

FUN
600 /
650 /
700

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One group One style One kitchen

The Nice kitchen offers a whole range of complementary technologies for the professional kitchen to ensure dimensional and design compatibility: horizontal and vertical cooking appliances, blast chillers, refrigerated cabinets and counters, dishwashers and neutral elements. High performance is combined with an integrated software and hardware system so as to offer maximum ergonomic comfort in a distinctive style.



theNicekitchen™

coldline

 **modular**

NEVO



merryday







A never ending passion for the kitchen

Supplying kitchens all over the world for 40 years. Modular specializes in the design and manufacture of cooking systems for the professional kitchen. The craftsmanship and industrial organization affirms Modular's position as a leading company in the kitchen equipment sector. The entire production chain is located in the San Vendemiano - Treviso.



Fun 700/ 650. Small spaces with great performance

Fun 700 and Fun 650: a wide range of Modular cooking appliances. Infinite combinations allow for installations to meet your needs, even in small rooms, enhancing the space with a compact and high-performance cooking area.

With the Fun 700 and Fun 650 models you can create your ideal kitchen by concentrating everything you want in a single area, without any limitation.

Modularity

Choose the solution that best suits your needs

Top cooking element on cabinet with door

1

Top elements can be combined with bases of equal size

2

Base with doors width 70 cm

1

2



Unique structure and side for Fun 700

1

Induction plate: model 40 cm

2

Single side that offers greater stability and solidity

1

2



Models with oven

1

Gas range with
4 burners:
model 70 cm

2

Gas or electric
ventilated oven

1

2



Top elements resting on a refrigerated table or plain surface

1

Induction plate,
neutral element
and electric fryer:
model 40 cm

2

Refrigerated table
or support base

1

2





Gas ranges



Fun 700

Characteristics

Single and double crown burners
3.7 - 5.5 kW
Removable enamelled containers
Cast iron grids
Ignition switch of burners
and gas oven

Compatibility

Top
Top on open cabinet
Top on cabinet with door
Gas range with static gas oven
Gas range with ventilated
electric oven

Dimensions of module

40 cm - 2 burners
70 cm - 4 burners
110 cm - 6 burners

Fun 650

Characteristics

Single and double crown burners
3.6 - 5 and 7.5 kW
Removable enamelled containers
Cast iron grids
Ignition switch of burners
and gas oven

Compatibility

Top
Gas range with static gas oven
Gas range with ventilated
electric oven

Dimensions of module

40 cm - 1/2 burners
70 cm - 4 burners
110 cm - 6 burners



Gas solid tops



Fun 700

Characteristics

Cast iron radial plate, 1.5 cm thick
 Central burner 8.2 kW
 Central temperature 500° C
 Version with plate and burners

Compatibility

Top
 Top on open cabinet
 Top on cabinet with door
 Gas solid top on static gas oven

Dimensions of module

70 cm
 110 cm - plate and burners

Fun 650

Characteristics

Cast iron radial plate, 1.5 cm thick
 Central burner 8.2 kW
 Central temperature 500° C
 Version with plate and burners

Compatibility

Top
 Gas solid top on static gas oven

Dimensions of module

70 cm
 110 cm - plate and burners



Electric ranges



Fun 700

Characteristics

Round cast iron plate Ø 22 cm
 Square cast iron plates 22x22 cm
 Plate power 2.6 kW
 Space for collecting liquids

Compatibility

Top
 Top on open cabinet
 Top on cabinet with door
 Electric range with ventilated electric oven

Dimensions of module

40 cm - 2 burners
 70 cm - 4 burners

Fun 650

Characteristics

Round cast iron plate Ø 22 cm
 Plate power 2.6 kW
 Space for collecting liquids

Compatibility

Top
 Electric range with ventilated electric oven

Dimensions of module

40 cm - 2 burners
 70 cm - 4 burners



Electric solid tops



Fun 700

Characteristics

16M06 steel plate with satin finish
Plate thickness 1.5 cm
4 independent cooking zones
Power 2.5 kW per zone

Compatibility

Top
Top on open cabinet
Top on cabinet with door
Electric solid top with ventilated electric oven

