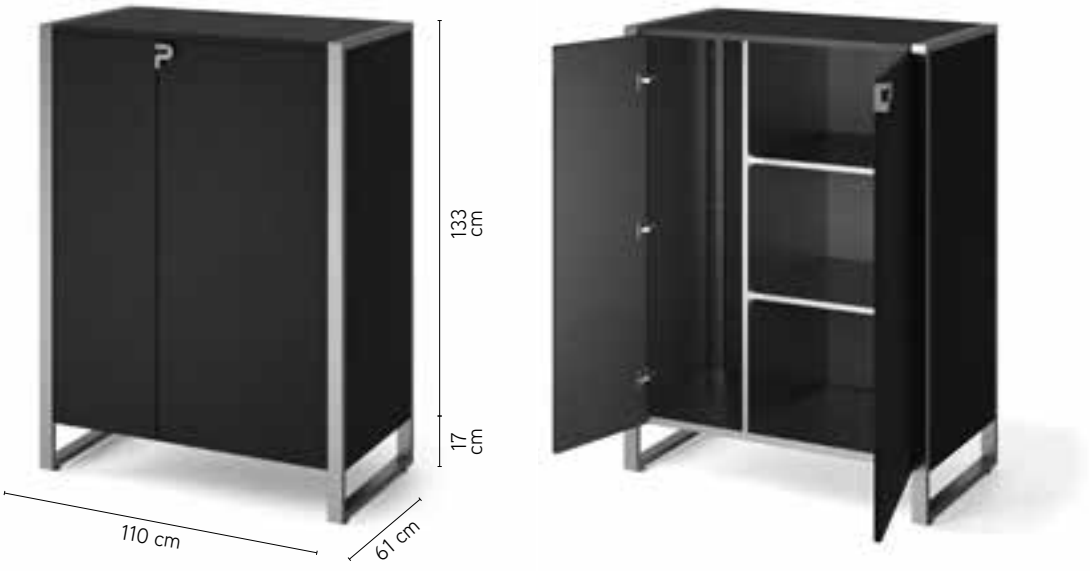


NÒVA

M.150

L 110 x P 61 x H 150 cm

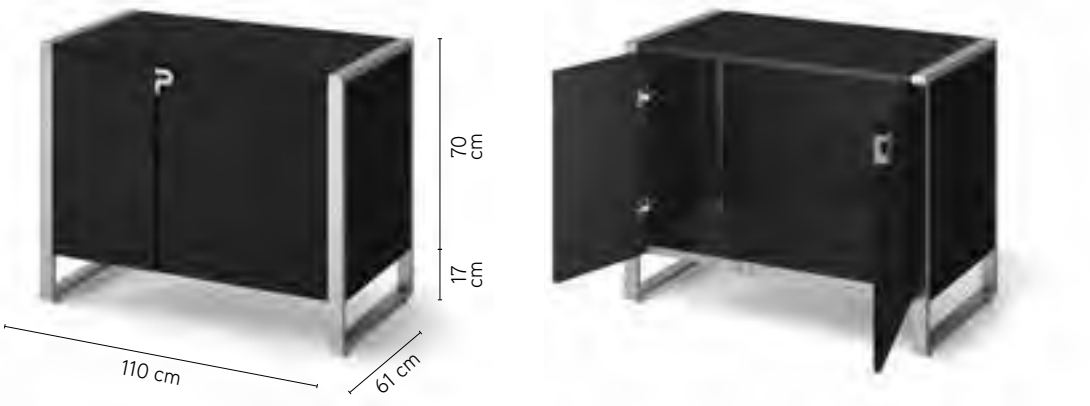
95 Kg



M.90

L 110 x P 61 x H 87 cm

54 Kg



- A. 3 coperchi indipendenti di protezione (non cottura) con supporto a piston**
3 independent protective lids (not suitable for cooking) with gas springs support
3 couvercles de protection indépendants (non destiné à la cuisson) avec vérins à gaz
3 unabhängige 3 Schutzdeckel (nicht zum Kochen geeignet) mit Gasdruckfedern
- B. 2 ante centrali con Easy Stop e pannello fisso centrale**
2 central doors with Easy-Stop system and fixed central panel
2 portes centrales avec système Easy Stop et panneau central fixe
2 Mitteltüren mit Easy-Stop System und festem Mittelpanel
- C. 1 modulo anta laterale sinistra con Easy Stop**
1 left-side door module with Easy Stop system
1 module porte latérale gauche avec système Easy Stop
1 seitliches Türmodul links mit Easy-Stop-System
- D. Gambe Inox con piedini regolabili, predisposti per utilizzo kit ruote**
Stainless steel legs with adjustable feet, pre-drilled for wheel kit installation
Pieds en acier inoxydable avec patins réglables, prédisposés pour l'installation d'un kit de roues
Edelstahlbeine mit verstellbaren Füßen, vorgebohrt für die Montage eines Rollensatzes
- E. 1 modulo frigo laterale destro**
1 right-side refrigerator module
1 module réfrigérateur latéral droit
1 Kühlschrankmodul rechts



PIANO CUCINA: TOP CENTRALE UNICO

WORKTOP: SEAMLESS CENTRAL WORKTOP | PLAN DE TRAVAIL : PLAN DE TRAVAIL CENTRAL SANS JOINTS | ARBEITSPLATTE: ZENTRALE NAHTLOSE ARBEITSPLATTE



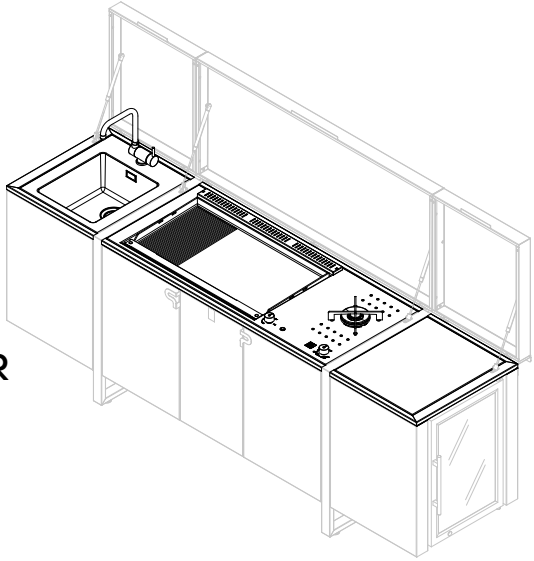
Top unico in Acciaio Inox disponibile in più combinazioni di elementi cottura e lavaggio, sia a gas che elettrico
Seamless stainless steel worktop, available in multiple layouts for cooking and washing elements, both gas and electric.
Plan de travail sans joints en acier inoxydable, disponible en plusieurs combinaisons d'éléments de cuisson et de lavage, en version gaz ou électrique.
Nahtlose Edelstahl-Arbeitsplatte, erhältlich in verschiedenen Kombinationen aus Koch- und Spülelementen, sowohl in Gas- als auch in Elektroausführung

COMPOSIZIONI TOP DISPONIBILI

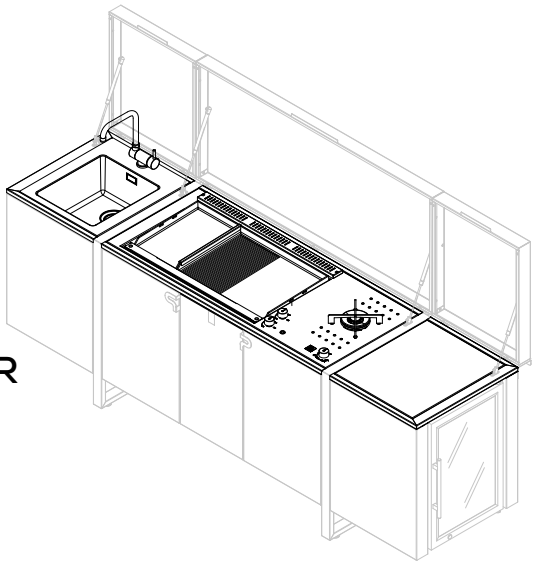
AVAILABLE WORKTOP LAYOUTS | CONFIGURATIONS DES PLANS DISPONIBLES | VERFÜGBARE ARBEITSPLATTEN-KOMBINATIONEN



