

strumenti d'oggi

strumenti d'oggi today's equipment

Cinquant'anni di attività e il 18° Compasso d'Oro per il piano di cottura da appoggio ribaltabile. Queste le prestigiose credenziali che fanno di Alpes un'azienda leader nel settore della cucina, fondata e diretta, con passione etica e rigore metodologico immutati, da Nico Moretto, imprenditore e designer. Non le chimere della moda, non la facile adesione alle oscillazioni del gusto, ma la costante ricerca di perfezionamento di logiche tecniche e formali, già verificate dalla costanza della distribuzione e dell'uso, costituiscono il "credo" di Alpes nell'interpretazione della cucina come "bene durevole". Ergonomia, sicurezza, funzionalità e risparmio energetico sono assicurati dall'uso esclusivo di un materiale di qualità superiore: l'acciaio inox al nichel-cromo 19/10.

La nuova collezione s'inserisce in questo costante processo di evoluzione e perfezionamento. Vasche e lavelli con angoli interni a raggio minimo di 12 mm e pareti verticali, offrono maggiore capienza e funzionalità. Lavelli da appoggio con vasche di profondità differenziate per consentire l'inserimento della lavastoviglie. Accessori dedicati trasformano anche il lavello più semplice in un'area di preparazione completa ed organizzata, dove anche la raccolta differenziata trova un'intera gamma di soluzioni tra cui scegliere la propria. Nei fuochi a gas si è raggiunta la massima flessibilità. Con l'introduzione della tripla corona Dual kw 4.50, sia la moka per un solo caffè che la maxi pentola trovano la loro stabilità e questo in aggiunta alla numerosa famiglia storica. La cottura a induzione completa l'offerta.

Anche le griglie in ghisa sono ora presenti su alcuni modelli di piani cottura. Per i forni multifunzione, le guide sono a scorrimento totale e l'interno è smaltato "easy to clean". Queste novità accrescono ulteriormente le prestazioni dei sistemi di cottura tradizionali e speciali Alpes, dal vapore al grill elettrico, dal barbecue elettrico alla friggitrice e aiutano ad allestire la cucina in modo appropriato alle aspettative di ognuno e alle dimensioni di ogni cucina. Un piccolo miracolo di funzionalità che diventa simbolo di una modernità intesa come continua ricerca del "meglio", in cui perfino l'esclusiva finitura è risultato di un raffinato e complesso procedimento tecnologico dalle plurime fasi di lavorazione.

Fifty years of activity and the 18th Compasso d'Oro award for the flip-up countertop cooktop. These are the prestigious credentials that distinguish Alpes as a leading manufacturer in the kitchen industry, founded and directed, with unwavering ethical passion and methodological severity, by entrepreneur and designer Nico Moretto. Neither the chimera of fashion, nor an all-too-easy appropriation of fluctuating tastes, but a constant search to perfect the technical and formal logic confirmed by its enduring distribution and utilization, constitutes the Alpes "credo" that interprets kitchens as "durable goods". Ergonomics, safety, functionality and energy savings are ensured by the use of a single superior quality material: 19/10 nickel chrome stainless steel.

The new collection is part of this constant process of evolution and advancement. Basins and sinks with corners featuring a 12 mm radius and vertical walls, offer greater capacity and functionality. Surface-mounted sinks that make it possible to fit the dishwasher under the large basin, too. Specific accessories that transform the sink into a complete and organized food preparation area, where even differentiated waste disposal offers an entire range of solutions to choose from. Maximum flexibility has been achieved in the gas burners. With the introduction of the Dual kw 4.50 triple crown, both the single-serving espresso maker and the large cookpot now have a stable position, adding to the ample consolidated range of elements. Induction cooking completes the range. The cast-iron grilles are now available on several models of cook-tops. The multifunctional ovens, have tracks that slide out completely, and the baking chamber is enamelled "easy to clean". finished interior and child-safety lockout function. These new features enhance the performance of the traditional and special Alpes cooking systems, from steam-cooking to the electric grill, from the electric barbecue to the fryer, and help organize the kitchen to make it fit each user's individual desires. A small miracle of functionality that becomes the symbol of modernity, understood as the constant search for the "best", where even the exclusive finishing is the result of a complex and sophisticated technological process involving many different phases.

lavaggio washing

04. Vasche e lavelli sottopiano R12
Undermount bowls and sinks R12



05. Vasche e lavelli sottopiano R60
Undermount bowls and sinks R60



06. Lavelli incasso filopiano R12
Flush mount sinks R12



07. Vasche e lavelli incasso semifilo R12
Built-in bowls and sinks R12 with flat edge



08. Vasche incasso semifilo R60
Built-in bowls R60 with flat edge



09. Lavelli incasso semifilo R60 "Basic"
Built-in sinks R60 "Basic" with flat edge



10. Lavelli incasso semifilo R60
Built-in sinks R60 with flat edge



12. Lavelli da appoggio
Countertop / built-in sinks



accessori accessories

14. Rubinetti
Faucets



16. Accessori lavaggio
Washing accessories



18. Raccolta differenziata sospesa
Built-in differentiated waste disposals



19. Raccolta differenziata da appoggio
Freestanding differentiated waste disposals



cottura cooking

20. Piani cottura
incasso semifilo
Built-in hobs with
flat edge



23. Angoli incasso
semifilo
Built-in corner
elements with flush
edge



24. Piani cottura
ribaltabili
Flip-up hobs



25. Piani cottura
da appoggio
Countertop hobs



25. Cucinette appoggio
basculanti a gas
Countertop swinging
mini gas stoves



forni ovens

26. Forni elettrici
multifunzione
Multifunction electric
ovens



aspirazione exhaust hoods

28. Cappe con filtro
estensibile
Hoods with
extendible filter



29. Gruppo aspirante
Exhaust system



30. Sistemi elettronici
aspiranti
Electronic exhaust
systems

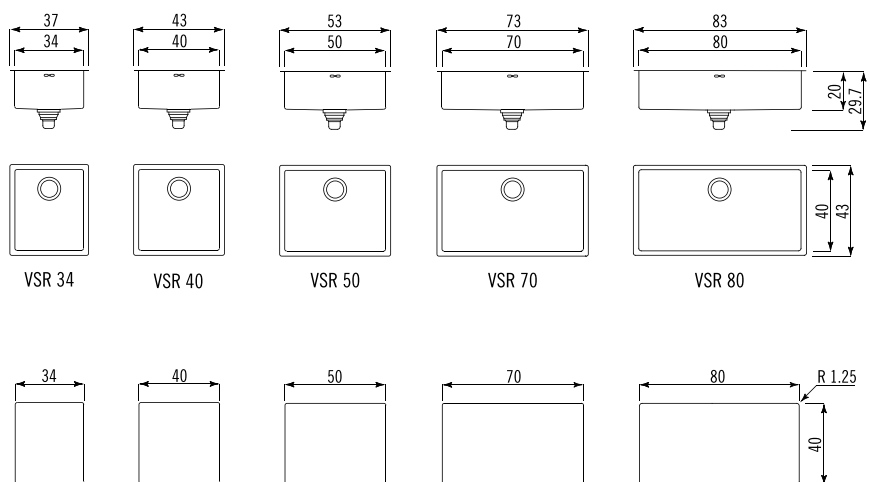


outlet collection

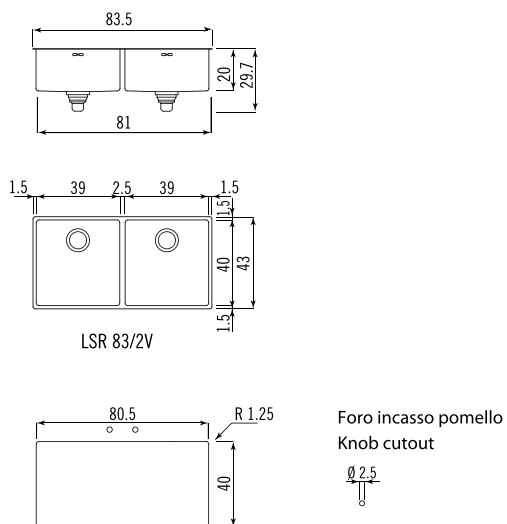
32. Outlet
Big bargains

38. Acciaio Inox
Stainless steel

Vasche da sottopiano - raggio 12 ⁽¹⁾
 Undermount bowls - radius 12

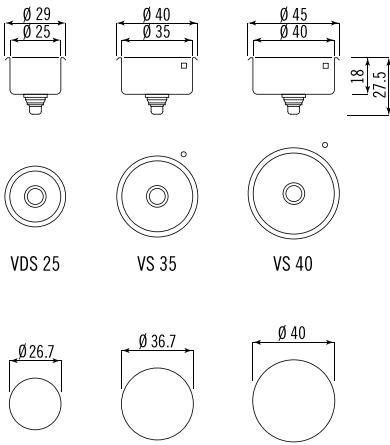


Lavelli da sottopiano - raggio 12 ⁽¹⁾
 Undermount sinks - radius 12

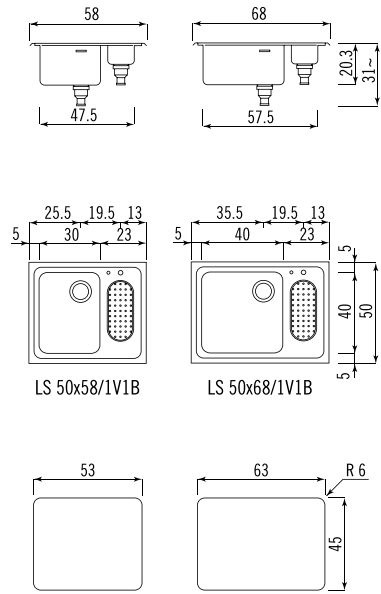


(1) Il pomello di apertura/chiusura tappo va posizionato sul top della cucina; The plug control knob must be fitted on the kitchen top surface.
 (2) Vasche con altezza 18 cm; Bowls 18 cm height.

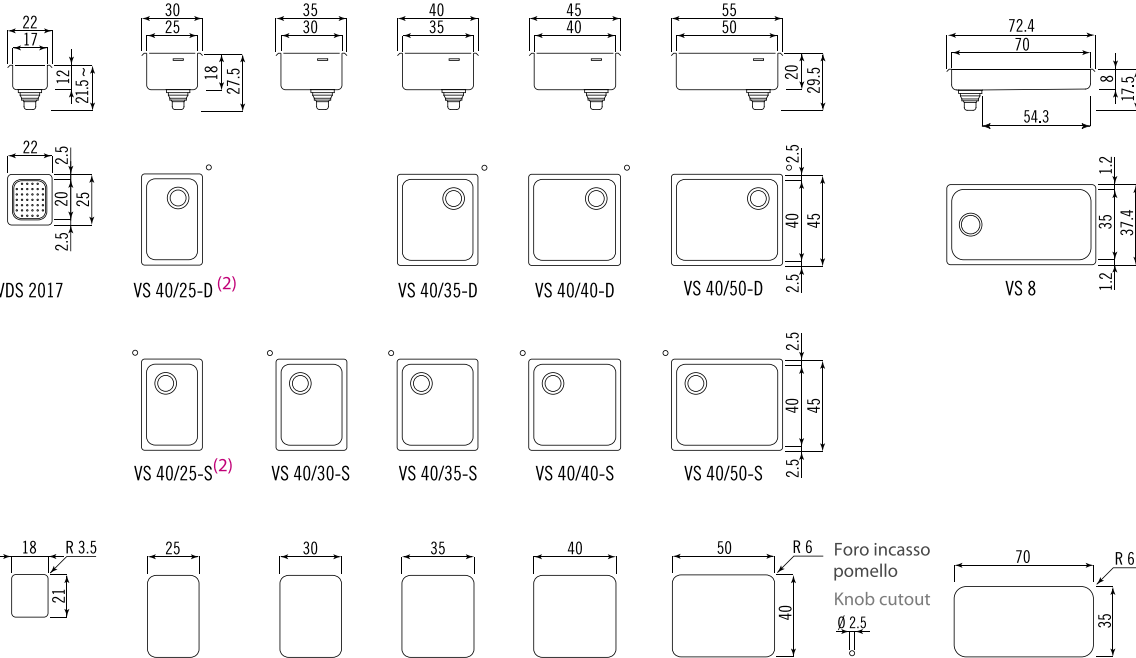
Vasche tonde da sottopiano
Undermounted round bowls



