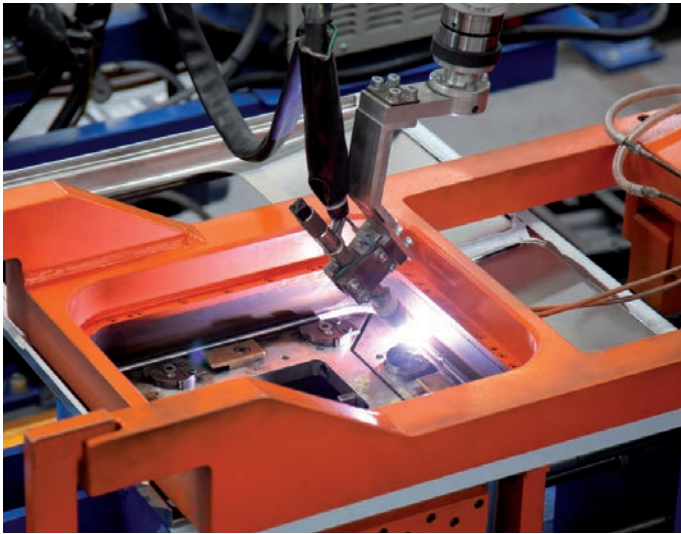




CATERING EQUIPMENT | COOKING

SERIE Plus|900

DEXION



DEXION

50 years of experience at the service of catering professionals

DEXION is a world-class manufacturer of professional catering equipment.

Since 1972, the year the company was founded, **DEXION** has distinguished itself for the quality and reliability of its products and the ability to offer its customers a complete value proposition. Pre-sales service and customer assistance, communication and marketing support, ever-present after-sales assistance and original spare parts are professional values that distinguish **DEXION** both in Italy and internationally.

With a production plant of 17,000 square meters, 16 production lines, **DEXION** establishes itself as a reliable and flexible partner, able to assist its customers at 360°.



1972

DEXION was born as a family company that produces professional kitchens, and began to make itself known for the reliability and excellent quality/price ratio of its products.

1980-1990

The product range is expanding more and more and DEXION acquires numerous market shares, also abroad.

1998

DEXION becomes part of the Eurotec Srl group.

2000

DEXION joins ITW - Illinois Toolworks multinational group, world leader in Food Service Equipment.

SERIE Plus | 900

SERIE Plus|900 has been designed with a new structure and new aesthetic details to make it the right solution for those looking for equipment that is easy to use and maintain and with the best quality / price ratio.



| Concrete quality

- **New knob and handles**
to improve quality and reliability
- **New structure**
designed to guarantee maximum quality
- **Bottom in stainless steel**
to make the machine more resistant



| Tangible values

- **High power burners**
with 60% certified efficiency
- **New lavastone grids**
with levels for superior cooking results
- **New water loading**
with electro-valve for pasta cookers



| Ease of maintenance

- **New chimney without screws**
easily removable
- **Easy connection**
for speedy installations
- **Rear technical compartment**
to facilitate connection to utilities
- **Removable bottom**
to allow easy access to the lower part of the equipment



Gas ranges



Range Features

Flex Burners with brass burner caps and self-stabilizing flame, to cook safely and for simpler maintenance. 5,5/7 kW burners has an adjustable power range from a minimum of 1.5 kW to a maximum of 5.5 / 7 kW; 11 kW burners has an adjustable power range from a minimum of 2 kW to a maximum of 11 kW, to get maximum flexibility. The pilot flame is protected inside the main burner. The placement of the burners allows use of pans up to 40 cm in diameter. Pan supports grids in stainless steel are dishwasher-size. 1 mm worktop in AISI 18/10 stainless steel. Moduls alignment side by side.

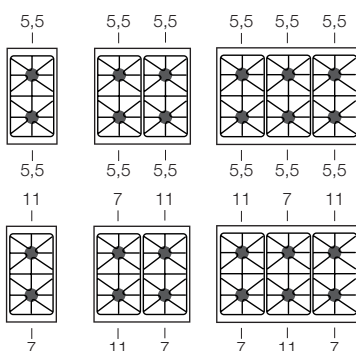
Versions with oven

Stainless steel cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing.