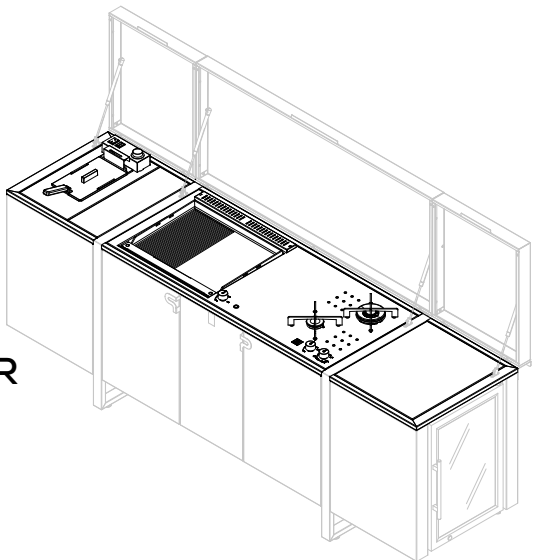
N1 LR
N1 L



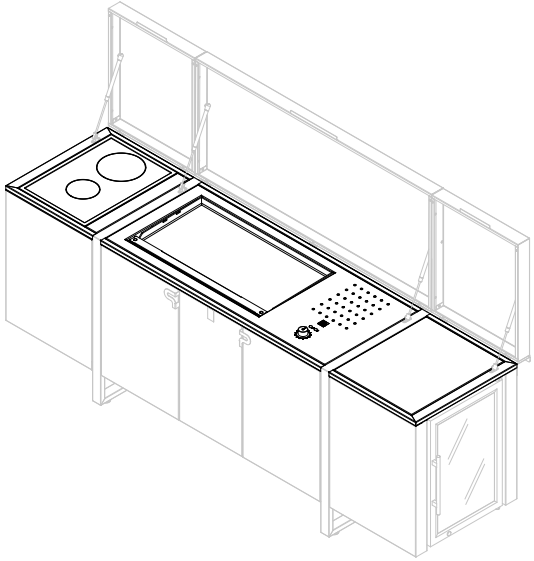
N2 LR
N2 L



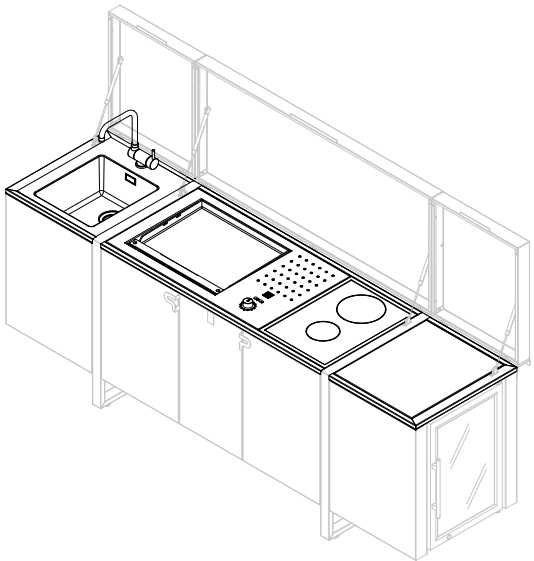
N3 LR
N3 L



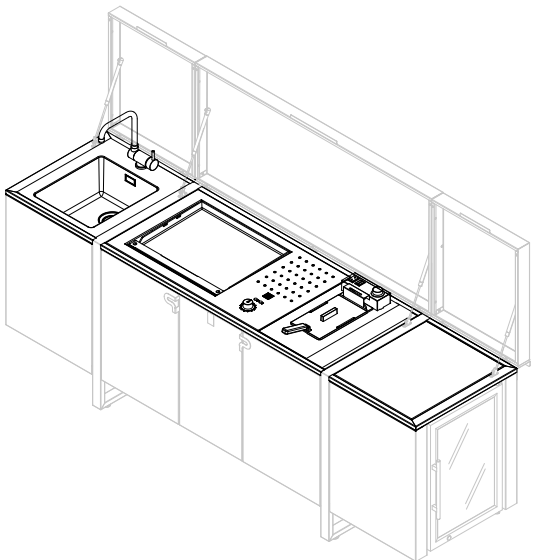
N4



N5



N6

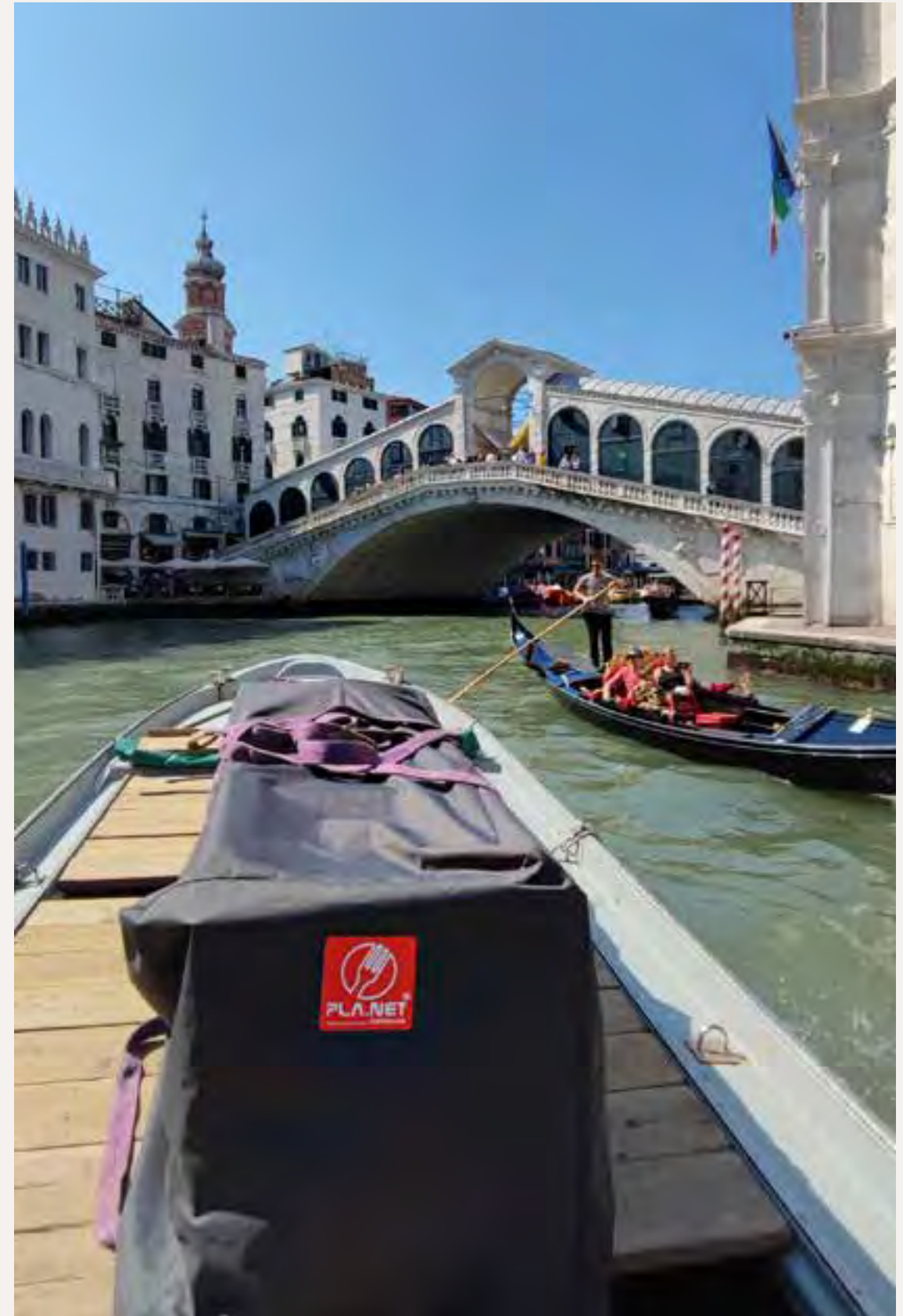
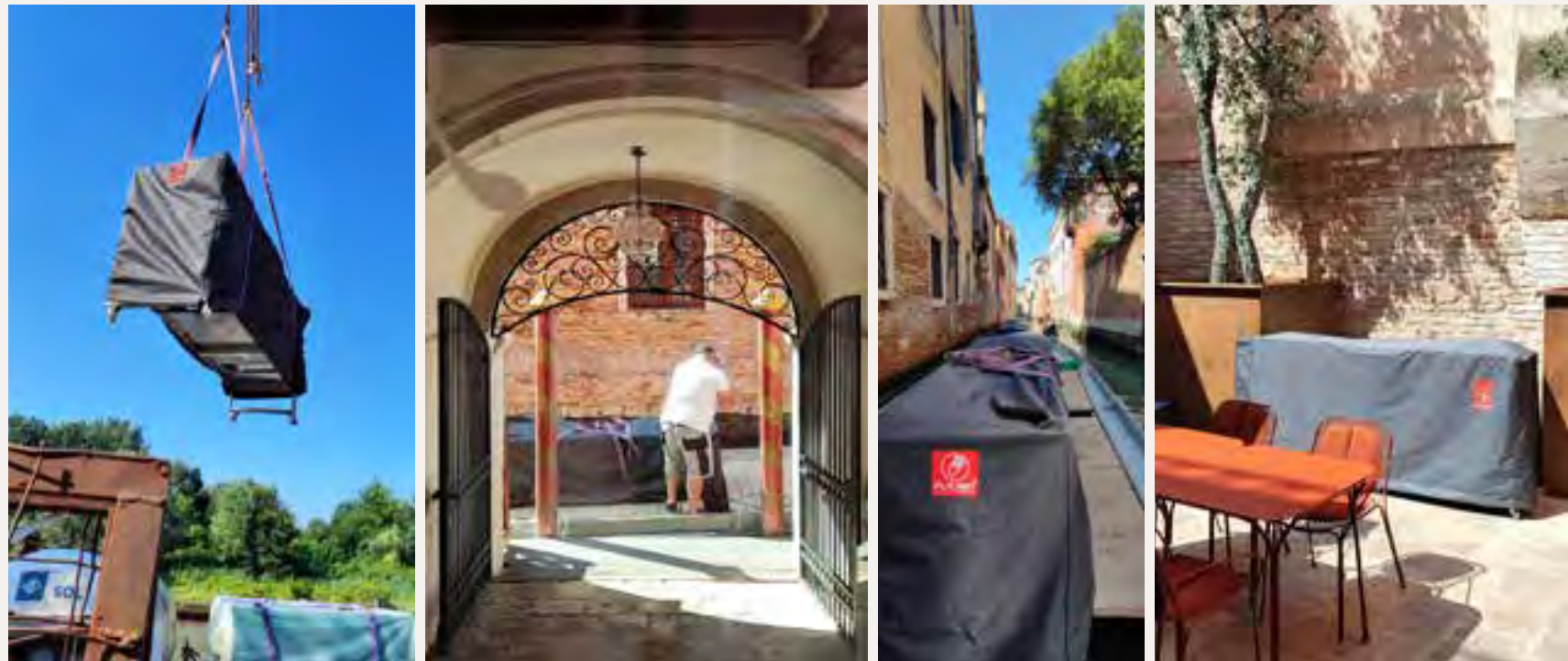


Qualità e Bellezza

fanno molta strada con PLA.NET,
arrivando ovunque ci sia un
desiderio da realizzare.

Quality and beauty
set the pace for PLA.NET,
arriving wherever a dream comes to life.

Project in **VENICE** Italy



OASI

collection



Textured
Black



Inox/PB



Inox/PM



Inox/PB



Inox/PM

205.D
95.ICE

183.D
142.D
95.D

Con Oasi collection la cucina outdoor é versatile: una gamma di quattro misure disponibili, con piano cottura a scelta tra top unico o più elementi componibili. Disponibile in inox o nelle varianti verniciate.

The Oasi Collection brings versatility to outdoor cooking. Available in four sizes, it offers a choice between a seamless worktop or various modular units. Available in stainless steel or a selection of powder-coated finishes

La collection Oasi apporte une grande modularité à la cuisine d'extérieur: disponible en quatre dimensions, elle permet de choisir entre un plan de travail sans joints ou plusieurs éléments

modulables. Disponible en acier inoxydable ou en finitions thermolaquées (peintes).

Mit der Kollektion Oasi wird die Outdoor-Küche vielseitig: in vier verfügbaren Größen haben Sie die Wahl zwischen einer nahtlosen Arbeitsplatte oder flexiblen Kombinationselementen. Verfügbar in Edelstahl oder in verschiedenen pulverbeschichteten Farbvarianten

Kitchen
205.D T

Madia
Sideboard / Buffet / Sideboard
M.90 (x2)

Finitura
Finish / Finition / Ausführung
Textured Black

design | **Marco De Luca . Francesco Massimo**



OASI

COPERCHIO UNICO

One-piece full Lid
Couvercle unique
Einteiliger Gesamtdeckel



MENSOLA LATERALE PIEGHEVOLE

Foldable side shelf
Étagère latérale rabattable
Klappbare Seitenablage



APERTURA ANTE

Door Opening
Ouverture des portes
Türöffnung

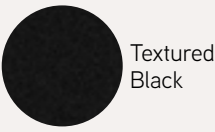


◀ PIANO A INDUZIONE E PIASTRA ELETTRICA

Induction hob and electric
cooking plate
Plaque à induction et Plaque
de cuisson électrique
Induktionskochfeld und
Elektro-Grillplatte

L 205 x P 56+7 x H 87 cm

135 Kg



Textured Black



PIANO CUCINA: TOP UNICO

WORKTOP: SEAMLESS WORKTOP | PLAN DE TRAVAIL: PLAN DE TRAVAIL SANS JOINTS | ARBEITSPLATTE: NAHTLOSE ARBEITSPLATTE

Coperchio in Acciaio Inox verniciato Black
Black powder-coated stainless steel lid
Couvercle en acier inoxydable thermolaqué noir
Pulverbeschichteter schwarzer Edelstahldeckel

4 ante in Acciaio Inox verniciato Black con Easy Stop
4 black powder-coated stainless steel doors with Easy-Stop system
4 portes en acier inoxydable thermolaqué noir avec système Easy-Stop
4 pulverbeschichtete schwarze Edelstahltüren mit Easy-Stop-System

Gambe Inox con piedini regolabili, predisposti per utilizzo kit ruote
Stainless steel legs with adjustable feet, pre-drilled for wheel kit installation.
Pieds en acier inoxydable avec patins réglables, prédisposés pour l'installation d'un kit de roues.
Edelstahlbeine mit verstellbaren Füßen, vorgebohrt für die Montage eines Rollensatzes.



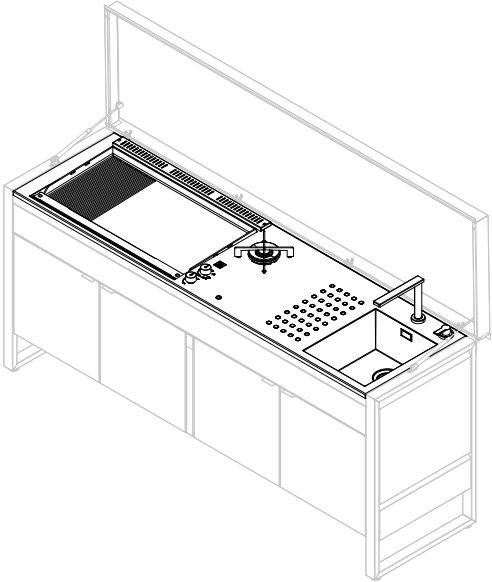
Top unico in Acciaio Inox disponibile in più combinazioni di elementi cottura e lavaggio, sia a gas che elettrico
Seamless stainless steel worktop, available in multiple layouts for cooking and washing elements, both gas and electric.
Plan de travail sans joints en acier inoxydable, disponible en plusieurs combinaisons d'éléments de cuisson et de lavage, en version gaz ou électrique.
Nahtlose Edelstahl-Arbeitsplatte, erhältlich in verschiedenen Kombinationen aus Koch- und Spülelementen, sowohl in Gas- als auch in Elektroausführung.

