



CREATE YOUR  
ONE AND ONLY MOLTENI



FRANCE, DEPUIS 1923



## MOLTENI 1923-P SERIES

A symbiosis of classic stoves with the most advanced technologies.  
Molteni is the instrument used by the virtuosity of cooking.

# 1923 - P120

## EXTERNAL DIMENSIONS

W 1200 x D 700 x H 900 mm

Weight: 380 kg

## CHARACTERISTICS

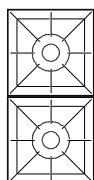
Wall (standard) and island (option) configurations.  
The picture shows round column and they are an option.

Same colors and finishing as Molteni 1923.

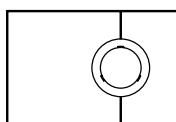
Handrail  $\varnothing$  28 mm.  
Finishing of the handrail like Molteni 1923.



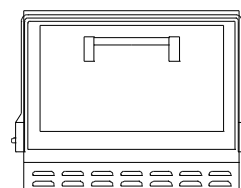
## MOLTENI COOKING FUNCTIONS



2 open burners under cast iron griddle  
Option: burners on left or right hand



Cast iron solid top plate with a set of 2 central rings out of true



Electric or Gas (option)  
Static oven

## MOLTENI PLAQUE



Brass & Chromium in the picture.

The plaque can be in all the trims finishing available as model 1923 at pag 58.

# 1923 - P145

## EXTERNAL DIMENSIONS

W 1450 x D 700 x H 900 mm  
Weight: 400 kg

## CHARACTERISTICS

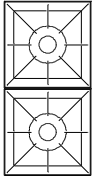
Wall (standard) and island (option) configurations.  
The picture shows round column and they are an option.

Same colors and finishing as Molteni 1923.

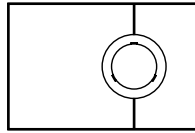
Handrail  $\varnothing$  28 mm.  
Finishing of the handrail like Molteni 1923.



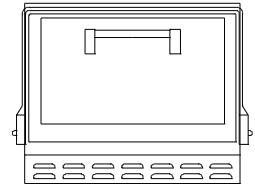
# MOLTENI COOKING FUNCTIONS



2 open burners  
under cast iron griddle  
Option: burners on left  
or right hand



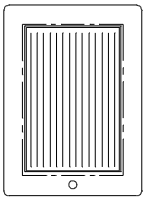
Cast iron solid top plate  
with a set of 2 central rings  
out of true



Gas or Electric (option)  
Static oven

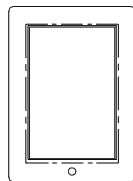
# EXTRA MOLTENI COOKING FUNCTIONS

A2



Electric Chrome Smooth  
Plancha 12 dm<sup>2</sup>

A1



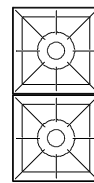
Electric Chrome Ribbed fry  
top 12 dm<sup>2</sup>

B



1 open burner under  
cast iron griddle

C



2 open burners under  
cast iron griddle

1923 - P SERIES

# MOLTENI PLAQUE



Brass & Chromium in the picture.

The plaque can be in all the trims finishing  
available as model 1923 at pag 58.

# 1923 - G135

## EXTERNAL DIMENSIONS

W 1350 x D 800 x H 900 mm  
Weight: 425 kg

## CHARACTERISTICS

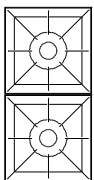
Wall (standard) and island (option) configurations. The picture shows the island version.

Same colors and finishing as Molteni 1923.

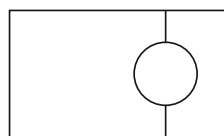
Handrail ø 35 mm.  
Finishing of the handrail like Molteni 1923.



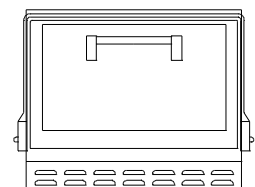
## MOLTENI COOKING FUNCTIONS



2 open burners  
under cast iron griddle  
Option: burners on left  
or right hand



Cast iron solid top plate  
with a set of 1 central ring  
out of true



Electric oven

## MOLTENI PLAQUE



Brass & Chromium in the picture.

The plaque can be in all the trims finishing available as model 1923 at pag 58.

# 1923 - GF140

## EXTERNAL DIMENSIONS

W 1400 x D 800 x H 900 mm  
Weight: 425 kg

## CHARACTERISTICS

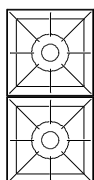
Wall (standard) and island (option) configurations.

Same colors and finishing as Molteni 1923.

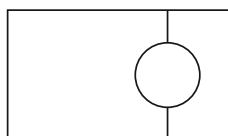
Handrail 40x20 mm.  
Finishing only in stainless steel.



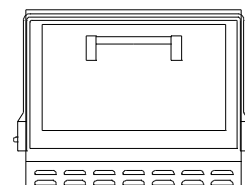
## MOLTENI COOKING FUNCTIONS



2 open burners  
under cast iron griddle  
Option: burners on left  
or right hand



Cast iron solid top plate  
with a set of 1 central ring  
out of true



Electric oven

## MOLTENI PLAQUE



Brass & Chromium in the picture.

The plaque can be in all the trims finishing available as model 1923 at pag 58.

# 1923 - G200

## EXTERNAL DIMENSIONS

W 2000 x D 800 x H 900 mm  
Weight: 500 kg

## CHARACTERISTICS

Wall (standard) and island (option) configurations.

Same colors and finishing as Molteni 1923.

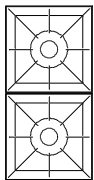
Handrail 40x20 mm.  
Finishing only in stainless steel.



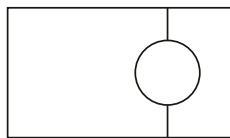
1923 - P SERIES



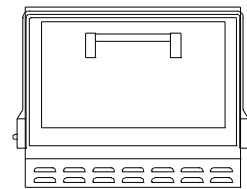
# MOLTENI COOKING FUNCTIONS



2 open burners  
under cast iron griddle.  
Option: burners low power,  
on left or right hand

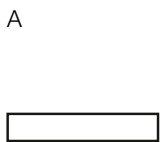


Cast iron solid top plate  
with a set of 1 central ring  
out of true

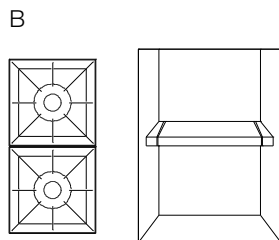


Gas or Electric (option)  
Static oven

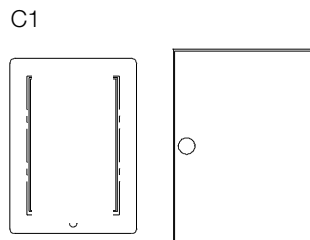
## EXTRA MOLTENI COOKING FUNCTIONS



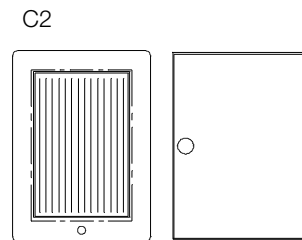
Heating top  
(removable panel)



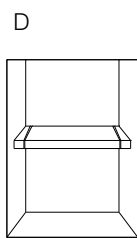
2 open burners  
under cast iron griddle.  
Open cupboard



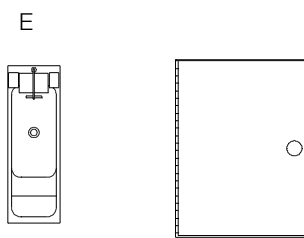
Electric chrome  
smooth griddle 15 dm<sup>2</sup>.  
Electric hot cupboard



Electric chrome  
ribbed griddle 15 dm<sup>2</sup>.  
Electric hot cupboard



Open cupboard



Electric fryer    Technical cupboard

## MOLTENI PLAQUE



Brass & Chromium in the picture.

The plaque can be in all the trims finishing  
available as model 1923 at pag 58.

# SALAMANDRE

## EXTERNAL DIMENSIONS

W 864 x D 555 x H 450 mm

Weight: 50 kg

## CHARACTERISTICS

Appliance to be placed on a shelf

Stainless steel finish

Stainless steel fittings

Access by 4 sides

Adjustable heating top

Tray with removable grid  
and dripping-pan

Finishing is available in  
brushed stainless steel

The front panel can be  
enameled as an option.

The colors available are the  
same like the Molteni 1923.