Lavelli da sottopiano - raggio 60
Undermounted sinks - radius 60

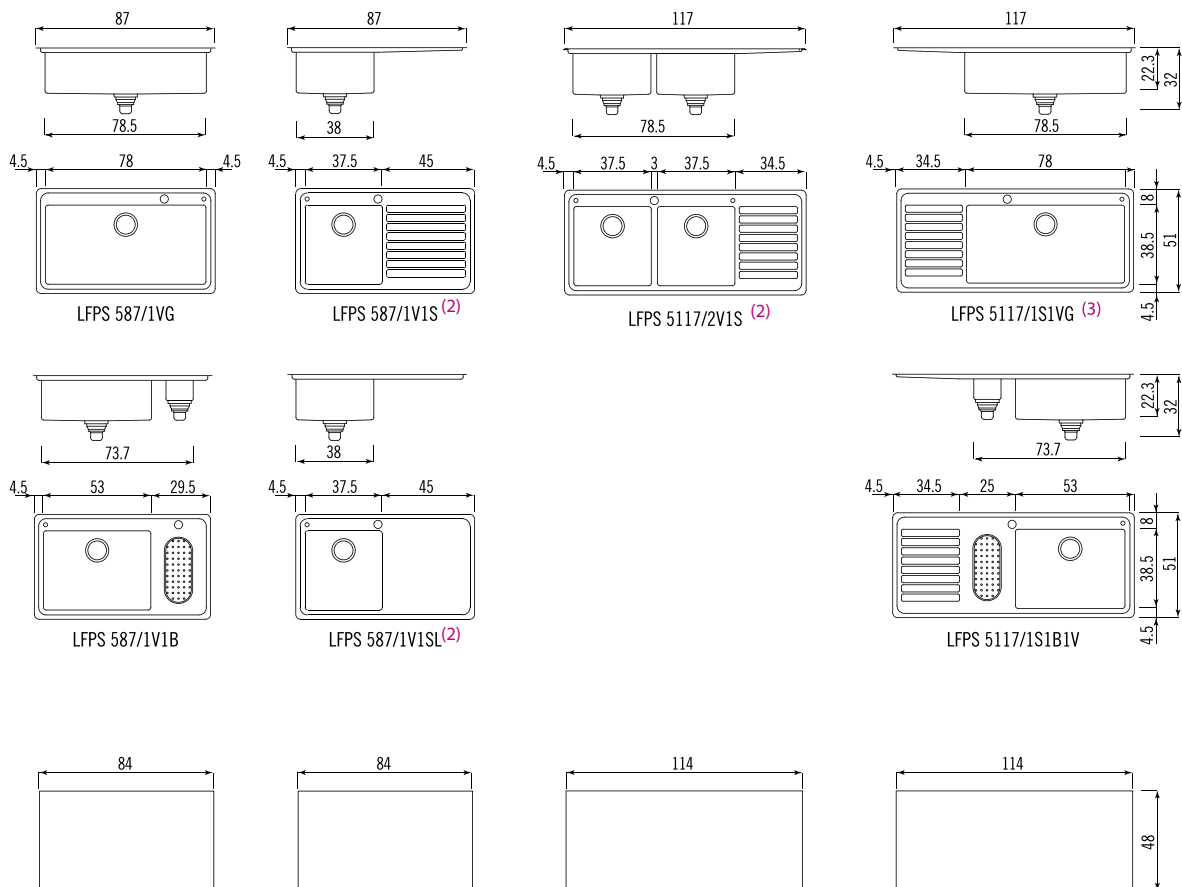


Vasche da sottopiano - raggio 60
Undermounted bowls - radius 60



Lavelli da incasso filo piano con salvagocce profondità 51 cm - raggio 12 ⁽¹⁾

Flush mount sinks with no-drip edge. Depth 51 cm - radius 12



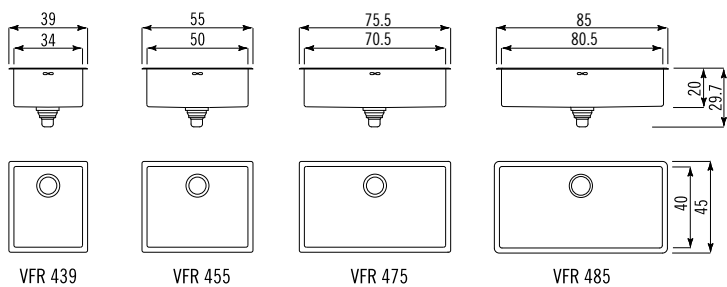
(1) Il foro rubinetteria è di serie; Supplied with hole for mixing tap.

(2) Specificare la posizione destra o sinistra dello scivolo; Please specify the right-hand or left-hand position of the draining-board.

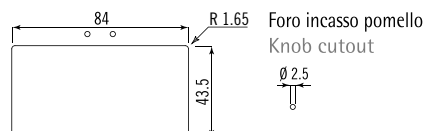
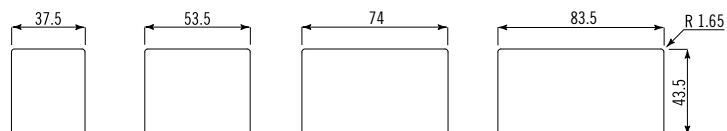
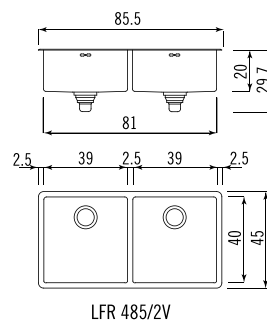
(3) Disponibile solo con vasca a destra; Available only with bowl on the right

Vasche da incasso semifilo profondità 45 cm - raggio 12 ⁽¹⁾

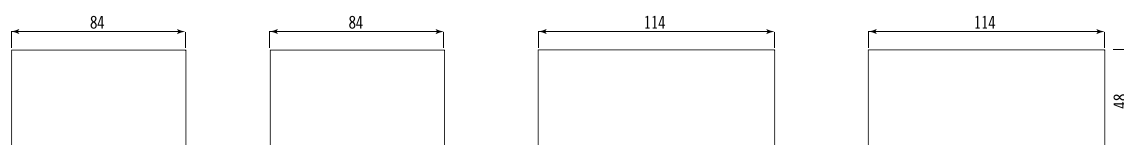
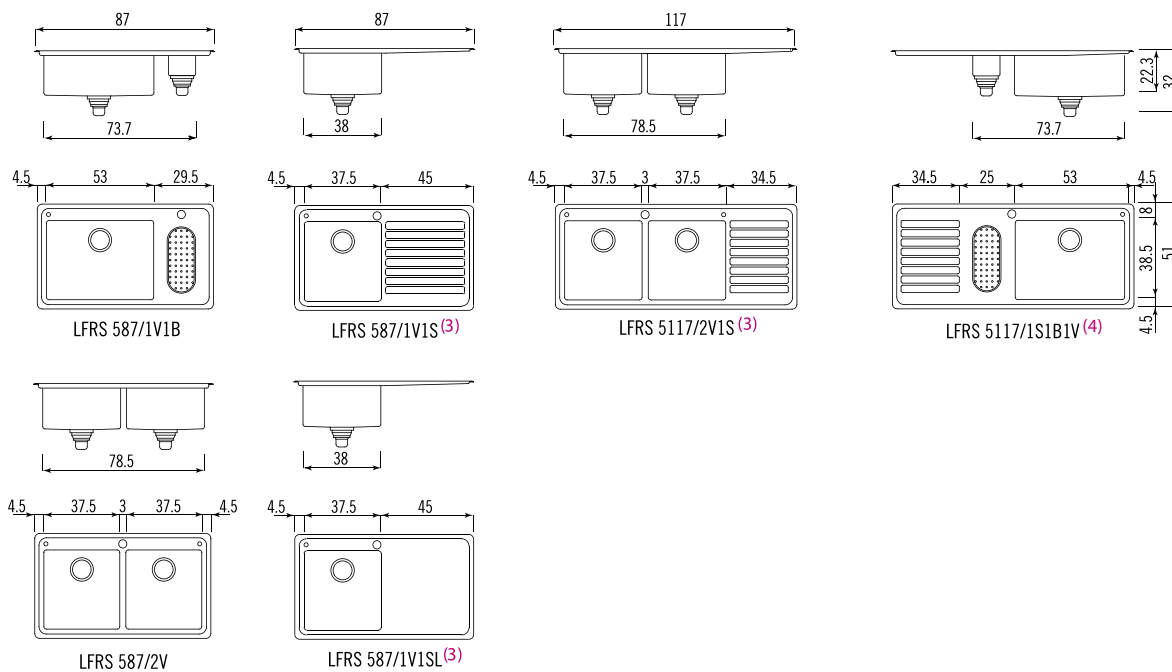
Built-in bowls with flat edge depth 45 cm - radius 12

Lavelli da incasso semifilo profondità 45 cm - raggio 12 ⁽¹⁾

Built-in sinks with flat edge. Depth 45 cm - radius 12

Foro incasso pomello
Knob cutoutLavelli da incasso semifilo con salvagocce profondità 51 cm - raggio 12 ⁽²⁾

Built-in sinks with flat and no-drip edge. Depth 51 cm - radius 12



(1) Il pomello di apertura/chiusura tappo va posizionato sul top della cucina; The plug control knob must be fitted on the kitchen top surface.

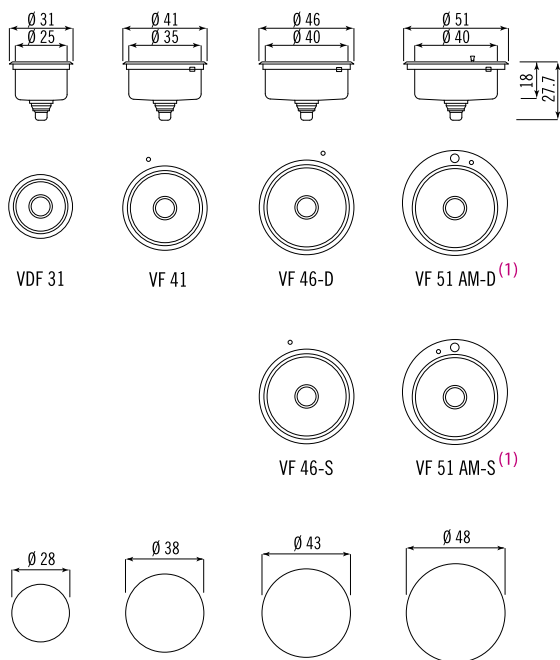
(2) Il foro rubinetteria è di serie; Supplied with hole for mixing tap.

(3) Specificare la posizione destra o sinistra dello scivolo; Please specify the right-hand or left-hand position of the draining-board.

(4) Disponibile solo con vasca a destra; Available only with bowl on the right.

Vasche tonde da incasso semifilo

Built-in round bowls with flat edge.

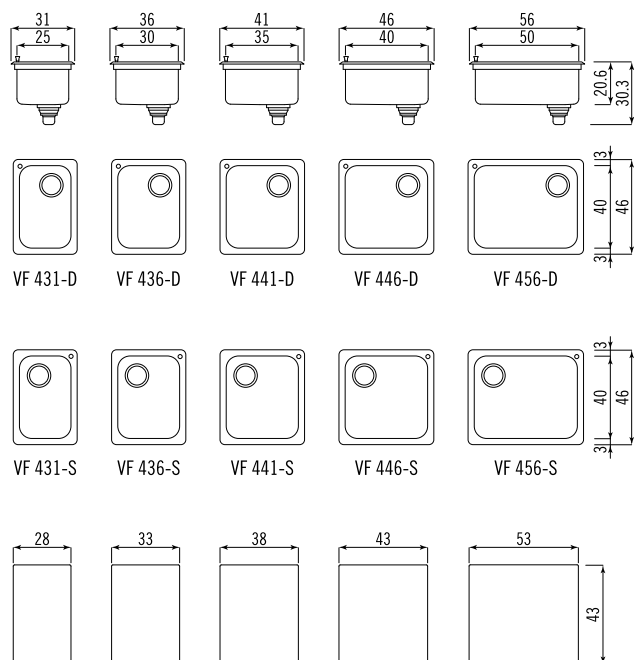


Foro incasso pomello
Knob cutout



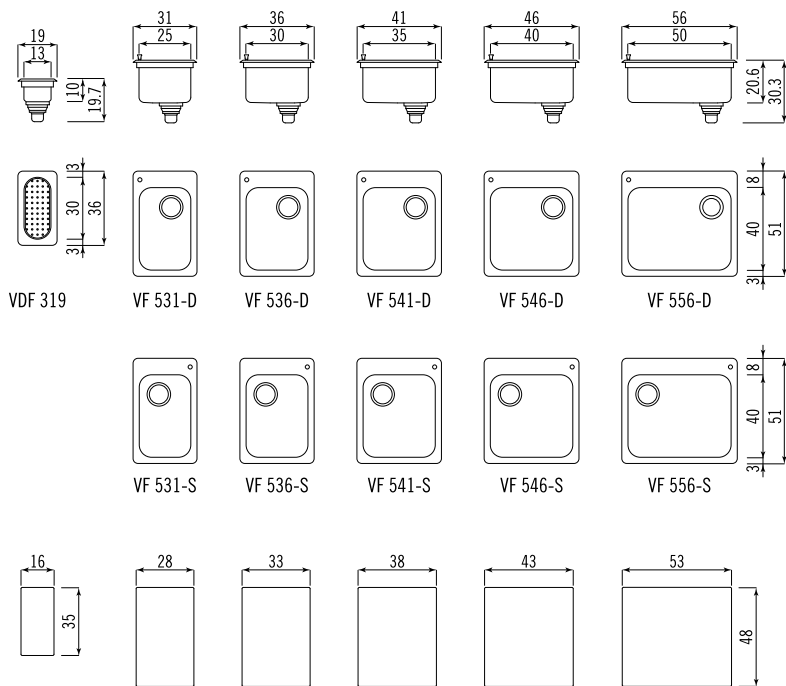
Vasche da incasso semifilo profondità 46 cm - raggio 60

Built-in bowls with flat edge. Depth 46 cm - radius 60



Vasche da incasso semifilo profondità 51 cm - raggio 60⁽²⁾

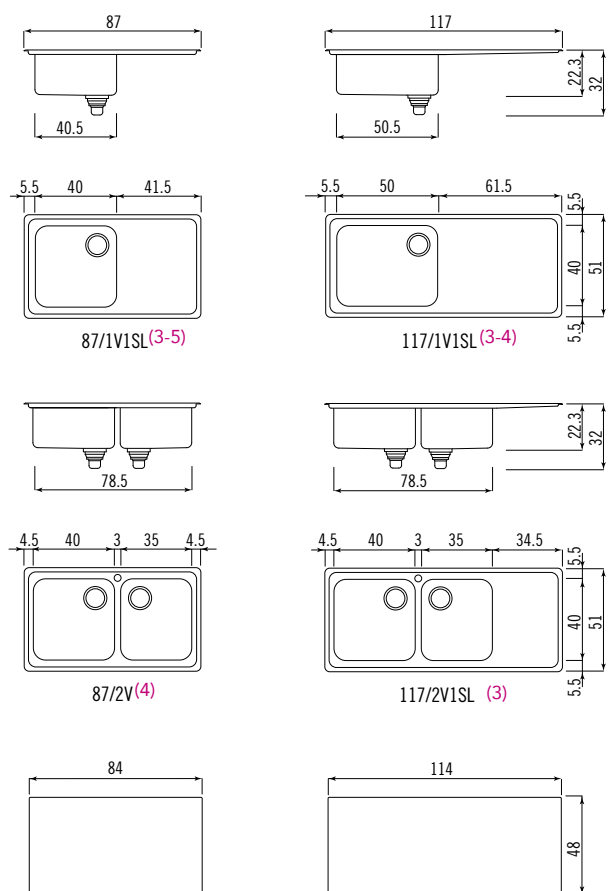
Built-in bowls with flat edge. Depth 51 cm - radius 60



- (1) Foro rubinetteria di serie; Equipped with hole for the faucet unit.
- (2) Il foro rubinetteria può essere eseguito a richiesta al prezzo netto di € 16 + I.V.A.
The hole for mixing tap can be drilled at a net price of € 16 + V.A.T.