COMPOSIZIONI TOP DISPONIBILI

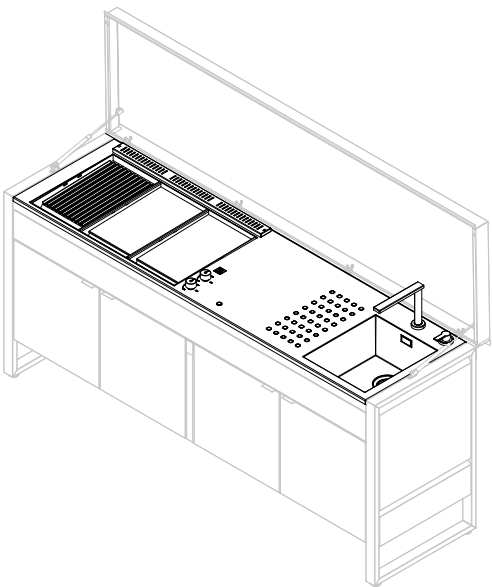
AVAILABLE WORKTOP LAYOUTS | CONFIGURATIONS DES PLANS DISPONIBLES | VERFÜGBARE ARBEITSPLATTEN-KOMBINATIONEN



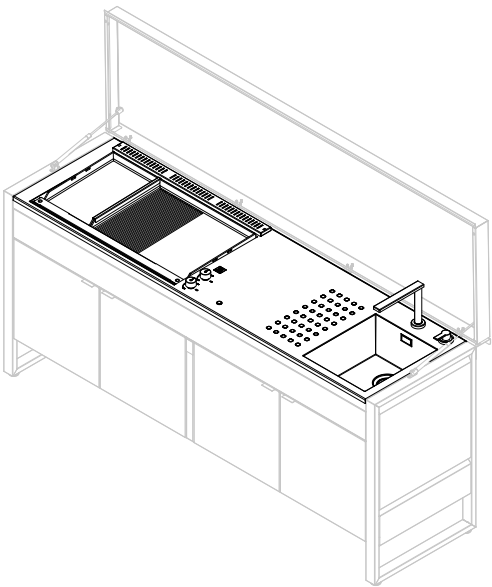
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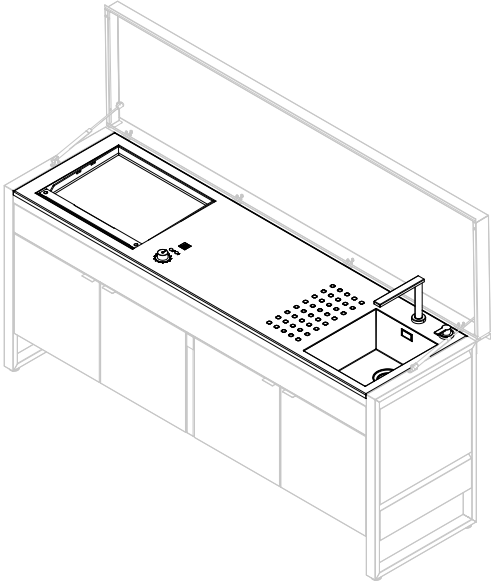
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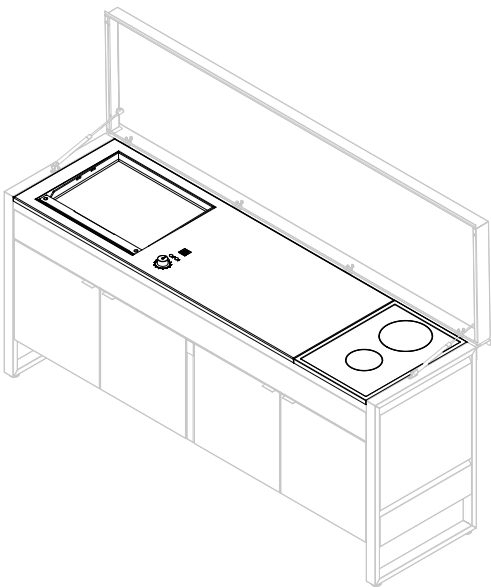
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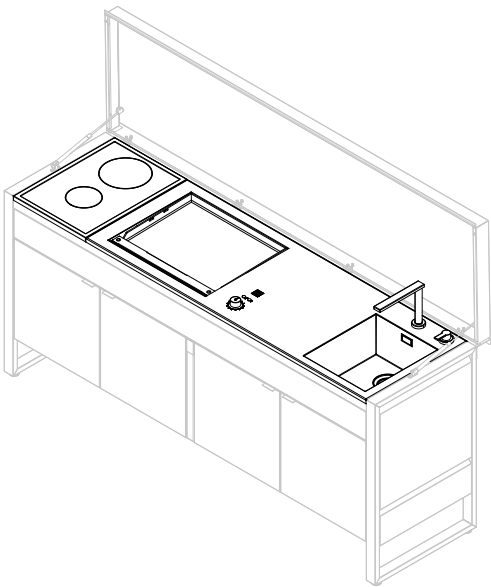
T7



T8



T9



OASI

205.D

L 205 x P 56+7 x H 87 cm

135 Kg

- Textured Black
- Inox/PB
- Inox/PM



PIANO CUCINA: TOP COMPONENT

KITCHEN WORKTOP: MODULAR WORKTOP | PLAN DE CUISINE: PLAN DE TRAVAIL MODULABLE | KÜCHENARBEITSPLATTE: MODULARE ARBEITSPLATTE

Coperchio e fascia in Inox verniciati Black o Moka
Lid and fascias in black or moka powder-coated stainless steel
Couvercle et bandeau en acier inoxydable thermolaqué noir ou moka
Deckel und Leisten aus Edelstahl, schwarz oder moka pulverbeschichtet

4 ante in Acciaio Inox con Easy Stop
4 stainless steel doors with Easy-Stop system
4 portes en acier inoxydable avec système Easy-Stop
4 Edelstahltüren mit Easy-Stop-System

Gambe Inox con piedini regolabili, predisposti per utilizzo kit ruote
Stainless steel legs with adjustable feet, pre-drilled for wheel kit installation
Pieds en acier inoxydable avec patins réglables, prédisposés pour l'installation d'un kit de roues.
Edelstahlbeine mit verstellbaren Füßen, vorbereitet für die Montage eines Radsatzes



Top in Acciaio Inox personalizzabile con una vasta gamma di piani cottura, fornelli a gas o elettrici, da completare con lavello e piani di lavoro
Stainless steel worktop, customizable with a wide range of cooking plates, gas or electric burners, to be completed with sink units and work surfaces.
Plan de travail en acier inoxydable personnalisable avec une large gamme de plaques de cuisson, feux à gaz ou électriques, à compléter avec évier et plans de travail.
Individuell gestaltbare Edelstahl-Arbeitsplatte mit einer großen Auswahl an Kochelementen, Gas- oder Elektroherden, ergänzbar durch Spülbecken und Arbeitsflächen.

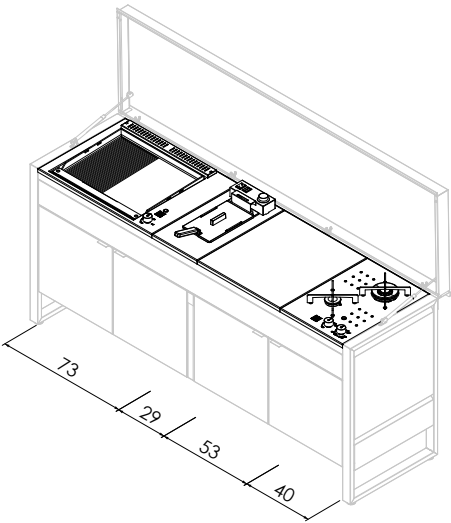
COMPOSIZIONI TOP DISPONIBILI

AVAILABLE WORKTOP LAYOUTS | CONFIGURATIONS DES PLANS DISPONIBLES | VERFÜGBARE ARBEITSPLATTEN-KOMBINATIONEN

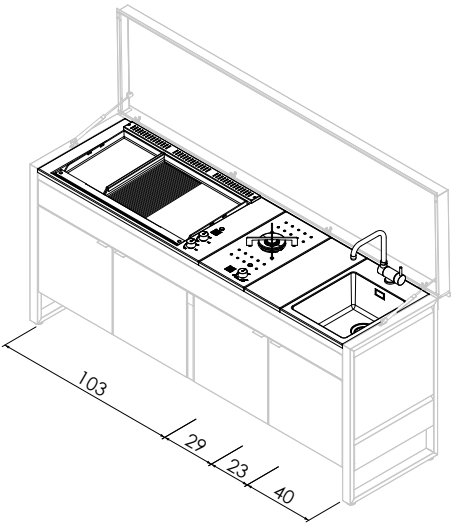
GAS

ELECTRIC

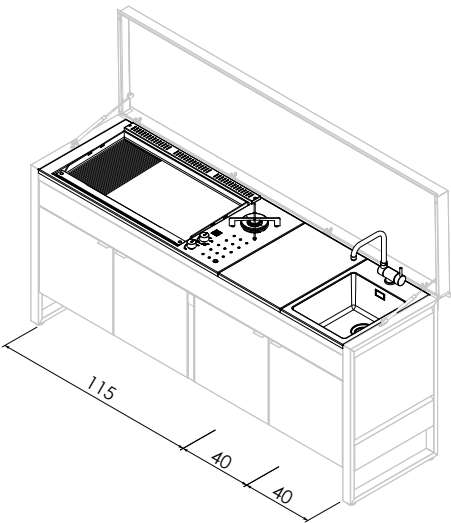
01



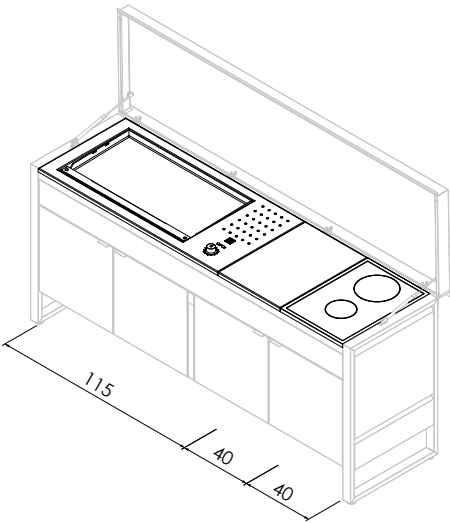
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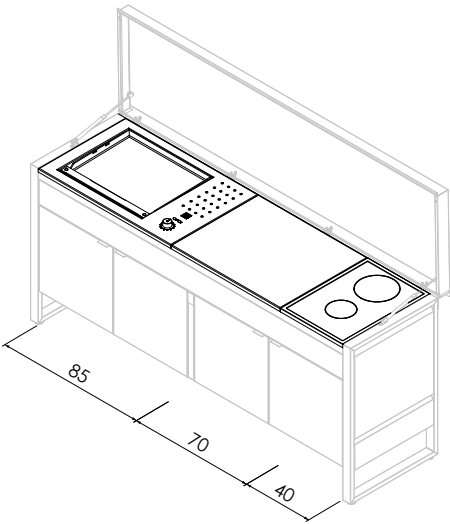
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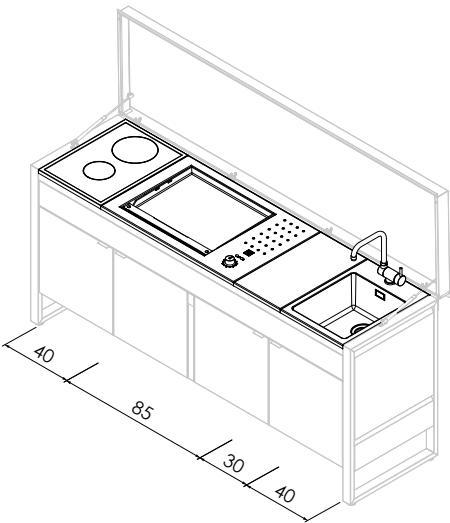
06



07



08



OASI

Kitchen
183.D + 95ICE
Finitura
Finish / Finition / Ausführung
Inox PB



OASI

CLOCHE Coperchio inox per cottura indiretta

Couvercle pour cuisson
avec thermomètre
Cooking lid with thermometer
Kochdeckel mit Thermometer



PIANO A INDUZIONE

Induction hob
Plaque à induction
Induktionskochfeld



RUBINETTO MISCELATORE ABBATTIBILE

Retractable Mixer Tap
Robinet Mélangeur pliable
faltbarer Spülbecken-
Mischbatterie



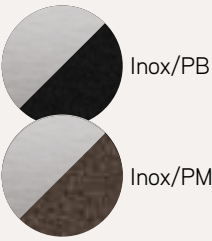
◀ Kitchen
95.D
Finitura
Finish / Finition / Ausführung
Inox PB

OASI

183.D

L 183 x P 56+7 x H 87 cm

120 Kg



PIANO CUCINA: TOP COMPONENT

KITCHEN WORKTOP: MODULAR WORKTOP | PLAN DE CUISINE: PLAN DE TRAVAIL MODULABLE | KÜCHENARBEITSPLATTE: MODULARE ARBEITSPLATTE

- Coperchio e fascia in Inox verniciati Black o Moka
Lid and fascias in black or moka powder-coated stainless steel
Couvercle et bandeau en acier inoxydable thermolaqué noir ou moka
Deckel und Leisten aus Edelstahl, schwarz oder moka pulverbeschichtet
- 2 ante in Inox con Easy Stop e pannello centrale fisso
2 stainless steel doors with Easy-Stop system and fixed central panel
2 portes en acier inoxydable avec système Easy-Stop et panneau central fixe
2 Edelstahltüren mit Easy-Stop-System und festem Mittelpanel
- Gambe Inox con piedini regolabili, predisposti per utilizzo kit ruote
Stainless steel legs with adjustable feet, pre-drilled for wheel kit installation
Pieds en acier inoxydable avec patins réglables, prédisposés pour l'installation d'un kit de roues.
Edelstahlbeine mit verstellbaren Füßen, vorbereitet für die Montage eines Radsatzes



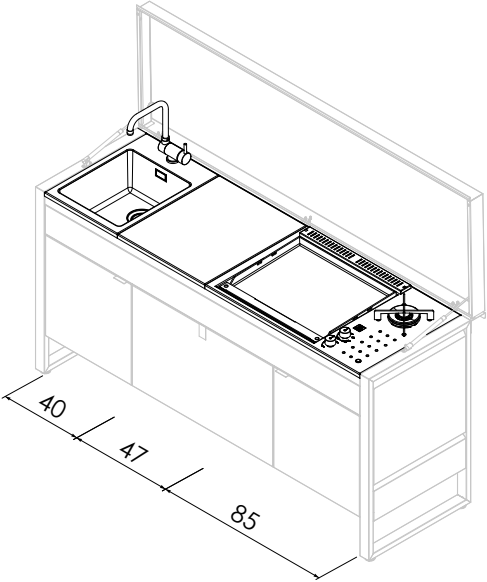
Top in Acciaio Inox personalizzabile con una vasta gamma di piani cottura, fornelli a gas o elettrici, da completare con lavello e piani di lavoro
Stainless steel worktop, customizable with a wide range of cooking plates, gas or electric burners, to be completed with sink units and work surfaces.
Plan de travail en acier inoxydable personnalisable avec une large gamme de plaques de cuisson, feux à gaz ou électriques, à compléter avec évier et plans de travail.
Individuell gestaltbare Edelstahl-Arbeitsplatte mit einer großen Auswahl an Kochelementen, Gas- oder Elektroherden, ergänzbar durch Spülbecken und Arbeitsflächen.