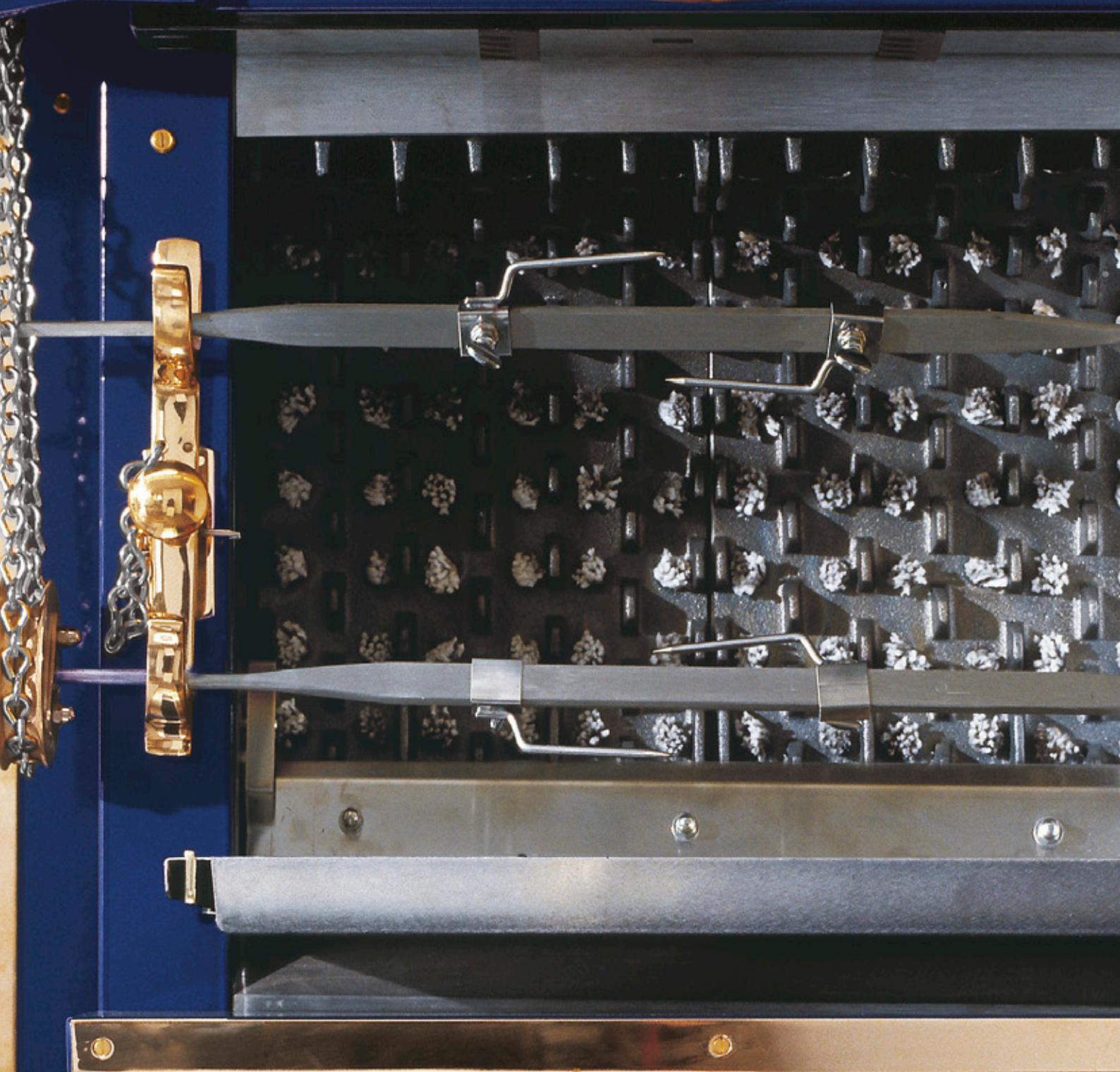


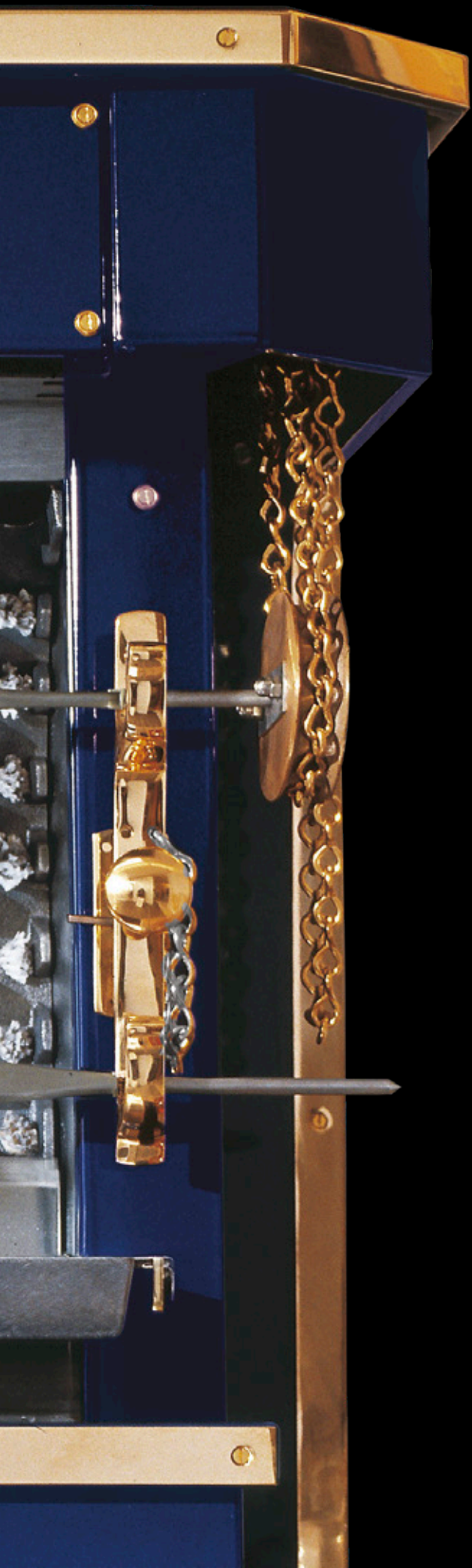
The Molteni logo and control plate  
can be available with the finishing of  
the trims page 27.

The Molteni logo of  
the Salamandre is  
different from the  
suites and also this  
version is original  
since 1923.









## MOLTENI RÔTISSOIRE

**The Molteni Rôtissoire brings the art of theatre cooking into your kitchen.**

The horizontal or vertical spits in addition to the many available accessories make the preparation of vegetables, seafood and succulent meats purely delightful. Charm and elegance is displayed through its silent motor, enamelled finish, decorative brass fittings and cast-iron hearth with glowing fibers to guarantee the most uniform cooking.

No matter where it is placed, either wall mounted, on a stand or on your work top, its versatility will turn any meal into a premier dining and grilling experience.

**2 Models available**

Rôtissoire 425 & Rôtissoire 640

# ACCESSORIES INCLUDED IN THE RÔTISSOIRE 425 AND 640

## VERTICAL SKEWERS SQUARE SPIT



**Code** 0M2690

**Food** Cockerel, legs, carrè, fish, vegetables

**Production capacity** 1

**Dimensions** 295 x 6 mm (h x w)

Made of rod with several holes in which a round iron pin can be inserted, this type of spit is used for racks (or diced meats, small poultry, etc)

## HORIZONTAL SKEWERS FLAT SPIT



**Code**

0M2700 (Rôtissoire 425)

0M2694 (Rôtissoire 640 Type A)

0M2695 (Rôtissoire 640 Type B)

**Food** Meat, fish or vegetables skewers  
but the main use is for poultry

**Production capacity**

cod. 0M2700 - 2 chickens

cod. 0M2694 - 4 chickens

cod. 0M2695 - 6 chickens

**Dimensions** depending Rôtissoire model

cod. 0M2700 - 700 x 20 x 8 mm (l x h x w)

cod. 0M2694 - 1030 x 25 x 12 mm (l x h x w)

cod. 0M2695 - 1510 x 25 x 12 mm (l x h x w)

**Tip:** the perfect way to serve a delicious  
duck is cooking it below the collection tray.

# ADDITIONAL ACCESSORIES RÔTISSOIRE 425 AND 640

## VERTICAL SKEWERS FOR SAUSAGES



**Code** 0M2687

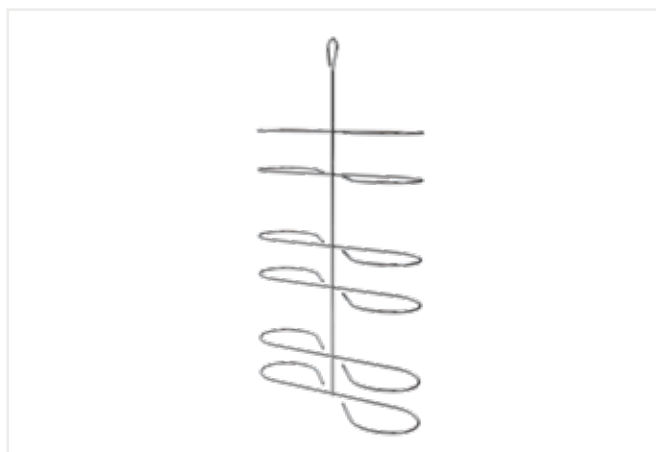
**Food** Sausages

**Production capacity** 4

**Dimensions** 325 x 130 mm (hwx)

Is made of 2 series of superimposed double rings, shaped like crosses and placed on top of each other. Each series is composed of 2 double rings with the same diameter plus another one with a much smaller diameter

## VERTICAL SKEWERS FOR EGGS



**Code** 0M2685

**Food** Eggs

**Production capacity** 6

**Dimensions** 305 x 170 mm (hwx)

Is made of 3 rings with a 50 mm diameter and 3 other rings with a slightly smaller diameter 45 mm. The first ring holds the egg and the second one prevents it from slipping down.

