

# SPECIFICATIONS

	SMALL ONFALÓS	MEDIUM ONFALÓS	LARGE ONFALÓS	UM
Simultaneous servings	1 ÷ 4	1 ÷ 8	1 ÷ 18	no.

## Measurements

External diameter upper rim	600	725	960	mm
Maximum height	1035	1035	1075	mm
Diameter wheel base	660	660	880	mm
Maximum diameter with Petals	1230	1360	1580	mm
Packaged dimensions	800x800xH1220	800x800xH1220	1050x1050xH1250	mm

## Weight

Weight	64	90	160	kg
Packaged weight	87,5	112	192	kg

## Cooking plate

Material and finish	S355 steel with 50-micron hard trivalent chromium-plating and 850 HV.			
Diameter	465	585	795	mm
Thickness	12		15	mm
Type	smooth	smooth	smooth	
Cooking area	1698	2688	4942	cm <sup>2</sup>
Height cooking area	940	940	940	mm

## Main body

Material and thickness	4-mm AISI 304 stainless steel			
Bowl capacity	3	5		l
Measurements door opening HxW	365 x 340		365 x 490	mm

## Castors

Diameter castors	125		mm
Maximum load capacity of each castor	100		kg

## Heating specs

No. steel burners <sup>(1)</sup>	1	2		no.
Heat input of single burner	5,7	6	8,5	kW
Total heat input <sup>(2)</sup>	5,7	12	17	kW
Minimum cooking temperature	120			°C
Maximum cooking temperature	300			°C
Heating-up time for min temperature	4		5	minutes
Heating-up time for max temperature	15			minutes

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## Control panel

Independent cooking zones <sup>(3)</sup>	1	2		
Temperature knobs <sup>(4)</sup>	1	2		
Thermostat knobs	1	2		
Piezoelectric lighter	1	2		

## Fuel supply LPG G30/31

Installation classes	1 and A1			
No. gas bottles, 5kg ea. <sup>(5)</sup>	1		2	no.
Minimum capacity pressure regulator <sup>(6)</sup>	1000			g/h
No. of 1-hour cooking cycles	24	12	14	no.

## Fuel supply Methane G20/G25/G25,1 (8)

Installation classes	1 and A1			
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		G20	G25	G25,1	G30	G31	
IT-ES-GB-PT-IE-GR-CH-SK	I12h3+	20	/	/	28-30	37	mbar
DE	I12eLL3B/P	20	20	/	50	50	mbar
LU	I2E	20	/	/			mbar
AT		20	/	/	50	50	mbar
DK-SE-FI-SI-CZ	I12H3B/P	20	/	/	30	30	mbar
BE-FR	I12E+3+	20	25	/	28-30	37	mbar
NL	I12L3B/P	/	25	/	30	30	mbar
NO	I3B/P	/	/	/	30	30	mbar
	I12HS3B/P	25	/	25	30	30	mbar
HU	I12HS3B/P	25	/	25	50	50	mbar

<sup>(1)</sup> The Medium and Large models have two independent burners.

<sup>(2)</sup> Estimate of heat input in accordance with EN 203-1.

<sup>(3)</sup> The Medium and Large models have two independent cooking zones enabling partial use of the plate, thereby saving energy.

<sup>(4)</sup> Two different temperatures can be set on the Medium and Large models in order to cook different kinds of food at the same time; great for saving time and making diners happy.

<sup>(5)</sup> The Small and Medium Onfalós need one 5-kg gas bottle. The Large Onfalós, at maximum heat input, needs two 5-kg gas bottles.

<sup>(6)</sup> Pressure regulator capacities below 1000 g/h cause the valve to freeze.

<sup>(7)</sup> Onfalós is designed to operate with LPG G30/31; upon request, it can be adapted for other gas types.

# COOKING METHODS

SEE THIS CHART TO GET AN IDEA OF THE MANY THINGS THAT ARE EASY TO COOK WITH ONFALÓS.

