



EMline⁹ 7





 **AIGA**
DRIVING YOUR BUSINESS



EXPERIENCE AND PASSION AT YOUR SERVICE

EM line is a new professional modular kitchen line, developed by Giga's experienced team of designers - a team renowned for working with passion and enthusiasm to make your kitchen unique. Years of research and know-how have combined to produce a complete, innovative, functional and efficient line.

ERGONOMICS AND CLEANING

The octagonal knobs, elegant and easy to operate, are located on an inclined panel for ease of use and visual appeal. The work tops are designed to allow use of the entire surface, while the harmonious moulded shapes are designed to facilitate maintenance and cleaning. Well-built, easy to maintain, appliances represent a safe investment which guarantees significant cost savings.



DESIGN BY Luciano Valboni

9
7

ALL MODELS
ARE AVAILABLE
IN 900 MM (EM LINE 9)
AND 700 MM (EM LINE 7)
SIZES



EFFICIENCY AND PERFORMANCE

The EM line of cooking appliances employs high technology to deliver the best possible performance, the highest professional standards and consistent success over time.

The EM line comprises a wide range of models and functions to ensure maximum efficiency and easy customization: modular pieces connected at only two points allow perfect installation for every kitchen layout, thus optimizing the investment and maximizing productivity.

RANGES
FRYERS
GRIDDLES
BRATT PANS
PASTA COOKERS
CHAR GRILLS
BAINS MARIE



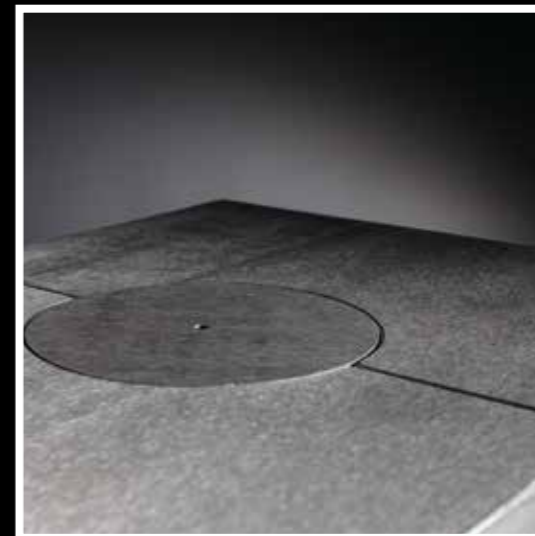


POWER AND CONTROL

Fast heat up times are assured, thanks to efficiently-sized burners, and to the plates - in cast-iron or in special stainless steel - heated with infrared elements. The induction cooking tops, thanks to a special system of electromagnetic fields, ensure high energy efficiency.



The height of the pan supports ensures perfect combustion regardless of gas type and pressure. The pan supports are available as an option in stainless steel while exhaust flues, installed only if necessary, allow unobstructed use of the entire cooking surface. This simplifies and speeds up cleaning and also protects against dirt ingress into the inside of appliances.



The gas solid top is equipped with two powerful cast-iron burners. The 20 mm insulation around the combustion chamber ensures rapid heating of the plate and prevents the risk of internal overheating of the unit.



All ovens, electric and gas, are statics and have the following capacities: GN 2/1 (EM line 9) and GN 1/1 (EM line 7). The inner oven door has an integral metallic gasket, for enhanced levels of hygiene and to avoid the problems associated with deterioration of conventional rubber gaskets.



QUALITY AND CLEANING

Attention to detail in the design of the EM line makes cleaning a quick and easy process; each feature has been carefully considered for this purpose. The tops are made entirely from moulded stainless steel for effortless cleaning.



EM line fryers feature a specially designed pressed tank with a cold zone shaped to allow optimal collection of frying waste whilst minimizing oil usage.

Gas fryers are equipped with burners located outside the tank, for easy cleaning of the tank itself. Internally, a sealed combustion chamber delivers outstanding performance at any temperature.



COMPLETE AND RELIABLE

Modularity is the strength of the EM line. With almost 100 individual items, it is easy to design and build the perfect kitchen for every food service requirement. From the smallest catering operation to the largest hotel, the EM line is the solution.



EM line griddles deliver reduced energy consumption and enhanced performance. Fast heat up and uniform temperatures across the cooking top are assured, thanks to the use of special heating systems. The recessed plates - in iron, chrome and vitro ceramic - feature a large drain hole and concealed GN 1/4 container to collect the cooking fats.



Electric multifunction bratt pans are perfect for a wide variety of cooking operations. They function as regular bratt pans, griddles or shallow fryers. The cooking tank is both wide and deep and is heated by infrared radiation with elements designed and manufactured specifically for these units which deliver an energy saving of 30% compared with traditional bratt pans. These units deliver extremely rapid heat up from cold and exceptionally uniform heat distribution for perfect cooking results.

PERFECT COOKING

The EM line has been designed with professional end-users in mind. With original Italian components and low capital investment, the EM line perfectly meets today's market needs, combining aesthetics, productivity and quality in accordance with the highest European standards.