## VERTICAL SKEWERS TURN STYLE WITH STOPPER



**Code** 0M2688

**Food** Small pieces of meat or fish, vegetables

**Production capacity** 1 per skewer

**Dimensions** 350 x 80 mm (h x w)

One spit is made of 4 skewers

For “brochettes” 4 skewers are hung from a four-hooked turnstile

## VERTICAL SKEWERS FOR TURBOT



**Code** 0M2686

**Food** Small plan fish as turbot

**Production capacity** 1

**Dimensions** 315 x 120 mm (h x w)

Made of flexible metal plates (strips) this basketlike spit is meant to hold the pieces of meat or fish which cannot be pierced

## VERTICAL SKEWERS FOR LOBSTER



**Code** 0M2691

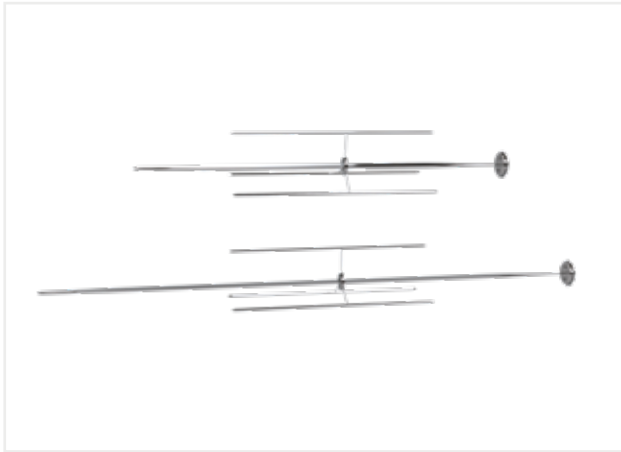
**Food** Lobster

**Production capacity** 1

**Dimensions** 330 x 130 mm (h x w)



## HORIZONTAL SKEWER STAR



### Code

0M3061 - Rôtissoire 640 Type A

0M3062 - Rôtissoire 640 Type B

**Food** Big poultry pieces (i.e. American turkey, small pig) / In the small skewer: birds (pigeon, ortolan, quail)

**Production capacity** 6

**Dimensions:** depending on Rôtissoire model

code 0M3061 - 1030 x 150 x 12 mm (l x h x w)

code 0M3062 - 1510 x 150 x 12 mm (l x h x w)

**Not available for 425 Rôtissoire**

Star spit is mounted on the flat spit and its thin skewers (spits) are used for partridges, ortolans quails, etc as well as racks (or diced meats).

## HORIZONTAL ACCESSORY FOR FISH



### Code

0M2861 (Rôtissoire 425)

0M3063 (Rôtissoire 640 Type A)

0M3064 (Rôtissoire 640 Type B)

**Food** For many little fillet of fish or meat

**Production capacity** Depends on the size of the pieces

**Dimensions** depending Rôtissoire model

code 0M2861 - 417 x 214 x 150 mm (l x h x w)

code 0M3063 - 666 x 216 x 150 mm (l x h x w)

code 0M3064 - 1146 x 216 x 150 mm (l x h x w)

## HORIZONTAL SKEWERS CLAMP SKEWER



### Code

0M1255 (Rôtissoire 425)

0M1257 (Rôtissoire 640 Type A)

0M1258 (Rôtissoire 640 Type B)

**Food** For big flat pieces of fish or meat

**Production capacity** Depends on the size of the pieces

**Dimensions** depending Rôtissoire model

code 0M1255 - 677 x 200 x 150 mm (l x h x w)

code 0M1257 - 992 x 220 x 150 mm (l x h x w)

code 0M1258 - 1472 x 220 x 150 mm (l x h x w)

## YOUR ONE AND ONLY

Selecting each individual artisan-crafted and expertly hand-finished fitting for your Molteni Rôtissoire is a question of going beyond functionality, towards a new state of understanding and appreciation.

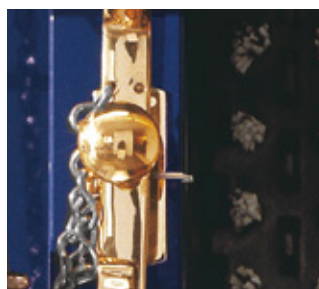
Each Molteni tells its own story, and has its own soul. What will yours be? Select the suitable material according to your taste among the examples below for trims, knobs and chains.



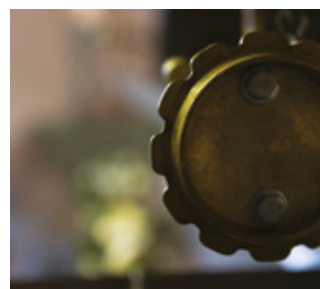
## TRIMS, KNOBS, PULLEY AND CHAINS



Chains. Only chromium



Knob



Pulley



Frames



Control knob

## MOLTENI MATERIALS



Polished Brass



Brushed Brass



Polished Stainless Steel



Brushed Stainless Steel



Polished Copper



Matte Copper

# RÔTISSOIRE 425



## Composition

- 1 hearth 480 x 360 mm with:
- 2 horizontal flat spits
- 2 vertical spits

## Gas model

- Ribbed cast-iron hearth with ceramic fibre wicks
- Steel ramp burner
- Pilot light and safety thermocouple on all burners
- Gas power: 7 kW
- Electric power: 0,1 kW
- Supply voltage  
EU countries: 230V/1N/50hz  
United States: 115V/1N/60hz

## Technical characteristics

- Appliance to be installed on a piece of furniture or to be fixed to the wall
- Stainless steel structure
- **Finish:** enamelled traditional Molteni Colors (Molteni Colors, see from page 52 to 56) or Scotch Brite stainless steel AISI 304
- **Trims, knobs and pulleys:** polished Brass, Brushed Brass, Polished Stainless Steel, Brushed Stainless Steel, Polished Copper, Matte Copper. Chains are only chromium.
- Spits adjustable on the height and on the depth
- Removable dripping-pan

## Electrical model

- Ribbed cast-iron hearth
- Infrared heating element
- Controlled by "on/off" switch
- Total electric power: 5,0 kw - 230 V
- Supply voltage: 230V/1N/50hz f  
Under request 400V/3N/50hz

## External dimensions:

- W 820 x D 425 x H 800 mm
- Weight: 90 kg

# RÔTISSOIRE 640



## Technical Characteristics

- Appliance to be installed on a piece of furniture (feasibility on request)
- Stainless steel structure
- **Finish:** enamelled traditional Molteni Colors (Molteni Colors, see from page 52 to 56) or Scotch Brite stainless steel AISI 304
- **Trims, knobs and pulleys:** polished Brass, Brushed Brass, Polished Stainless Steel, Brushed Stainless Steel, Polished Copper, Matte Copper. Chains are only chromium.
- Spits adjustable in height and in depth
- Removable dripping-pan

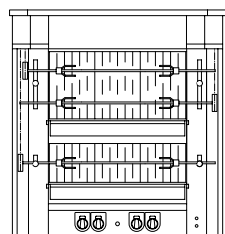
## Gas model

- Ribbed cast-iron hearth with ceramic fibre wicks
- Steel ramp burner
- Pilot light and safety thermocouple on all burners
- Supply voltage  
EU countries: 230V/1N/50hz  
United States: 115V/1N/60hz

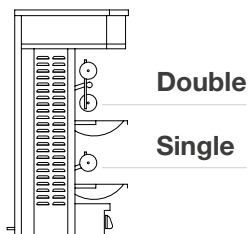
## Electrical model

- Ribbed cast-iron hearth
- Infrared heating element
- Controlled by "on/off" switch
- Supply voltage: 400V/3N/50hz for all models

# RÔTISSOIRE 640

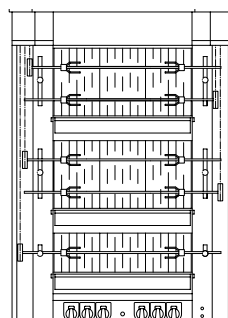


RO IFD + IFS

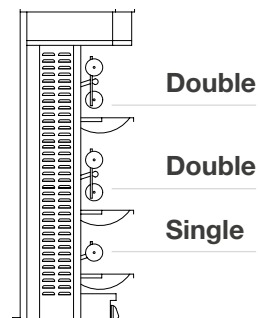


Double

Single



RO 2 FD + IFS



Double

Double

Single

Composition	RO 1FD (Double horizontal spits) Dimensions: W 1140 or 1620 x D 640 x H 865 mm				RO IFD+IFS (Double + single horizontal spits) Dimensions: W 1140 or 1670 x D 640 x H 1200 mm			
	Type A		Type B		Type A		Type B	
	Gas	Electric	Gas	Electric	Gas	Electric	Gas	Electric
Number of horizontal spits	2		2		3		3	
Number of vertical spits	5		8		5		8	
Number of transmission chains	3		3		4		6	
Useful length of the hearth (mm)	730		1210		730		1210	
Heating power (kW)	12	7,5	12	7,5	20	12	33	20
Weight (kg)	180		250		210		275	

