



onfalos

onfalos



ONFALÒS. AN AUTHENTIC CLASS OF ITS OWN

Backed with two decades of experience in the production of "fry top" hot plates for major companies in the field, Smartech Italia has created Onfalós, the best method for contact cooking.

As occurs to authentic leaders, Onfalós cannot be tied down to one single category, since it is an appliance which combines various peculiarities:

- 🍷 the excellent performance of a professional cooker;
- 🍷 the simplicity, comfort and safety of use of an "intelligent" household appliance, making it usable anywhere, both indoors and outdoors;
- 🍷 the mobility and independence of a barbecue;
- 🍷 the beauty of an exclusive piece of furniture, able to enhance any environment;
- 🍷 the quality and sturdiness of objects designed to be used every day and to last over the years.

ONFALÓS : A GREAT OPPORTUNITY FOR THE CHEF

Although cooking on the fry-top is not new to catering, Onfalós is a great opportunity for the chef since one can best interpret the current culinary trends:

- 🍷 a natural cuisine which enhances the original taste of the food;
- 🍷 a light cuisine because no fats are added during the cooking process;
- 🍷 a fast cuisine which maintains the nutritional value of the food;
- 🍷 a versatile cuisine, with no limits to type or size: shellfish, clams, small fish, whole fish, pieces of meat and ribs, vegetables either sliced, julienne or backed in foil, fruit, cheese;
- 🍷 an impressive cuisine to appreciate at its final presentation (a feast for the eyes!);
- 🍷 a "spectacular" cooker, in which the chef can put his expertise to the test and at the same time entertain his guests (a sort of western "teppenyaki"), both indoors or outdoors;
- 🍷 a fun and comfortable cooker, both for the cook and for the bystander since it is safe, with no open flames and with a very modest irradiation (much less by far than any other similar methods);
- 🍷 a cooker which is appreciated also for the speed and simplicity with which it can be cleaned.



ONFALÒS, THE SECRET OF ITS POWER

THE HOT PLATE

Cuore of Onfalòs is the original, shiny hot plate, of circular shape. Treated with trivalent hard chromium, it presents a considerable thickness (from 12 mm to 15 mm according to the model) and an extremely smooth surface (coarseness less than 0.1 micron): technical details which are fundamental for the performance of Onfalòs.

The chromium plating (average thickness 50-micron) makes the hot plate resistant to wear and tear and corrosion, improving the smoothness thereof and protecting it from any possible formation of rust.

The use of trivalent hard chromium, with its very stable chemical bond and of the same composition as that naturally present in foodstuffs, is a guarantee of durability and healthiness: corrosion tests carried out on plates which had been used over 100 times with a 3% acetic acid solution had not shown any release of chromium, thereby confirming the fundamental inalterability thereof.

The substantial thickness of the plate makes it an effective thermal driving force able to maintain the temperature, without the risk of sudden cooling after coming into contact with the food. The smoothness of the plate, fruit of complex work processes, permits uniform cooking of the food, without burnt parts and the consequent formation of toxic substances (IPA) which can be detected with other cooking methods. A smooth surface also means less adhesion of the

food, making it easy to clean and allowing for a "short memory", that is the ability to "forget" the taste of the previously cooked dishes, without the lingering of an inconvenient aftertaste.

The excellent performance of the Onfalòs plate in heat transmission has physic-chemical explanations. The plate is made of S355 steel, a material which, being a good heat conductor, (better than stainless steel for example), permits an effective transfer of heat from the combustion chamber to the surface of the plate.

The buffing and chroming of the surface gives the plate the advantage of a low emission and consequently of a limited irradiation outward: for this reason, even when Onfalòs is at a very close distance, one does not feel that unpleasant sensation of heat.

Therefore, not due to magic but due to science, one experiences the coexistence of two precious elements apparently in contrast: very high temperatures on the surface of the plate and modest heat in the vicinity thereof, with a great relief to the cook!

THE BURNERS

Positioned inside the truncated cone "brazier", the burners have been especially designed to optimise the performance on the entire circular surface. Thanks to two years of studies, they have a great power to reach the temperature required

in a relatively short period of time. They allow for an optimal combustion with a very high performance and a greatly reduced emission of toxic substances. Simply turning a knob sets the desired temperature (between 120°C and 300°C) according to the food and its size. The heat regulation system allows for the temperature to be maintained thanks to an efficient feedback mechanism. The valve, connected by means of a capillary tube to a sensor on the plate, regulates the turning off of the burner once the required temperature has been reached and the successive turning on, (thanks to a pilot flame which is perpetually on), each time a reduction of only 20°C should occur. This intelligent cyclic function, besides assuring a constant temperature fundamental to the cooking process, also brings about a significant saving in gas consumption.

The combined effect of the characteristics of the plate and the considerable heat generated by the gas burners create an instantaneous barrier on the surface of the food, thanks to which the humidity and the flavour are retained therein maintaining tenderness without the use of fats.