Dimensions of module

80 cm



Induction hobs



Fun 700

Characteristics

Top-sealed ceramic top

From 1 to 4 independent cooking zones

Power 3.5 kW per zone

Automatic pan recognition system, minimum Ø 12 cm

Compatibility

Top

Top on open cabinet

Top on cabinet with door

Dimensions of module

40 - 80 cm



Infrared hobs



Fun 700

Characteristics

Top-sealed ceramic top
 From 1 to 4 independent cooking zones
 Power 2.5 kW per zone
 Temperature warning light

Compatibility

Top
 Top on open cabinet
 Top on cabinet with door
 Cooker with ventilated electric oven

Dimensions of module

40 - 80 cm

Fun 650

Characteristics

Top-sealed ceramic top
 From 1 to 4 independent cooking zones
 Cooking zones power 2.1 - 2.5 kW
 Temperature warning light

Compatibility

Top

Dimensions of module

40 - 70 cm



Pasta cookers



Fun 700

Characteristics

Well in AISI 316 stainless steel
 Capacity 40 litres
 Gas power: 11.8 kW,
 electric version 7.6 kW
 Refill water from tap
 Perforated false bottom
 to support baskets
 Basket kit of your choice,
 size 1/2 - 1/3 - 1/6 well

Compatibility

Top on cabinet with door

Dimensions of module

40 cm

Power supply

Gas
 Electric

Fun 650

Characteristics

Well in AISI 316 stainless steel
 Capacity 20 - 40 litres
 Power 6 - 9 kW
 Refill water from tap
 Perforated false bottom
 to support baskets
 Basket kit of your choice,
 size 1/4 - 2/4 well

Compatibility

Top

Dimensions of module

40 - 70 cm

Power supply

Electric



Bain marie



Fun 700

Characteristics

Well capacity 40 cm - GN 1/1
 Well capacity 70 cm - GN 2/1
 Power 1.5 - 3 kW
 Temperature range: 30°-90°C

Compatibility

Top
 Top on open cabinet
 Top on cabinet with door

Dimensions of module

40 - 70 cm

Power supply

Electric

Fun 650

Characteristics

Well capacity 40 cm - GN 1/1
 Well capacity 70 cm - GN 2/1
 Power 1.5 - 3 kW
 Temperature range: 30°-90°C

Compatibility

Top

Dimensions of module

40 - 70 cm

Power supply

Electric



Fryers



Fun 700

Characteristics

Gas

Heat exchange pipes in the well

Capacity 13 litres

Power 11 - 22 kW

Electric

Heating elements in the well

Tilting heating elements

Capacity 10 litres

Power 7.5 - 9 - 15 - 18 kW

Compatibility

Top

Top on cabinet with door

Dimensions of module

40 - 70 cm

Power supply

Gas - electric

Fun 650

Characteristics

Gas

Heat exchange pipes in the well

Capacity 8 litres

Power 6.8 - 13.6 kW

Electric

Heating elements in the well

Tilting heating elements

Capacity 10 litres

Power 7.5 - 9 - 15 - 18 kW

Compatibility

Top

Dimensions of module

40 - 70 cm

Power supply

Gas - electric



Heated chip dump



Fun 700

Characteristics

Removable GN 1/1 container with perforated false bottom
Infrared ceramic heating elements
Power 1 kW

Compatibility

Top
Top on open cabinet
Top on cabinet with door

Dimensions of module

40 cm

Power supply

Electric

Fun 650

Characteristics

Removable GN 1/1 container with perforated false bottom
Infrared ceramic heating elements
Power 1 kW

Compatibility

Top

Dimensions of module

40 cm

Power supply

Electric



Griddles



Fun 700

Characteristics

Plate welded to the top, inclined to allow for the outflow of liquids

Surface in mild steel or coated in hard mirrored chrome

Plate finish: smooth, ribbed or 2/3 smooth - 1/3 ribbed

Gas power: 5.7 - 11.4 kW

Electric power: 4.5 - 9 kW

Compatibility

Top

Top on open cabinet

Top on cabinet with door

Dimensions of module

40 - 70 cm

Power supply

Gas - electric

Fun 650

Characteristics

Plate welded to the top, inclined to allow for the outflow of liquids

Surface in mild steel or coated in hard mirrored chrome

Plate finish: smooth, ribbed or 2/3 smooth - 1/3 ribbed

Gas power: 5.7 - 11.4 kW

Electric power: 4.5 - 9 - 12 kW

Compatibility

Top

Dimensions of module

40 - 70 - 100 cm

Power supply

Gas - electric



Lava stone grills



Fun 700

Characteristics

Grill in stainless steel or cast iron
 Splash guards
 Container to collect liquids
 Power 7.5 - 15 kW