Composition	RO 2FD (2 double + single horizontal spits) Dimensions: W 1190 or 1670 x D 640 x H 1350 mm				RO 2FD+IFS (2 double + single horizontal spits) Dimensions: W 1240 or 1720 x D 640 x H 1685 mm			
	Type A		Type B		Type A		Type B	
	Gas	Electric	Gas	Electric	Gas	Electric	Gas	Electric
Number of horizontal spits	4		4		5		5	
Number of vertical spits	5		8		5		8	
Number of transmission chains	6		6		7		8	
Useful length of the hearth (mm)	730		1210		730		1210	
Heating power (kW)	24	15	42	25	32	20	54	33
Weight (kg)	235		300		330		400	

MOLTENI 1923  
SUR MESURE





A legend born in 1923. From simple beginnings Molteni soon became the range cooker of choice for great chefs who fell in love with the hand-crafted creations made in a small artisan workshop in Saint-Uze, France. Each bespoke stove was lovingly made with its own individual personality, its own soul and to fulfill the precise wishes of its new owner.

Tailor-made range cookers which still today grace the world's most renowned professional kitchens, on which the greatest chefs choose to give their most creative performance.

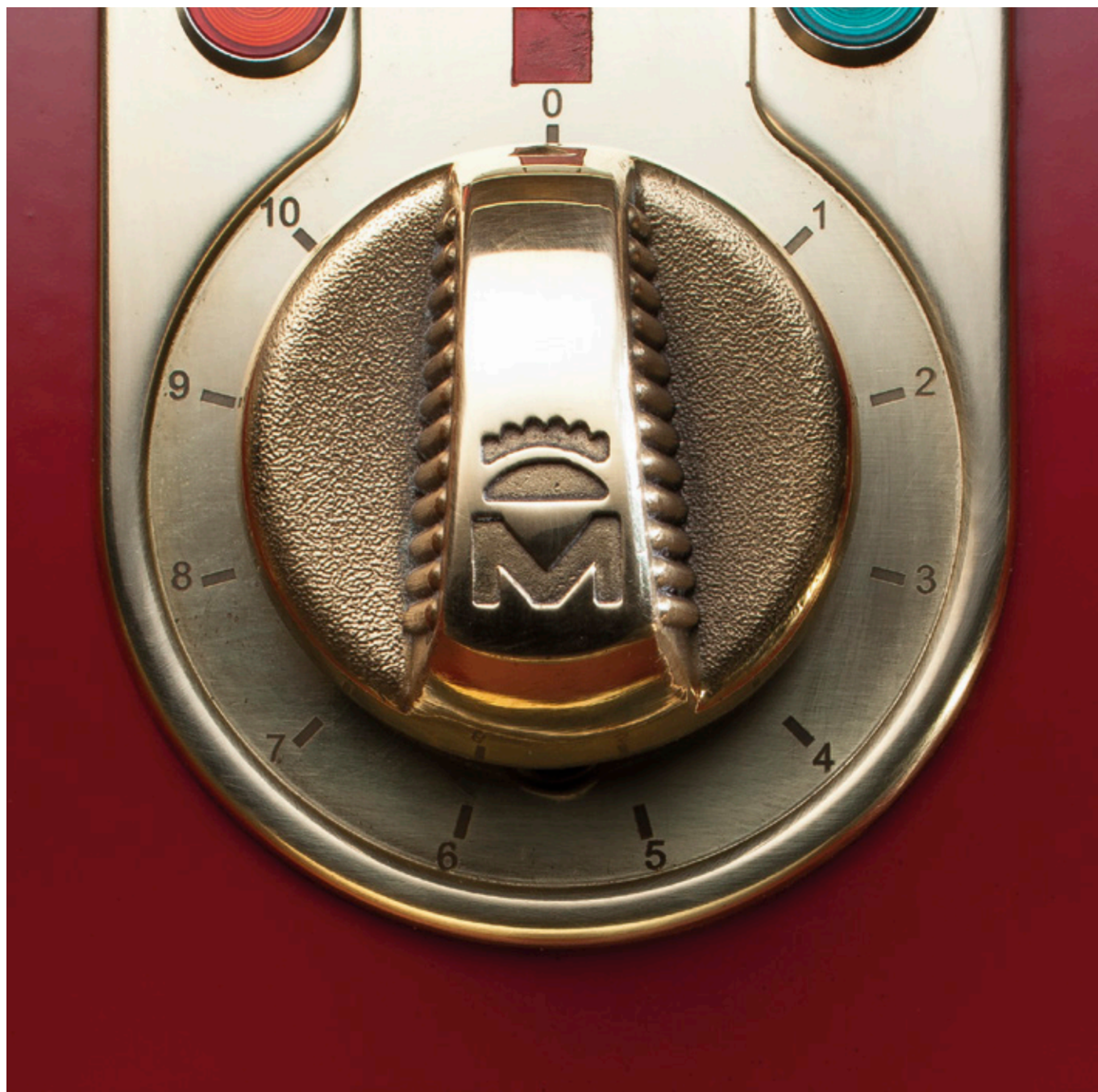
**Each Molteni tells a story,  
a story which is yours alone.**

# KNOBS

## 250 grams of heritage.

Every Molteni is built to give its user a taste of the incomparable luxury of owning something truly unique. Place your hand on the knobs, forged using knowledge and skills passed down through generations and crafted in a small local workshop, they are emblematic of the brand. Indestructible and indulgently tactile.

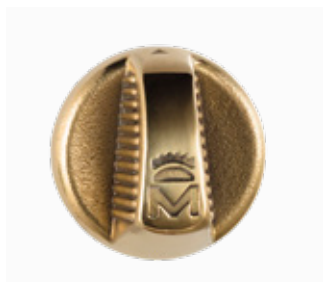
Each knob weighs 250 grams: a fragment of eternity.



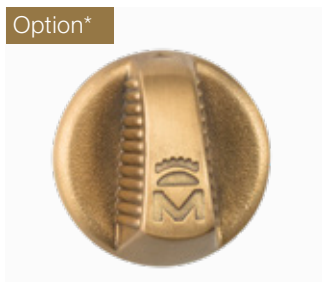
1923 SERIES



## CONTROL KNOBS



Polished Brass



Brushed Brass



Polished Chrome



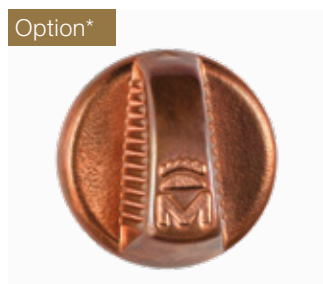
Matte Chrome



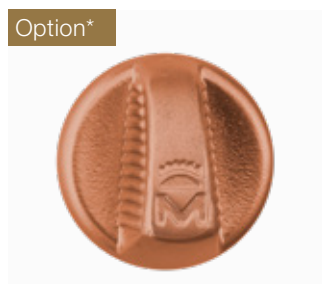
Polished Nickel



Matte Nickel



Polished Copper

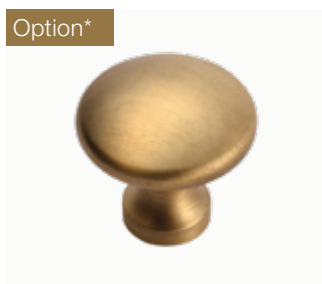


Matte Copper

## KNOBS



Polished Brass



Brushed Brass



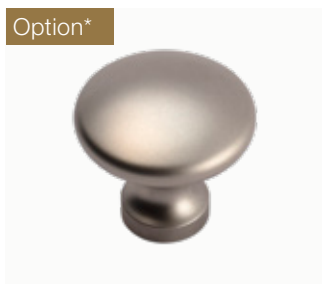
Polished Chrome



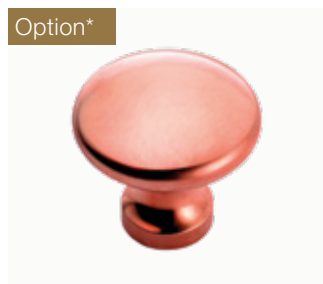
Matte Chrome



Polished Nickel



Matte Nickel



Polished Copper \*\*



Matte Copper \*\*

\* Special finishing that require separate quotation. Refer to your Molteni expert.

# TRIMS

## Your one and only.

Selecting each individual artisan-crafted and expertly hand-finished fitting for your Molteni is a question of going beyond functionality, towards a new state of understanding and appreciation.

Each Molteni tells its own story, and has its own soul.

What will yours be?