COMPOSIZIONI TOP DISPONIBILI

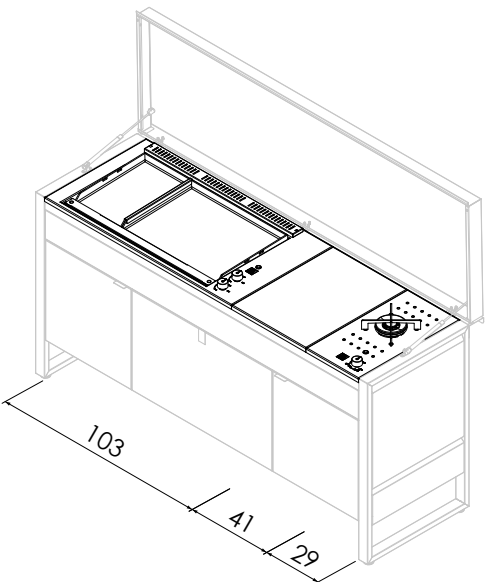
AVAILABLE WORKTOP LAYOUTS | CONFIGURATIONS DES PLANS DISPONIBLES | VERFÜGBARE ARBEITSPLATTEN-KOMBINATIONEN



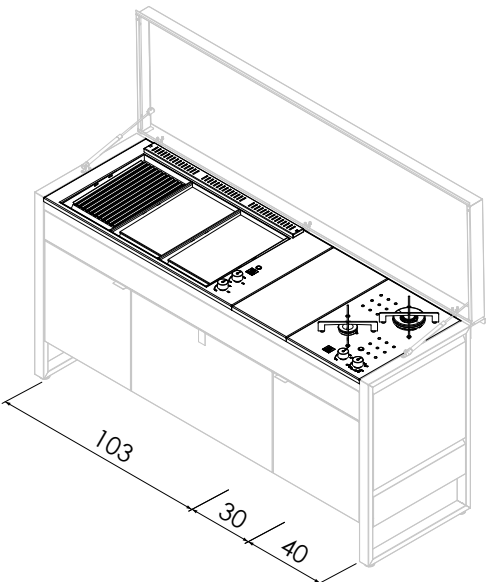
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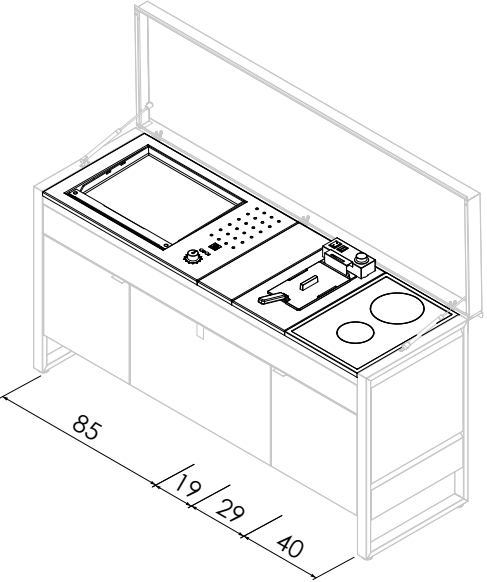
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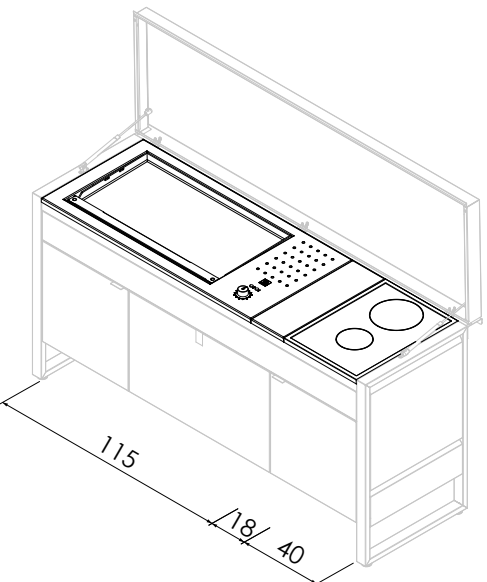
03



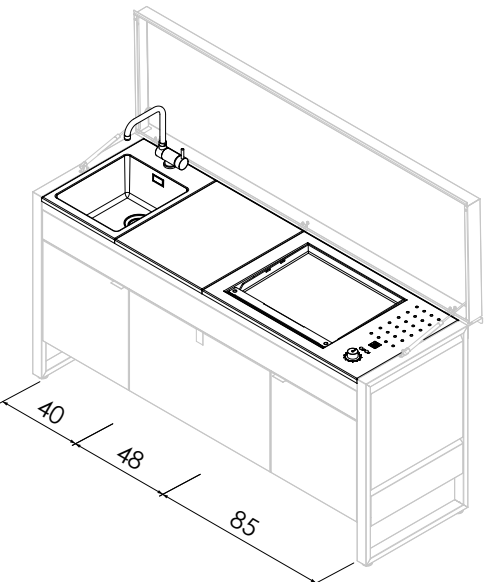
04



05



06



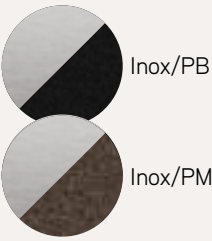
Kitchen
142.D
Finitura
Finitura / Finitura / Finitura
Inox PM
Madia
Sideboard / Buffet / Sideboard
M.150
Finitura
Finish / Finition / Ausführung
Textured Sand

OASI

142.D

L 142 x P 56+7 x H 87 cm

95 Kg



PIANO CUCINA: TOP COMPONENT
KITCHEN WORKTOP: MODULAR WORKTOP | PLAN DE CUISINE: PLAN DE TRAVAIL MODULABLE |
KÜCHENARBEITSPLATTE: MODULARE ARBEITSPLATTE



Coperchio e fascia in Inox verniciati Black o Moka
Lid and fascias in black or moka powder-coated stainless steel
Couvercle et bandeau en acier inoxydable thermolaqué noir ou moka
Deckel und Leisten aus Edelstahl, schwarz oder moka pulverbeschichtet

2 ante in Inox con Easy Stop e pannello centrale fisso
2 stainless steel doors with Easy-Stop system and fixed central panel
2 portes en acier inoxydable avec système Easy-Stop et panneau central fixe
2 Edelstahltüren mit Easy-Stop-System und festem Mittelpaneel

Gambe Inox con piedini regolabili, predisposti per utilizzo kit ruote
Stainless steel legs with adjustable feet, pre-drilled for wheel kit installation
Pieds en acier inoxydable avec patins réglables, prédisposés pour l'installation d'un kit de roues.
Edelstahlbeine mit verstellbaren Füßen, vorbereitet für die Montage eines Radsatzes

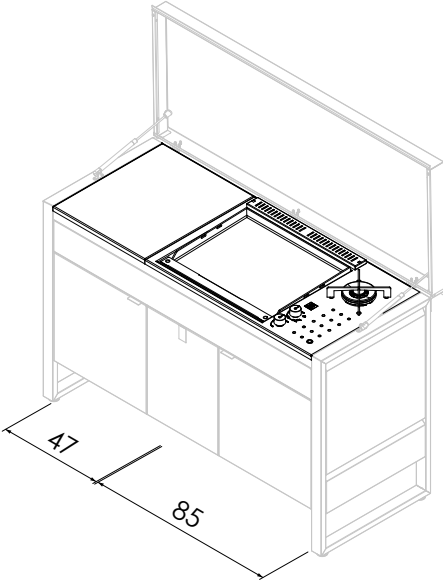
Top in Acciaio Inox personalizzabile con una vasta gamma di piani cottura, fornelli a gas o elettrici, da completare con lavello e piani di lavoro
Stainless steel worktop, customizable with a wide range of cooking plates, gas or electric burners, to be completed with sink units and work surfaces.
Plan de travail en acier inoxydable personnalisable avec une large gamme de plaques de cuisson, feux à gaz ou électriques, à compléter avec évier et plans de travail.
Individuell gestaltbare Edelstahl-Arbeitsplatte mit einer großen Auswahl an Kochelementen, Gas- oder Elektroherden, ergänzbar durch Spülbecken und Arbeitsflächen.

COMPOSIZIONI TOP DISPONIBILI
AVAILABLE WORKTOP LAYOUTS | CONFIGURATIONS DES PLANS DISPONIBLES | VERFÜGBARE ARBEITSPLATTEN-KOMBINATIONEN

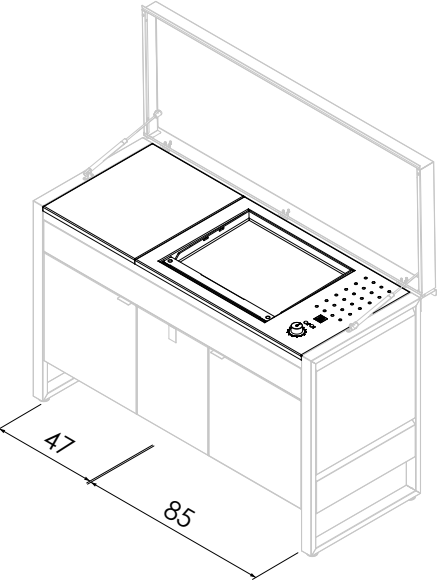
GAS

ELECTRIC

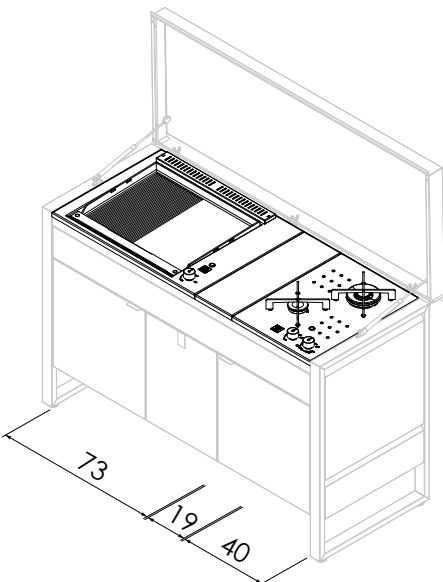
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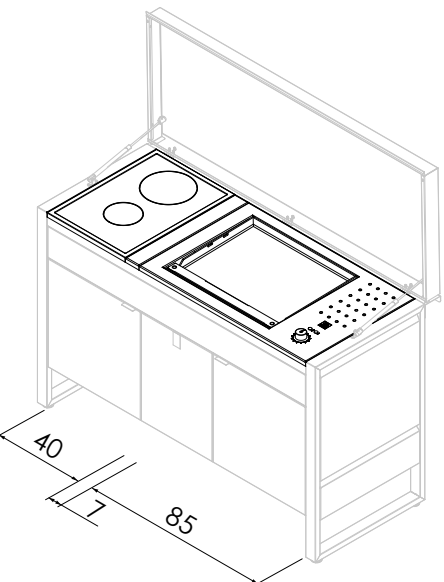
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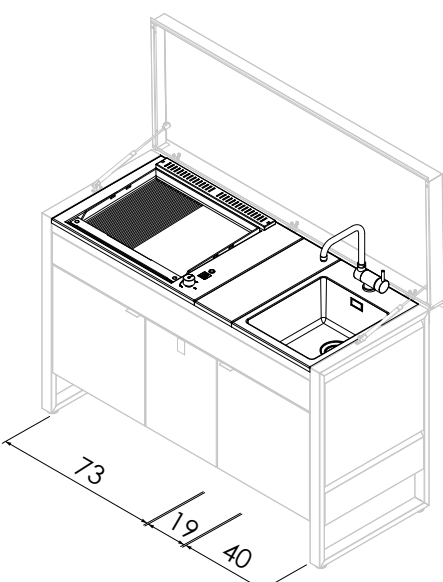
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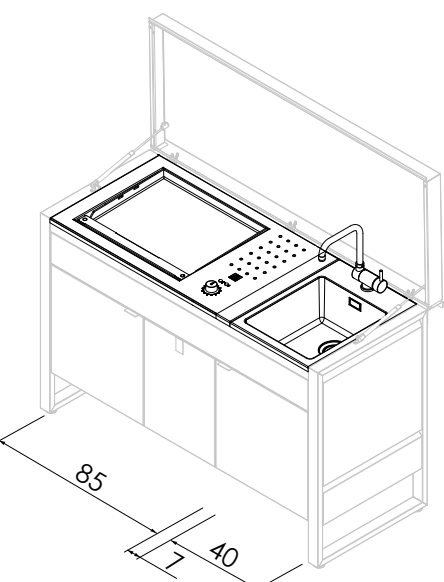
05