Compatibility

Top
 Top on open cabinet
 Top on cabinet with door

Dimensions of module

40 - 80 cm

Power supply

Gas

Fun 650

Characteristics

Grill in stainless steel or cast iron
 Splash guards
 Container to collect liquids
 Power 5.5 - 11 kW

Compatibility

Top

Dimensions of module

40 - 70 cm

Power supply

Gas



Aqua grills



Fun 700

Characteristics

Grill in stainless steel or cast iron
Splash guards
Container for collecting grease
Power 6 - 12 kW

Dimensions of module

40 - 80 cm

Power supply

Electric



Gas grills



Fun 700

Characteristics

Grill in stainless steel or cast iron
 Splash guards
 Container to collect liquids
 Power 7.5 - 15 kW

Compatibility

Top
 Top on open cabinet
 Top on cabinet with door

Dimensions of module

40 - 70 cm

Power supply

Gas

Fun 650

Characteristics

Grill in stainless steel or cast iron
 Splash guards
 Container to collect liquids
 Power 7.5 - 15 kW

Compatibility

Top

Dimensions of module

40 - 70 cm

Power supply

Gas



Electric grills



Fun 700

Characteristics

Armored heating elements for direct cooking

Tilting system for moving the heating elements to facilitate cleaning

Container for collecting grease

Power 4 - 8 kW

Compatibility

Top

Top on open cabinet

Top on cabinet with door

Dimensions of module

40 - 80 cm

Power supply

Electric



Boiling pans



Fun 700

Characteristics

Well in AISI 304 stainless steel with AISI 316 stainless steel bottom
Indirect heating
Well capacity 50 litres
Gas power: 13.7 kW
Electric power: 12 kW

Dimensions of module

70 cm

Power supply

Gas - electric



Bratt pans



Fun 700

Characteristics

Well in stainless steel AISI 304

Manual tilting

Capacity 44 litres

Dimensions of module

70 cm

Power supply

Gas - electric



Neutral elements



Fun 700

Characteristics

Neutral elements with drawer or sink

Fully extractable drawer on telescopic runners

Sink dimensions 50x40x20 cm

Tap with knob or clinical lever

Dimensions of module

40 - 70 cm

Fun 650

Characteristics

Neutral elements with drawer or sink

Fully extractable drawer on telescopic runners

Sink dimensions 50x40x20 cm

Tap with knob or clinical lever

Dimensions of module

40 - 70 cm



Work surface

Made of AISI 304 stainless steel with a thickness of 10/10 mm. A perimeter edge allows the collection of any liquids.



Joint covers

The joints are supplied with covers that are easy to fix in place and remove for cleaning.



Handles

Handles are made of a sturdy heat-resistant polymer with brushed aluminum finish.



Design

The elegant and ergonomic line is practical and designed to ensure that cleaning is easy.



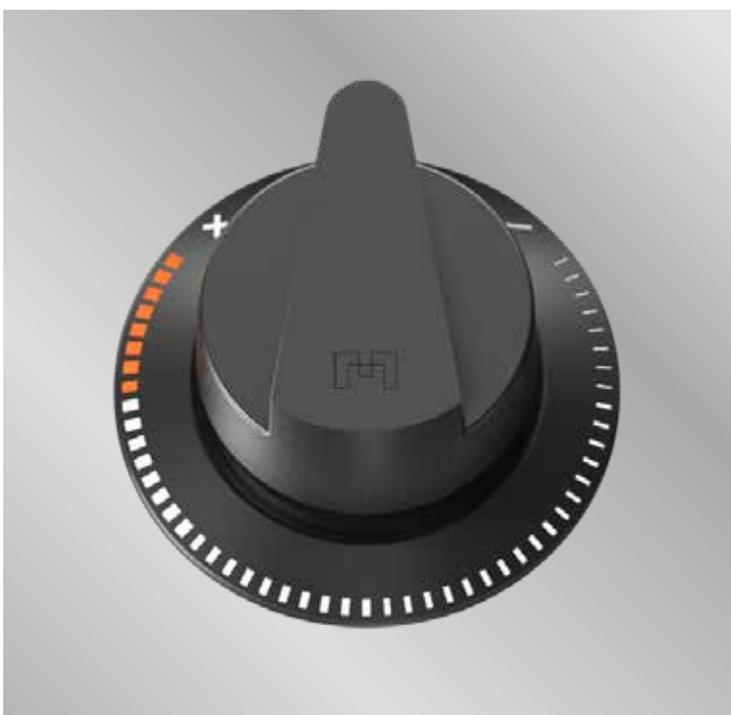
Modularity

The cooking elements are available in module widths 40, 70, 80, and 110 cm.