	PREPARATION	METHOD	TEMPERATURE	INTERMEDIATE COOKING TIMES	TOTAL TIME	SUGGESTIONS
	Light Onfalós and set the suggested temperature.	Place the food on the hot cooking plate.		Turn the food over once or twice during cooking.		
<b>FISH</b> (approx. 200g) eg plaice	Clean, gut and wash the fish. Dry it with kitchen paper.	Cook as long as needed. Turn the fish over carefully halfway through cooking.	220 °C	3' + 3'	6'	Use the <i>Spatula</i> to lift, turn or move the fish.
<b>FISH</b> (approx. 500g) eg gilthead	Clean, gut and wash the fish. Dry it with kitchen paper.	Cook as long as needed, turn the fish over several times during cooking.	220 °C	5' + 5' + 6' + 6' + 4' + 4'	30'	Use the <i>Spatula</i> to lift, turn or move the fish.
<b>FISH</b> (approx 1 kg.) eg sea bass	Clean, gut and wash the fish. Dry it with kitchen paper.	Cook as long as needed, turn the fish over several times during cooking.	220 °C	5' + 5' + 7' + 7' + 7' + 7' + 4' + 3'	45'	Use the <i>Spatula</i> to lift, turn or move the fish.
<b>FISH STEAK</b> (approx. 2cm) eg swordfish	Dry the fish steak with kitchen paper.	Cook as long as needed, on both sides.	220 °C	4' + 4'	8'	Use the <i>Tongs</i> to lift, turn or move the fish steak.
<b>SEAFOOD</b> (medium-sized) eg large prawns	Wash the seafood quickly and dry well.	Cook as long as needed, on both sides.	220 °C	4' + 4'	8'	Use the <i>Tongs</i> to lift, turn or move the seafood.
<b>SHELLFISH</b> in their shells, eg variegated scallops	Wash the shellfish carefully and dry with kitchen paper.	Cook as long as needed, in their shells.	220 °C	5'	5'	Use the <i>Tongs</i> to lift, turn or move the shellfish.
<b>MEAT</b> (very thin slices, 1-2mm) eg carpaccio		Turn the meat slices over very quickly. They will cook in a very short time, remove immediately from the cooking plate.	180 °C	15" + 15"	30"	Use the <i>Tongs</i> to turn and lift the individual meat slices.
<b>MEAT STRIPS</b> (slices 3-4mm thick) eg ostrich meat	Slice the meat into strips.	Cook as long as needed, on both sides.	200 °C	1' + 1'	2'	Use the <i>Spatula</i> to lift, turn or move the meat strips.
<b>FILLET OF MEAT</b> (whole piece)	Dry the meat with kitchen paper.	Cook as long as needed, on the four sides.	220 °C	3' + 3' + 3' + 3'	12'	Use the <i>Spatula</i> and <i>Tongs</i> to lift, turn or move the meat fillet.
<b>STEAK</b> using minced meat, eg hamburgers		Cook as long as needed, on both sides.	220 °C	3' + 3'	6'	Use the <i>Spatula</i> to lift, turn or move the hamburgers.
<b>STEAK</b> (20mm thick) eg entrecôte	Dry the meat with kitchen paper	Cook as long as needed, turn the meat over several times during cooking	250 °C	4' + 4' + 2' + 2'	12'	Use the <i>Spatula</i> to lift, turn or move the steak.
<b>VEGETABLES</b> thin slices (3-4mm) eg courgettes	Wash, trim and finely slice the vegetables.	Cook as long as needed. Turn the vegetables over several times during cooking.	180 °C	2' + 2' + 2'	6'	Use the <i>Tongs</i> to lift, turn or move the vegetables.
<b>VEGETABLES</b> slices (7mm) eg aubergines or mushrooms	Wash, trim and slice the vegetables.	Cook as long as needed. Turn the vegetables over several times during cooking.	180 °C	3' + 3' + 2'	8'	Use the <i>Spatula</i> to lift, turn or move the vegetables.
<b>VEGETABLES</b> julienne (3-4mm) eg courgettes, aubergines, carrots, bell peppers	Wash, trim and cut the vegetables into a julienne.	Cook as long as needed. Turn the vegetables over several times during cooking.	180 °C	2' + 2' + 2'	6'	Use the <i>Tongs</i> to lift, turn or move the julienne vegetables.
<b>VEGETABLES</b> whole, eg red radicchio, spring onions	Wash, trim and cut the vegetables into pieces.	Cook as long as needed, on both sides.	200 °C	4' + 4'	8'	Use the <i>Tongs</i> to lift, turn or move the pieces of vegetables.
<b>CHEESE</b> (1cm slices) eg scamorza	Cut the cheese in thick (1cm) slices.	Cook as long as needed, on both sides. The cheese should just start to melt.	190 °C	3' + 2'	5'	Use the <i>Spatula</i> to lift, turn and remove the cheese slices.
<b>EGGS</b> ... and a little creativity	Lightly beat the eggs in a bowl and add other ingredients according to your creativity.	Place a metal ring mould on the hot cooking plate and pour the eggs in the middle. Leave to cook until the egg mixture is set. Remove the mould and turn the frittata over.	190 °C	4' + 2'	6'	Use the <i>Tongs</i> to remove the metal mould and the <i>Spatula</i> to lift, turn and remove the frittata.

# onfalos

DESIGNED BY SMARTECH ITALIA, ONFALÓS IS A MOVEABLE,  
FREE-STANDING FRY TOP. GREAT PERFORMANCE AND ELEGANT DESIGN.  
A HIGHLY VERSATILE FRY-TOP COOKING APPLIANCE FOR PROFESSIONAL  
OR HOME USE.



#### A CERTIFIED APPLIANCE

Approved for professional and domestic use.  
Certified for food use, CE marking.



#### STRONG BY NATURE

The use of extra-thick (4 mm) stainless steel ensures not only maximum hygiene,  
but makes Onfalós particularly robust and weatherproof.



#### EASY TO HANDLE

Onfalós is set on three heavy-duty castors, making it easy to move from one place  
to another: from the patio to the garden or the kitchen.



#### HIGH PERFORMANCE, LOW ENVIRONMENTAL IMPACT

Onfalós is fuelled by gas, which is a source of cheap, clean energy. All you need is  
one 5-kg gas bottle and you can use Onfalós wherever you want to cook.



