



France, depuis 1923

REVIEW OF 2001 NEW MOLTENI FEATURES

In a constant will to improve Customer satisfaction and to be Market Leader but also Product Leader in the market of upscale Made to Measure stoves, please find below the key new Molteni features for the year 2001.

CONTENTS:

1.	CURVED STAINLESS STEEL FLUE BASE	2
2.	FULL STAINLESS STEEL RETURN OF THE TOP	2
3.	SMALL INTEGRATED INDICATOR LIGHTS	3
4.	COLD HANDLE	3
5.	FLUE COVER	4
6.	SOFT CORNERS OF THE GRIDDLE BASE	4
7.	WOK SUPPORT ON TRADITIONAL OPEN BURNER	5
8.	POWERFUL WOK FUNCTION	5
9.	INDUCTION FUNCTION OF LAST GENERATION	6
10.	THE MOLTENI "PLANCHA"	6
11.	LION FEET WITH CARYATID HEAD	7
12.	SPECIAL STAINLESS STEEL FINISH	7
13.	STAINLESS STEEL SIDE PROTECTIONS ON THE ENAMELLED FLUE	8
14.	CAST IRON TOP ON MADE TO MEASURE STOVES ONLY	8
15.	SPECIAL COATING ON MOLTENI FITTINGS	9
16.	SPECIFIC NAME PLATE	9

1. CURVED STAINLESS STEEL FLUE BASE

(Except St Uze standard stove)

The base of the flue is welded and makes one single part with the stainless steel top.

This construction design, empowered with the soft corners, increases the **easiness of cleaning**, without any risk of finger cutting and potential problems with moving parts.



2. FULL STAINLESS STEEL RETURN OF THE TOP

(Except St Uze standard stove)



The top of the stove is here made in stainless steel of **3mm thickness** and can have either straight or curved flanges.

In any configuration, there is a full return of the top, in order to ensure the **easiness of cleaning** without any risk of finger cutting, as well as a **better feel and finish** of the product

3. SMALL INTEGRATED INDICATOR LIGHT



A Molteni stove must before all be a long term performing working tool. It is also the main tool of a kitchen, taking most of the floor space. Since 1923, Molteni brings innovative feature in terms of functions but also in terms of design. These new indicator lights fully integrated in the control plate around the knobs **avoids them to break**, are **easy to read** and have a **better design**.

4. COLD HANDLE

The comfort of the Chef is for us a guarantee of a better working space and cooking performance.

In our will to find more ergonomic functions, we have specially developed this cold handle. Made in Delrin, mounted with Brass or Chromed Stainless steel (depending on the desired finish), it will remain cold after several hours of function. **Convenience & Safety** are here the advantages.



Important:

There is the possibility to order your stove with a full brass handle instead. It is matter of aesthetics rather than convenience in handling as the full brass handle gets very hot when the stove is in operation. Still it remains **traditional** and gives a **better feel**.

This option will not change the price but has to be clearly specified at the inquiry stage.



5. FLUE COVER



A Molteni stove is a high-end modern tool that needs to **comply with strict regulations**.

In that respect, we have created this flue cover in order to avoid any pots standing on this exhaust which would endanger the working space.

6. SOFT CORNERS OF THE GRIDDLE BASE

In order to have pleasure in cooking, Molteni has come up with easy to use and easy to clean functions.

This is why we have soft corners on this griddle base in order to ease the draining of fat and **ease the cleaning** of it.



7. WOK SUPPORT ON TRADITIONAL OPEN BURNER

Here again, Molteni gets inspiration from **modern and trendy cooking techniques**.



We can manufacture on request specific accessories such as this wok support placed on top of a traditional open burner of 9.3 kW. The support is made of stainless steel and is removable.

8. POWERFUL WOK FUNCTION

Here the wok function is much more powerful than the above alternative. It is of **28 kW** instead of 9.3 kW. The pan support is made of cast iron and is not removable.



A water tap located right beside the wok function enables a fast cleaning at the end of the cooking process.

A good tip for this function is to locate it right beside an Open Burner function, in order to prepare your delicious vegetable or chicken stock.

9. INDUCTION FUNCTION OF LAST GENERATION

Belonging to the Electrolux Group gives to Molteni the facility of professionally integrating high-end electric functions such as the Induction of Therma for example.

One of the latest innovation in this field is the **Induction “Large Surface”**, a modern version of the Cast Iron French Top.

It is a perfect tool to simmer gently and in a much more **safe and efficient way!**

Without any hot surface and with a perfect integration on the top, the Induction large surface **increases the ergonomic** of your working space.