Lavelli da incasso semifilo "Basic" profondità 51 cm - raggio 60⁽¹⁾

Built-in sinks with flat edge "Basic" series. Depth 51 cm - radius 60

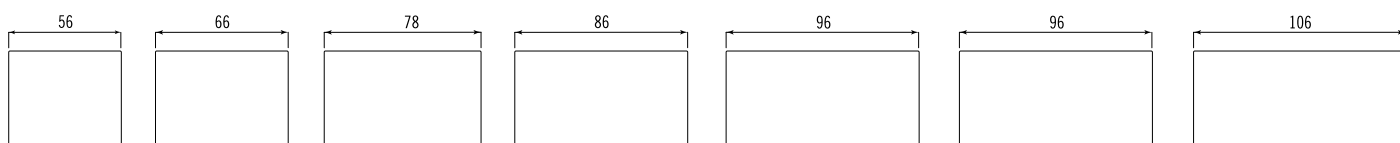
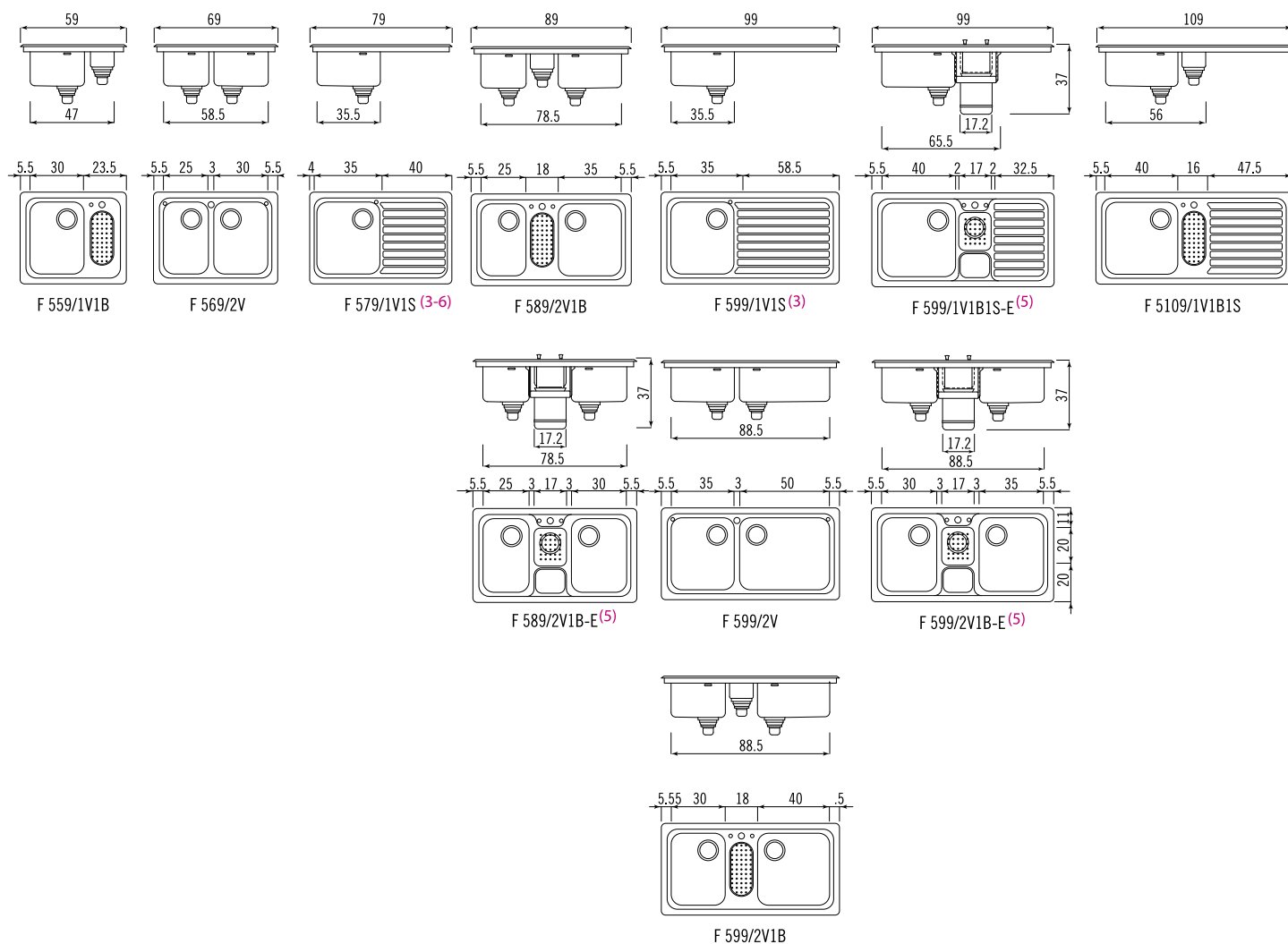


(3) Specificare la posizione destra o sinistra dello scivolo; Please specify the right-hand or left-hand position of the draining-board.

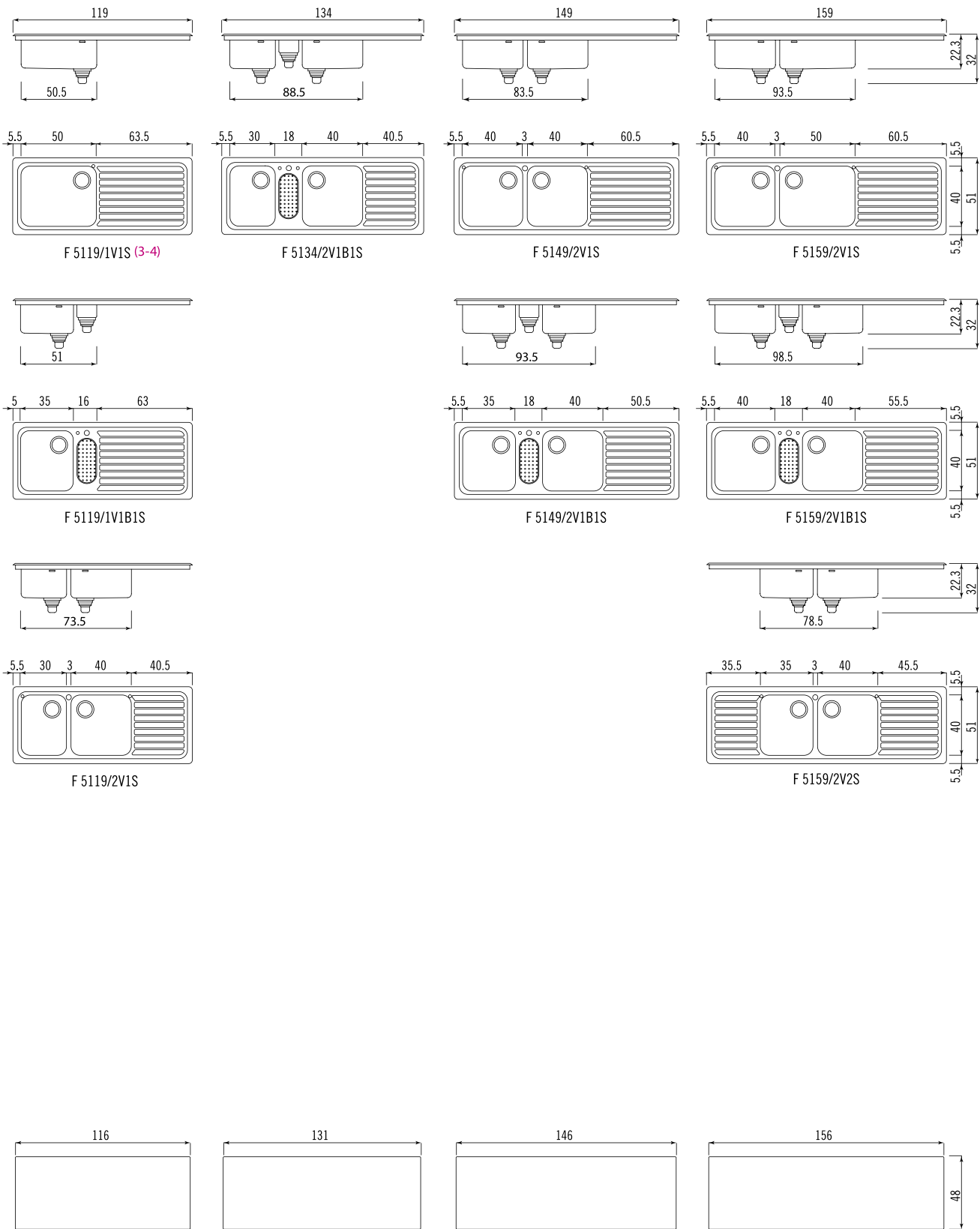
(4) Il foro rubinetteria sui lavelli con una vasca e uno scivolo può essere eseguito a richiesta al prezzo netto di € 16 + I.V.A.
On the sinks with one basin and one drainer the hole for mixing tap can be drilled at a net price of E 16 + I.V.A.

Lavelli da incasso semifilo profondità 51 cm - raggio 60 (1-2)

Built-in sinks with flat edge. Depth 51 cm - radius 60



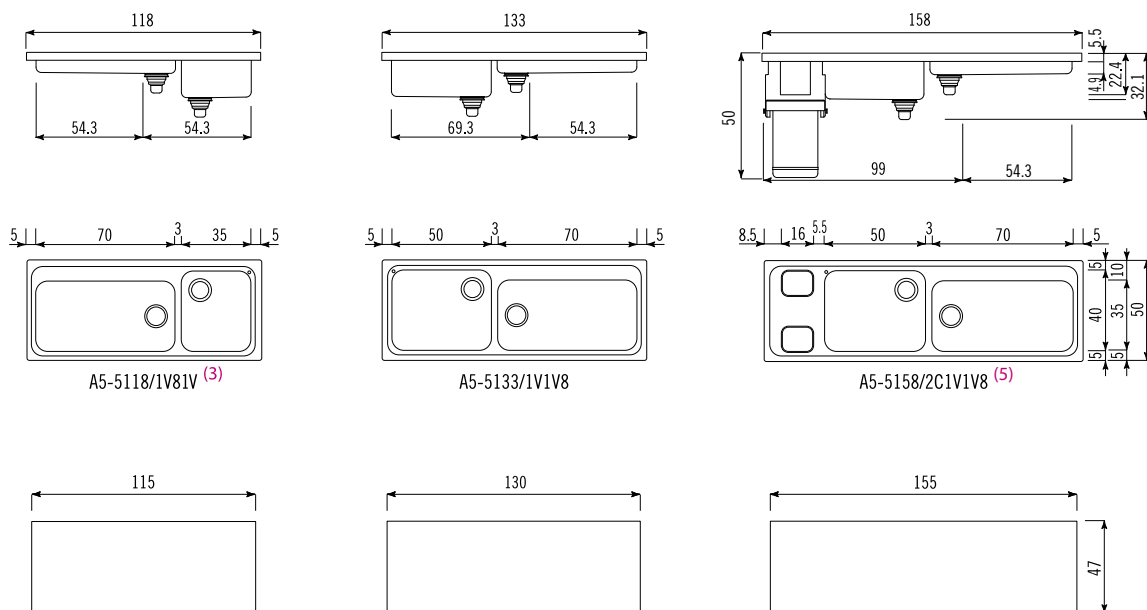
- (1) Specificare la posizione destra o sinistra dello scivolo; Please specify the right-hand or left-hand position of the draining-board.
- (2) In dotazione ai lavelli vengono fornite la ghiera GP per il posizionamento del gruppo rubinetteria tra le due vasche oppure l'anello AP per il posizionamento tra la vasca e lo scolapiatti; The sinks are equipped with a GP holding ring nut for positioning the tap between two bowls, or an AP ring nut for positioning the tap between the bowl and the draining-board.
- (3) Il foro rubinetteria sui lavelli con una vasca e uno scivolo può essere eseguito a richiesta al prezzo netto di € 16 + I.V.A.
On the sinks with one basin and one drainer the hole for mixing tap can be drilled at a net price of € 16 + I.V.A.



- (4) Se il lavello viene incassato su una base larga 60 cm, il rubinetto va posizionato sul top della cucina; If the sink is fitted into a 60 cm wide base unit, position the tap on the kitchen countertop.
- (5) Lavello multifunzione con bacinella centrale. In dotazione contenitore rifiuti da 6.5 l e coperchio in legno; Multipurpose sink with small basin in the middle. Garbage container (6.5l) and wooden lid on equipment.
- (6) Disponibile solo con vasca sinistra; Available only with bowl on the left

Lavelli da appoggio/incasso h. 5.5 cm - profondità 50 cm (1-2-4)

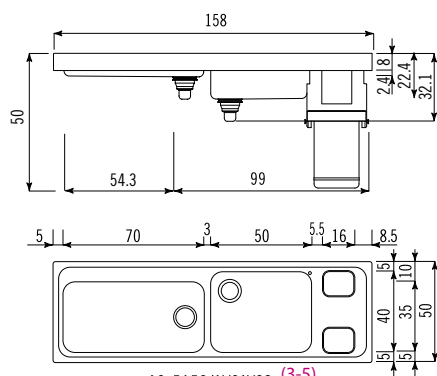
Countertop/built-in sinks 5.5 cm high - depth 50 cm



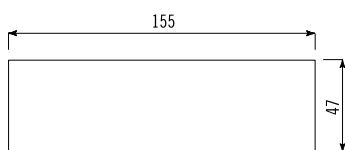
- (1) Specificare la posizione destra o sinistra della vasca alta 8 cm; Please specify the right-hand or left-hand position of the bowl 8 cm high.
- (2) Si consiglia di posizionare la rubinetteria esternamente al lavello per far scorrere il tagliere TP 40x50 in tutta la sua larghezza; Position the tap assembly outside the sink so that you can slide the chopping-board across the entire width of the sink.
- (3) Disponibile solo con vasca profonda a destra; Available only with the deep bowl on the right.

Lavelli da appoggio/incasso h. 8 cm - profondità 50 cm ⁽²⁻⁴⁾

Countertop/built-in sinks 8 cm high - depth 50 cm



A8-5158/1V81V2C (3-5)

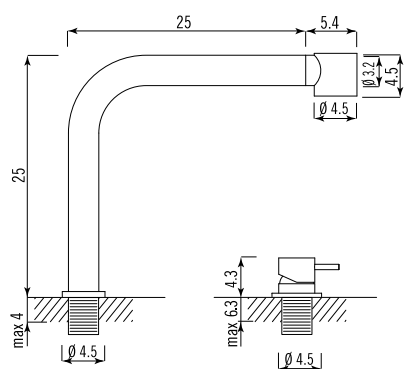


(4) Il foro rubinetteria può essere eseguito a richiesta al prezzo netto di € 16 + I.V.A.
The hole for mixing tap can be drilled at a net price of € 16 + V.A.T.