03



06



OASI

95.D

L 95 x P 56+7 x H 88 cm

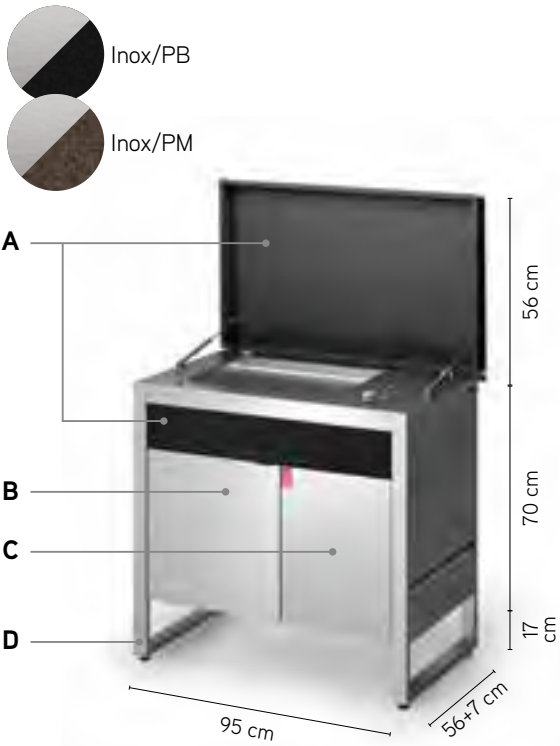
80 Kg

Top personalizzabile con una vasta gamma di piani cottura, fornelli a gas o elettrici, da completare con lavello e piani di lavoro
A customizable worktop, configurable with a wide range of cooking plates, gas or electric burners, to be completed with sink units and work surfaces
Un plan de travail personnalisable avec une large gamme de plaques de cuisson, feux à gaz ou électriques, à compléter avec un évier et des plans de travail.
Eine individuell gestaltbare Arbeitsplatte mit einer großen Auswahl an Kochelementen, Gas- oder Elektroherden, ergänzbar durch Spülbecken und Arbeitsflächen.

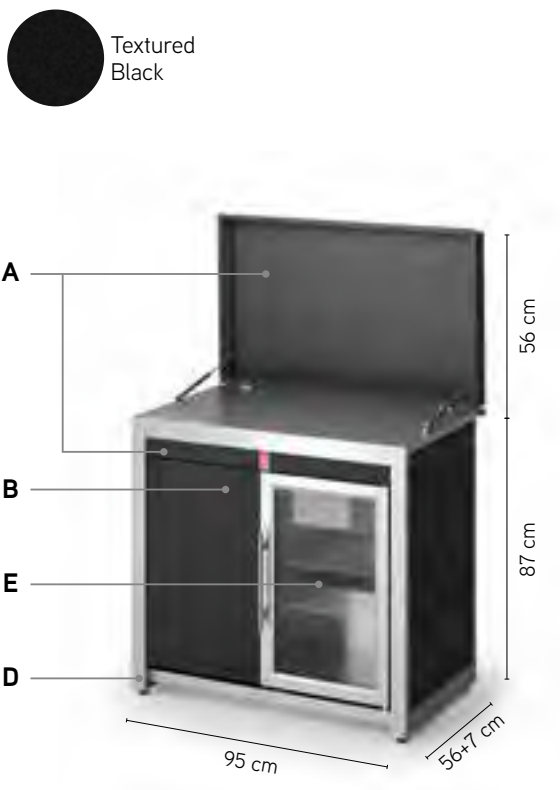
95.ICE

L 95 x P 56+7 x H 88 cm

80 Kg



- A. Coperchio e fascia in Inox verniciati Black o Moka**
Lid and fascias in black or moka powder-coated stainless steel
Couvercle et bandeau en acier inoxydable thermolaqué noir ou moka
Deckel und Leisten aus Edelstahl, schwarz oder moka pulverbeschichtet
- B. Anta in Inox con Easy Stop**
Stainless steel door with Easy-Stop system
Porte en acier inoxydable avec système Easy-Stop
Edelstahltür mit Easy-Stop-System
- C. Pannello fisso in Inox**
Stainless steel fixed panel
Panneau fixe en acier inoxydable
Festes Edelstahlpaneel
- D. Gambe Inox con piedini regolabili, predisposti per utilizzo kit ruote**
Stainless steel legs with adjustable feet, pre-drilled for wheel kit installation
Pieds en acier inoxydable avec patins réglables, prédisposés pour l'installation d'un kit de roues.
Edelstahlbeine mit verstellbaren Füßen, vorgebohrt für die Montage eines Rollensatzes
- E. Frigo da esterno con tre ripiani estraibili e vetro triplo strato (filtri UV)**
Outdoor fridge with three removable shelves and triple-glass door
Réfrigérateur extérieur avec trois étagères amovibles et porte triple vitrage (filtres UV)
Außenkühlschrank mit drei herausnehmbaren Regalen und Dreifachglas-Tür (UV-Filter)

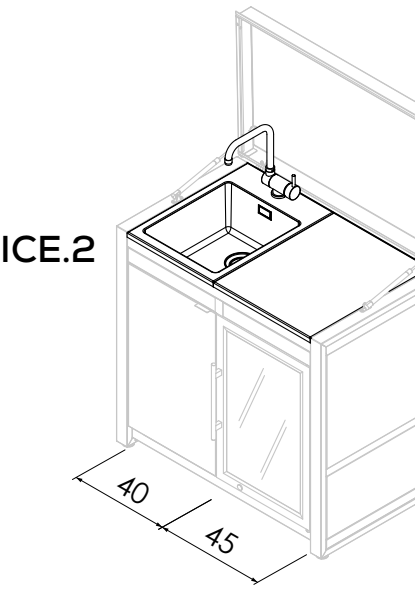
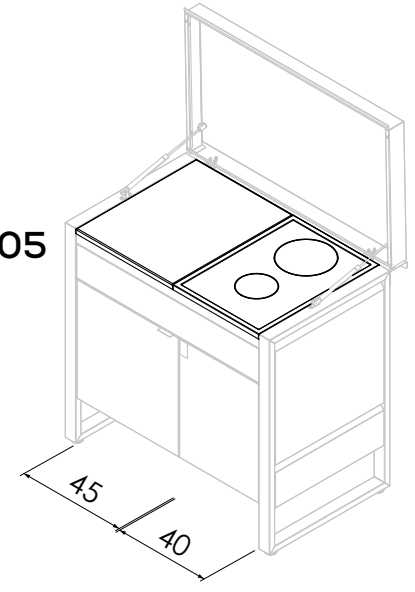
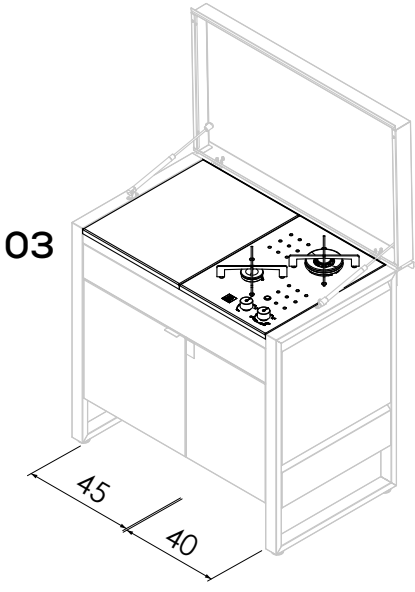
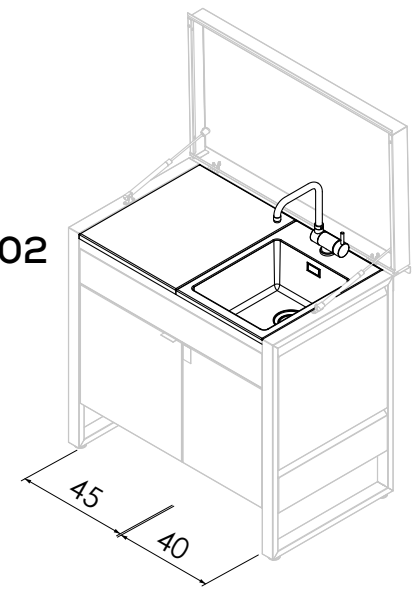
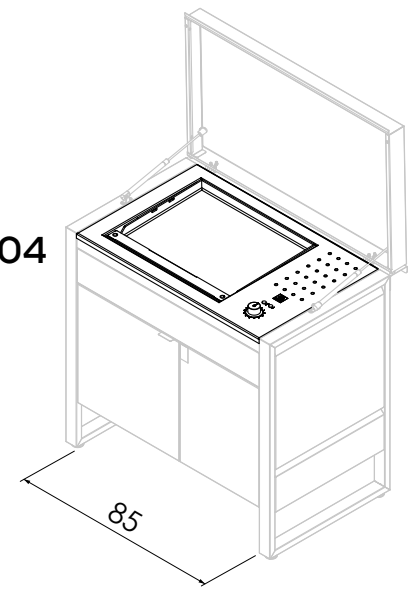
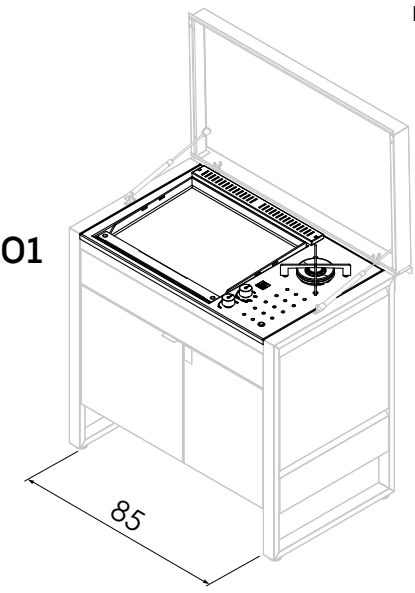


COMPOSIZIONI TOP DISPONIBILI

AVAILABLE WORKTOP LAYOUTS | CONFIGURATIONS DES PLANS DISPONIBLES | VERFÜGBARE ARBEITSPLETTEN-KOMBINATIONEN

GAS

ELECTRIC



PIANO CUCINA: TOP COMPONENTI

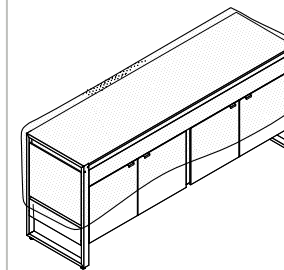
KITCHEN COOKTOP: MODULAR WORKTOP | PLAN DE CUISINE: PLAN MODULAIRE | KÜCHENARBEITSPLATTE: MODULARES ARBEITSPLATTE

L 115 cm Piastra cottura Cooking plate / Plaque de cuisson / Kochplatte    B.IN 80 COMBI.L B.IN 80 COMBI.LR B.IN EL 80	L 103 cm Piastra cottura Cooking plate / Plaque de cuisson / Kochplatte    B.IN 80 L B.IN 80 LR B.IN 80 MIX.L	L 85 cm Piastra cottura Cooking plate / Plaque de cuisson / Kochplatte    B.IN 80 MIX.LR B.IN 80 GRILL.R/LL B.IN 80 MIX GRILL.L	L 73 cm Piastra cottura Cooking plate / Plaque de cuisson / Kochplatte    B.IN 55 COMBI.L B.IN 55 COMBI.LR B.IN EL 55	L 59 cm Fornello a gas Gas stove / Réchaud à gaz / Gasherd  B.IN F3	L 40 cm Fornello a gas Gas stove / Réchaud à gaz / Gasherd  Piano a induzione Induction hob / Plaque à induction / Induktionskochfeld  B.IN F2 B.IN INDU Lavello Sink / Évier / Spüle  B.IN LAV4056	L 29 cm Fornello a gas Gas stove / Réchaud à gaz / Gasherd  Friggitrice Fryer / Friteuse / Fritteuse  B.IN F1 B.IN FR Rubinetto miscelatore abbattibile Retractable Mixer Tap Robinet Mélangeur pliable faltbarer Spülbecken-Mischbatterie  SOTTO
SU MISURA CUSTOM-MADE Piano di compensazione Custom-sized worktop / Plan de travail sur mesure / Maß-Passplatte  Larghezza personalizzabile Customizable width / Largeur personnalisable / Anpassbare Breite						



ACCESSORI KITCHEN

KITCHEN ACCESSORIES | ACCESSOIRES DE CUISINE | KÜCHENZUBEHÖR



COVER

Copertura waterproof
Waterproof cover

L 246 cm

COVER 246

L 205 cm

COVER 205

L 183 cm

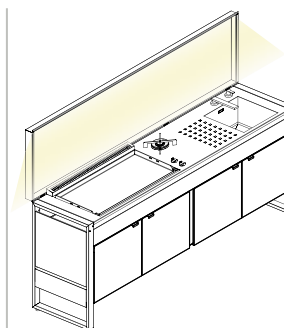
COVER 183

L 142 cm

COVER 142

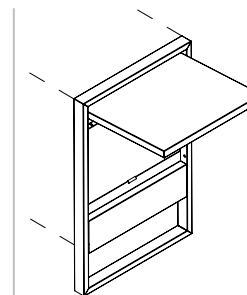
L 95 cm

COVER 95



IN.LED

Barra led
LED light bar



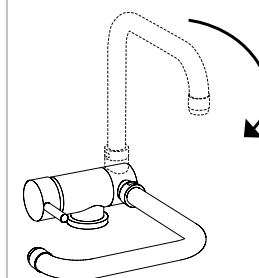
IN.FLAP

Mensola laterale pieghevole
Foldable side shelf



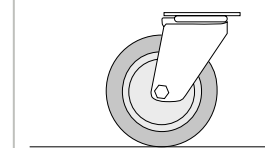
IN.CASE

Porta bottiglie laterale
Side bottle holder



SOTTO

Rubinetti miscelatore abbattibile
Retractable Mixer Tap



KIT 4WD

Kit ruote
Wheel kit

CAB

collection

Nuovo sistema modulare
di PLA.NET

Con i moduli Cab ogni spazio esterno può diventare una cucina personalizzata completa, lineare o ad angolo.