Burners and grills

Complete with a pilot flame (Fun 700) or ignition switch (Fun 650), they are available in double or single version. The cast iron crown has long cast iron spokes which are also suitable for pots with a reduced diameter.



Knobs

Knobs are made from a sturdy heat-resistant polymer blend and are equipped with liquid anti-leakage washer.



Top and bases

The elements in the top version can be installed on open bases or with doors, on neutral surfaces and refrigerated tables.



Fun 600. How and where you want them

Simplicity for maximum functionality.

Fun 600 is the ideal solution for creating flexible cooking zones. The compact modules, with a depth of 600 mm, built-in or resting on existing surfaces, allow you to use all your space. Simple to install and to move, Fun 600 units are an excellent choice for small kitchens, seasonal venues and food trucks.

Modularity

Choose the solution that best suits your needs

Models on cabinet

1

Griddles
model 60 cm

2

Bases with
doors

1

2



More top elements on an open cabinet

1

Gas range
model 60 cm

2

Neutral element
model 30 cm

3

Open base
model 90 cm

1

2

3



Models on oven

1

Gas range
with 5 burners
model 90 cm

2

Gas or electric
ventilated oven

1

2



Top elements resting on a refrigerated table or plain surface

1

Induction plate,
neutral elements
and 30 cm electric
fryer module

2

Refrigerated table
or support base

1

2





Gas ranges



Characteristics

Single and double crown burners 3.3 - 3.6 kW
Pressed stainless steel top made of AISI 304
Enamelled grids
Ignition of burners with piezoelectric

Compatibility

Top
Gas range on static gas oven
Gas range with ventilated electric oven

Dimensions of module

30 cm - 2 burners
60 cm - 4 burners
90 cm - 5 burners



Electric ranges



Characteristics

Round cast iron plates Ø 18 cm
Plate power 1.5 - 2 kW
Space for collecting liquids

Dimensions of module

30 cm - 2 burners
60 cm - 4 burners
90 cm - 5 burners

Compatibility

Top
Electric range with ventilated
electric oven



Infrared hobs



Characteristics

Top-sealed ceramic top
From 1 to 4 independent cooking zones
Power 1.8 - 2.5 kW
Temperature warning light

Dimensions of module

30 - 60 cm

Compatibility

Top



Pasta cookers



Characteristics

Well in AISI 316 stainless steel
Capacity 14 - 30 litres
Power 3 - 9 kW
Manual refill water
Perforated false bottom
to support baskets

Dimensions of module

30 - 60 cm

Power supply

Electric

Compatibility

Top



Bain marie



Characteristics

Well capacity 30 cm - GN 1/2
Well capacity 60 cm - GN 1/1
Power 1.5 - 3 kW
Temperature range: 30°-90°C

Dimensions of module

30 - 60 cm

Power supply

Electric

Compatibility

Top



Fryers



Characteristics

Gas

Heat exchange pipes in the well

Capacity 8 litres

Power 6.8 - 13.6 kW

Electric

Heating elements in the well

Tilting heating elements

Capacity 10 litres

Power 7.5 - 9 - 15 - 18 kW

Compatibility

Top

Dimensions of module

30 - 60 cm

Power supply

Gas - electric



Heated chip dump



Characteristics

Removable GN 1/2 containers
with perforated false bottom
Infrared ceramic heating elements
Power 1 kW

