



OASI

COLLECTION

OUTDOOR COOKING

IN | OUT



IL CONFORT DI UNA CUCINA
The comfort of a kitchen
Der komfort einer außerküche
Le confort d'une cuisine

IL PIACERE DI STARE FUORI
The pleasure of being outdoor
Das vergnügen im freien zu sein
Le plaisir du plein air

Italian Cooking Style: a Life Style

Una cucina completa di piani cottura, fornelli, lavello, frigo, nelle dimensioni più adatte alle scelte di ognuno. Materiali selezionati, tecnologia industriale e cura artigianale per durare nel tempo.

A kitchen with the most suitable dimensions for everyone's choice, complete with cooking plate, cooker, fridge and sink. Carefully selected materials for the exterior, industrial technology and craftsmanship, made to last over time.



COOKING STATION

READY TO USE

pag. 6

BUILT IN

TAYLOR MADE

pag. 18

Kitchen World / Cooking Solutions



Fry Top

Identifica un piano cottura in acciaio, usato nella ristorazione professionale (ristoranti, catering, mense) o street food (furgoni attrezzati, chioschi), in tutto il mondo. Garantisce cottura rapida e igienica di pesce, molluschi, carne, verdure, prodotti vegani, ma anche hot dog, panini, eggs and bacon, crêpe. / A steel hob used in professional kitchens (restaurants, catering services, canteens) or street food (equipped vans, kiosks), all over the world. It guarantees quick and hygienic cooking of fish, shellfish, meat, vegetables, vegan products, but also hot dogs, sandwiches, eggs and bacon, crêpe.

Teppanyaki

Sistema cottura di origine giapponese (teppan= piastra e yaki= grigliare). Diffusa nel mondo (a New York dal 1964), teppanyaki è anche diventato sinonimo di prodotto, piccola piastra elettrica inserita

in cucina, affiancata ai fornelli. / A cooking system of Japanese origin (teppan= hot plate and yaki= to grill).

Widespread throughout the world (in New York since 1964), teppanyaki has also become synonymous of a product, small electric plate placed in the kitchen along with the stove.



Plancha

Termine spagnolo, usato anche in Francia, che significa piastra.

Realizzata in vari materiali, riscaldata col fuoco, viene utilizzata per cucinare all'esterno. Proposta anche dai produttori di cucine per la casa, per usarla come piano cottura sopra i fornelli, sfruttando questa fonte di calore, per cucinare "alla piastra". / Spanish

term, also used in France, which means hot plate. Made of various materials, heated by fire, it is used for outdoor cooking. Also offered by home kitchen manufacturers to use as a hob above the stove, taking advantage of the heat source to cook as a "hot plate".



Padella/Pan

Usata ovunque in cucina, domestica o ristorante, spesso rivestita con teflon, non è altro che un piano, con bordi rialzati, che una volta riscaldata dal fuoco sottostante, consente la cottura di svariati tipi di cibo.

/ Used practically everywhere in the kitchen, whether domestic or restaurant, often covered with Teflon; it is nothing more than a countertop, with raised edges, which once heated, allows you to cook various types of food.



Outdoor Cooking / Solutions by PLA.NET

Puoi cucinare all'aria aperta comodo come fossi dentro casa e in sicurezza. / You can cook at open air comfortably as if you were inside your home and in complete safety.