Predisposta per posizionare i nostri modelli Rock e Chef, oltre a lavello con rubinetto, zone dedicate alla preparazione e all'appoggio e vani apribili protetti.

The new modular system by PLA.NET

The Cab Collection transforms any outdoor space into a complete, personalized kitchen. Configurable in linear or corner layouts, these modules are designed to house our Rock and Chef models, and are equipped with sink units with taps, dedicated food preparation and work surfaces, and protected integrated storage.

Le nouveau système modulaire signé PLA.NET

La collection Cab transforme chaque espace extérieur en une cuisine complète et personnalisée. Configurables en ligne ou en angle, ces modules sont conçus pour accueillir nos

modèles Rock et Chef, et intègrent des évier avec robinetterie, des plans de préparation et de pose dédiés, ainsi que des rangements protégés.

Das neue Modular-System von PLA.NET

Die Cab-Kollektion verwandelt jeden Außenbereich in eine vollständige, maßgeschneiderte Küchenlösung. Konfigurierbar als lineare Variante oder Ecklösung, sind diese Module perfekt auf die Integration unserer Modelle Rock und Chef abgestimmt. Sie bieten Spülbecken mit Wasserhahn, spezielle Vorbereitungs- und Ablageflächen sowie geschützten, integrierten Stauraum

CAB
Composizione CAB 4

design | PLA.NET Lab

CAB

composizione

CAB 4

L 240 x P 128 x H 78 cm

88 Kg

3 moduli di supporto plancha con kit di raccordo frontale e ad angolo
3 plancha support modules with front and corner connection kit
3 modules support plancha avec kit de raccordement frontal et d'angle
3 Plancha-Unterschränke mit vorderem und eckigem Verbindungssatz



composizione

CAB 3

L 128 x P 128 x H 78 cm

58 Kg

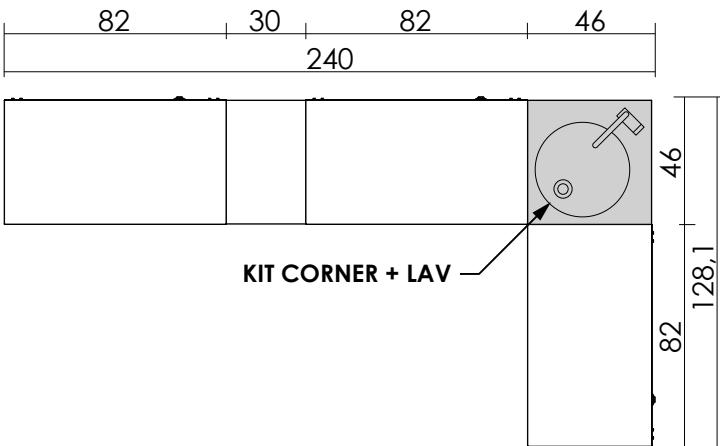
2 moduli di supporto plancha con kit di raccordo ad angolo
2 plancha support modules with front and corner connection kit
2 modules support plancha avec kit de raccordement frontal et d'angle
2 Plancha-Unterschränke mit vorderem und eckigem Verbindungssatz



composizioni

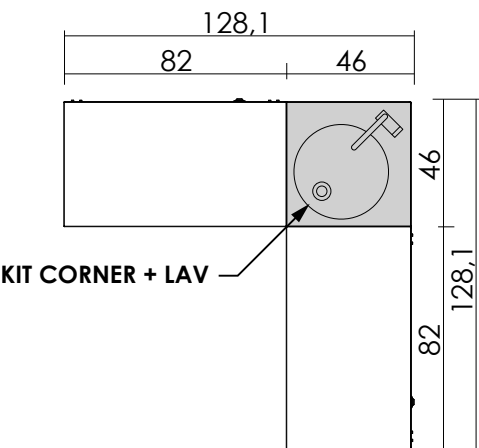
CAB 4 / CAB 3 CON LAVELLO

CAB 4 / CAB 3 CONFIGURATIONS WITH SINK UNIT | CONFIGURATIONS CAB 4 / CAB 3 AVEC ÉVIER | CAB 4 / CAB 3 ZUSAMMENSTELLUNGEN MIT SPÜLE



PLANCHA ROCK O CHEF IN APPOGGIO

Free-standing Rock or Chef plancha
Plancha Rock ou Chef à poser
Rock- oder Chef-Plancha





CAB
Composizione CAB 2
con lavello



CAB

composizione

CAB 2

L 194 x P 46 x H 78 cm

52 Kg

2 moduli di supporto plancha con kit di raccordo frontale
2 plancha support modules with front connection kit
2 modules support plancha avec kit de raccordement frontal
2 Plancha-Unterschränke mit vorderem Verbindungssatz



CAB.82

L 82 x P 46 x H 78 cm

26 Kg

Modulo singolo di supporto plancha
Single plancha support module
Module support plancha individuel
Einzelmodul für Plancha



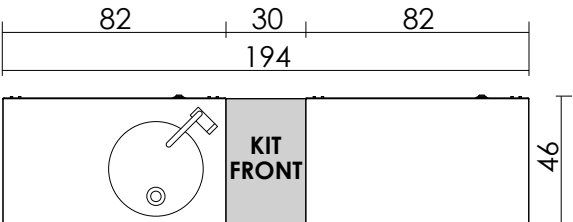
CAB.82 CON LAVELLO

CAB.82 CONFIGURATION WITH SINK UNIT |
CONFIGURATION CAB.82 AVEC ÉVIER |
CAB.82 ZUSAMMENSTELLUNG MIT SPÜLE

composizione

CAB 2 CON LAVELLO

CAB 2 CONFIGURATION WITH SINK UNIT | CONFIGURATION CAB 2 AVEC ÉVIER | ZUSAMMENSTELLUNG CAB 2 MIT SPÜLE

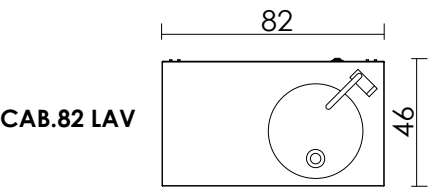


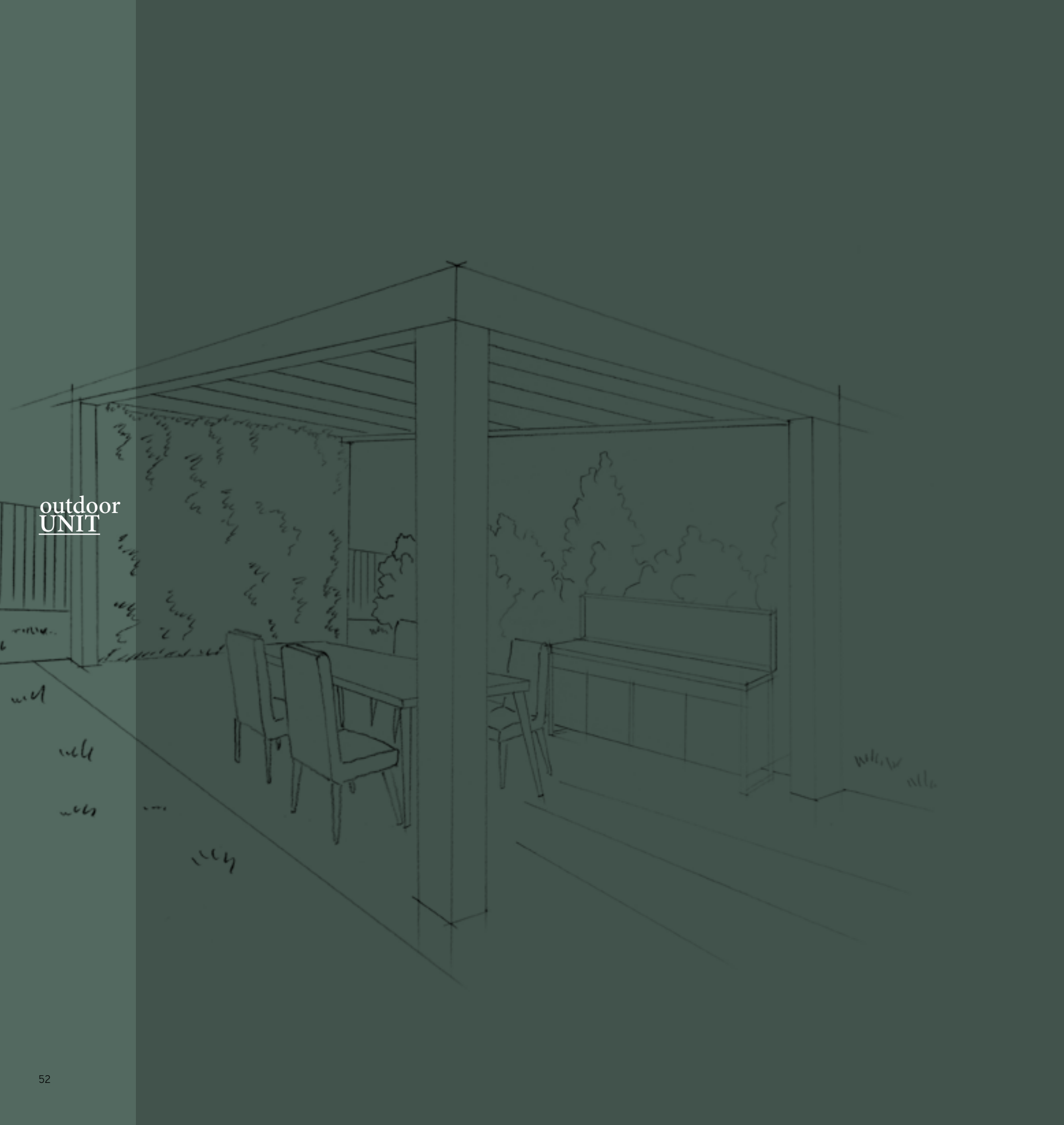
CLOCHE IN ACCIAIO INOX PER COTTURA INDIRETTA

Stainless steel cloche for
indirect cooking

Cloche en acier inox pour
cuisson indirecte

Edelstahl-Cloche für
indirektes Garen





outdoor
UNIT

INDICE

index

outdoor
UNIT

UNIT collection pg 52

CHEF
ROCK
CC
CA
CA.SMART ROCK

Accessori /
Accessories pg 74

UNIT
UNIVERSAL



kitchen world

COOKING SOLUTIONS



FRY TOP

Identifica un piano cottura in acciaio, usato nella ristorazione professionale (ristoranti, catering, mense) o street food (furgoni attrezzati, chioschi), in tutto il mondo. Garantisce cottura rapida e igienica di pesce, molluschi, carne, verdure, prodotti vegani, ma anche hot dog, panini, eggs and bacon, crêpe.

A steel hob used in professional kitchens (restaurants, catering services, canteens) or street food (equipped vans, kiosks), all over the world. It guarantees quick and hygienic cooking of fish, shellfish, meat, vegetables, vegan products, but also hot dogs, sandwiches, eggs and bacon, crêpe.



PLANCHA

Termine spagnolo, usato anche in Francia, che significa piastra. Realizzata in vari materiali, riscaldata col fuoco, viene utilizzata per cotture all'esterno. Proposta anche dai produttori di cucine per la casa, per usarla come piano cottura sopra i fornelli, sfruttando questa fonte di calore, per cucinare “alla piastra”.

Spanish term, also used in France, which means hot plate. Made of various materials, heated by fire, it is used for outdoor cooking. Also offered by home kitchen manufacturers to use as a hob above the stove, taking advantage of the heat source to cook as a “hot plate”.