(5) In base al tipo di mobile nel quale va inserito il lavello, se con ante o con cassetti, richiedere il relativo kit di pattumiere:
Depending on the type of furniture in which the sink is inserted, provided with doors or drawers, please request the corresponding waste bins:
PMR/158A kit pattumiere alte per base con ante / Kit of high waste bins for furniture with doors
PMR/158C kit pattumiere basse per base con cassetti / Kit of low waste bins for furniture with drawers

Miscelatore con comando remoto (1 - 2 - 3 - 4)

Mixing tap with remote control

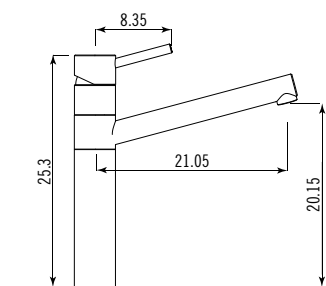


MCR25+CRL

Miscelatore comando remoto con
canna orientabile totalmente
estraibile e doccino in Derlin® bianco
Remote control mixer with
fully extractable spout and
pull-out shower in white Derlin®

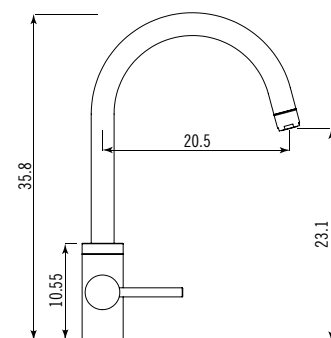
Miscelatori con comando integrato (1 - 2 - 3)

Mixing taps with integrated controls



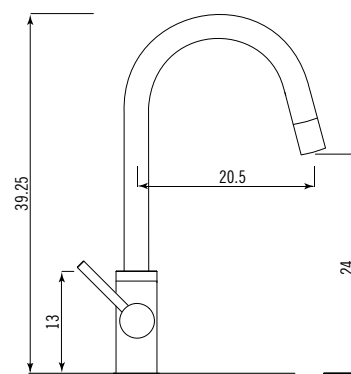
Ø 4.5

ALP33 Miscelatore monocomando con
canna orientabile
Mixer with adjustable spout



Ø 4.5

ALP34 Miscelatore monocomando con
canna orientabile
Mixer with adjustable spout



Ø 5

ALP44 Miscelatore monocomando
con canna orientabile
e doccino estraibile
Mixer with adjustable spout
and pull out shower

Ø 3.5

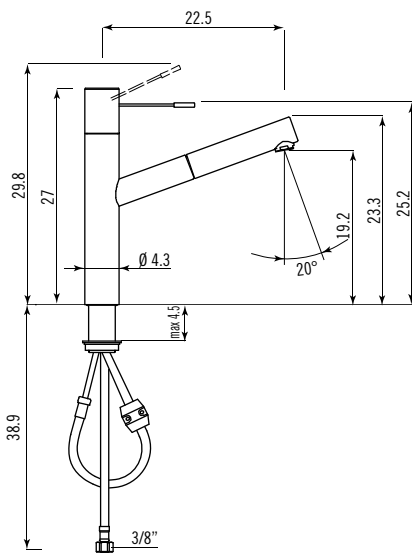


Foro incasso canne, miscelatori,
comandi e dispenser sapone
Cutout hole of stouts, mixing
taps, controls and soap dispenser

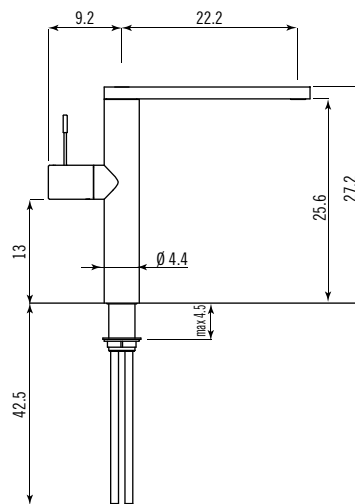
- (1) In acciaio inossidabile finitura satinata; In stainless steel with satin finishing.
- (2) I fori nel lavello per le canne, comandi e i miscelatori, possono essere eseguiti a richiesta al prezzo netto di € 16 + I.V.A.;
The holes in the sinks for the spouts, the control mixers and the mixing taps can be drilled on request at a net price of € 16 + I.V.A.
- (3) Miscelatori Alpes; Mixing taps Alpes.
- (4) Ideale per installazione sotto finestra; Perfect for installation under windows.

Miscelatori con comando integrato (1 - 2 - 5)

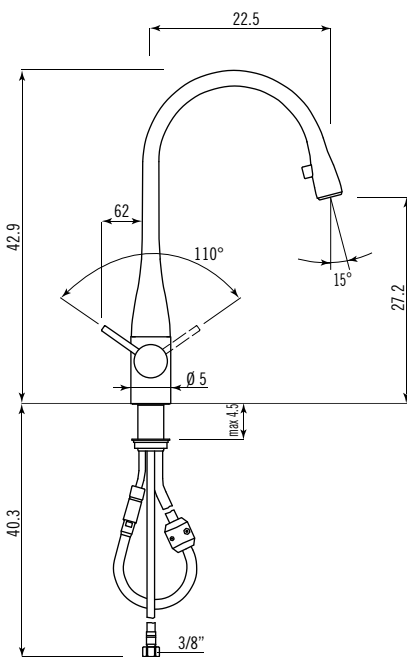
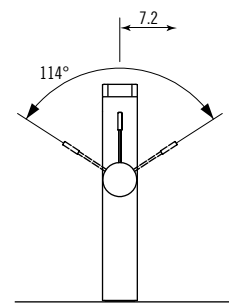
Mixing taps with integrated controls



10.151.113.700 ONO - Miscelatore monocomando con canna orientabile e doccino estraibile
ONO - Mixer with adjustable spout and pull-out shower

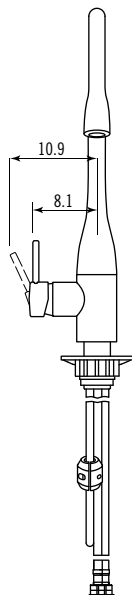


10.151.413.700 ONO - Miscelatore monocomando con canna orientabile
ONO - Mixer with adjustable spout



10.111.103.700 EVE - Miscelatore inox monocomando con canna orientabile e doccino estraibile
EVE - Mixer with adjustable spout and pull-out shower

10.111.103.150 nel colore bianco
in white colour

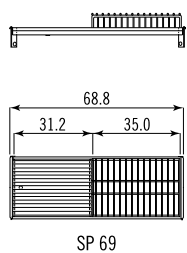


Foro incasso miscelatori
Cutout hole of mixing taps

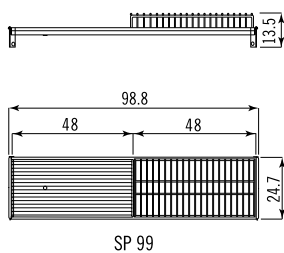
(5) Miscelatori KWC. Mixing taps KWC.

Portapiatti ⁽¹⁾

Plate rack

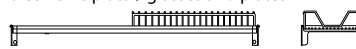


SP 69

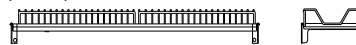


SP 99

bicchieri e piatti / glasses and plates



piatti / plates

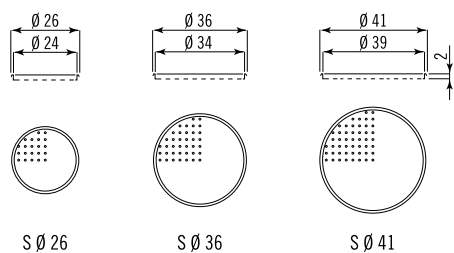


bicchieri / glasses



Scolapiatti ⁽²⁾

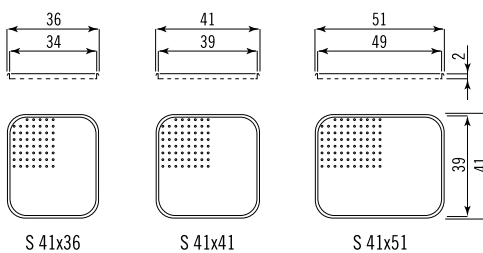
Drainers



S Ø 26

S Ø 36

S Ø 41



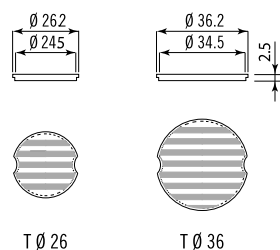
S 41x36

S 41x41

S 41x51

Taglieri ⁽²⁻³⁾

Chopping-boards

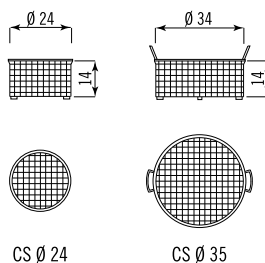


T Ø 26

T Ø 36

Cestelli contenitori

Baskets

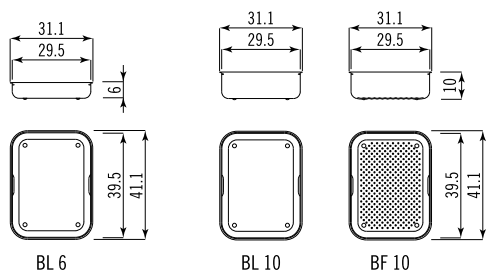


CS Ø 24

CS Ø 35

Bacinelles con fondo liscio o forato

Basins with flat or holey bottom



BL 6

BL 10

BF 10

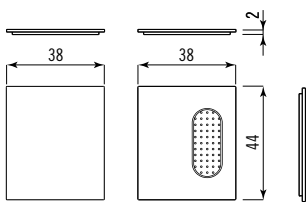
(1) Opzioni solo per scolapiatti SP 99. Specificare la versione desiderata; Options just for SP 99 draining-board. Please specify the desired version.

(2) Per individuare lo scolapiatti o il tagliere adatti, aggiungere 1 cm alla misura interna della vasca. Es.: interno vasca 40x35 cm = scolapiatti o tagliere 41x36 cm;

For choice the suitable drainer or chopping-board, add 1 cm to the inner measure of the bowl. E.g.: bowl inner size 40x35 cm = drainer or chopping-board 41x36 cm.

(3) Taglieri in faggio con tiranti interni inox; Chopping-boards made in beechwood and with inner stainless steel rods.

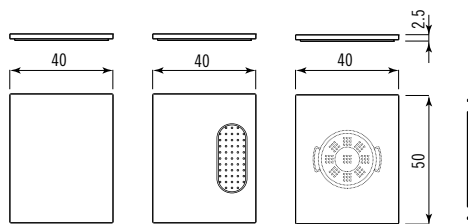
Taglieri in polietilene per vasche e lavelli R12
Polyethylene chopping-boards for basins and sinks R12



TP/R12-VL

TPB/R12-VL

Taglieri in polietilene per lavelli R 12 con salvagocce e "Basic"
Polyethylene chopping-boards for sinks R12 with drop holder and "Basic"

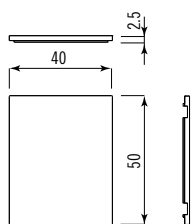


TP/R12-LS

TPB/R12-LS

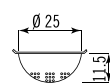
TPF/R12-LS⁽³⁾

Taglieri in polietilene per lavelli R 60
Polyethylene chopping-boards for sinks R 60



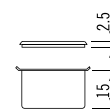
TP 40x50

Colapasta
Colander



CO Ø 25

Tegame
Pot



TE Ø 25

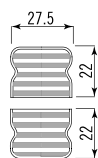
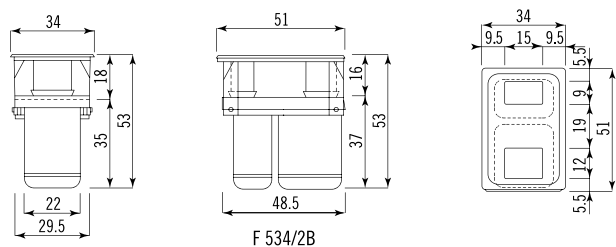
⁽³⁾ Taglieri in polietilene con foro per colapasta CO Ø 25 o tegame TE Ø 25, forniti a parte;
Chopping-boards with hole suitable for colander CO Ø 25 or pot TE Ø 25, supplied separately.

Unità raccolta differenziata da incasso semifilo

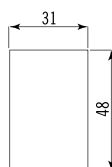
Built-in differentiated waste disposals

A due contenitori

With two containers



Tagliere e copriscarico
in dotazione
Cover chopping-board
on equipment

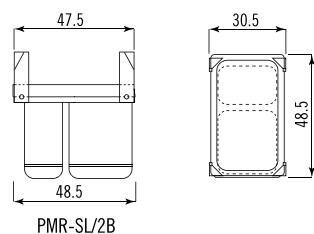


Unità raccolta differenziata da sottopiano

Undermount differentiated waste disposals

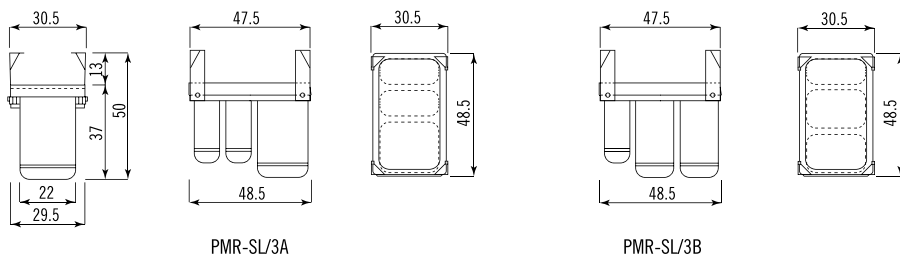
A due contenitori

With two containers



A tre contenitori

With three containers

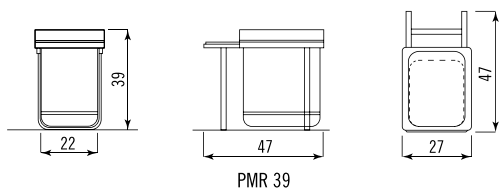


Unità raccolta differenziata da appoggio

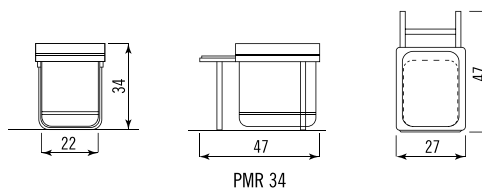
Freestanding differentiated waste disposals

