



onfajos



ONFALÓS, THE SECRET OF ITS POWER

WHAT'S THE SECRET OF ONFALÓS' EXCELLENT PERFORMANCE?

PERFECT TRANSMISSION OF HEAT TO FOODS

First of all the secret hides into the plate, from 12 mm to 15 mm thick according to the model, made of S355 steel (one of the best conductors of heating) and treated with hard chromium. A real thermal flywheel able to quickly heat the food, with a limited irradiation outward that turns out to be a great advantage for the operator.

PERFECT SETTING OF THE TEMPERATURE

As authentic pulsing hearts, there are then the burners, that have been especially designed to optimise the performance on the entire circular surface. The burners together with the substantial thickness of the plate make the cooking surface an effective thermal driving force able to maintain the temperature, without the risk of sudden cooling after coming into contact with the food.

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. The result is perfectly cooked food, without burns, good both for the taste and the health. And with the further advantage of a low smokiness, as no fats are added (that create bad smell) and there is no humidity coming out of the food.

Setting the desired temperature (between 120 °C and 300 °C) is very easy, simply turning a knob, 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 10 °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.

LOW ADHERENCE AND VERY SMALL "MEMORY EFFECT"

The smoothness of the plate, (coarseness less than 0.1 micron) fruit of complex work processes such as the chromium plating (chromium average thickness: 50-micron), 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: no more steaks that taste like salmon!

SAFETY AND HYGIENE

The smoothness of the plate permits uniform cooking of the food, without burnt parts (responsible of the formation of toxic substances such as IPAs which can be detected with other cooking methods as grilling) and allows an easier cleaning process. The chromium plating makes the hot plate resistant to wear and tear and corrosion, protecting it from any possible formation of rust: the best guarantee in terms of safety and hygiene.

ONFALÓS, FORM AND SUBSTANCE

The Atelier Bellini Studio whose founder, Mario Bellini, is both architect and designer of world-wide fame has designed Onfalós. Thanks to the intuition and the creative outburst 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 conventions, the designer has managed to find fresh solutions to transform even structural components, which usually penalise the fry-top's design, into decorative elements.

- ✦ 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 the combustion performance;
- ✦ the cylindrical shell, made of 4 mm thick stainless steel and resistant to all weather conditions, contains the gas bottle and the drain tray for the collection of the liquids that are formed during the cooking and cleaning process.



THE ACCESSORIES

Atelier Bellini has studied a series of accessories which enrich Onfalós 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 Onfalós to flourish, *Petals* have been created, special modular supporting bases made of Corian which add a touch of colour and practicality to the main structure of Onfalós.

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



ONFALÓS SMALL

Perfectly fitting small locations, *Onfalós Small* is a real mobile kitchen characterized by its being agile and of small encumbrance. With its 46,5 cm of diameter plate, this size is perfect for singles and the couple, up to a small group of gourmands (up to 4 servings).



ONFALÓS MEDIUM

Perfect for the family and friends in all the occasions, *Onfalós Medium* has a 58,5 cm of diameter plate, that allows to manage up to 8 servings at the same time. Provided with the double setting of the temperature, it allows to manage different foods at the same time, or to use of only one side, should there be few guests.



ONFALÓS LARGE

Onfalós Large with its 79,5 cm of diameter and 15 mm thick plate, can manage up to 18 servings. The halves can be set at two different temperatures, and also only a half can be used. Projected for professional chefs, it's a must for a suggestive setting in an innovative kitchen and for those who love to entertain lots of guests.



MOBILE AND INDEPENDENT

Although its very sturdy stainless steel frame (4 mm thick), Onfalós can be moved around easily thanks to its four strong pirouetting wheels and a comfortable guide. A fundamental prerequisite for its mobility is its independence. All one requires is a 4 Kg gas tank which is situated in the appropriate case inside the supporting cylinder, in order to use Onfalós anywhere one wishes: on the terrace, in the garden, beside the pool ...

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ONFALÓS, AN AUTHENTIC CLASS OF ITS OWN

Backed with years of experience and entirely "made in Italy", Onfalós by Smartech Italia represents the evolution of the fry-top, the most appreciated cooking method by professionals now available also to the domestic consumer.

Characterized by the original shiny and mirror-like circular chromium plate, Onfalós is an innovative appliance which combines various peculiarities:

- the excellent performance of a professional cooker;
- the beauty of an exclusive piece of furniture, able to enhance any environment;
- the mobility and independence of a barbecue;
- the simplicity, comfort and safety of use of an "intelligent" household appliance, that make it perfectly usable anywhere.

ONFALÓS : GOOD COOKING EVERYDAY

In a continuous brawl of proposals that induce ephemeral needs, finally a solid point: a product really increasing the quality of life, starting from a correct alimentation.

Meat, fish, seafood, shellfish, vegetables, fruit: Onfalós allows you to cook everything in a tasty and light way, perfectly in line with the most actual trends in cooking.

Just set the temperature and, when the plate is hot, put the food on its chromium surface. Then you only need to gently turn the food from side to side without adding oil or other fats.

Onfalós reconciles taste and wellness, promoting both health and the pleasure of the table:

- natural cuisine which enhances the original taste of the food, its freshness and quality
- 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
- an impressive cuisine to appreciate at its final presentation (a feast for the eyes);
- 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 and production of smoke
- a cooker which is appreciated also for the speed and simplicity with which it can be cleaned

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