TEPPANYAKI

Sistema cottura di origine giapponese (teppan = piastra e yak = grigliare). Diffusa nel mondo (a New York dal 1964), teppanyaki è anche diventato sinonimo di prodotto.

A cooking system of Japanese origin (teppan = hot plate and yaki = to grill). Widespread throughout the world (in New York since 1964), teppanyaki has also become synonymous of a product.



PADELLA

Usata ovunque in cucina, domestica o ristorante, spesso rivestita con teflon, non è altro che un piano, con bordi rialzati, che una volta riscaldato dal fuoco sottostante, consente la cottura di svariati tipi di cibo.

Used practically everywhere in the kitchen, whether domestic or restaurant, often covered with Teflon; it is nothing more than a countertop, with raised edges, which once heated, allows you to cook various types of food.



termografia

THERMOGRAPHY

L'analisi termografica, consente di visualizzare esattamente tempi e modi di diffusione del calore sul piano di cottura PLA.NET. Il test è stato effettuato su un bbq 80 ad una temperatura ambiente di circa 18°.

The thermographic analysis allows to visualize exactly the times and modes of heat diffusion on the PLA.NET hob. The test was carried out on a bbq 80 at an ambient temperature of about 18°.

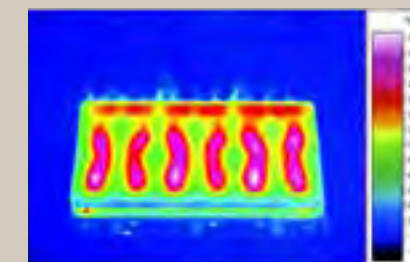


1 minuto dopo l'accensione

Si evidenziano in verde le zone che per prime cominciano a riscaldarsi, in quanto sono esattamente sopra la fiamma.

1 MINUTE AFTER IGNITION

The areas that first begin to heat up are highlighted in green, as they are exactly above the flame.

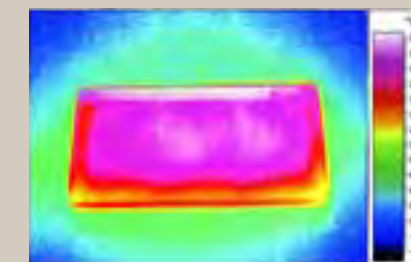


3 minuti dopo l'accensione

Le zone sopra la fiamma sono già molto calde mentre quelle prima fredde (azzurro) hanno raggiunto una temperatura media (verde).

3 MINUTES AFTER IGNITION

The areas above the flame are already very hot while the previously cold ones (blue) have reached an average temperature (green).



7 minuti dopo l'accensione

Il calore si è distribuito su tutto il piano e si può cominciare a cucinare; l'alone di verde intorno alla piastra è l'aria intorno al bbq che si è riscaldata.

7 MINUTES AFTER SWITCHING ON

The heat has spread over the entire surface and you can start cooking; the green glow around the plate is the air around the bbq that has heated up.

UNIT

collection

Dal 2005 portiamo la cottura su acciaio inox alimentare all'esterno della casa, con i vantaggi della ristorazione professionale.

Prodotti certificati, a gas o elettrici, per una cottura gustosa, semplice, rispettosa della salute e dell'ambiente. Disponibili in versione appoggio, fissati su carrelli aperti o chiusi.

Since 2005, we have specialized in bringing professional, food-grade stainless steel cooking to the outdoors, offering all the benefits of professional-grade performance. Our certified gas and electric products ensure healthy, delicious, and effortless cooking. Available as free-standing units, or mounted on open or closed trolleys.

Spécialistes de la cuisson en acier inoxydable alimentaire depuis 2005, nous mettons l'exigence professionnelle au service de vos espaces extérieurs. Nos produits certifiés, à gaz ou électriques, garantissent

une expérience culinaire saine, savoureuse et sans effort. Disponibles en version à poser, ou sur chariots ouverts ou fermés.

Seit 2005 bringen wir die Vorzüge der Profi-Gastronomie in den Außenbereich – mit Kochsystemen aus hochwertigem, lebensmittelechtem Edelstahl. Unsere zertifizierten Gas- und Elektrogeräte garantieren ein gesundes, genussvolles und müheloses Kocherlebnis. Erhältlich als Standgeräte oder montiert auf offenen bzw. geschlossenen Wagen.

Unit CHEF
Carrello CC80 / Trolley CC80
CHEF 80.LR

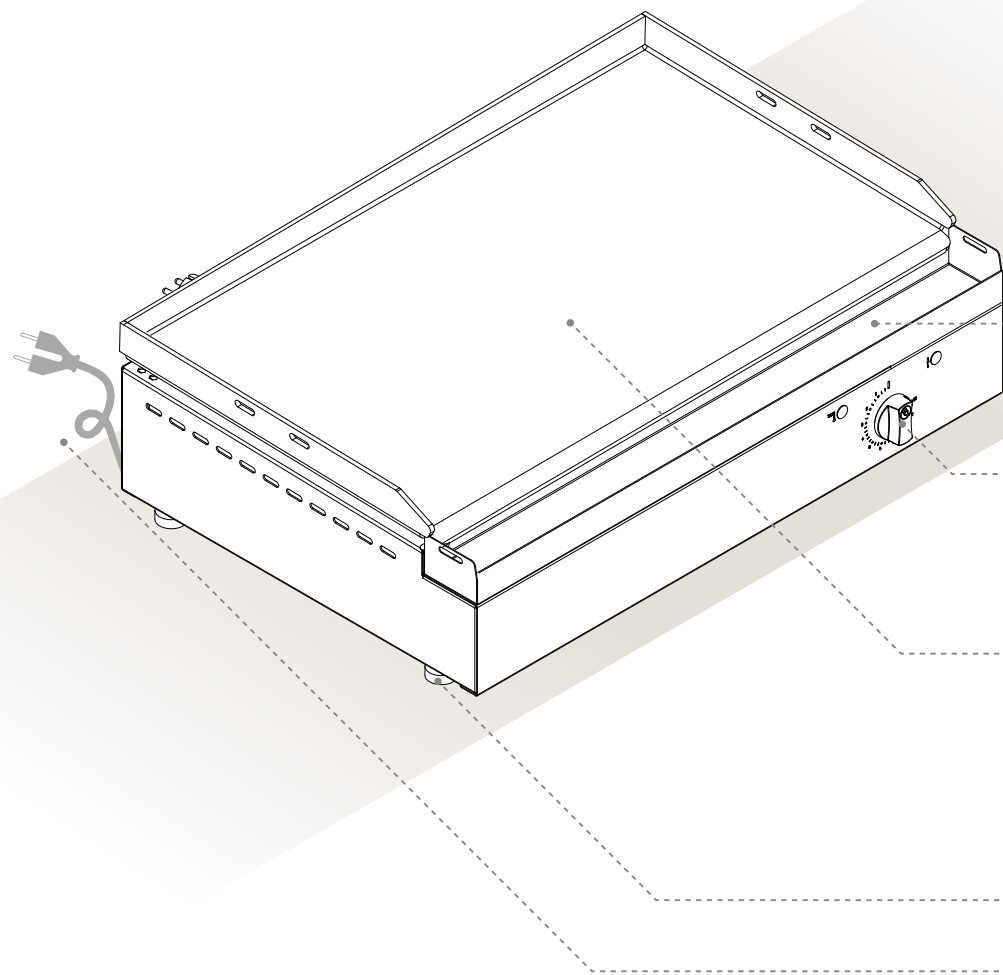
Finitura
Finish / Finition / Ausführung
X (Inox)

design | **PLA.NET Lab**



CARATTERISTICHE PIANO COTTURA ELETTRICO

ELECTRIC PLANCHA FEATURES



Coperchio in Acciaio Inox di protezione (no per cottura) optional
Stainless steel protective lid (not suitable for cooking) – optional

Vaschetta estraibile raccolta olio e grassi
Removable drip tray for oil and grease

Manopola regolazione temperatura con posizioni da 1 a 10 con termostato di regolazione
Temperature control knob (settings 1–10) with adjustable thermostat

Piastra Inox fissa in versione solo liscia, sp. 5 mm con rinforzi anti torsione, superficie riscaldata da resistenze in rame
Fixed stainless steel plate (smooth finish only), 5 mm thick with anti-torsion reinforcements, heated surface with copper heating elements

4 piedini regolabili
4 adjustable feet

Cavo e presa schuko
Schuko plug and cable

UNIT

Electric collection

CHEF 55.EL

(+ coperchio opzionale / optional lid)

 L 54 x P 50 x H 20 cm

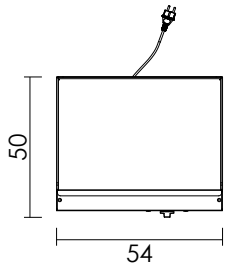
 20 Kg

 6-8

Potenza / Power:
2.08 kW 220-230 V 50-60 Hz

Certificazione / Certification:
IPX 4

Plancha elettrica da appoggio 55 cm - liscia
Free-standing electric plancha 55 cm - smooth
Plancha à poser électrique 55 - lisse
Edelstahl 55 cm Elektro-Plancha - glatt



CHEF 80.EL

(+ coperchio opzionale / optional lid)

 L 81 x P 50 x H 20 cm

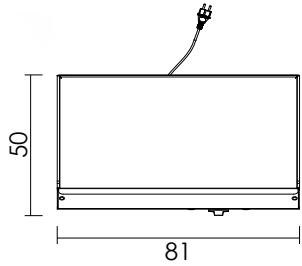
 28 Kg

 10-12

Potenza / Power:
3.12 kW 220-230 V 50-60 Hz

Certificazione / Certification:
IPX 4

Plancha elettrica da appoggio 80 cm - liscia
Free-standing electric plancha 80 cm - smooth
Plancha à poser électrique 80 - lisse
Edelstahl 80 cm Elektro-Plancha - glatt



ROCK 55.EL

 L 54 x P 50 x H 20 cm

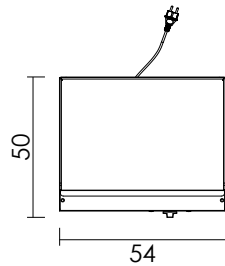
 20 Kg

 6-8

Potenza / Power:
2.08 kW 220-230 V 50-60 Hz

Certificazione / Certification:
IPX 4

Plancha elettrica da appoggio 55 cm completa di coperchio - verniciato a polveri nero
55 cm free-standing electric plancha complete with lid - black powder coated
Plancha électrique à poser 55 cm - lisse, complète avec couvercle peint noir
55 cm elektrischer Plancha, komplett mit schwarzem, pulverbeschichtetem Deckel