A un contenitore

With one container



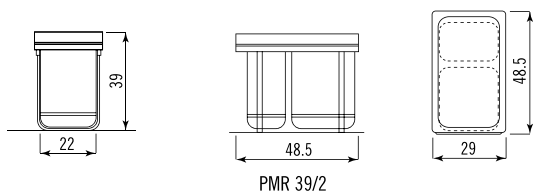
PMR 39



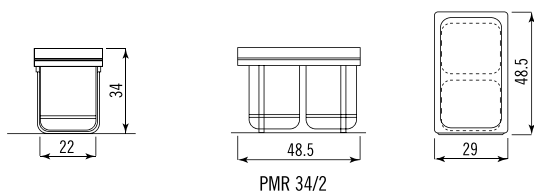
PMR 34

A due contenitori

With two containers



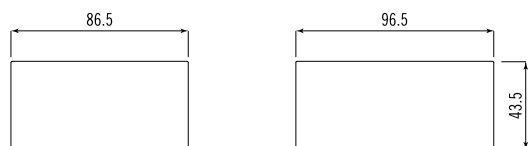
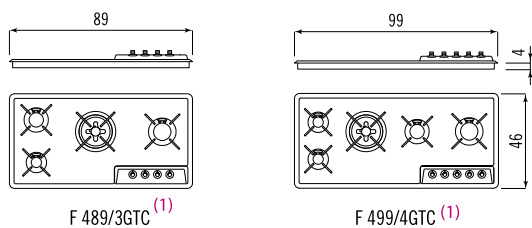
PMR 39/2



PMR 34/2

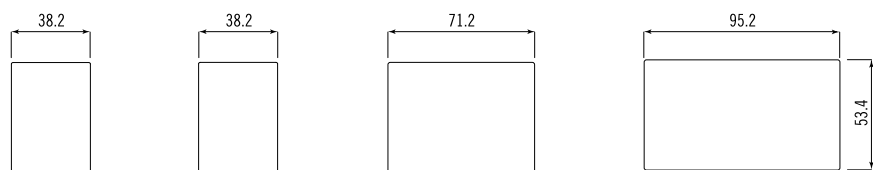
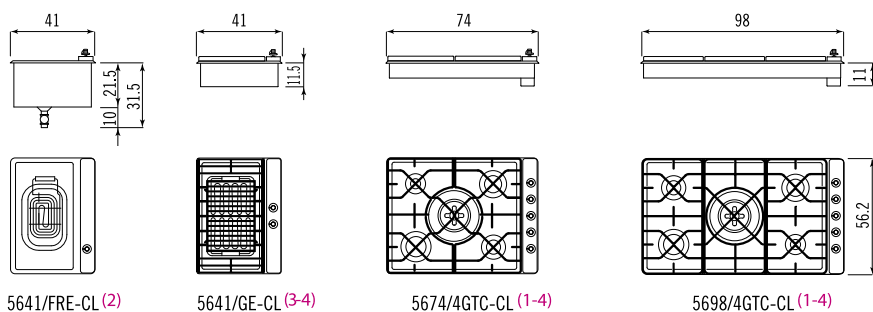
Piani cottura da incasso semifilo - profondità 46 cm

Built-in hobs with flat edge - depth 46 cm



Piani cottura da incasso - profondità 56 cm

Built-in hobs - depth 56 cm



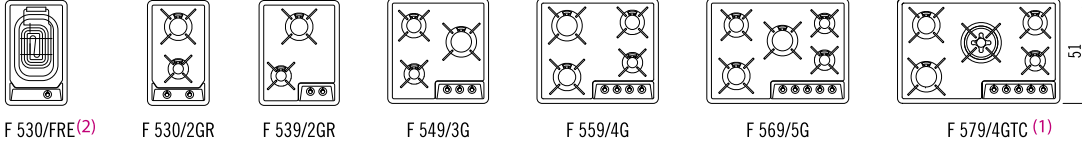
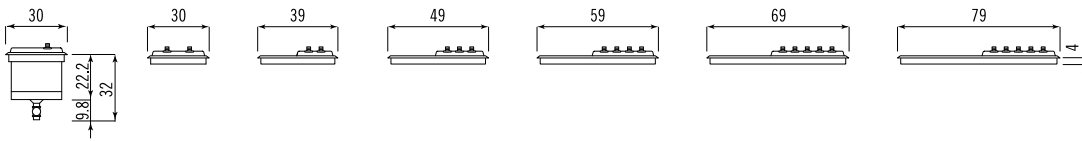
(1) Con bruciatore tripla corona Dual, 4.5 kw; Equipped with Dual triple crown burner, 4.5 kw.

(2) La friggitrice è completa di coperchio e 2 cestini; The deep-fryer is supplied with lid and two wire baskets.

(3) Nel grill la roccia lavica è in dotazione; Lava rock in on equipment for the grill.

(4) Con griglia in ghisa; With cast iron grid.

Piani cottura da incasso semifilo - profondità 51 cm
 Built-in hobs with flat edge - depth 51 cm



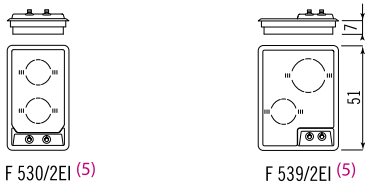
F 530/FRE (2) F 530/2GR F 539/2GR F 549/3G F 559/4G F 569/5G F 579/4GTC (1)



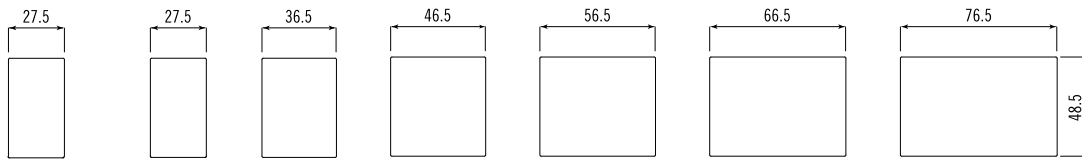
F 530/GE (3) F 530/2GG F 539/2GG F 579/6G



F 530/BPE F 530/TC (1) F 539/TC (1) F 579/4EI (5)



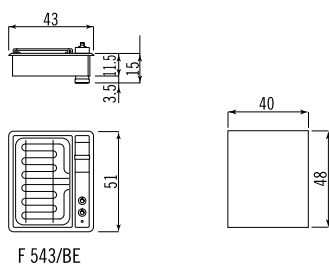
F 530/2EI (5) F 539/2EI (5)



(5) Cottura a induzione; Induction cooking.

Barbecue elettrico e gas da incasso semifilo ⁽¹⁾

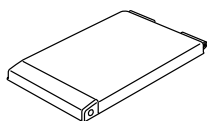
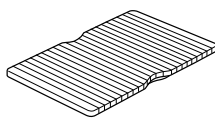
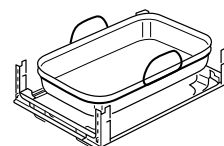
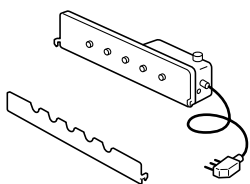
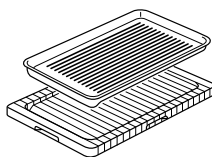
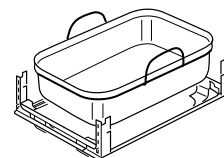
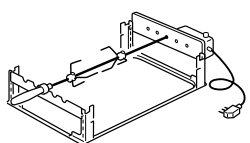
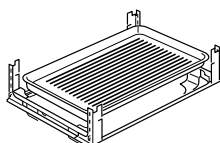
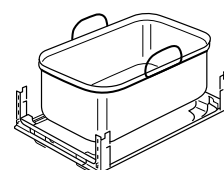
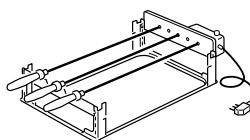
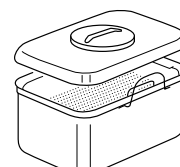
Built-in gas and electric barbecue with flush edge



F 543/BE

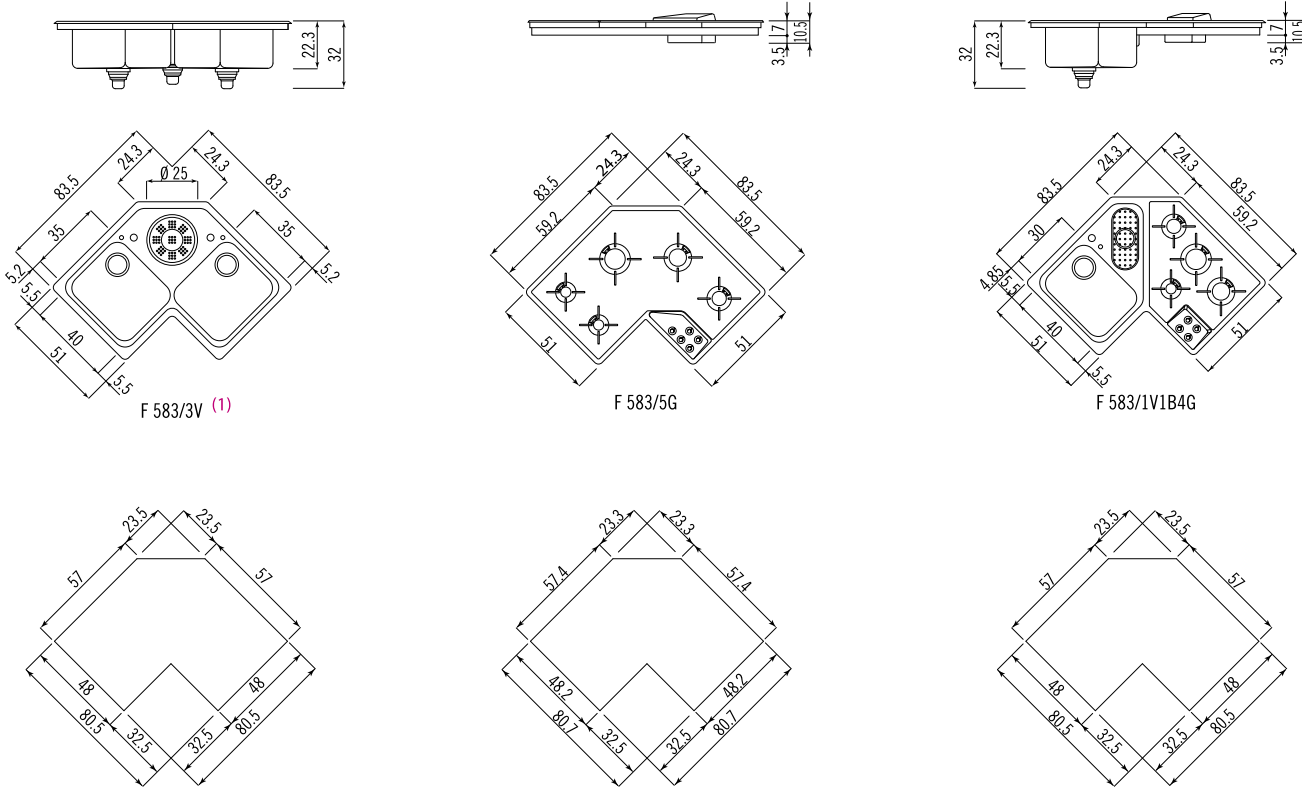
Accessori barbecue

Barbecue accessories

B/CB 543
Coperchio
CoverB/T
Tagliere in legno
Wooden chopping-boardB/TB
Tegame basso
Low-edged panB/MR
Motoriduttore universale per spiedi
Universal geared moto for spitsB/TP
Tagliere in legno porta piastre e tegami
Chopping-board for carring tray and pansB/TM
Tegame medio
Medium-edged panB/S
Spiedo con bloccaggio tridente
Spit with adjustable trident food holdersB/PCR
Piastra cottura rigata
Ridged cooking trayB/TA
Tegame alto
High-edged panB/S3
Tre spiedini per piccola cottura
Three small spits for small foodsB/C
Coperchio tegame
Pan lidPCV
Pentola cottura a vapore
Steamer

(1) I barbecue sono forniti completi di griglia, roccia lavica, supporto universale e staffe porta tegami;
The barbecues are equipped with grill, lava rock, general support frame and pan holders.

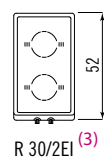
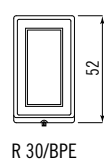
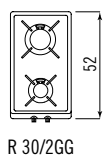
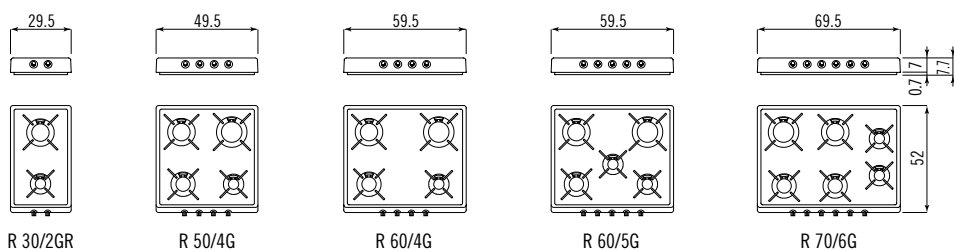
Componenti ad angolo lavaggio e cottura da incasso semifilo - profondità 51 cm
 Built-in washing and cooking corner elements with flush edge - depth 51 cm



(1) Colapasta in dotazione; Colander on equipment.