Gas oven: 7 kW burner (10 kW for maxi oven) with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition. 3 GN 2/1 rack support.

Electric oven: 6 kW stainless steel armoured heating elements placed on the bottom and on the top of the cooking chamber; thermostatic temperature control with separate bottom/top temperature control for maximum cooking flexibility. 3 GN 2/1 rack support.

Flex Burners power (kW)



Electric ranges



Range Features

The cast iron fast-heating hot plates with safety device to prevent overheating are watertight fixed to the worktop.

Squared plates with dimension 300x300 mm and power 3 and 4 kW.

Lowered plates with dimension 300x300 mm and power 2,5 kW.

Indicator lights show when each hotplate is working.

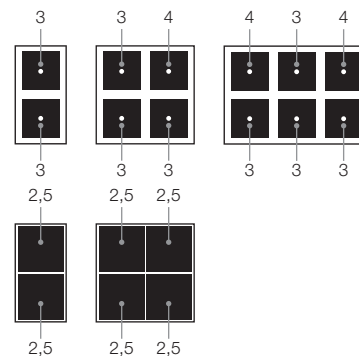
1 mm worktop in AISI 18/10 stainless steel. Moduls alignment side by side.

Versions with oven

Stainless steel cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing.

Electric oven: 6 kW stainless steel armoured heating elements (10 kW for maxi oven) placed on the bottom and on the top of the cooking chamber; thermostatic temperature control with separate bottom/top temperature control for maximum cooking flexibility. 3 GN 2/1 rack support.

Electric plates power (kW)



Solid top



Range Features

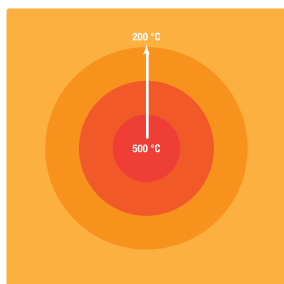
The cooking plate with a surface area of 50 dm² is in cast iron (10 mm thickness). For gas versions, the 12 kW stainless steel burner is placed under the removable central ring. Piezo-electric ignition and thermostatic control. 1 mm worktop in AISI 18/10 stainless steel. Moduls alignment side by side. For electric versions, the cooking plate is unique but has 4 cooking zone with independent control.

Versions with oven

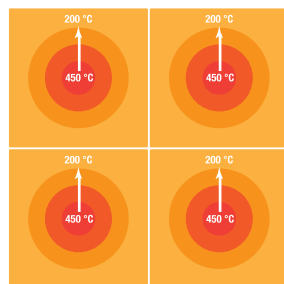
Stainless steel cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing.

Gas oven: 7 kW burner with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition. 3 GN 2/1 rack support.

Electric oven: 6 kW stainless steel armoured heating elements placed on the bottom and on the top of the cooking chamber; thermostatic temperature control with separate bottom/top temperature control for maximum cooking flexibility. 3 GN 2/1 rack support.



Isothermal zones for differentiated cooking

Isothermal zones for differentiated cooking
(mod. DXMTPE98A - DXMTPE98FE)

Induction



Range Features

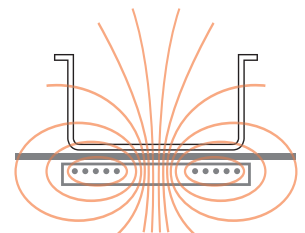
The sealed 6mm ceramic top offers high cleaning comfort thanks to the flat surface and cleanability of glass ceramic.

It is watertight fixed to the worktop, preventing any liquid infiltration.

The cooking surface only heats up when in direct contact with induction friendly pans and pots, and the amount of heat is proportional to the surface of contact. The zone of the cooking surface not in contact with the pan remains deactivated and thus cold allowing a more comfortable working environment (lower heat emission) and a energy savings equal to 50% compared to traditional stoves.