Compatibility

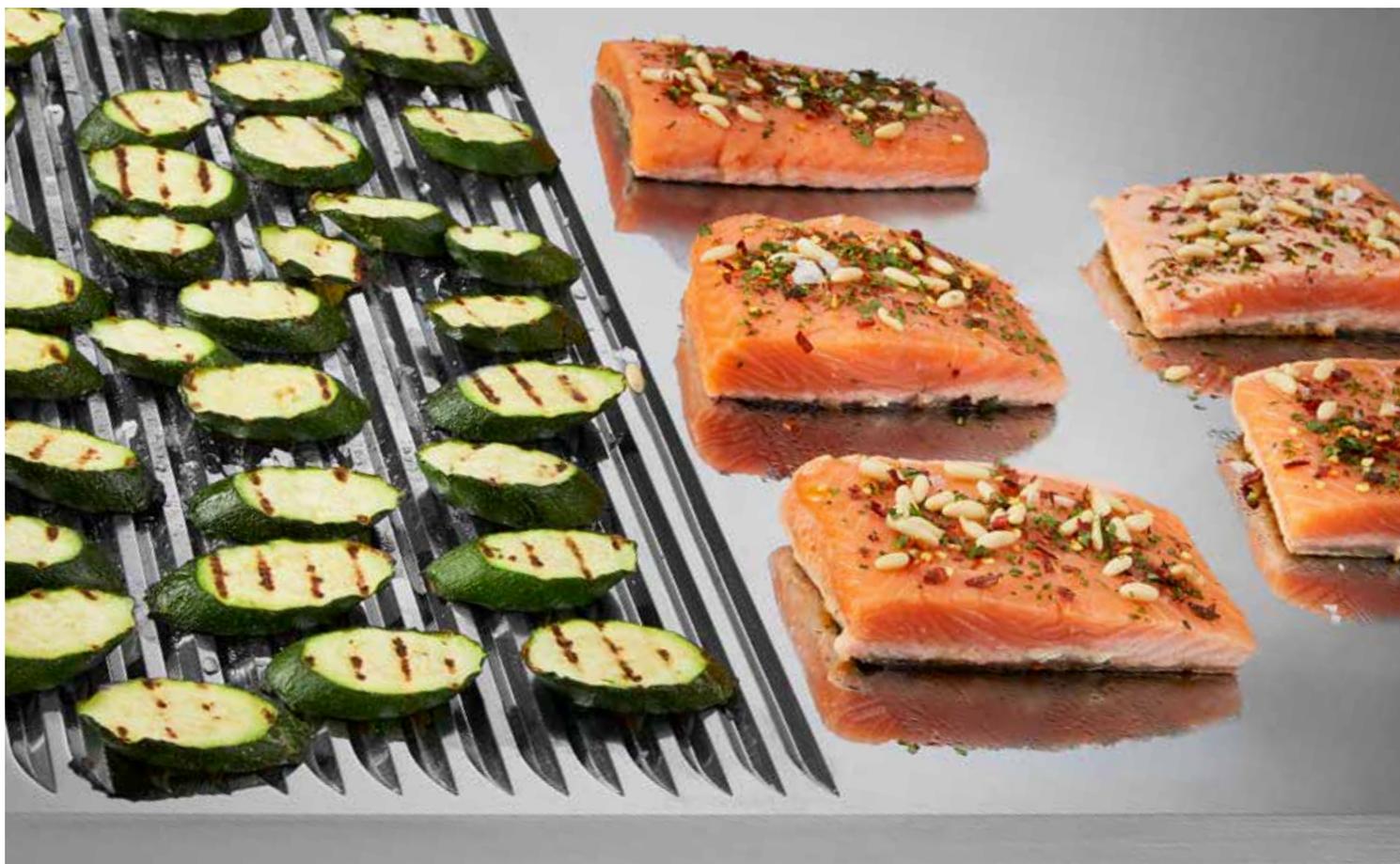
Top

Dimensions of module

30 cm

Power supply

Electric



Griddles



Characteristics

Plate welded to the top, inclined to allow for the outflow of liquids
 Surface with satin finish or coated in hard mirrored chrome
 Plate finish: smooth, ribbed or 2/3 smooth - 1/3 ribbed
 Gas power: 5.2 - 10.4 kW
 Electric power: 3 - 6 kW

Compatibility

Top

Dimensions of module

30 - 60 cm

Power supply

Gas - electric



Lava stone grills



Characteristics

Grill in stainless steel or cast iron
Splash guards
Container to collect liquids
Power 5.5 - 11 kW

Dimensions of module

30 - 60 cm

Power supply

Gas

Compatibility

Top



Neutral elements



Characteristics

- Top with draw or sink
- Fully extractable drawer on telescopic runners
- Sink dimensions 40x40x20 cm
- Tap with knob or clinical lever

Dimensions of module

30 - 60 cm



Electric plates

Round with 180 mm diameter, in cast iron, with stainless steel edge sealed on the top.