ROCK 80.EL

 L 81 x P 50 x H 20 cm

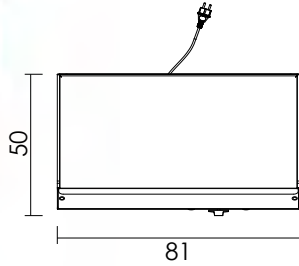
 28 Kg

 10-12

Potenza / Power:
3.12 kW 220-230 V 50-60 Hz

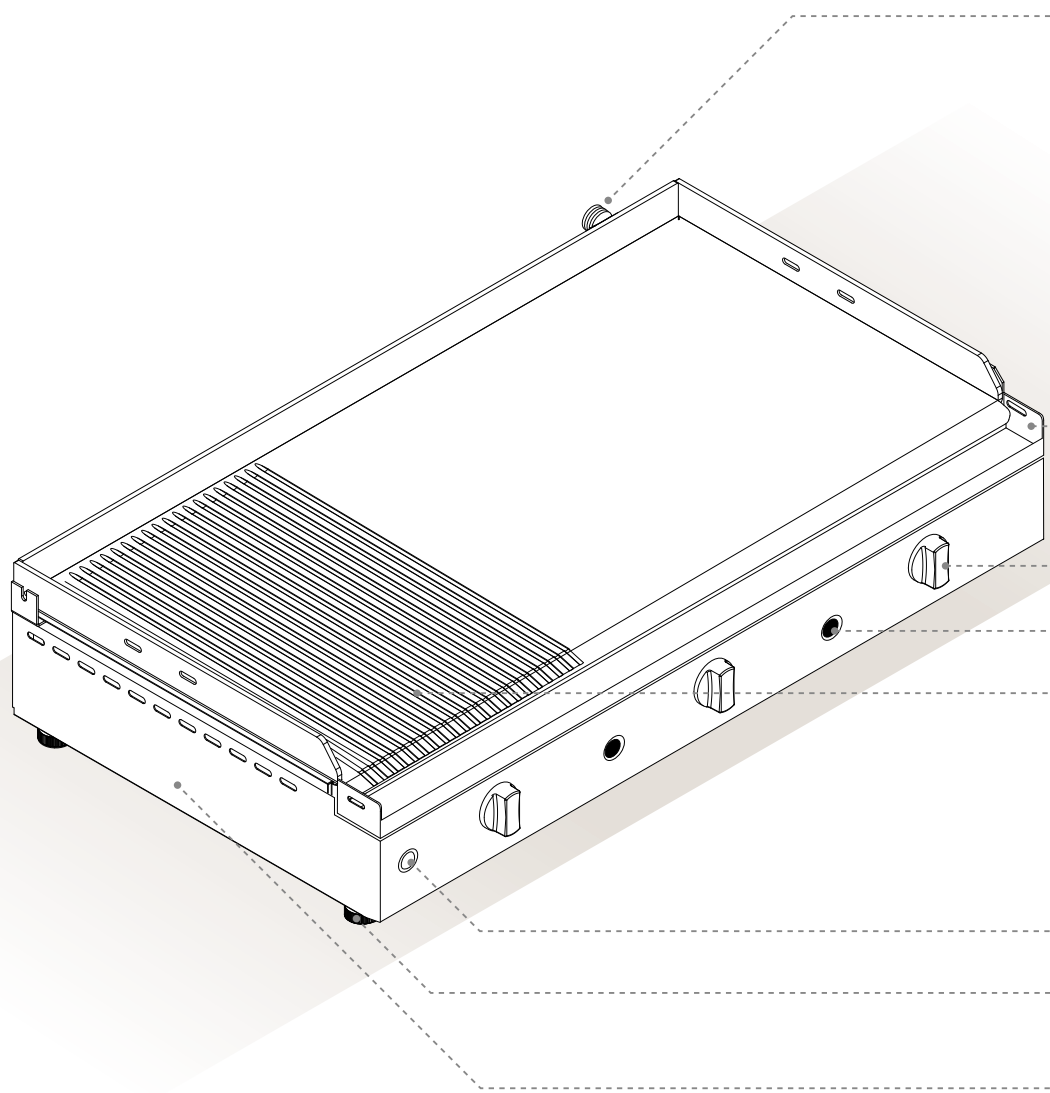
Certificazione / Certification:
IPX 4

Plancha elettrica da appoggio 80 cm completa di coperchio - verniciato a polveri nero
80 cm free-standing electric plancha complete with lid - black powder coated
Plancha électrique à poser 80 cm - lisse, complète avec couvercle peint noir
80 cm elektrischer Plancha, komplett mit schwarzem, pulverbeschichtetem Deckel





CHEF 80MIX L.R



- Connettore gas**
Gas connector
- Vaschetta estraibile raccolta olio e grassi**
Removable drip tray for oil and grease
- 3 manopole regolazione gas**
3 gas control knobs
- Foro ispezione fiamma gas**
Flame sight hole
- Piano di cottura in acciaio Inox 304L sp. 5 mm con rinforzi anti torsione, versione con rigatura superficiale o liscia rigata (grill mark)**
304L stainless steel cooking plate, 5 mm thickness, with warp-resistant reinforcements. Available with a smooth or ribbed surface (for grill marks)
- Pulsante di accensione piezoelettrico**
Piezoelectric ignition button
- 4 piedini regolabili**
4 adjustable feet
- Camera di combustione a doppia struttura in acciaio Inox 304L assenza calore**
Double-wall insulated 304L stainless steel combustion chamber (heat shielded)

UNIT

Gas collection

CHEF 55.LR

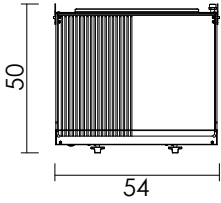
(+ coperchio opzionale / optional lid)

 L 54 x P 50 x H 20 cm

 20 Kg

 6-8

Plancha da appoggio 55 cm - liscia/rigata
Free-standing plancha 55 cm - smooth/ribbed
Plancha à poser 55 cm - lisse/rainurée
55 cm Plancha - glatt/gerillt



CHEF 55.L

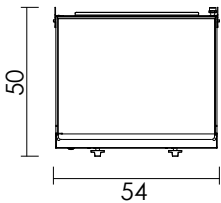
(+ coperchio opzionale / optional lid)

 L 54 x P 50 x H 20 cm

 20 Kg

 6-8

Plancha da appoggio 55 cm - liscia
Free-standing plancha 55 cm - smooth
Plancha à poser 55 cm - lisse
55 cm Plancha - glatt



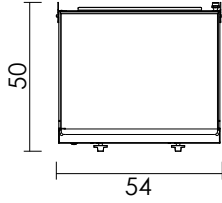
ROCK 55.L

 L 54 x P 50 x H 20 cm

 20 Kg

 6-8

Plancha da appoggio 55 cm completa di coperchio - verniciato a polveri nero
55 cm free-standing plancha complete with lid - black powder coated
Plancha à poser 55 cm - lisse, complète avec couvercle peint noir
55 cm Plancha, komplett mit schwarzem, pulverbeschichtetem Deckel



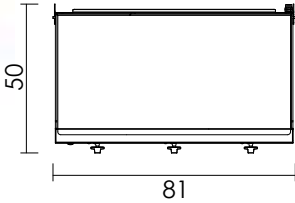
ROCK 80.L

 L 81 x P 50 x H 20 cm

 28 Kg

 10-12

Plancha da appoggio 80 cm completa di coperchio - verniciato a polveri nero
80 cm free-standing plancha complete with lid - black powder coated
Plancha à poser 80 cm - lisse, complète avec couvercle peint noir
80 cm Plancha, komplett mit schwarzem, pulverbeschichtetem Deckel



UNIT

Gas collection

CHEF 80.LR

(+ coperchio opzionale / optional lid)

L 81 x P 50 x H 20 cm

28 Kg

10-12

Plancha da appoggio 80 cm – liscia/rigata
Free-standing plancha 80 cm - smooth/ribbed
Plancha à poser 80 cm – lisse/rainurée
80 cm Plancha – glatt/gerillt



CHEF 80.L

(+ coperchio opzionale / optional lid)

L 81 x P 50 x H 20 cm

28 Kg

10-12

Plancha da appoggio 80 cm – liscia
Free-standing plancha 80 cm - smooth
Plancha à poser 80 cm – lisse
80 cm Plancha – glatt



CHEF 80MIX.LR

(+ coperchio opzionale / optional lid)

L 81 x P 50 x H 20 cm

30 Kg

10-12

Plancha da appoggio 80MIX - liscia/rigata
Free-standing plancha 80MIX - smooth/ribbed
Plancha à poser 80 MIX – lisse/rainurée
80 MIX Plancha – glatt/gerillt



CHEF 80MIX.L

(+ coperchio opzionale / optional lid)

L 81 x P 50 x H 20 cm

30 Kg

10-12

Plancha da appoggio 80MIX - liscia
Free-standing plancha 80MIX - smooth
Plancha à poser 80 MIX – lisse
80 MIX Plancha – glatt



UNIT

CA.80 X

 L 140 x P 50 x H 77 cm

 21 Kg

Carrello aperto Inox (X) per bbq 80
Stainless-steel (X) open trolley for 80 cm plancha
Chariot ouvert en acier-inoxydable (X) pour plancha 80 cm
Offener Edelstahlwagen (X) für 80 cm Plancha



CC.80 X

 L 140 x H 77 x P 50 cm

 21 Kg

Carrello chiuso Inox (X) per bbq 80
Stainless-steel (X) closed trolley for 80 cm plancha
Chariot fermé en acier-inoxydable (X) pour plancha 80 cm
Geschlossener Edelstahlwagen (X) für 80 cm Plancha



COPERCHIO DI PROTEZIONE INOX OPTIONAL

Stainless steel protective lid
- optional
Couvercle de protection en
acier-inoxydable - en option
Edelstahl-Schutzdeckel -
optionales Zubehör



CA.55 X

 L 115 x P 50 x H 77 cm

 12 Kg

Carrello aperto Inox (X) per bbq 55
Stainless-steel (X) open trolley for 55 cm plancha
Chariot ouvert en acier-inoxydable (X) pour plancha 55 cm
Offener Edelstahlwagen (X) für 55 cm Plancha



CC.55 X

 L 115 x P 50 x H 77 cm

 19 Kg

Carrello chiuso Inox (X) per bbq 55
Stainless-steel (X) closed trolley for 55 cm plancha
Chariot fermé en acier-inoxydable (X) pour plancha 55 cm
Geschlossener Edelstahlwagen (X) für 55 cm Plancha



COPERCHIO DI PROTEZIONE INOX OPTIONAL

Stainless steel protective lid
- optional
Couvercle de protection en
acier-inoxydable - en option
Edelstahl-Schutzdeckel -
optionales Zubehör





UNIT

CA.SMART ROCK

 L 108 x P 45 x H 74 cm

 12 Kg

Carrello aperto multiuso in finitura Black (PB)
Supporto per modelli Chef e Rock
Open multipurpose trolley – black finish (PB)
Support module for Chef and Rock models
Chariot ouvert multifonction - finition noir (PB)
Support pour les modèles Chef et Rock
Offener Mehrzweckwagen - Schwarz
pulverbeschichtet (PB)
Modulträger für die Modelle Chef und Rock



ADATTO A PLANCHE DI TUTTE LE MISURE

Suitable for all plancha sizes
Convient aux planchas de
toutes tailles
Passend für alle Plancha-
Größen



ACCESSORI UNIT

UNIT ACCESSORIES



TELO.115

Telo copertura per carrello 55 cm
Protective cover for 55 cm trolley



TELO.141

Telo copertura per carrello 80 cm
Protective cover for 80 cm trolley



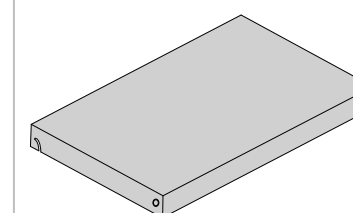
TELO.BBQ55

Telo copertura per plancha 55 cm
Protective cover for 55 cm plancha



TELO.BBQ80

Telo copertura per plancha 80 cm
Protective cover for 80 cm plancha



TOP

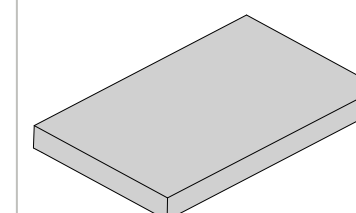
Coperchio fisso
Fixed lid

80 x 48 x H 5,5 cm

55 x 48 x H 5,5 cm

TOP FX.80

TOP FX.55



TOP EL

Coperchio Inox bbq EL55-80
Stainless Steel Lid for electric bbq 55-80

80 x 48 x H 5,5 cm

55 x 48 x H 5,5 cm

TOP FX.80 EL

TOP FX.55 EL

ACCESSORI UNIVERSALI

UNIVERSAL ACCESSORIES



PAR.80

Paraspruzzi per piastre da 80 cm
Splashguard for 80 cm plancha



PAR.80MIX

Paraspruzzi per piastre 80 MIX
Splashguard for 80 MIX plancha



PAR 80 GRILL

Paraspruzzi per piastre 80 GRILL
Splashguard for 80 GRILL plancha



A.PAL

Paletta per cottura
Spatula for cooking



A.PIN

Pinza per cottura
Pin for cooking



A.COL

Coltello per cottura
Knife for cooking



PAR.55

Paraspruzzi per piastre da 55 cm
Splashguard for 55 cm plancha



CLOCHE 52

Coperchio inox per cottura indiretta da 52 cm
Cooking lid with thermometer 52 cm



CLOCHE 25

Coperchio inox per cottura indiretta da 25 cm
Cooking lid with thermometer 25 cm



A.FOR

Forchettone per cottura
Fork for cooking



KIT.4.ACC

Kit 4 accessori per cottura
4-piece cooking accessories set



GREMBIULE

Grembiule unisex in tessuto
Unisex fabric apron



GRILL RIBS 25

Contenitore e griglia Inox
Stainless steel tray and grill rack



KIT GRILL RIBS 25

Contenitore e griglia Inox + cloche
Stainless steel tray and grill rack + cloche



KIT GPL.IT

Kit collegamento gas (regolatore pressione, fascette e tubo, pipetta portagomma)
Gas connection kit (pressure regulator, clamps and hose, hose nozzle)



GL.Y.IT

Kit raccordo (gpl)
Connection kit (LPG)

ACCESSORI UNIVERSALI

UNIVERSAL ACCESSORIES



CONF.LL
Lame per raschietto
Blades for Scraper



SCRAPER
Raschietto
Scraper



CONF.P.ABR
Panni abrasivi
Abrasive Cloths



CLEAN.INOX400
Pulitore inox (6 pz)
Stainless Steel cleaner (pack of 6 units)



DEGREASER 400
Pulitore piastre (6 pz da 400 ml)
Cooking plate degreaser (pack of 6 units, 400ml each)



C.P.MAXI
Kit pulizia maxi
Cleaning kit maxi



C.P.EASY
Kit pulizia easy
Cleaning kit easy



PRODUCTION UNIT 1

LEVIGMATIC
Professional Cooking

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31020 San Vendemiano (TV)
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Fax +39 0438 778385

www.levigmatic.it

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PLA.NET
Outdoor Cooking

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31020 San Vendemiano (TV)
Tel +39 0438 470552
Fax +39 0438 478705

info@planetbarbecue.it
www.planetoutdoorcooking.it

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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

CB 1276180001 - CB test certificate

Enti / Certification Authorities

IMQ SpA
TÜV SÜD Product Service GmbH



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