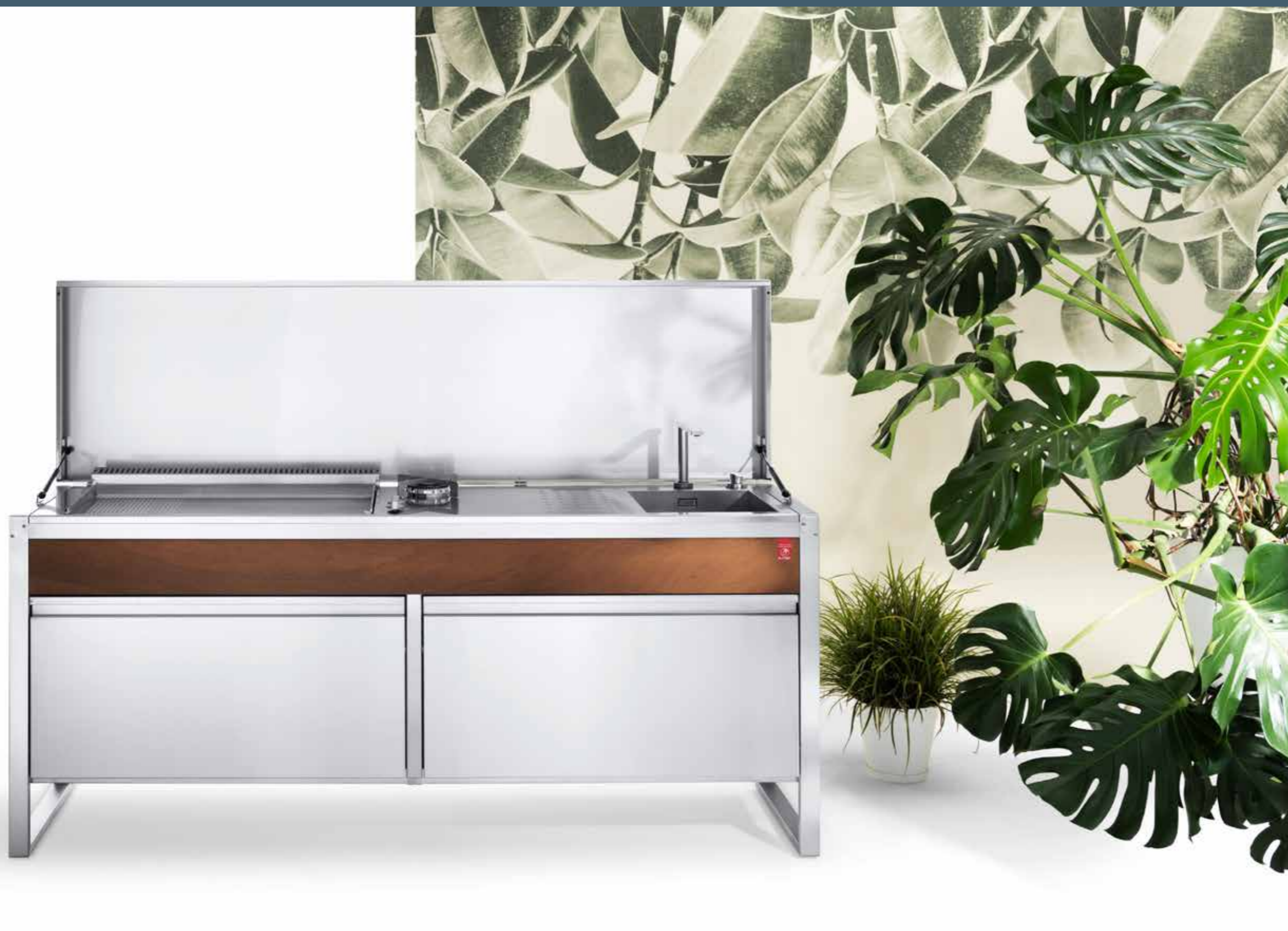
Un piano cottura come un **FRY TOP**: materiale per alimenti, igienico e pulibile, con tempi di cottura anche brevissimi. / A hob like a **fry top**: food material, hygienic and cleanable, with very short cooking times.

Puoi cucinare di tutto: pesce e molluschi, carne, verdure, vegano e fare colazione, pranzo, cena, per 365 giorni l'anno. / You can cook anything: fish and shellfish, meat, vegetables, vegan products and prepare breakfast, lunch or dinner, 365 days a year.

Puoi trovare soluzioni e misure giuste per le tue esigenze domestiche, pratico come una **PLANCHA**. / You can find the right solutions and measures for your domestic needs, practical like a **plancha**.

Un prodotto semplice, facile da usare come cucinare su una **PADELLA**. / A simple product, easy to use as if cooking with a **pan**.

Puoi stare in compagnia mentre cucini, come nel **TEPPANYAKI**. / You can relax or entertain company while you cook, functional like a **teppanyaki**.



COOKING STATION

READY TO USE

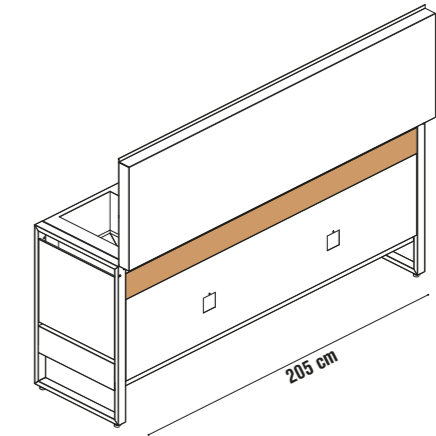
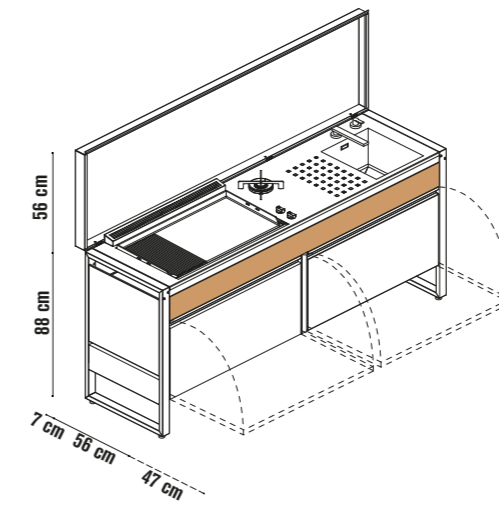
OASI È UNA WORK STATION PRONTA ALL'USO, 4 MISURE DISPONIBILI E SVARIATE COMBINAZIONI DI PIANI CUCINA, PER UN USO SIA ALL'INTERNO CHE ALL'ESTERNO DELLA CASA.