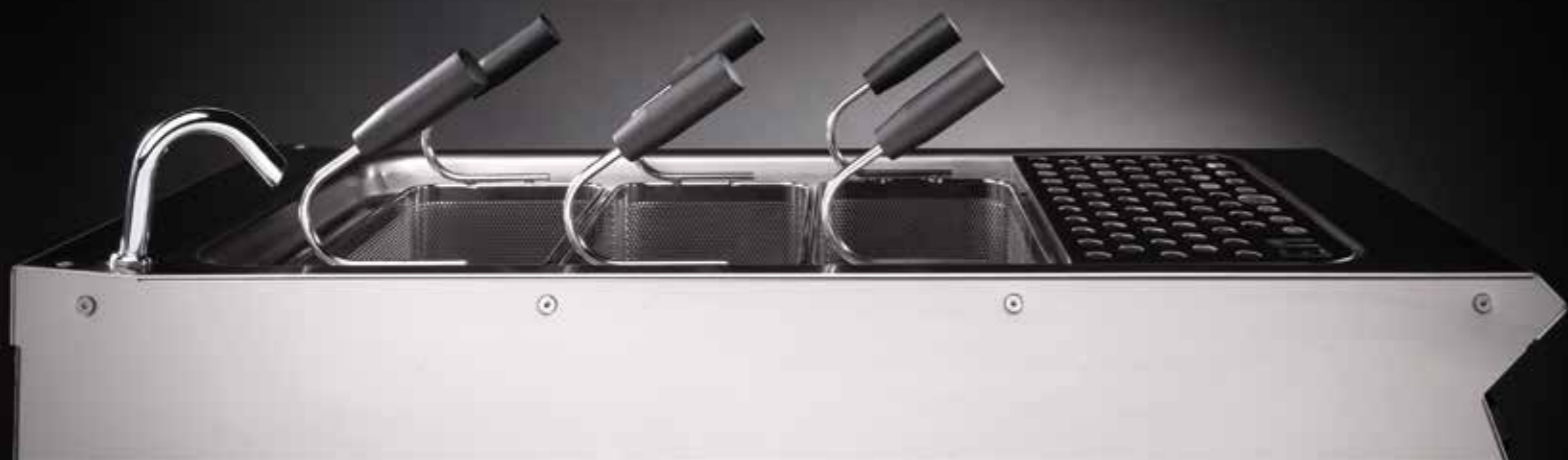


EM line pasta cookers have pressed tanks in AISI 316 fully welded into the top to facilitate easy cleaning. The ergonomic controls built into both electric and gas models allow full control of the unit. Heating, boiling and draining are controlled by a special safety system that prevents heating when the tank is empty.



Electric and gas grills, which can be operated with or without water, are suitable for any type of cooking, including both meat and fish. The stainless steel cooking grids - "V" shaped for meat and round shaped for fish - are manufactured in AISI 304 to ensure the highest standards of hygiene and cleaning. The concealed, removable, drip tray collects cooking fats and is easy to use.

The bain-marie is heated by "Etched Foil" elements located outside the tank and features rounded corners suitable for GN 2/1 +1/3 and 1/1. Safety and energy efficiency are assured by a thermostat with automatic reset and by a direct control safety thermostat.



GAS

RANGES /



- Boiling tops
- Static ovens GN 2/1 and 1/1
- 400/800/1200 widths

GRIDDLES /



- Smooth/Ribbed/Half-ribbed plate
- Chromed plate
- 400/800 widths

FRYERS /



- Single tank
- Double tank
- 400/800 widths

PASTA COOKERS /



- Single tank
- Double tank
- 400/800 widths

CHAR GRILLS /



- Grid for meat
- Grid for fish
- 400/800 widths

AMBIENT UNITS / • 400/800 widths

ELECTRIC

RANGES /



- Plates in cast-iron
- Glass ceramic plate
- Induction cooking
- 400/800 widths

GRIDDLES /



- Smooth/Ribbed/Half-ribbed plate
- Chromed plate
- Glass ceramic plate
- 400/800 widths

FRYERS /



- Single tank
- Double tank
- 400 width with double tank
- 400/800 widths

PASTA COOKERS /



- Single tank
- Double tank
- 400/800 widths

GRILLS /



- Grid for meat
- Grid for fish
- 400/800 widths

MULTIPAN BRATT PAN /



- Single tank
- 400/800 widths

BAINS MARIE /



- Well for 150 mm deep GN containers
- 400/800 widths



GIGA, a member company of The Middleby Corporation, has been a leader in the production of professional cooking equipment since 1967.

It provides innovative and efficient catering solutions which are manufactured to the highest standards, backed up

by rigorous quality and testing procedures to ensure customer needs are constantly met. Throughout each step of the process of design, manufacture and testing, our aim is to provide our customers with an unrivalled level of service and support.



Thanks to a strong trading network developed over many years, GIGA boasts a well-established presence in 75 countries around the world, and is one of Italy's major exporters.



GIGA GRANDI CUCINE srl

Via Pisana, 336 - Loc. Olmo 50018 Scandicci (FI) Italy - Tel. +39 055 722331 Fax +39 055 7223788 - info@gigagc.com
www.gigagrandicucine.it

EM *line*



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