Each inductor has 6 different power levels and an indicator light shows when the top is in operation. 1 mm worktop in AISI 18/10 stainless steel.

Moduls alignment side by side.



The heat is transmitted only to the bottom of the pan for a more comfortable working environment

Fry top



| Range Features

The cooking plate with rounded front corners in smooth steel, with polished or solid chrome finish, has a thickness of 15 mm.

removable stainless steel basin with capacity up to 2,5 liters to facilitate the cleaning operations and the discharge of grease. In 70 cm models it's possible to differentiate cooking thanks to independent gas burners/electric heating elements.

The chrome finishing allows to cook different foods in succession without the risk of transferring smells and flavors, thus avoiding having to clean the griddle plate between different cooking. More than facilitating cleaning operations, the chrome finishing is characterized by lower dispersion of heat, making the working environment more comfortable. 1 mm worktop in AISI 18/10 stainless steel. Moduls alignment side by side.

Lavastone grill



| Range Features

The cooking grid is cast iron made, double face meat/fish. An extractable stainless steel drawer collects grease during cooking.

Full moduls have independent heating elements to allow different cooking. 1 mm worktop in AISI 18/10 stainless steel. Moduls alignment side by side.

Water grill

Fryers



| Range Features

The cooking grid is cast iron made, double face meat/fish. An extractable stainless steel drawer with water generates steam during cooking operations.

The water contained in the containers under the electric heating elements/burner evaporates allowing delicate and uniform cooking of food and keeping flavour unchanged. Full moduls (80 cm) have independent heating elements/burner to allow different cooking.

1 mm worktop in AISI 18/10 stainless steel. Moduls alignment side by side.

| Range Features

The 18/10 AISI 304 stainless steel tanks are moulded and continuous-welded with rounded corners for easy cleaning and sanification. All models have safety thermostat and thermostatic temperature control to keep the oil temperature within safety parameters.

A large front drainer for greater ease of use and cleaning. The used oil outlet system is simple and safe with an oil collection tank with stainless steel filter. 1 mm worktop in AISI 18/10 stainless steel. Moduls alignment side by side.

Gas versions: high output stainless steel burner with horizontal flame, safety valve and thermocouple, automatic ignition with pilot flame and piezoelectric device.

Electric versions: armoured stainless steel electric heating elements inside the tank, easily tilted for complete cleaning.

Pasta cooker



Range Features

The moulded tanks are in AISI 316 anti-corrosion stainless steel, with rounded corners for easy cleaning. The optional pasta baskets are in AISI 304 18/10 stainless steel with thermal handle. Electric valve to load the water. 1 mm worktop in AISI 18/10 stainless steel. Moduls alignment side by side.

Gas versions: stainless steel burner with self-stabilizing flame. Thermocouple safety device connected to the pilot flame. Piezo-electric burner ignition.

Electric versions: electric heating elements in armoured stainless steel; power adjustment with four position switch; control of the temperature with operating and safety thermostat.

Braising pan



Range Features

The tank has AISI 304 18/10 stainless steel walls and bottom, rounded corners and the shaped front part to facilitate unloading and cleaning operations. The stainless steel lid is balanced and has strong stainless steel AISI 304 hinges. Easy manual tilting of the tank through an ergonomic front handle. Water load tap placed on the front of the unit.

1 mm worktop in AISI 18/10 stainless steel. Moduls alignment side by side.

Gas versions: stainless steel burner with multiple arms for even more heat diffusion; gas valve with thermocouple, thermostatic temperature control (90-320 °C).

Electric versions: armoured heating elements in stainless steel on the external bottom of the tank; thermostatic control (50-300 °C).

Boiling pans



Range Features

The tank sides and the interspace are in AISI 304, the bottom is in AISI 316 for greater resistance to corrosion. The AISI 304 lid ensures minimal loss of steam and heat (double insulation lid is available as option to guarantee better thermal insulation). Hot and cold water tap with swivel nozzle is placed on top of the worktop.