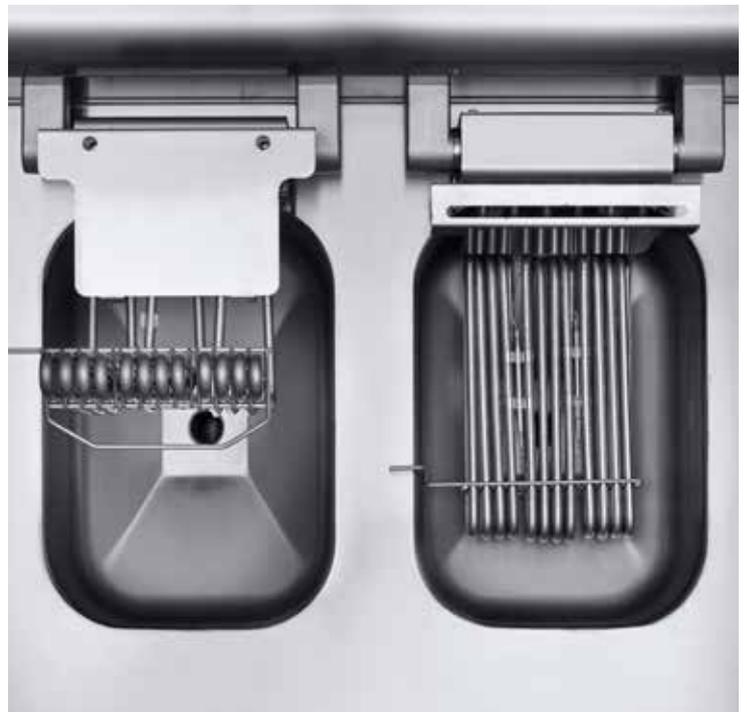
Joint covers

The joints are made with steel joint covers that are easy to fix and remove for cleaning.



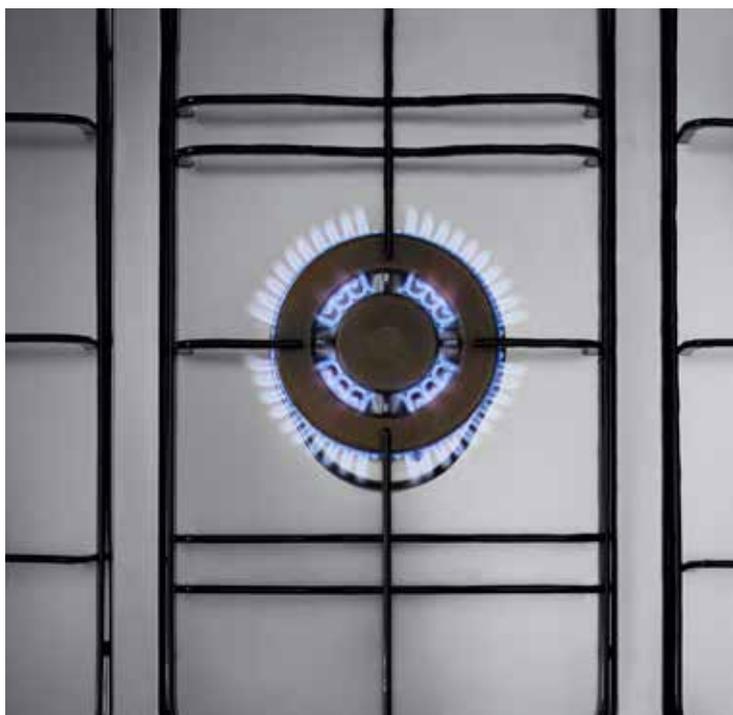
Gas fryers

Capacity 8 litres with burners in the tank.



Electric fryers

10 litres capacity with tilting heating elements outside the tank to allow easy cleaning.



Burners and grills

Available in a double or single crown version, with piezo ignition. The enamelled grids are removable or cleaning.



Handles and knobs

Made of a sturdy heat-resistant polymer blend which allows for a secure grip. Knobs are in matt black, handles with brushed aluminum finish.



Solid chimney

Made in a single piece, which facilitates the alignment of the modules.



Energy saving

Energy saving models. The Fun 600 Eco versions allow for greater energy savings and reduced consumption.

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