

MULTIFUNCTION

Royal Line is the great line for professional cooking which encapsulates 6 functional, flexible and efficient items of equipment to meet every need in professional catering.

A COMPLETE AND UNIQUE PROFESSIONAL TOOL

A multiple use which provides a great cooking centre with all essential functions, in one single piece of equipment.

DISCOVER WHAT YOU CAN ACHIEVE WITH ROYAL LINE

- Versatile and professional cooking centre
- Optimisation of time, space and energy
- Speed of cooking
- Tasty, healthy and perfectly cooked dishes and food
- Hi-tech and intuitive equipment
- Product resistance and reliability
- Easy care and cleaning



ALL-IN COOKING CENTER ROYAL LINE

MAKE YOUR CREATIVITY
THE CENTRE OF ATTENTION

Change your cooking method
every day with a single
instrument.



6 COOKING MODES AND READY AT ONCE

Slow cooking and vacuum cooking

With slow cooking and night cooking the multifunction allows you to save time and resources and have dishes ready to be served the next day. Vacuum cooking means reducing the effect of oxidation of the product, hygiene safety is ensured and foods rich in flavour are obtained with optimal consistency and without a drop in weight, suitable for long conservation.

DEEP FRYER

Your fried food will always be crispy and perfectly cooked thanks to the melting function with intermittent initial heating which avoids overheating of the oil and of solid fats. The temperature is always under control thanks to the probe.

PASTA COOKER

The pasta cooker function can be set manually up to 100°C with subsequent reduction in power according to the boil required.

GRIDDLE PLATE

Versatile, thanks to the possibility of setting the temperature on 2 different zones with timed or probe cooking.

STEAMER

Fast cooking with saving of time and energy compared to boiling. Healthy and nourishing dishes obtained with a few litres of water.

BRATT PAN

With timed and probe cooking, ideal for braised meat, shanks and boiled dishes. Allows you to cook simultaneously thanks to the dividing grid. Combined with the oven, it doubles up preparation of your dishes.

PRESSURE COOKER

Thanks to the high power of the machine and special cooking techniques like the pressure one, the speed of cooking is 3 times higher compared to traditional methods, with great saving in time and energy.



PROGRAMME, STORE, START. JUST ONE TOUCH IS ENOUGH

User-friendly panel for setting cooking programmes with one click. A programmable interface which already has preset recipes which can be stored or changed. The double USB port for updating the multifunction operation card or the panel card.

The choice of language from the main menu allows use at 360°.

In all the functions an audible sound signals the end of the cooking cycle.



STURDY, COMPACT, HIGH-TECH

Solid lines, power and high performance, delivered in quick time. Automatic filling, and pan tilting system.

Electrical heating with armoured resistances in AISI 304 in cast aluminium with thermostat regulation from 50 to 300°C.



PLANCHA

COOK TWO DISHES ON ONE HANDY PLATE

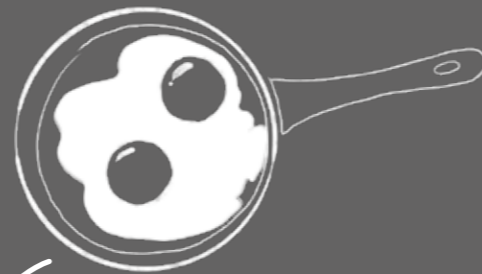
Two types of cooking:

Direct or indirect cooking with 4 independent zones and continuous temperature regulation system. The heat is not lost thanks to the contact surface in molybdenum chrome steel. Cleaning and maintenance care is fast and easy thanks to the hinged plate which can be lifted.

DIRECT COOKING



INDIRECT COOKING



BARBECUE

TOP-LEVEL POWER AND CLEANLINES

Rugged thanks to the cooking grill in cast iron, tilted and reversible.

Reliable and practical thanks to the tilted grease tray with pull-out drawers.

Powerful heating thanks to 4 independent cast iron burners for high and constant heat reserve.



ELECTRIC SALAMANDER

CRISPY, PERFECTLY COOKED FOOD IN JUST A FEW SECONDS

The ultra-fast Baron electric salamander, made in stainless steel throughout, allows your food to become crispy and tasty thanks to the gratin function. Times and temperature can be set easily thanks to the control panel with display of values in the digital display.

Special resistances protected by a glass ceramic sheet allow excellent heating speed to be obtained and 230°C to be reached in a few seconds with considerable energy saving given that the salamander can be energized fast only when needed.



REFRIGERATED BASES

YOU R MUST-HAVE COMPANIONS WHEN COOKING



The Royal Line refrigerated bases store food in a non-aggressive mode thanks to the ventilation system with electronic temperature control, automatic defrosting and dust filter.

Their modularity allows them to be used also as support base for cooking equipment (not including pasta cookers and fryers).

Available in two versions: LT (-15/-20°C) and NT (-2/+8°C).

GRIDDLE PLATE

DISTINGUISH YOURSELF WITH HEALTHY, TASTY DISHES

Even and perfect cooking results thanks to the thick cooking plate in chromed stainless steel. 2 independent cooking areas and temperature control with thermostat regulation from 110°C to 280°C



THE PROFESSIONAL APPLIANCE
YOU CANNOT DO WITHOUT