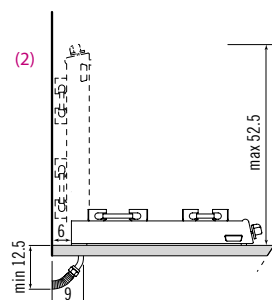
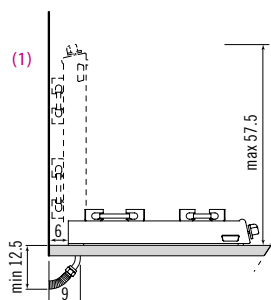
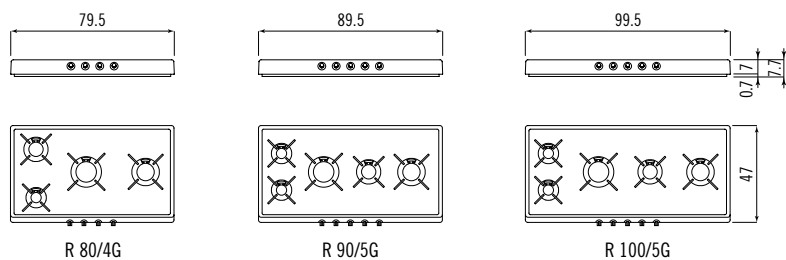
Piani cottura ribaltabili - profondità 52 cm ⁽¹⁾

Flip-up hobs - depth 52 cm



Piani cottura ribaltabili - profondità 47 cm ⁽²⁾

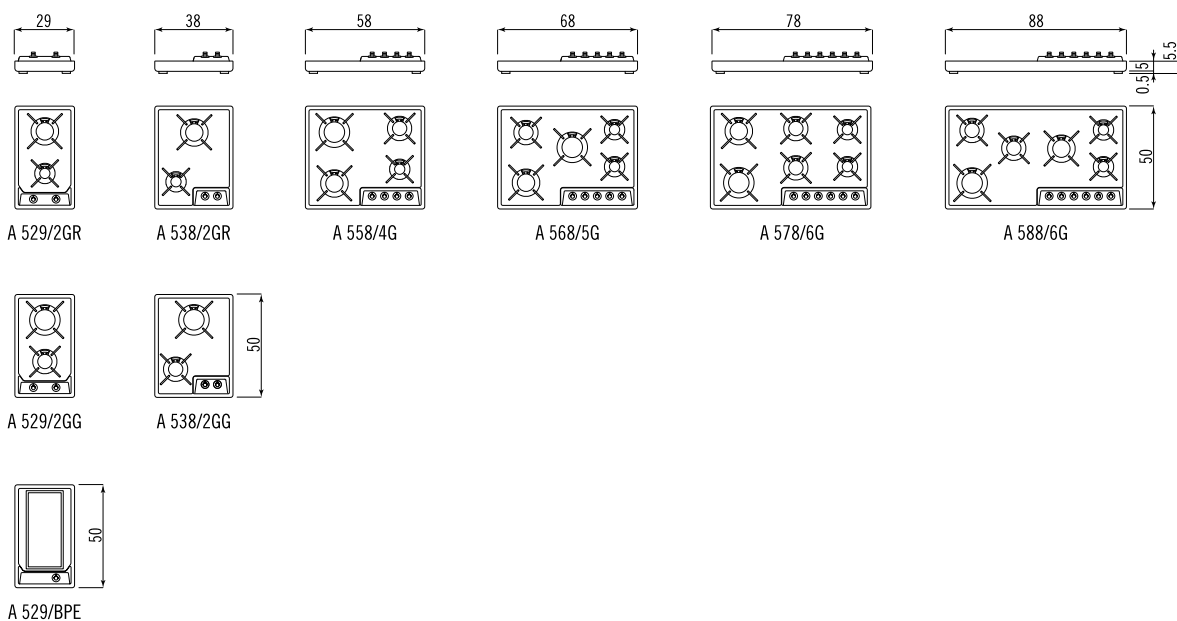
Flip-up hobs - depth 47 cm



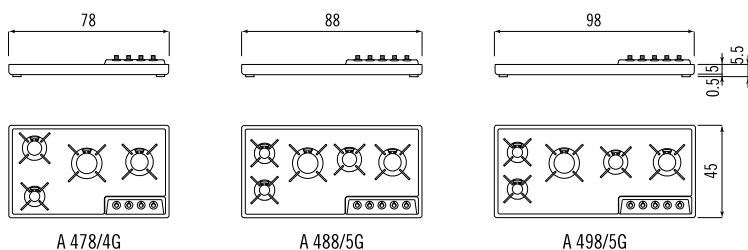
⁽³⁾ Cottura a induzione; Induction cooking.

Piani cottura da appoggio - profondità 50 cm ⁽¹⁾

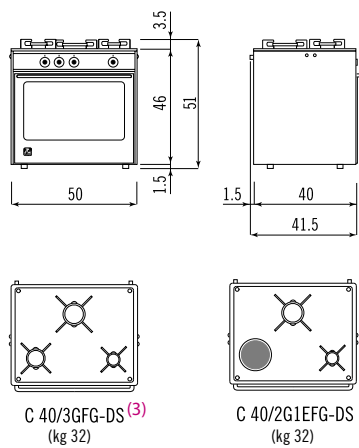
Countertop hobs - depth 50 cm

Piani cottura da appoggio - profondità 45 cm ⁽¹⁾

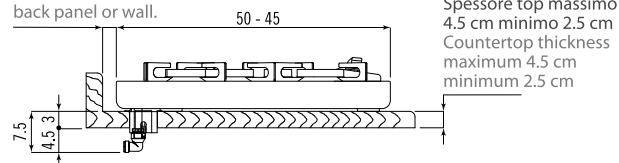
Countertop hobs - depth 45 cm

Cucinette appoggio-basculanti a gas - profondità 40 cm ⁽²⁾

Countertop/swinging mini gas stoves - depth 40 cm



(1) Minimo 2.5 cm da schienalino o da parete.
Minimum 2.5 cm from back panel or wall.

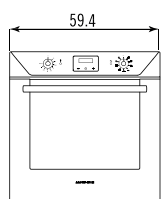
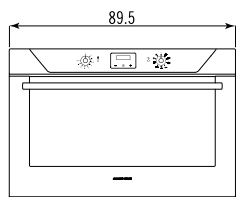
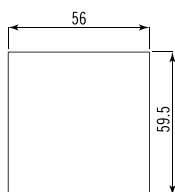
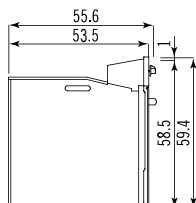
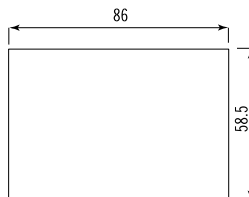
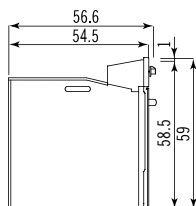


(2) Le cucinette sono dotate di supporti basculanti e griglie fermapentole; The mini stoves are equipped with rocking supports and pot holders.

(3) Questa cucinetta funziona a 12 V c.c. Per il funzionamento a 220 V c.a., applicare un trasformatore; This stove runs at 12V DC. Use a transformer to change the voltage to 230V AC.

Forni elettrici da incasso con timer touch control

Built-in electric ovens with touch control timer

F600⁽¹⁾F900⁽¹⁾

CARATTERISTICHE

La parte frontale rimane a filo con il mobile contenitore.

Le guide di scorrimento a estensibilità totale riducono il rischio di scottature o rovesciamenti nell'estrarre i vassoi.

Porta triplo vetro.

La parte esterna non supera i 50°C anche alle alte temperature.

In dotazione un vassoio basso e una griglia.

CHARACTERISTICS

The front part lies flush with the cabinet.

The full extendable runners reduce the risk of burns or dropping trays when removing them.

Triple glass door.

The outer surface never exceeds 50°C even at the highest internal temperatures.

Equipment: a low tray and a grid.

FUNZIONI

Forni elettrici con timer touch control.

Il timer touch control regola l'orologio, il contaminuti e programma i tempi di cottura.

Manopola temperatura 0-250°C.

Manopola funzioni: illuminazione, cottura termostatica, cottura ventilata, grill e grande grill statico o ventilato.

FUNCTIONS

Electric ovens with touch control timer.

Touch control timer for adjusting the clock, timer and programmer of the cooking time.

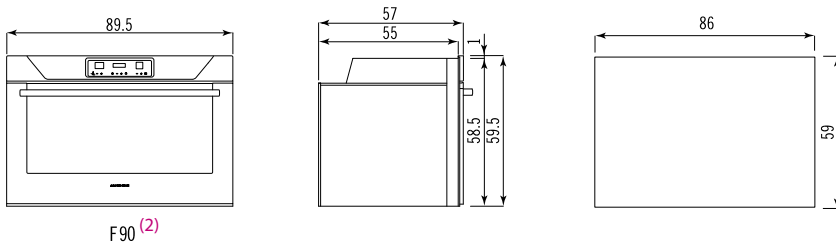
Temperature control knob 0-250°C.

Function control knob: light, thermostatic cooking, fan cooking, static or fan grill and large grill.

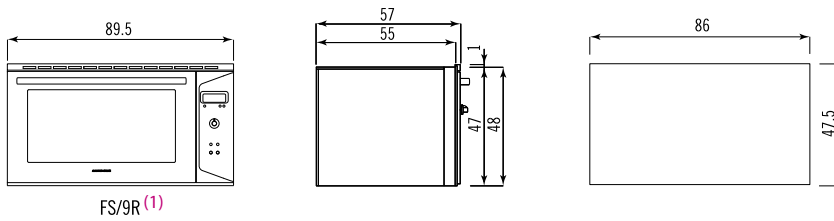
(1) Camera di cottura smaltata "easy to clean" colore grigio; Cooking chamber with "easy to clean" enamel coating in gray.

(2) Camera di cottura in acciaio inox; Cooking chamber in stainless steel.

Forni elettrici da incasso con programmatore touch control Built-in electric ovens with touch control programmer



Forni elettrici da incasso con programmatore digitale Built-in electric ovens with digital programmer



CARATTERISTICHE

La parte frontale rimane a filo con il mobile contenitore.

Le guide di scorrimento a estensibilità totale riducono il rischio di scottature o rovesciamenti nell'estrarre i vassoi.

Porta triplo vetro.

La parte esterna non supera i 50°C anche alle alte temperature.

Blocco sicurezza bambini.

In dotazione: un vassoio basso, un vassoio alto, una griglia e rilevatore della temperatura interna del cibo.

CHARACTERISTICS

The front part lies flush with the cabinet.

The full extendable runners reduce the risk of burns or dropping trays when removing them.

Triple glass door.

The outer surface never exceeds 50°C even at the highest internal temperatures.

Child safety lock.

Equipment: a low tray, a deep tray, a grill and food temperature probe.

FUNZIONI

Forni elettrici con programmatore elettronico touch control e con programmatore digitale a tre tasti. Predispongono la temperatura più idonea per ogni funzione impostata. Scongelamento, cottura termostatica, cottura ventilata, grill e grande grill statico o ventilato.

FUNCTIONS

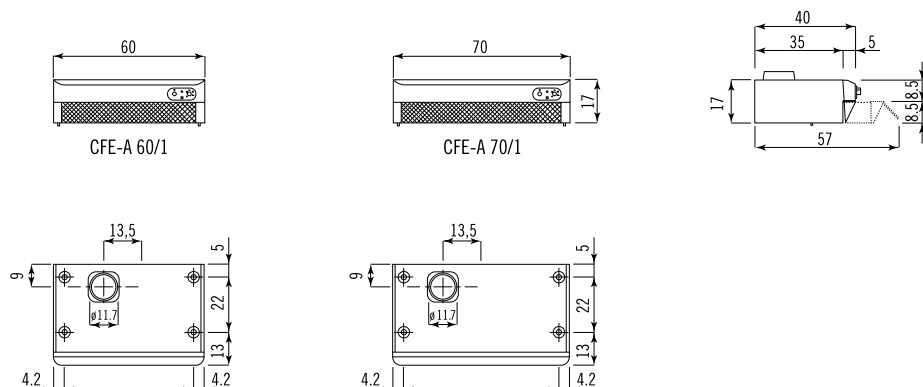
Electric ovens with touch control electronic programmer and with 3-key digital electronic programmer. They set the most suitable temperature for each selected function. Defrosting, thermostat cooking, fan cooking, static or fan grill and large grill.

Cappe aspiranti con filtro estensibile (1-2)

Exhaust hoods with extendible filter

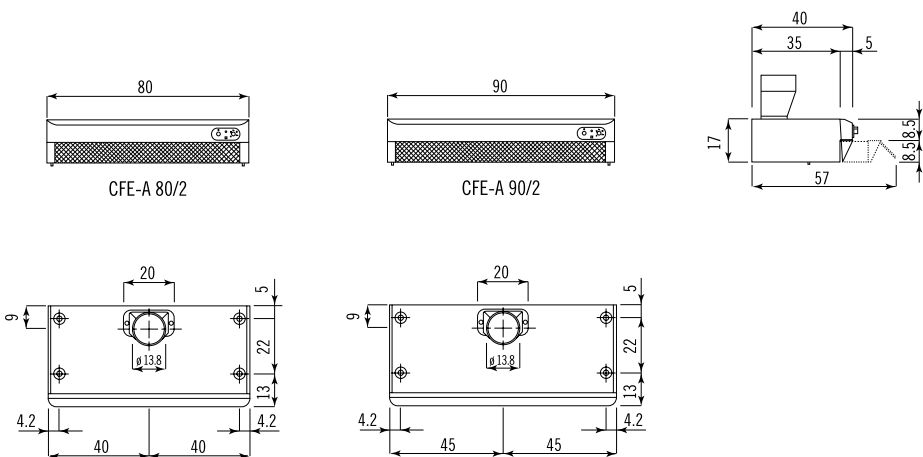
a un motoaspiratore (400 MC/H)

with one powered exhaust fan (400 CU.M./H.)



a due motoaspiratori (800 MC/H)

with two powered exhaust fans (800 CU.M./H.)



(1) Distanza minima dal piano cottura cm 65; Mininum distance of 65 cm from the hob.

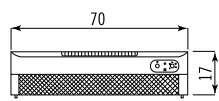
(2) Predisporre un foro di scarico \varnothing 12 cm per cappe a 1 motore e \varnothing 14 cm per quelle a 2 motori; Arrange an exhaust hole \varnothing 12 cm for hood with 1 powered exhaust fan and hole \varnothing 14 cm for those with 2 powered exhaust fans.(3) Predisporre un foro di scarico \varnothing 15 cm per il gruppo aspirante; Arrange an exhaust hole \varnothing 15 cm for the exhaust system.

Cappe depuranti con filtro estensibile ⁽¹⁾

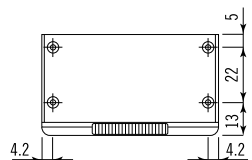
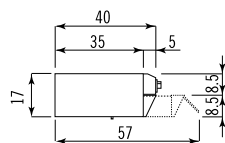
Air cleaning hoods with extendible filter

a un motoaspiratore (400 MC/H)

with one powered exhaust fan (400 CU.M./H.)

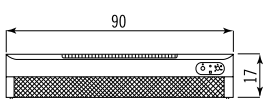


CFE-D 70/1

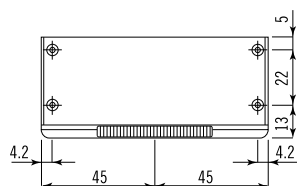
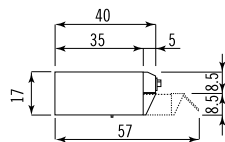


a due motoaspiratori (800 MC/H)

with two powered exhaust fans (800 CU.M./H.)



CFE-D 90/2

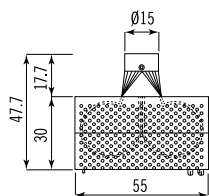


Gruppo aspirante ⁽¹⁻³⁾

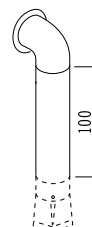
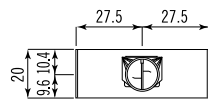
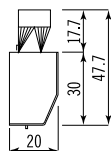
Exhaust system

a due motoaspiratori (800 MC/H)

with two powered exhaust fans 800 CU.M./H.)