1923 SERIES

## TRIMS ARE:



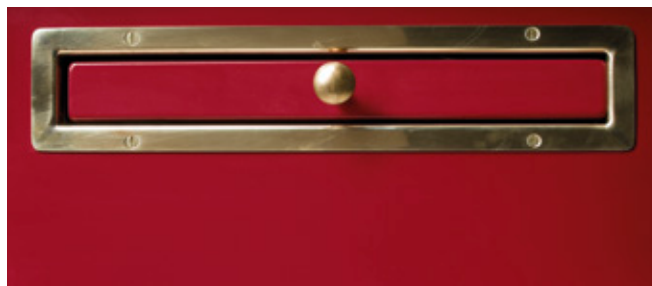
Round corners



Frame around control panels



Frame around cupboard doors



Frame around drip tray

## TRIMS



Polished Brass



Brushed Brass



Polished Stainless Steel



Brushed Stainless Steel



Wirbel Stainless Steel



Polished Copper



Matte Copper

\* Special finishing that require separate quotation. Refer to your Molteni expert.

# HANDLES

## The strength of tradition.

Every feature of your Molteni is extraordinary and crafted to last. The handles for your stove are hand finished to feel and look beautiful yet are forged to be eternally strong, effortlessly opening each exquisitely made oven door to a full 90°. Easily supporting weights over 100 kilograms, the strength of an open Molteni door is unparalleled.



1923 SERIES

## 2 MODELS



Insulated handle

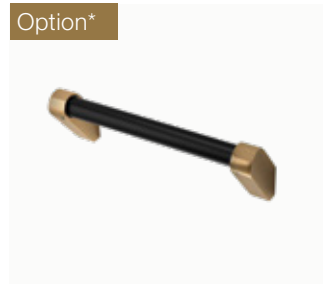


Traditional Molteni handle

## HANDLE



Polished Brass



Brushed Brass



Polished Stainless Steel



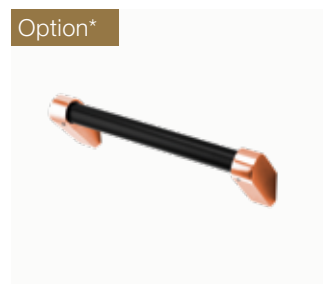
Brushed Stainless Steel



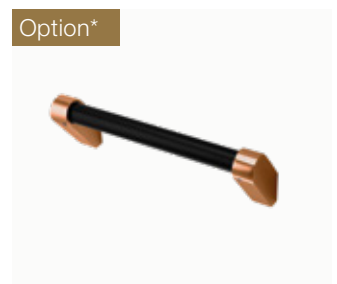
Polished Nickel



Matte Nickel



Polished Copper



Matte Copper

\* Special finishing that require separate quotation. Refer to your Molteni expert.

## LIMITED EDITION CORNERS

### 7 kilograms of bespoke everlasting beauty.

Each Molteni is an icon in its own right. Expertise inherited from centuries of artisan forging of metals are applied to create unique details and embellishments only for you. Hand-crafted corners, classical columns, bespoke caryatids and feet are applied in the Molteni atelier to realize your wholly personal kitchen dreams: be they a temple to modern minimalism, a shrine to evocative classic iconography or a cozy farmhouse feel. Each column weighs 7 kilograms: a celebration of beauty.



1923 SERIES

## 2 MODELS



Rounded column



Caryatid head with lion feet

\* Not available on Molteni 1923-P series stoves

## CORNER MATERIALS



\* Special finishing that require separate quotation. Refer to your Molteni expert.

# HANDRAIL

## Indulge your dreams.

A finely finished handrail adds unmistakable style and personality, to complete the prestigious visual impact of your bespoke Molteni and provides an enormously practical extension to the stove top to aid the preparation of your signature culinary creations.



\* The picture shows the 35 mm Ø handrail support

## 2 MODELS



Rectangular 40x20mm  
Brushed Stainless Steel



Round 28mm Ø or 35mm Ø\*  
\* The picture shows the 35 mm Ø handrail support



## TUBE



Polished Brass



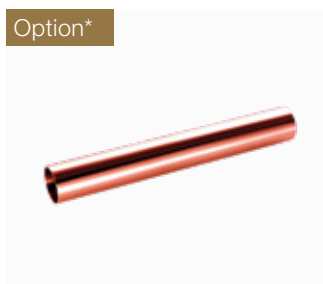
Brushed Brass



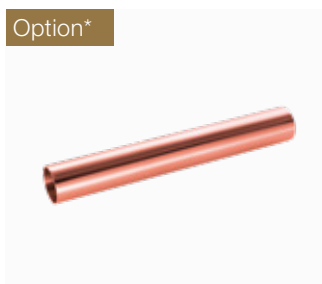
Polished Stainless Steel



Brushed Stainless Steel



Polished Copper



Matte Copper

## SUPPORTS

Support can be smooth or faceted

\* The pictures show the 28 mm Ø handrail support



Polished Brass



Brushed Brass



Polished Chrome



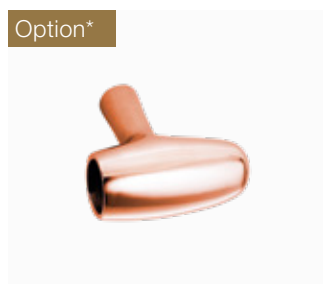
Matte Chrome



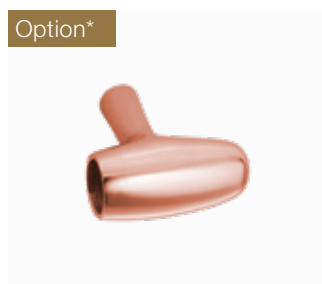
Polished Nickel



Matte Nickel



Polished Copper



Matte Copper

\* Special finishing that require separate quotation. Refer to your Molteni expert.

# TOP

## Untouched by time.

Only the best will do. Molteni are as selective in their materials as the world's leading chefs are in their ingredients. Whether your preference lies with fine polished stainless steel, the top and side panels of your bespoke Molteni range cooker will last forever and never show its age. Should your dream kitchen boast an exclusive seafront location, then our marine grade stainless steel top (optional) can be left open to the elements, while you and your guests enjoy the view. Unlike any other stove, the everlastingly durable Molteni chassis is entirely built in AISI 304 stainless steel.



1923 SERIES

# TOP



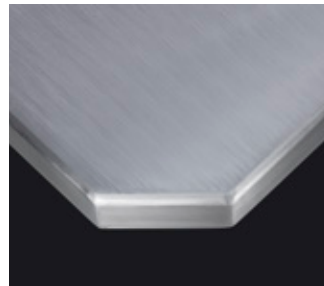
Wirbel  
Stainless Steel



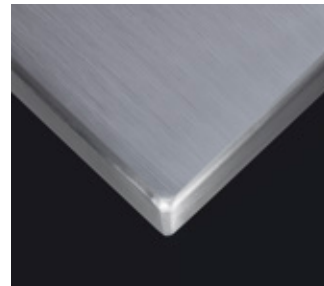
Scotch brite  
Stainless Steel



Rounded (18 Ø)



Square 45°



Square 90°



Mirror Effect  
Only for the thickness  
of the top

\* Special finishing that require separate quotation. Refer to your Molteni expert.

# COOKING FUNCTIONS

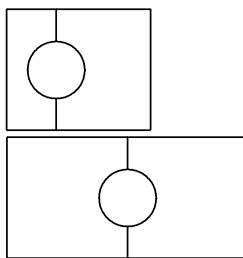
## A feast for the senses.

Creating your soulmate is an art Molteni has refined over almost a century. Exclusive functions provided only by Molteni are tailored according to your precise specifications to best exalt your individual style of cooking and you can add any other specialist custom function or feature you like. Owning a Molteni is not just the luxury of possessing a beautifully hand-crafted range cooker but the unparalleled pleasure which comes from cooking in a kitchen built around you. Everything is ergonomic, in reach, in its rightful place: a celebration of the culinary arts for the most celebrated of chefs.



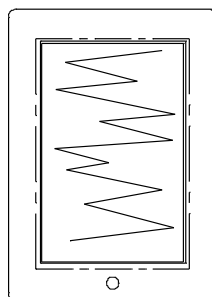
1923 SERIES

## TRADITIONAL MOLteni COOKING FUNCTIONS



### Molteni plaque coup de feux. Solid top gas.

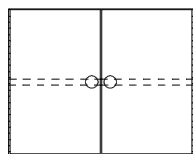
Select your hand-crafted cast iron hot top from 8 different variations, each weighing 100 kg. Molteni. Fourneaux pour la vie.



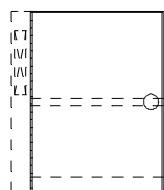
### Grillade lisse. Smooth fry top.

The gas version is available with the traditional **Molteni allumage**.