Indirect heating generated by the low pressure steam of the interspace water evenly heats the surface of the container. Interspace water-level viewer in the front panel. 1 mm worktop in AISI 18/10 stainless steel.

Moduls alignment side by side.

Gas versions: stainless steel tubular burner with self-stabilizing flame.

Pilot flame with thermocouple safety device.

Piezo-electric ignition of the pilot. Safety valve with pressure gauge.

Electric versions: power adjustment with 4-position switch, pressure gauge for the automatic control of the interspace steam, safety valve with gauge.

Bain Marie


















Range Features

The AISI 304 stainless steel tank is moulded and continuous-welded.










Electric heating with armoured stainless steel elements, set on the external bottom of the tanks and controlled by a thermostat.

1 mm worktop in AISI 18/10 stainless steel. Moduls alignment side by side.

Gas range

Model	External dimensions (LxPxH) cm	Oven dimensions (LxPxH) cm	Burners			Oven		Total kW	Supply	Gross weight Kg	Volume m ³
			5,5 kW	7 kW	11 kW	Gas kW	El. kW				
on open cabinet											
 DXMFB94AXXS	40x90x85	-	2	-	-	-	-	11	-	48	0,5
 DXMFB94AXL	40x90x85	-	-	1	1	-	-	18	-	48	0,5
 DXMFB98AXXS	80x90x85	-	4	-	-	-	-	22	-	74	1
 DXMFB98AXL	80x90x85	-	-	2	2	-	-	36	-	74	1
 DXMFB912AXXS	120x90x85	-	6	-	-	-	-	33	-	104	1,4
 DXMFB912AXXL	120x90x85	-	-	3	3	-	-	54	-	104	1,4
on oven											
 DXMFB98FGXXS	80x90x85	54x70x30	4	-	-	7	-	29	-	106	1
 DXMFB98FGXL	80x90x85	54x70x30	-	2	2	7	-	43	-	106	1
 DXMFB98FEXXS	80x90x85	54x70x30	4	-	-	-	6	22	400V/3N 50Hz	106	1
 DXMFB98FEXL	80x90x85	54x70x30	-	2	2	-	6	36	400V/3N 50Hz	106	1
 DXMFB912AFGXXL	120x90x85	54x70x30	-	3	3	7	-	61	-	143	1,4
 DXMFB912AFEXXS	120x90x85	54x70x30	6	-	-	-	6	33	400V/3N 50Hz	143	1,4
 DXMFB912AFEXXL	120x90x85	54x70x30	-	3	3	-	6	54	400V/3N 50Hz	143	1,4
 DXMFB912FGMXXL	120x90x85	100x70x30	-	3	3	10	-	64	-	171	1,4
 DXMFB912FGMGXXL	120x90x85	100x70x30	-	3	3	10	5	64	400V/3N 50Hz	173	1,4

Electric range

Model	External dimensions (LxPxH) cm	Oven dimensions (LxPxH) cm	Plates			Electric oven kW	Total kW	Supply	Gross weight Kg	Volume m ³
			2,5 kW	3 kW	4 kW					
on open cabinet										
 DXMPQ94A	40x90x85	-	-	2	-	-	6	400V/3N 50Hz	78	0,5
 DXMPQR94A	40x90x85	-	2	-	-	-	5	400V/3N 50Hz	83	0,5
 DXMPQ98A	80x90x85	-	-	3	1	-	13	400V/3N 50Hz	102	1
 DXMPQR98A	80x90x85	-	4	-	-	-	10	400V/3N 50Hz	107	1
 DXMPQ912A	120x90x85	-	-	4	2	-	20	400V/3N 50Hz	130	1,4
on oven										
 DXMPQ98FE	80x90x85	54x69,5x29	-	3	1	6	19	400V/3N 50Hz	136	1
 DXMPQR98FE	80x90x85	54x69,5x29	4	-	-	6	16	400V/3N 50Hz	142	1
 DXMPQ912FE	120x90x85	54x69,5x29	-	4	2	6	26	400V/3N 50Hz	187	1,4
 DXMPQ912FEM	120x90x85	100x69,5x29	-	4	2	10	30	400V/3N 50Hz	171	1,4