#### NEVER TOO HOT TO HANDLE

Thermostats maintain the ideal cooking temperature.  
The Medium and Large models can maintain two different temperatures at the  
same time.



#### SAFE

"The burners are located inside, underneath the cooking plate. There are no  
naked flames, which makes Onfalós completely safe. The plate irradiates very  
little heat so even a summer barbecue will be a pleasurable cooking  
experience."



#### CLEAN AND SIMPLE

Cleaning Onfalós will always be easy and quick - problem-free! All it takes is water  
and a little washing-up liquid to wipe clean the cooking plate.



#### ONFALÓS FOR EVERY TABLE

A romantic meal for two, a dinner with friends or in a fashionable restaurant, or a  
catering service ... Onfalós is right every time. Available in three sizes.

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onfalos

SMARTECH ITALIA

ARE REGISTERED TRADEMARKS.

Tested, certified, safe. Each product is individually tested by Smartech Italia S.p.A. All products bear the official CE mark and are supplied with a CE type-examination certificate issued by a Notified Body. They undergo regular inspections by said body in compliance with the European Directive 90/396/CEE relating to gas appliances and to the following standards: for Onfalós professional use EN 203 as amended; for Onfalós domestic use EN 30 as amended. Certification relating to suitability for food use as per Italian Ministerial Decree (D.M.) dated 21 March 1973 as amended. The suitability for food use of the hard trivalent chromium-plated steel plate is certified by tests at the S.I.N.A.L. approved laboratory pursuant to D.M. 21.03.1973.

## SMALL ONFALÓS



simultaneous servings	1 ÷ 4
<b>measurements</b>	
maximum height	1035 mm
external diameter upper rim	600 mm
diameter wheel base	660 mm
packaged size	800 x 800 x H1220
<b>cooking plate measurements</b>	
diameter	465 mm
thickness	12 mm
cooking surface	1698 cm <sup>2</sup>
<b>weight</b>	
weight	64 kg
packaged weight	87,5 kg

## MEDIUM ONFALÓS



simultaneous servings	1 ÷ 8
<b>measurements</b>	
maximum height	1035 mm
external diameter upper rim	725 mm
diameter wheel base	660 mm
packaged size	800 x 800 x H1220
<b>cooking plate measurements</b>	
diameter	585 mm
thickness	12 mm
cooking surface	2688 cm <sup>2</sup>
<b>weight</b>	
weight	89,5 kg
packaged weight	112 kg

## LARGE ONFALÓS



simultaneous servings	1 ÷ 18
<b>measurements</b>	
maximum height	1075 mm
external diameter upper rim	960 mm
diameter wheel base	880 mm
packaged size	1050 x 1050 x H1250
<b>cooking plate measurements</b>	
diameter	795 mm
thickness	15 mm
cooking surface	4962 cm <sup>2</sup>
<b>weight</b>	
weight	160 kg
packaged weight	192 kg

# ACCESSORIES

ATELIER BELLINI DESIGN

## PETALS

Onfalós blossoms and spreads its Petals, special sections which form a handy shelf and add a touch of colour and practicality. Petals are easily attached around Onfalós's central body. Made of Corian®, they may be purchased singly in a range of six colours to customise Onfalós according to taste and setting: Onfalós blooms in your kitchen! Petals are available in three sizes, one for each model.



Pearl Grey



Glacier White



Lilac



Mandarin



Sun



Hot

### Petal for Small Onfalós

### Petal for Medium Onfalós

### Petal for Large Onfalós

material	Corian®	Corian®	Corian®
size LxWxthickness	440 x 410 x 13 mm	440 x 480 x 13 mm	440 x 600 x 13 mm
weight	3,1 kg	3,8 kg	5,1 kg
maximum diameter incl. Petals	1230 cm	1360 cm	1580 cm



# ACCESSORIES

ATELIER BELLINI DESIGN

## LID

The Lid is designed to cover Onfalós when not in use and it doubles as an elegant serving platter. Available in three sizes.



Lid for Small Onfalós



Lid for Medium Onfalós



Lid for Large Onfalós

material	AISI 304 stainless steel, sanded finish	AISI 304 stainless steel, sanded finish	AISI 304 stainless steel, sanded finish
diameter	620mm (thickness 1.2mm)	760mm (thickness 1.2mm)	1000 mm (thickness 1,5 mm)
weight	2,5 kg	4,4 kg	9,9 kg

# COOKING & CLEANING ACCESSORIES SET



Tongs



Spatula



Scraper

material	AISI 304 stainless steel, sanded finish	AISI 304 stainless steel, sanded finish	AISI 304 stainless steel, sanded finish
weight	180 gr	220 gr	265 gr
description	Tongs are a handy barbecue tool for lifting, moving or turning small or delicate items of food. The grip ends measure 50x60mm.	The Spatula is designed for lifting and turning large or small pieces of food during cooking. The base plate measures 120x150mm.	The Scraper is used to remove food residues from the plate during cooking or to clean the plate afterwards. The interchangeable blade is made of spring steel so it perfectly adheres to the surface to be cleaned.