## OTHER MOLteni COOKING FUNCTIONS



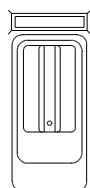
Neutral cupboard with hinged door



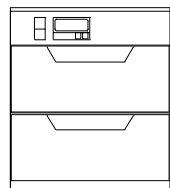
Hot ventilated cupboard



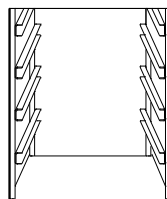
Flatware sink



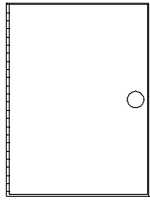
Gas fryer



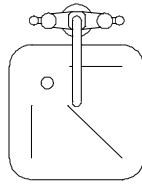
Hot drawers



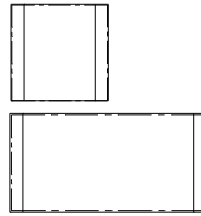
Gastronorm cupboard



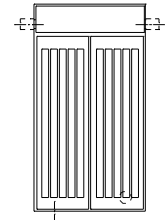
Technical cupboard



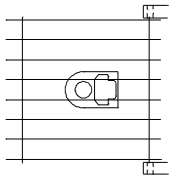
Sink



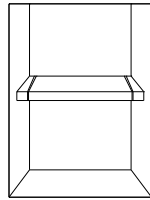
Electric cast iron plates



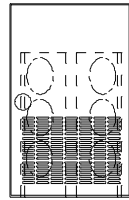
Charbroiler



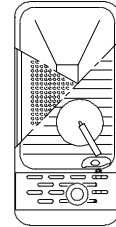
Open burner over water tank



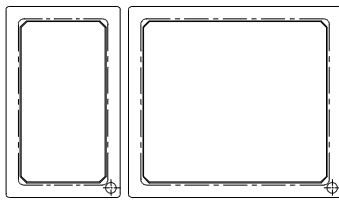
Open cupboard



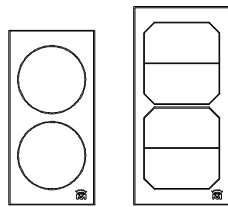
Induction cupboard



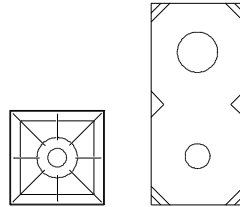
Multi-cooker



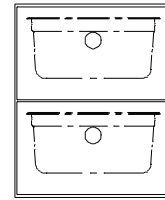
Solid top ecotherm



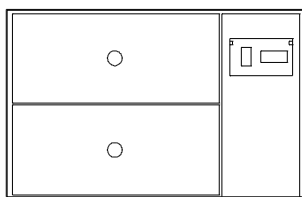
Induction plate



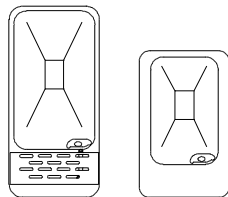
Gas open burners under cast iron grid



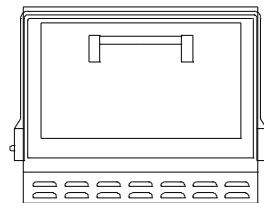
Gastronorm drawers



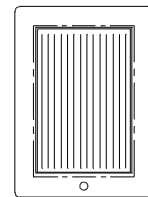
Cold cupboard



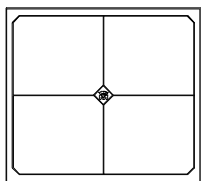
Pastacooker



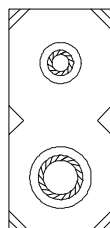
Static oven



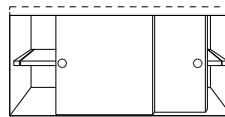
Ribbed fry top



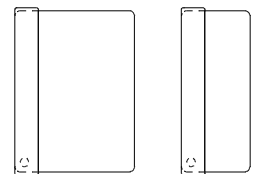
Induction plate total surface



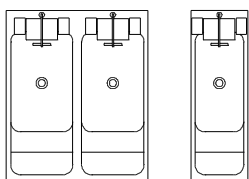
Volcan open burner



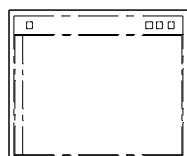
Neutral cupboard sliding doors



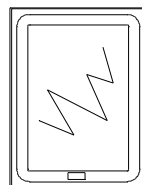
Bain marie



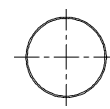
Electric fryer



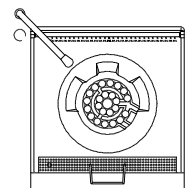
Low temperature oven



Teppan yaki



Induction wok



Gas wok

**Ask for more cooking functions to your Molteni referent**



1923 SERIES

# MOLTENI CARACTÈRE







The legend continues. Now is a time of evolution, when artisan expertise learnt over generations meets the ultimate in technological innovation and when heritage becomes almost immortal as it embraces the future. Indulge your senses. The crafting of your own bespoke, exquisitely tailor-made Molteni begins here. Let these pages inspire you to create your new Molteni, as if composing a symphony of colours, sensations and emotions. Whether traditional or contemporary, your Molteni will always be unique.

**Welcome to your dream.**



The picture is purely representative.

# KNOBS

CONTROL KNOBS  
ROUND Ø55MM



## Evolution of tradition

Inspired by the classic lines of those of traditional Molteni range cookers, these control knobs, forged in ergonomic stainless steel, a material which is simultaneously eternal and lightweight, are a homage to innovation and the future.

KNOBS  
SQUARE 30X30MM AND 25X25MM



## Luxury in simplicity

Pure, essential design. A cube, simple yet one which expresses a clear and unmistakable aesthetic.

No other material options are available for Caractère Line

Request your dream finish.

# TRIMS



Square bending corners



Frame around control panels



Frame around cupboard doors



Frame around drip tray



Brushed Stainless Steel

CARACTÈRE SERIES

# HANDLE



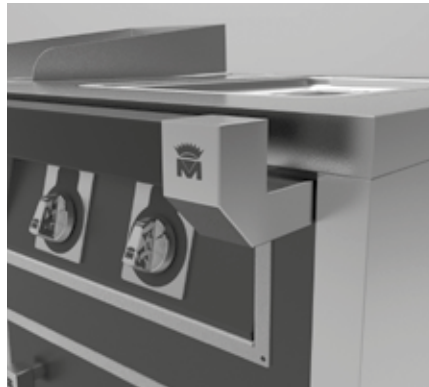
Brushed Stainless Steel

# HANDRAIL

2 MODELS

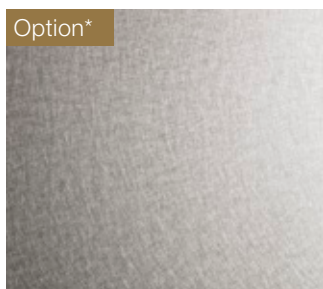


Rectangular 40x20mm  
Only Brushed Stainless Steel  
on Stainless Steel Top



Square 35x35mm  
Only Brushed Stainless Steel

# TOP



Wirbel  
Stainless Steel



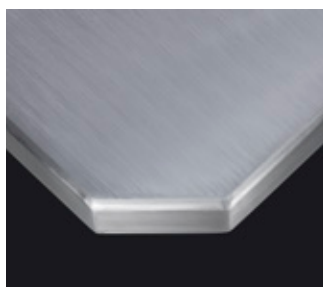
Scotch brite  
Stainless Steel



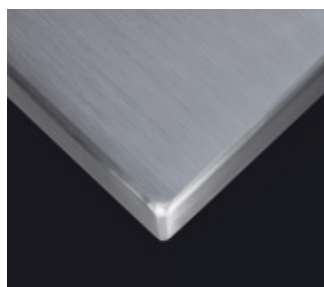
Decor finishing

## The Decor can have some limitations in the configurations.

We recommend to apply Decor only to neutral functions and food cold / hot maintenance functions. Ask more info to our Molteni experts.



Square 45°



Square 90°

## MOLTENI DECOR FINISHING

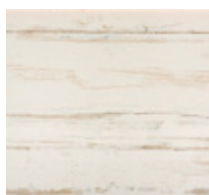
The perfect material for professional kitchens, this supremely technological surface offers infinite possibilities to satisfy your needs. **Decor** is made using a process which is in essence an accelerated version of how nature produces stone.

Ultra high-performance, low-maintenance and outstandingly durable, **Decor** is non-porous, non-combustible and resistant to everything: scratches, abrasion, stains, heat, fire and UV.

**Decor** maintains the aesthetic beauty of natural stone while using the same raw materials as glass, the latest generation of porcelain and the highest quality quartz. 5 times stronger than granite, a single slab of **Decor** can measure up to 3200x1400mm.

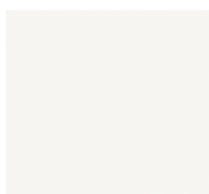
Available in a variety of colours and effects, **Decor** provides the ultimate aesthetic and tactile experience with UltraGloss, UltraMatte and UltraTexture finishes.