GA 20/55-CM



KT/GA

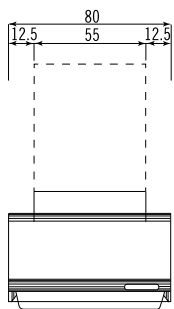
Kit tubo, curva e flangia in acciaio inox
Kit of stainless steel exhaust pipe, elbow
and flange

Sistemi elettronici aspiranti ⁽¹⁻²⁾

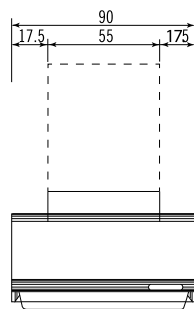
Electronic exhaust systems

a un motoaspiratore (800 MC/H)

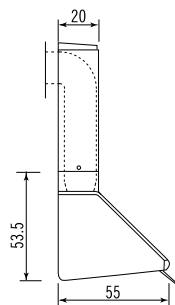
with one powered exhaust fan (800 CU.M./H.)



SEA/80-1

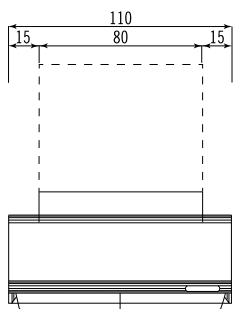


SEA/90-1

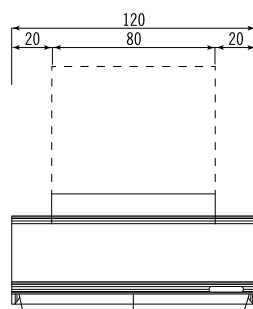


a due motoaspiratori (1600 MC/H)

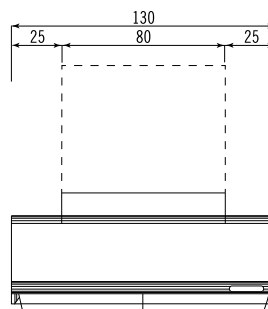
with two powered exhaust fans (1600 CU.M./H.)



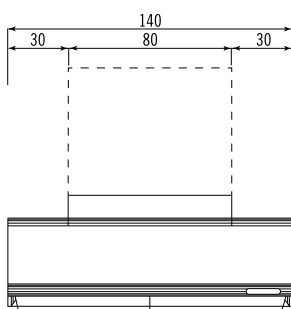
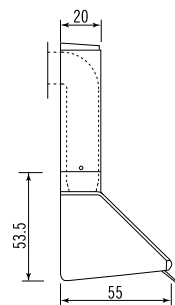
SEA/110-2



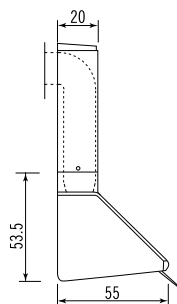
SEA/120-2



SEA/130-2



SEA/140-2



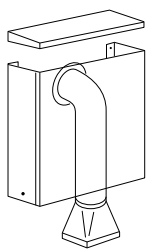
(1) Predisporre un foro di scarico Ø15 cm per ogni motore; Arrange an exhaust hole of Ø 15 cm for any powered exhaust fan.

(2) La distanza tra il sistema aspirante e il piano cottura deve essere di 65 cm min.; The distance between the exhaust system and the hood must be 65 cm min.

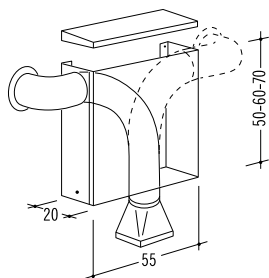
Prolunghe copriscarico standard

Standard discharge cover extensions

versione aspirante a un motoaspiratore
exhaust version with one powered exhaust fan

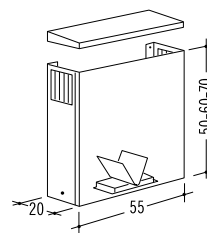


P/1
Per scarico centrale Ø 15 cm
For Ø 15 cm central discharge



P/1F
Per scarico laterale sinistro o destro Ø 15 cm
For Ø 15 cm left-hand or right-hand discharge

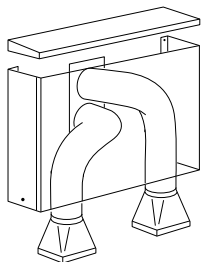
versione depurante a un motoaspiratore
air cleaning version with one powered exhaust fan



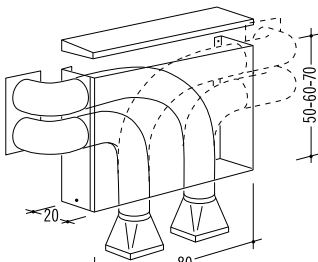
PD/1

Filtri contenitori carbone attivo (a richiesta)
Activated carbon containers (upon request)
FCA 80
FCA 90

versione aspirante a due motoaspiratori
exhaust version with two powered exhaust fans

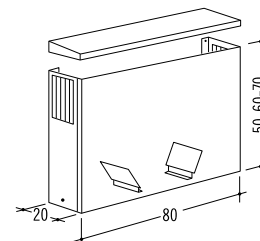


P/2
Per scarico centrale Ø 15 cm
For Ø 15 cm central discharge



P/2F
Per scarico laterale sinistro o destro Ø 15 cm
For Ø 15 cm left-hand or right-hand discharge

versione depurante a due motoaspiratori
air cleaning version with two powered exhaust fans

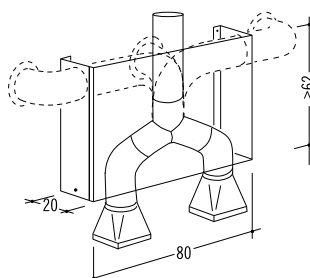
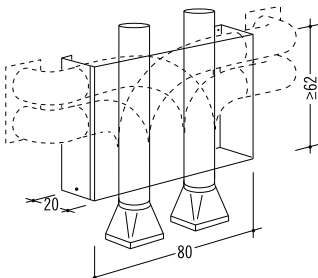
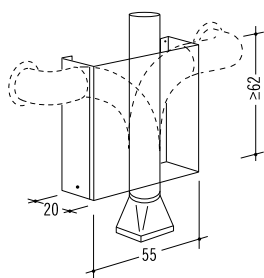


PD/2

Filtri contenitori carbone attivo (a richiesta)
Activated carbon containers (upon request)
FCA 110
FCA 120
FCA 130
FCA 140

Prolunghe copriscarico su misura⁽³⁾

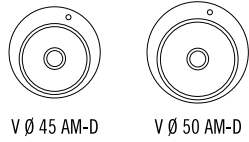
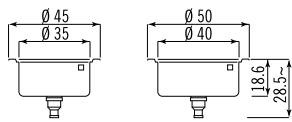
Customized discharge cover extensions



⁽³⁾ Esecuzioni su misura:
Customized pieces:
per SEA a 1 motore / for SEA with 1 exhaust fan
per SEA a 2 motori con due tubi di scarico / for SEA with 2 exhaust fans and two ducts
per SEA a 2 motori con raccordo per un tubo di scarico / for SEA with 2 exhaust fans and one duct Y-connector

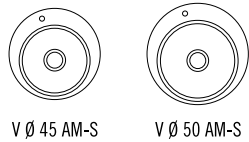
Vasche tonde da incasso ⁽¹⁾

Built-in round bowls



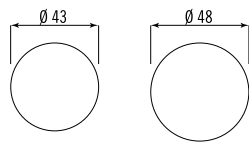
V Ø 45 AM-D

V Ø 50 AM-D



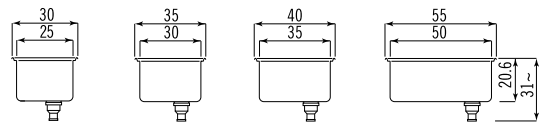
V Ø 45 AM-S

V Ø 50 AM-S

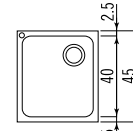


Vasche da incasso - profondità 45 cm

Built-in bowls - depth 45 cm



V 45x30 D



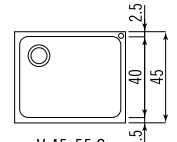
V 45x40 D



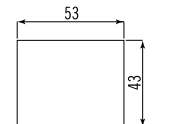
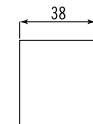
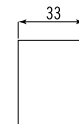
V 45x35 S



V 45x40 S

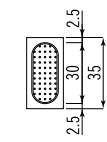
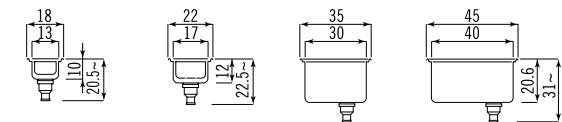


V 45x55 S

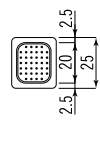


Vasche da incasso - profondità 50 cm ⁽¹⁾

Built-in bowls - depth 50 cm



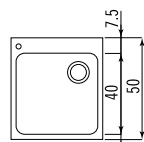
VD 35x18



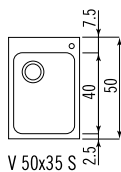
VD 25x22



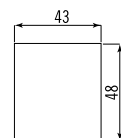
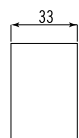
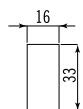
V 50x35 D



V 50x45 D



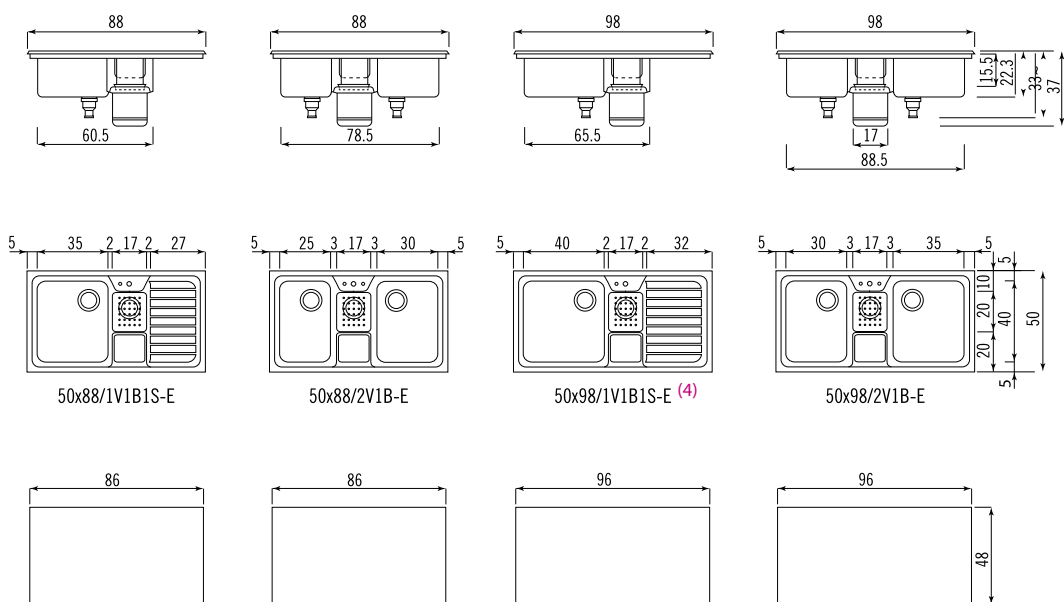
V 50x35 S



⁽¹⁾ Senza foro per il gruppo rubinetteria. Il foro può essere eseguito a richiesta al prezzo netto di € 16 + I.V.A.;
Without hole for the faucet unit. The hole can be drilled on request at a net price of € 16 + V.A.T.

Piani lavaggio multifunzione da incasso - profondità 50 cm (2-3)

Built-in multifunctional sinks - depth 50 cm

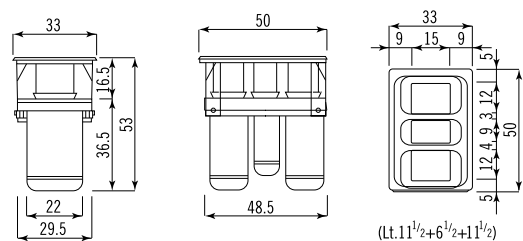


Unità raccolta differenziata da incasso

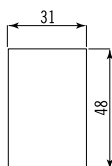
Built-in differentiated refuse disposal units

A tre contenitori

With three containers



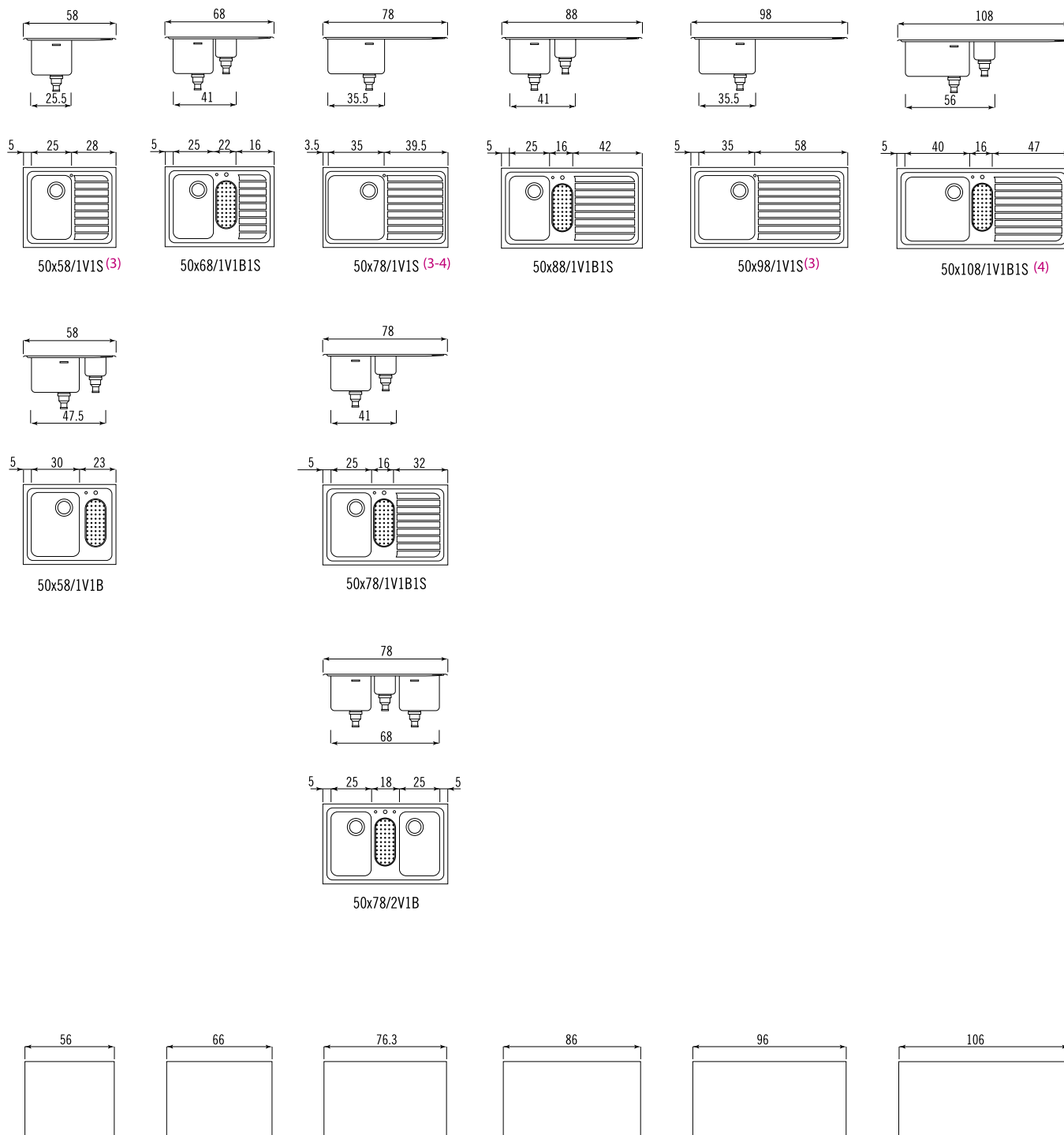
5033/3B



- (2) Specificare la posizione destra o sinistra dello scivolo; Please specify the right-hand or left-hand position of the draining-board.
 (3) In dotazione contenitore rifiuti da 6,5 litri e relativo coperchio in legno; Small garbage container (6,5 l) with wooden lid on equipment.
 (4) Disponibile solo con vasca a destra; Available only with bowl on the right.