10. THE MOLTENI “PLANCHA”

Tired of all these pots and pans on the working surface of your cooking island?! The Molteni Plancha is **the perfect tool for cooking directly on a hot surface.**

Its power goes from 5 kW for the 15 dm² to 8 kW for the 20 dm². The material used can be Chromed Steel or Cast iron. The temperature level reaches **350°C (660°F)**.

As accessory, Molteni also supplies side metallic protections around this function against splashes. You can now get a perfect colouring on your fresh mussels for example, without using any pans, thanks to the Molteni Plancha.

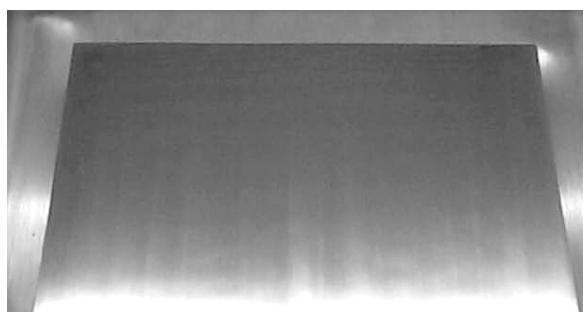
Just spray Oil on the Plancha and you are ready to go with the best Meat, Fish or even Eggs.

This function is also **easy to clean** with its removable drawer right underneath and the soft corners of draining base.

Plancha in cast iron



Plancha in chromed steel



11. LION FEET WITH CARYATID HEAD

This not a new feature for us but something that we would like to promote more and more.

The paramount of Made to Measure is also to have **various fittings**. Here is one of them. All in **solid brass**, lion feet with a caryatid head.



12. SPECIAL STAINLESS STEEL FINISH

Please find below an example of a special stainless steel finish we can supply on demand.



This example shows what we call “**Twist finish**”. It shows circular movements that have a very special effect on the surface depending on the angle you look at it.

For other kind of finishes, please send us a hard sample and we will do all our best to match it if possible.

13. STAINLESS STEEL SIDE PROTECTIONS ON THE ENAMELLED FLUE

(except St Uze standard)

It is now possible to have an enamelled flue (solid brass nameplates on both sides) with a stainless steel cover and side protection walls.

This new design **increases the lifetime of the enamel design**, as it reduces to zero the risk of defects on the corners of the flue.

The entire stainless steel finish is also available. Without any price increase, please just specify your wish at the Inquiry stage.

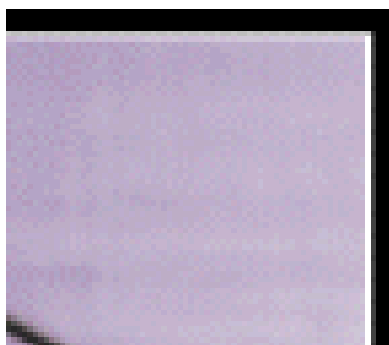
New model



Previous model



14. CAST IRON TOP ON MADE TO MEASURE STOVES ONLY



From 1923 until the late eighties, Molteni only supplied Made to Measure stoves with an entire cast iron top surface. Not only the traditional function “Solid top” or “French top” was made of cast iron, but also the whole surface of the stove. The trend changed in the 90’s and Stainless steel material took over.

Today we want to start again to give the possibility to any Chef to work on an entire cast iron working surface that will last forever.

The main advantage of stainless steel versus cast iron is easy cleaning, unfortunately one has to continuously clean and maintain the cast iron every day, and that has for sure a cost. Still, **functional and esthetical wise, cast iron is for sure the best material never matched.**

We have a foundry that masters the very complex process of creating large dimensions of cast iron parts. The choice is yours: cast iron or stainless steel top.

Important : with a cast iron top you can only have the following functions : **Solid top, Open burners, Bar grill and electric fryer.**

15.SPECIAL COATING ON MOLTENI FITTINGS

This is an example of a Molteni handrail Brass support with a Chrome and Nickel coating.
We call it “**Chromed Velvet**”. Extremely **beautiful and long lasting** coating.



16.SPECIFIC NAME PLATE

This is not a new feature for us but something that we would like to promote more and more.
The paramount of Made to Measure is to have the name of the restaurant or of the Chef on the stove.

Three alternatives from the cheapest to the most expensive:

- 1) **Serigraphy on an enamel side panel**
- 2) **Engraved nameplate**
- 3) **Casted nameplate**

Serigraphy



Engraved nameplate



Casted nameplate