Solid top

Model	External dimensions (LxPxH) cm		Oven dimensions (LxPxH) cm		Cooking plate Gas 12 kW El. 3,5 kW		Oven Gas kW El. kW		Total kW	Supply	Gross weight Kg	Volume m³
on open cabinet												
DXMTPG98A	80x90x85	-	-	-	1	-	-	-	12	-	100	1
DXMTPE98A	80x90x85	-	-	-	-	4	-	-	14	400V/3N 50/60Hz	100	1
on oven												
DXMTPG98FG	80x90x85	54x69,5x32	-	-	1	-	7	-	19	-	125	1



Induction

Model	External dimensions (LxPxH) cm		Cooking zones 5 kW		Total kW	Supply	Gross weight Kg	Volume m³
on open cabinet								
DXMIN94A	40x90x85	-	2	-	10	400V/3N 50/60Hz	100	0,5
DXMIN98A	80x90x85	-	4	-	20	400V/3N 50/60Hz	200	1


Fry top

Model	Cooking plate			Ex. dimensions (LxPxH) cm	Hotplate (LxPxH) cm	Burners 8 kW	El. elements 6 kW	Total kW	Supply	Gross weight Kg	Volume m³
	Smooth	Lined	Chromed								
on open cabinet											
DXMFTG94AL	●			40x90x85	38x72x1,5	1	-	8	-	82	0,5
DXMFTG94ALC	●		●	40x90x85	38x72x1,5	1	-	8	-	82	0,5
DXMFTG94AR		●		40x90x85	38x72x1,5	1	-	8	-	82	0,5
DXMFTG98AL	●			80x90x85	78x72x1,5	2	-	16	-	135	1
DXMFTG98ALC	●		●	80x90x85	78x72x1,5	2	-	16	-	135	1
DXMFTG98AR		●		80x90x85	78x72x1,5	2	-	16	-	135	1
DXMFTG98ALR	●	●		80x90x85	78x72x1,5	2	-	16	-	135	1
DXMFTG98ALRC	●	●	●	80x90x85	78x72x1,5	2	-	16	-	135	1
DXMFTE94AL	●			40x90x85	38x72x1,5	-	1	6	400V/3N 50Hz	82	0,5
DXMFTE94ALC	●		●	40x90x85	38x72x1,5	-	1	6	400V/3N 50Hz	82	0,5
DXMFTE94AR		●		40x90x85	38x72x1,5	-	1	6	400V/3N 50Hz	82	0,5
DXMFTE98AL	●			80x90x85	78x72x1,5	-	2	12	400V/3N 50Hz	135	1
DXMFTE98ALC	●		●	80x90x85	78x72x1,5	-	2	12	400V/3N 50Hz	135	1
DXMFTE98AR		●		80x90x85	78x72x1,5	-	2	12	400V/3N 50Hz	135	1
DXMFTE98ALR	●	●		80x90x85	78x72x1,5	-	2	12	400V/3N 50Hz	135	1
DXMFTE98ALRC	●	●	●	80x90x85	78x72x1,5	-	2	12	400V/3N 50Hz	135	1






Lavastone grill

Model	External dimensions (LxPxH) cm	Grid dimensions cm	Burners 10 kW	Total kW	Gross weight Kg	Volume m ³
on open cabinet						
 DXMPLG94A	40x90x85	64x37x3	1	10	62	0,5
 DXMPLG98A	80x90x85	64x37x3 (x2)	2	20	93	1





Water grill

Model	External dimensions (LxPxH) cm	Grid dimensions cm	Electric elements 6 kW	Total kW	Supply	Gross w. Kg	Volume m ³
on open cabinet							
 DXWGE94A	40x90x85	64x37x3	1	6	400V/3N 50/60Hz	72	0,5
 DXWGE98A	80x90x85	64x37x3 (x2)	2	12	400V/3N 50/60Hz	113	1