## WILD COLLECTION

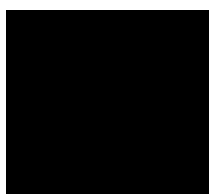


Makai

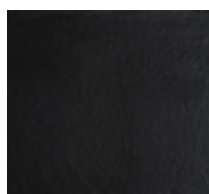
## SOLID COLLECTION



Zenith

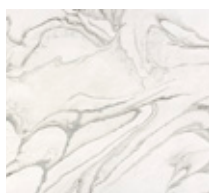


Domoos

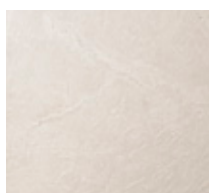


Sirius

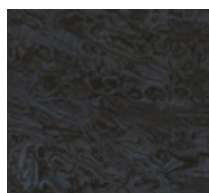
## LIQUID COLLECTION



Sky

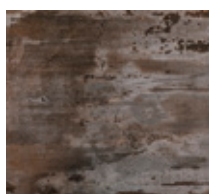


Shell

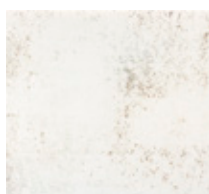


Embers

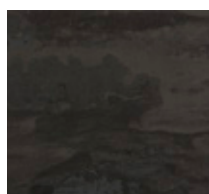
## INDUSTRIAL COLLECTION



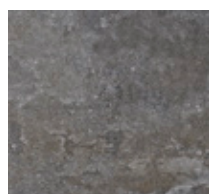
Trilium



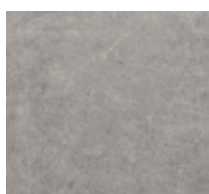
Nilium



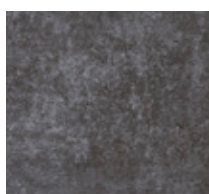
Radium



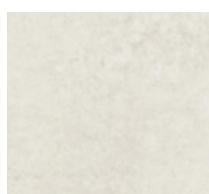
Orix



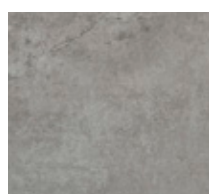
Kreta



Laos



Lunar



Soke

## NATURAL COLLECTION



Opera



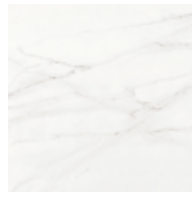
Aura 15



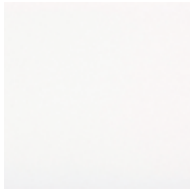
Kairos



Entzo



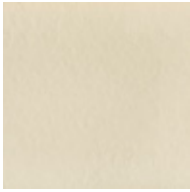
Rem



Nayla



Aeris



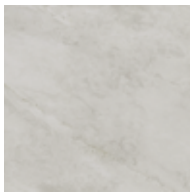
Edora



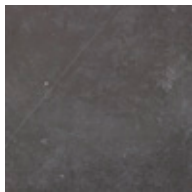
Danae



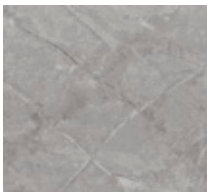
Sasea



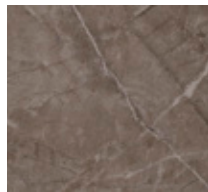
Kovik



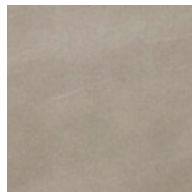
Fossil



Vera



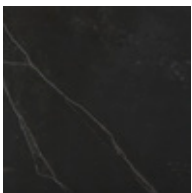
Kira



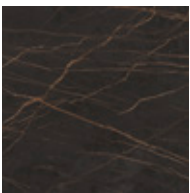
Sirocco



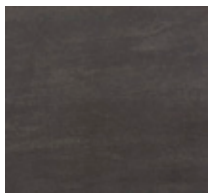
Eter



Kelya



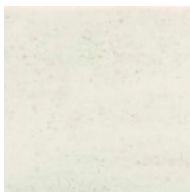
Laurent



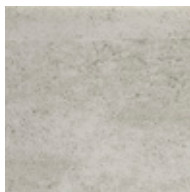
Bromo

CARACTÈRE SERIES

## TECH COLLECTION



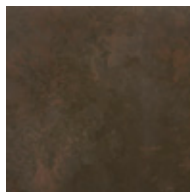
Blanc Concrete



Keon

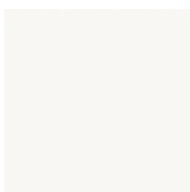


Strato

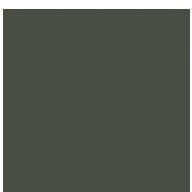


Keranium

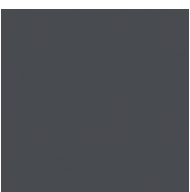
## CHROMICA COLLECTION



Uyuni



Feroe



Baltic



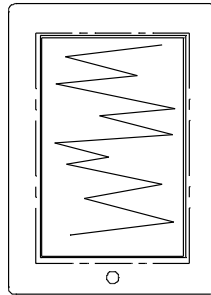
The picture is purely representative.



CARACTÈRE SERIES

# COOKING FUNCTIONS

## TRADITIONAL MOLteni COOKING FUNCTIONS

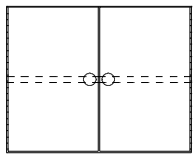


**Grillade lisse.  
Smooth fry top.**

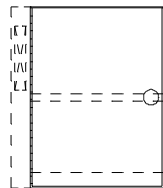
The gas version is available with the traditional **Molteni allumage** with Stainless Steel top.

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## OTHER MOLteni COOKING FUNCTIONS



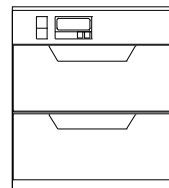
Neutral cupboard with hinged door



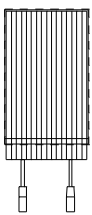
Hot ventilated cupboard



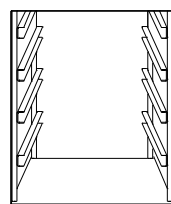
Flatware sink



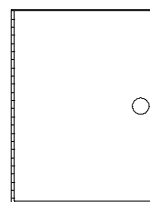
Hot drawers



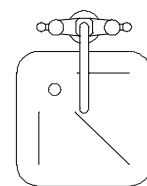
Charcoal - lava stone grill



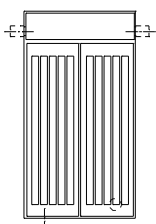
Gastronorm cupboard



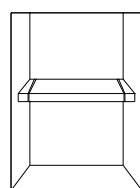
Technical cupboard



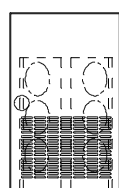
Sink



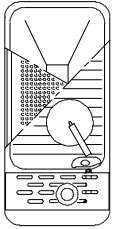
Charbroiler



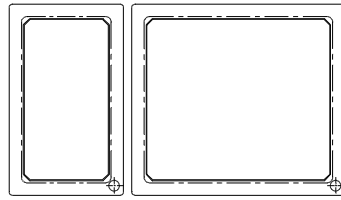
Open cupboard



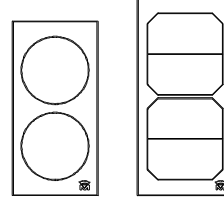
Induction cupboard



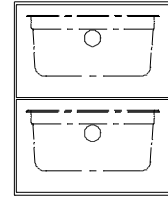
Multi-cooker



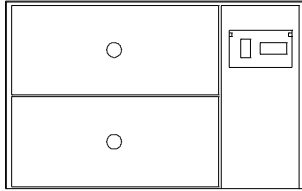
Solid top ecotherm



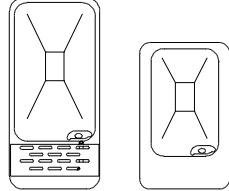
Induction plate



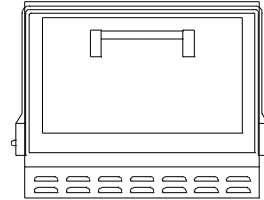
Gastronorm drawers



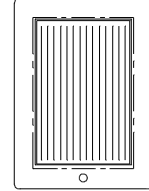
Cold cupboard



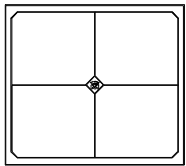
Pastacooker



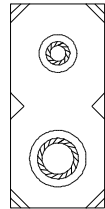
Static oven



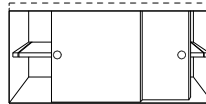
Ribbed fry top



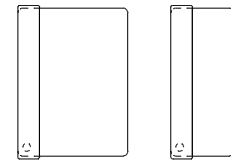
Induction plate total surface



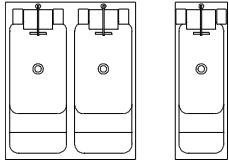
Volcan open burner



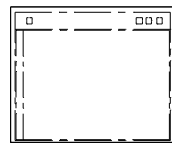
Neutral cupboard sliding doors



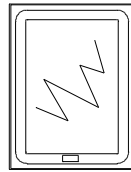
Bain marie



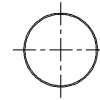
Electric fryer



Low temperature oven



Teppan yaki



Induction wok

**Ask for more cooking functions to your Molteni referent.**

# FOURSIDE PANELS

## Bespoke beauty that lasts.

Make your Molteni stove truly yours, and yours alone, by choosing the shade of indestructible enamel which most expresses who you are. Molteni enamel finishes last even longer than steel to keep your unique stove looking stunning for years and years to come.