Lavelli da incasso - profondità 50 cm (1-2)

Built-in sinks - depth 50 cm



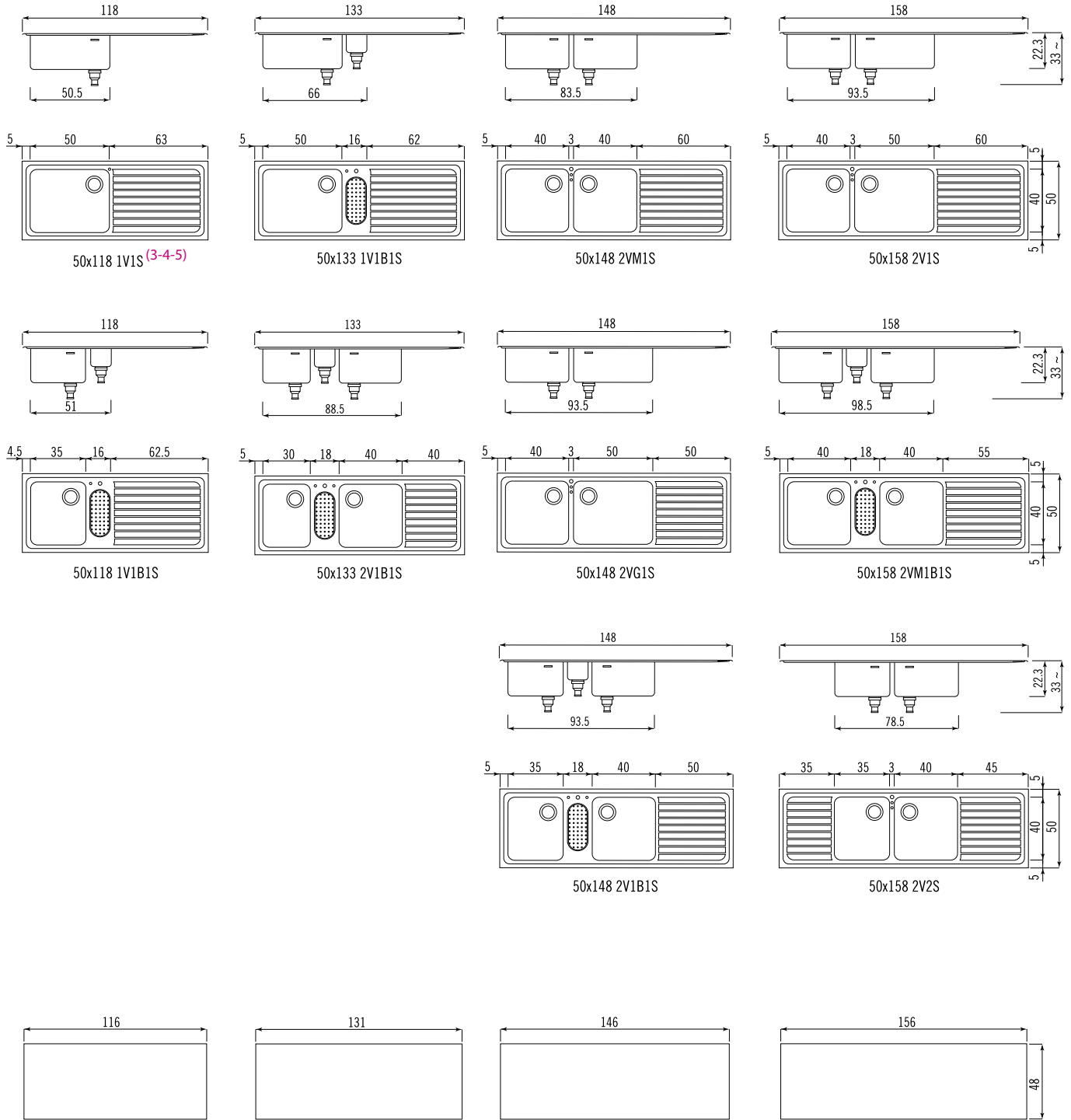
(1) Specificare la posizione destra o sinistra dello scivolo; Please specify the right-hand or left-hand position of the draining-board.

(2) In dotazione ai piani lavaggio vengono fornite la ghiera GP per il posizionamento del gruppo rubinetteria tra le due vasche oppure l'anello AP per il posizionamento tra la vasca e lo scolapiatti;

The sinks are equipped with a GP holding ring nut for positioning the tap between two bowls, or an AP ring nut for positioning

(3) Il foro rubinetteria sui lavelli con una vasca e uno scivolo può essere eseguito a richiesta al prezzo netto di € 16 + I.V.A.;

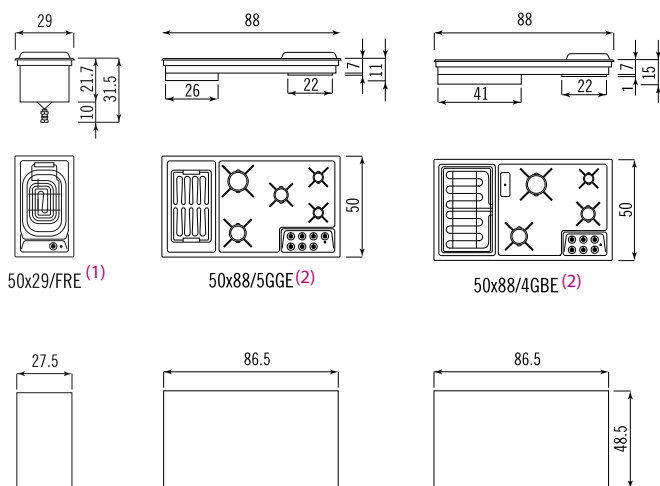
On the sinks with one basin and one drainer the hole for mixing tap can be drilled at a net price of € 16 + V.A.T.



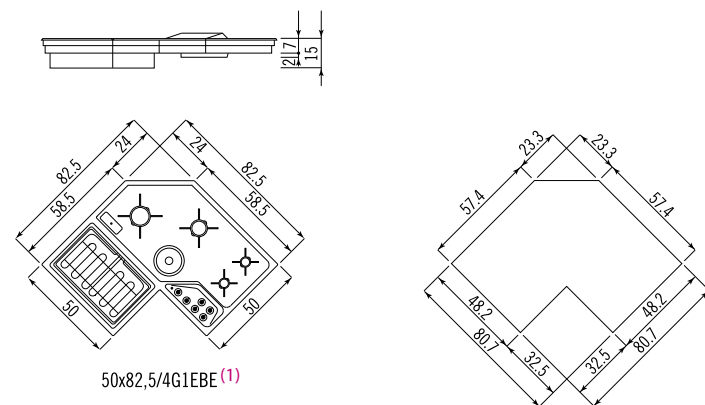
(4) Disponibile solo con vasca sinistra; Available only with bowl on the left.

(5) Se il lavello viene incassato su una base larga 60 cm, il rubinetto va posizionato sul top della cucina; If the sink is fitted into a 60 cm wide base unit, position the tap on the kitchen countertop.

Piani cottura da incasso - profondità 50 cm
Built-in hobs - depth 50 cm



Piani cottura ad angolo da incasso - profondità 50 cm
Built-in corner hobs - depth 50 cm



- (1) La friggitrice è completa di coperchio e due cestini; The deep-fryer is supplied with lid and two wire-baskets.
- (2) Nei piani cottura con barbecue la roccia lavica è in dotazione; Lava rock on equipment for the hobs with barbecue.

Acciaio inox

Stainless steel

L'acciaio è la materia prima delle nostre cucine, da plasmare per esaltarne la funzionalità e da ammirare per il piacere degli occhi.

prezioso I prodotti Alpes sono trattati con satinatura "argento" per esaltare le loro forme con la tonalità lucente tipica del metallo prezioso.

elegante La bellezza dell'acciaio inox ben si abbina ad ogni tipo di materiale ed a ogni stile progettuale.

pratico Ben lungi dai luoghi comuni, l'acciaio è facile e pratico da pulire. Le superfici inox non si deteriorano dopo frequenti lavaggi, perché non presentano rivestimenti superficiali di protezione, come invece molti altri materiali.

duraturo La resistenza all'azione di detersivi, solventi e disinfettanti consente un'azione energica e accurata durante la pulizia. L'acciaio è un materiale anticorrosivo e resistente agli shock termici e mantiene inalterati il suo aspetto e le sue caratteristiche per decenni.

igienico La compattezza superficiale e priva di porosità dell'acciaio indica che non rilascia e non assorbe sostanze di alcuna natura.

Non si scheggia, non si usura, non si incrina e non si deteriora, impedendo la formazione di discontinuità superficiali che si trasformerebbero in ricettacoli per germi e sporcizia.

acciaio inox

Cosa non fare Non pulire i piani d'acciaio con pagliette, spazzole metalliche, detersivi abrasivi o in polvere che possano intaccarne la superficie liscia, rigandola irrimediabilmente. Assolutamente da abolire i detersivi a base d'acido clorico, fluoridrico, fosforico e muriatico. Anche il semplice contatto dei loro vapori acidi può avere un'azione ossidante e corrosiva sull'acciaio inox! Lo stesso vale per acidi a base d'ipoclorito di sodio, candeggina o ammoniaca, contenuti generalmente nei detersivi per l'igiene della casa.

Cosa fare Il sistema più efficace è sempre il più semplice. Tutte le superfici d'acciaio vanno trattate con acqua e sapone, o detersivo neutro, risciacquate abbondantemente e asciugate con un panno morbido. Di fronte ai problemi più specifici, come il calcare, il grasso e la brunitura, esiste sempre un rimedio. I depositi di **calcare** e d'acqua stagnante si eliminano con creme detersive specifiche per l'acciaio, oppure con una soluzione casalinga di acqua calda mista ad aceto bianco, risciacquata a sua volta da acqua pulita. Si asciuga con cura e del calcare si è persa ogni traccia. Quando l'**olio** e il **grasso** finiscono sul piano di cottura, il rimedio migliore è utilizzare

un prodotto liquido per piatti diluito con acqua molto calda. Sciacquare e asciugare con un panno morbido. Sulle macchie più ostinate ripassare con un panno imbevuto d'alcool. La **brunitura** è un fenomeno naturale, dovuto all'azione del calore sugli spartifiamma, nella camera di cottura dei forni, sulle griglie poggiatepente dei piani di cottura e dei barbecue. Per combattere quest'azione antiestetica è sufficiente usare una spugna Scotch Brite 3M e un detersivo in crema per l'acciaio (Stahl Fix) e, come consuetudine, sciacquare e asciugare. L'acciaio riacquista la sua luce naturale.

Steel is the raw material we use in our kitchens, shaped to highlight its functionality and admirable for its sheer beauty.

precious Alpes products are treated with a “silver” satin finish to highlight their forms with the typical luster of precious metal.

elegant The beauty of stainless steel is a fine match for any type of material and any design style.

practical Contrary to commonly-held notions, steel is practical and easy to clean. Stainless steel surfaces do not deteriorate after frequent washings, because they do not have protective surface treatments, like many other materials do.

lasting Their resistance to detergents, solvents and cleaners allows a precise and energetic cleaning action. Steel is a non-corroding material that resists thermal shock and whose appearance and characteristics remain unaltered for decades.

hygienic The compact and non-porous surface of steel proves that it neither releases nor absorbs substances of any kind. It does not chip, it does not wear down, it does not crack and does not decay, preventing the formation of irregularities in the surface that could create pockets of bacteria and dirt.

stainless steel

What not to do Do not clean steel surfaces with steel pads, metal brushes, abrasive or powder detergents that could damage the polished surface, scratching it irreparably. Absolutely prohibited are detergents based on chloric, hydrofluoric, phosphoric and muriatic acids. The mere contact of their acid vapors can have an oxidizing and corrosive action on stainless steel! The same is true for acids based on sodium hypochlorite, bleach or ammonia, generally present in detergents for the home.

What to do The most effective system is always the simplest. All steel surfaces should be washed with soap and water, or neutral detergents, rinsed with abundant water and dried with a soft cloth. More specific problems, such as lime, grease or browning, can also be solved.

Lime deposits and stagnant water may be removed with specific cream detergents for steel, or with a home-made solution of warm water and white vinegar: clean then rinse with clean water. Dry carefully and there will no more trace of lime. When **oil** and **grease** splatter onto the cooktop, the best remedy is to use liquid dish soap diluted with very hot water. Rinse and dry with a soft cloth.

The most stubborn stains may be removed with a soft cloth imbued in alcohol. **Burnishing** is a natural phenomenon caused by the action of the heat on the burners, on the cooking chamber of the oven, on the pot racks of the cooktops and barbeques. To contrast this anti-esthetic action just use a 3M Scotch-Brite sponge and a cream detergent for steel (Stahl Fix) and, as always, rinse and dry. The steel reacquires its natural light.



Alpes-Inox s.r.l.
via Monte Pertica, 5
36061 Bassano del Grappa,
Vicenza, Italia
Tel +39 0424 513500
Fax +39 0424 36634
info@alpesinox.com
www.alpesinox.com

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