Fryers

Model	External dimensions (LxPxH) cm	Tank dimensions (LxPxH) cm	Tank capacity Lt	Burners kW	El. elements kW	Total kW	Supply	Gross weight Kg	Volume m ³
on open cabinet									
 DXMFRG94A	40x90x118	30x40x31,5	18	18	-	18	-	69	0,5
 DXMFRG98A	80x90x118	30x40x31,5	18+18	18+18	-	36	-	114	1
 DXMFRE94A2V	40x90x85	14x34x20	8+8	-	5,25+5,25	10,5	400V/3N 50Hz	56	0,5
 DXMFRE94A	40x90x85	30x40x20	18	-	16	16	400V/3N 50Hz	56	0,5
 DXMFRE98A	80x90x85	30x40x20	18+18	-	16+16	32	400V/3N 50Hz	91	1

Pasta cooker

Model	External dimensions (LxPxH) cm	Tank dimensions (LxPxH) cm	Tank capacity Lt	Burners kW	El. elements kW	Total kW	Supply	Gross weight Kg	Volume m ³
on open cabinet									
 DXMCPG94A	40x90x85	30,5x51x27,5	40	13,3	-	13,3	230V/1N 50/60Hz	57	0,5
 DXMCPG98A	80x90x85	30,5x51x27,5	40+40	13,3+13,3	-	26,6	230V/1N 50/60Hz	94	1
 DXMCPE94A	40x90x85	30,5x51x27,5	40	-	9	9	400V/3N 50Hz	51	0,5
 DXMCPE98A	80x90x85	30,5x51x27,5	40+40	-	9+9	18	400V/3N 50Hz	81	1

Braising pan

Model	Ex. dimensions (LxPxH) cm	Tank dim. (LxPxH) cm	Cooking surf. dm ²	Tank capacity Lt	Burners kW	El. elements kW	Total kW	Supply	Gross weight Kg	Volume m ³
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Free standing tilting / manual turnover

DXMBRG98AF	80x90x85	79x69x20	-	80	20	0,02	20	-	164	1,1
DXMBRG98A	80x90x85	79x69x20	-	80	20	0,02	20	-	164	1,1
DXMBRE98AF	80x90x85	79x69x20	-	80	-	12	12	400V/3N 50Hz	160	1,1
DXMBRE98A	80x90x85	79x69x20	-	80	-	12	12	400V/3N 50Hz	160	1,1

Boiling pans

Model	External dimensions (LxPxH) cm	Pan dimensions (ØxH) cm	Pan capacity Lt	Burners kW	El. elements kW	Total kW	Supply	Gross weight Kg	Volume m ³
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Free standing

DXMPEG98A100	80x90x85	60x42	100	21	-	21	-	118	1,1
DXMPEG98A150	80x90x85	60x54	150	21	-	21	-	123	1,1
DXMPEG98A100I	80x90x85	60x42	100	21	-	21	-	143	1,1
DXMPEG98A150I	80x90x85	60x54	150	21	-	21	-	148	1,1
DXMP EE98A100I	80x90x85	60x42	100	-	14,4	14,4	400V/3N 50Hz	128	1,1
DXMP EE98A150I	80x90x85	60x54	150	-	14,4	14,4	400V/3N 50Hz	134	1,1

Bain Marie

Model	External dimensions (LxPxH) cm	Tank dimensions (LxPxH) cm	Tank capacity	El. elements kW	Total kW	Supply	Gross weight Kg	Volume m ³
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on open cabinet

DXMBME94A	40x90x85	31x69x16	GN 4/3	2,5	2,5	230V/1N 50Hz	45	0,5
DXMBME98A	80x90x85	63x69x16	GN 8/3	6	6	400V/3N 50Hz	68	1



Eurotec s.r.l. - Div. DEXION
Strada Brescello - Cadelbosco, 42041 Brescello (RE) - Italy
Tel. +39 0522 686711 - Fax +39 0522 684517
dexion@itweurotec.it - www.dexion.it

 **Food Equipment Group**