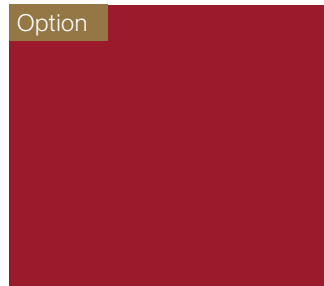
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RÔTISSOIRE



## FOURSIDE PANELS



Stainless Steel Brushed



Enamelled options.  
Choose your own color below

## ENAMELLED TRADITIONAL MOLteni COLORS

The Molteni palette has a gloss finish, a matte finish is available upon request. The enameling process is performed entirely by hand, slight unevenness is part of the beauty of artisan crafting and is a mark of the unique, bespoke character of each Molteni stove.



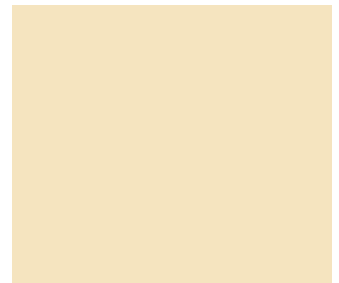
Persian blue  
RAL 5003



Molteni rouge  
RAL 3003



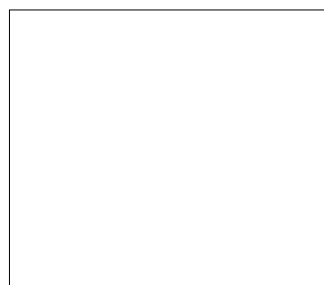
Tarragon  
RAL 6020



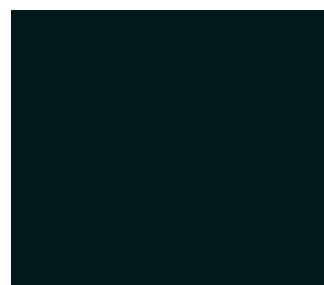
Sepia  
RAL 1015



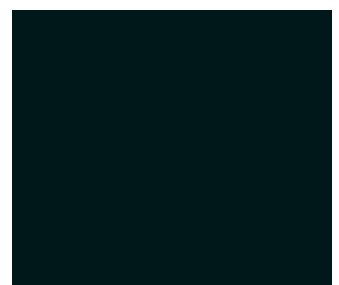
Milk  
RAL 9003



Matte Milk  
RAL 9003



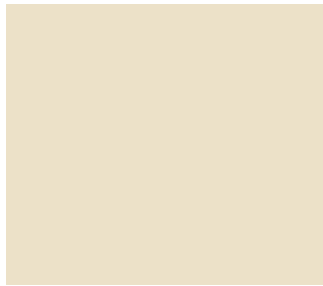
Black pepper  
RAL 9005



Matte black pepper  
RAL 9005

## ADDITIONAL MOLTENI COLORS

Additional Molteni colors require a separate quotation versus enamelled Traditional Molteni colors



RAL 1013



RAL 1024



RAL 2001



RAL 3001



RAL 3004



RAL 3005



RAL 3009



RAL 3011



RAL 3020



RAL 5002



RAL 5004



RAL 5008



RAL 5009



RAL 5011



RAL 5013



RAL 5024

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RÔTISSOIRE



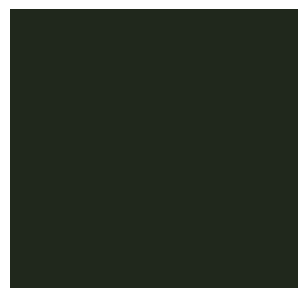
RAL 6002



RAL 6003



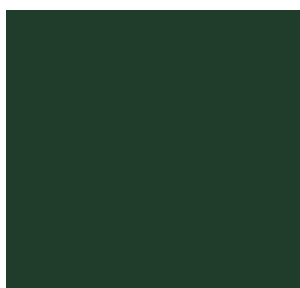
RAL 6005



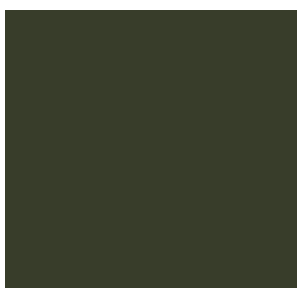
RAL 6008



RAL 6010



RAL 6012



RAL 6022



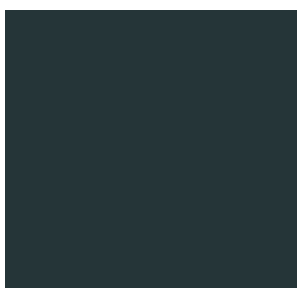
RAL 6025



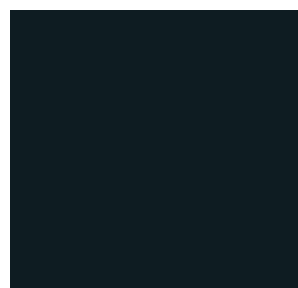
RAL 7004



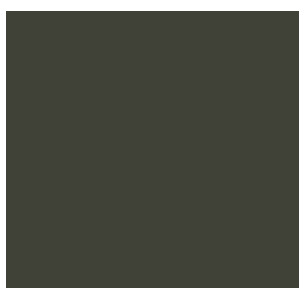
RAL 7005



RAL 7016



RAL 7021



RAL 7022



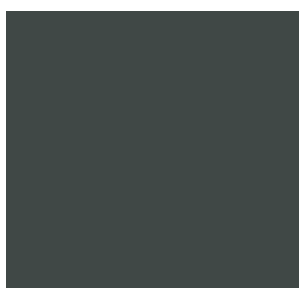
RAL 7033



RAL 7037



RAL 7042



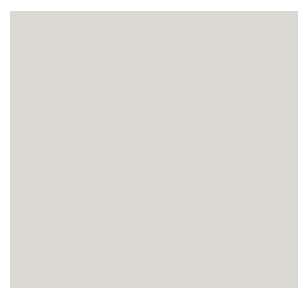
RAL 7043



RAL 7044



RAL 7046



RAL 7047



RAL 8007



RAL 8011



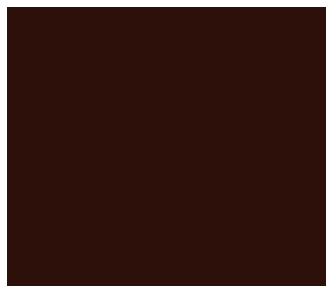
RAL 8012



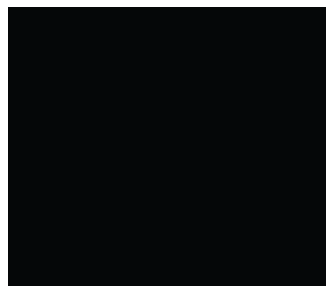
RAL 8015



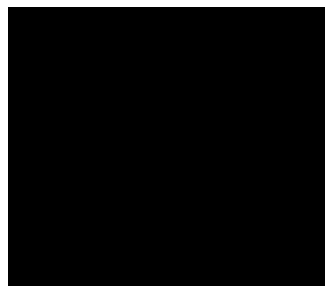
RAL 8016



RAL 8017



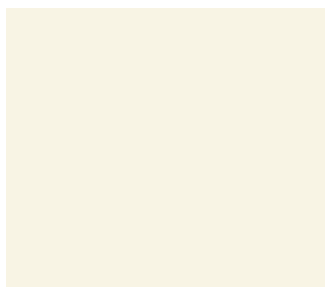
RAL 8019



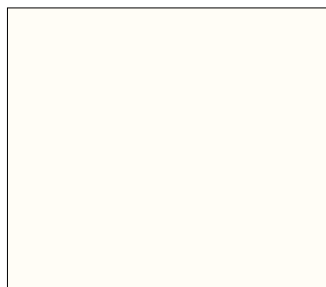
RAL 8022



RAL 8028



RAL 9001



RAL 9010



RAL 9016



The picture is purely representative.



RÔTISSOIRE

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## CUSTOMIZE YOUR LOGO

### Own your dream.

A Molteni is crafted to be indisputably yours, a tailor-made plaque, weighing 1000 grams or more, bearing your bespoke design is artisan-made and worked by hand until it reaches the perfect gleam. Forged by heritage and art, your name plaque creates a final unique touch to your Molteni range cooker.



The plaque can be in all the finishing of the trims available.

## SERIGRAPHY



On request

## LOGO ON CASTED PLATE



On request

## ENGRAVED PLATE



On request

## LASER CUT LOGO



On request



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Professional  
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