Finally a simple, safe, healthy, light, tasty method of cooking which enhances the original flavour of the food.



ONFALÓS, FORM AND SUBSTANCE

The Bellini Studio whose founder, Mario Bellini, is both architect and designer of worldwide fame has designed Onfalós. Thanks to the intuition and the creative effort of the Bellini Studio, Onfalós has an elegant, simple design which is at the same time, expressive and exciting like a work of art.

Defying convention, the designer has managed to find fresh solutions to transform even the structural components into decorative elements, components which usually penalise its design:

- ✎ the plate, no longer rectangular as in conventional fry-tops, is round and shiny, similar to a large mirror. The round shape optimises the distribution of the heat over the entire surface and the absence of corners makes cleaning easy;
- ✎ the combustion chamber and the chimney are hidden inside the elegant truncated cone-shaped structure in which the plate is contained: a contemporary brazier, which makes the flame inaccessible, increases safety during use;
- ✎ the chimney openings have been decorated with a refined geometric flower composition on the edge: an unusual detail which optimises combustion performance;
- ✎ the cylindrical container, made of stainless steel, resistant to all weather conditions, contains and the container for the collection of excess liquids during the cooking and cleaning of the plate.

MOVABLE AND INDEPENDENT

Although Onfalós is very sturdy thanks to the thickness of the steel used, it can be moved around easily thanks to three strong pirouetting wheels and a comfortable guide.

This detail makes it easy and handy to move Onfalós from one place to another: on the terrace, in the garden, beside the pool, in the kitchen, in the dining room.

A fundamental prerequisite for its mobility is its independence. All one requires is a 5 kg gas tank which is situated in the appropriate case inside the supporting cylinder, in order to use Onfalós anywhere one wishes.

A SIZE FOR EVERY NEED: FROM THE TÊTE-À-TÊTE TO THE WIDE-SCALE CATERING



SMALL ONFALÒS

Agile and occupies little space: ideal for small spaces and for moving around easily between the tables of a restaurant.



MEDIUM-SIZE ONFALÒS

Extremely versatile: the perfect compromise between productivity and handiness; the possibility of setting two different temperatures on the plate allows for the simultaneous preparation of foods which require different cooking, or the use of only one side (should there be few guests), thereby saving gas.



LARGE ONFALÒS

Designed for catering and large quantities: double temperature setting, optimised consumption, 15 mm thick plate and an ample cooking surface of up to 4962 cm².



THE ACCESSORIES

The Bellini Studio has studied a series of accessories which enrich Onfalòs and help the cook: from the Tongs to the Spatula right up to the practical Cover which turns into a tray as well as the Scraper for cleaning. Finally to allow Onfalòs to flourish, Petals have been created, special modular supporting bases which add a touch of colour and practicality to the main structure of Onfalòs.

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SONO MARCHI PROTETTI

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 ²
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 ⁽¹⁾	1	2		no.
Heat input of single burner	5,7	6	8,5	kW
Total heat input ⁽²⁾	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

	SMALL ONFALÓS	MEDIUM ONFALÓS	LARGE ONFALÓS	UM
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Control panel

Independent cooking zones ⁽³⁾	1	2		
Temperature knobs ⁽⁴⁾	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. ⁽⁵⁾	1		2	no.
Minimum capacity pressure regulator ⁽⁶⁾	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

⁽¹⁾ The Medium and Large models have two independent burners.

⁽²⁾ Estimate of heat input in accordance with EN 203-1.

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

⁽⁴⁾ 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.

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

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

⁽⁷⁾ 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.		
FISH (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.
FISH (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.
FISH (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.
FISH STEAK (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.
SEAFOOD (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.
SHELLFISH 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.
MEAT (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.
MEAT STRIPS (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.
FILLET OF MEAT (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.
STEAK 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.
STEAK (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.
VEGETABLES 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.
VEGETABLES 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.
VEGETABLES 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.
VEGETABLES 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.
CHEESE (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.
EGGS ... 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.

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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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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
measurements	
maximum height	1035 mm
external diameter upper rim	600 mm
diameter wheel base	660 mm
packaged size	800 X 800 X H1220
cooking plate measurements	
diameter	465 mm
thickness	12 mm
cooking surface	1698 cm ²
weight	
weight	64 kg
packaged weight	87,5 kg

MEDIUM ONFALÓS



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

LARGE ONFALÓS



simultaneous servings	1 ÷ 18
measurements	
maximum height	1075 mm
external diameter upper rim	960 mm
diameter wheel base	880 mm
packaged size	1050 X 1050 X H1250
cooking plate measurements	
diameter	795 mm
thickness	15 mm
cooking surface	4962 cm ²
weight	
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

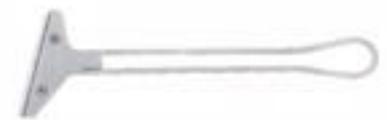
COOKING & CLEANING ACCESSORIES SET



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.