EN_OASI is a ready-to-use Workstation. Four dimensions available and several kitchen tops combinations, for the use inside and outside the house.

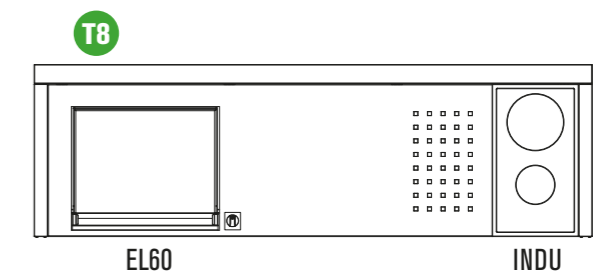
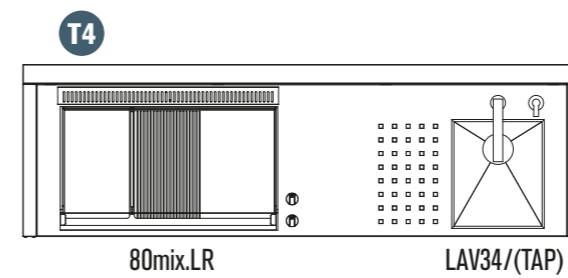
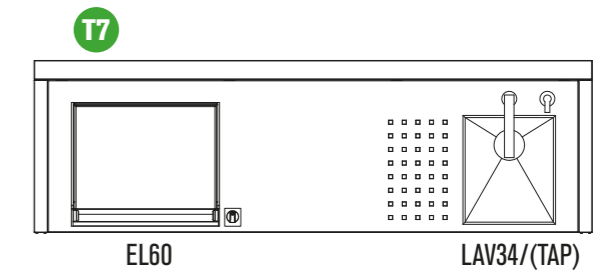
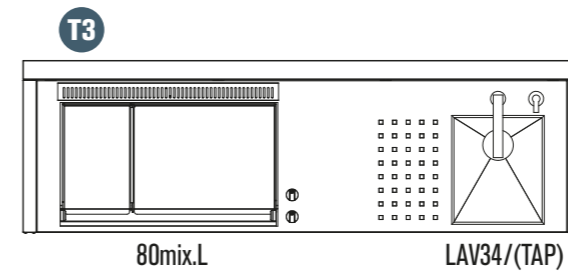
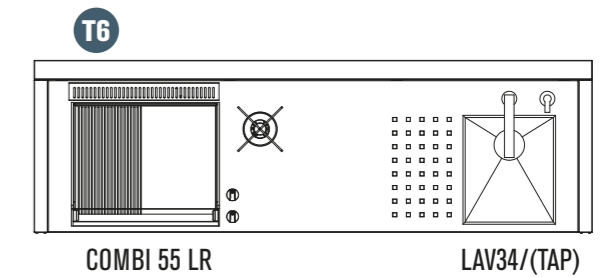
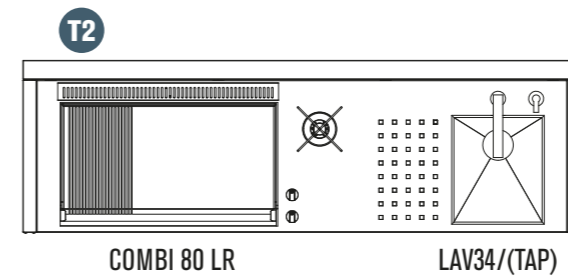
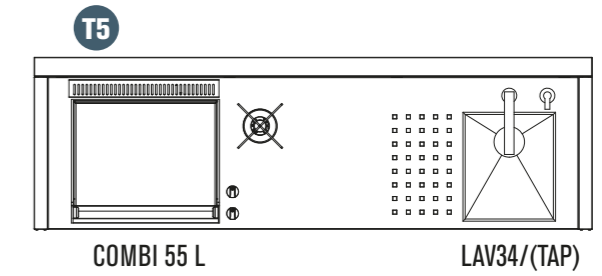
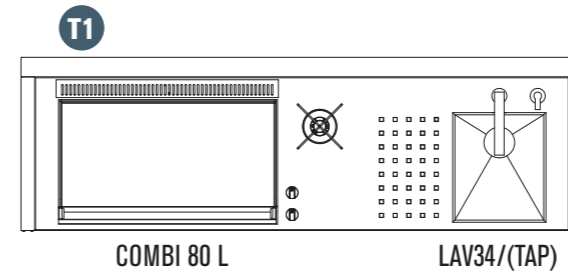
DE_OASI ist eine sofort einsatzbereite Arbeitsstation. Es sind vier Dimensionen verfügbar und es gibt zahlreiche Kombinationen von Küchenplatten für den Gebrauch innerhalb und außerhalb des Hauses.

FR_OASI est une table de cuisson plancha prête à l'emploi. Quatre dimensions disponibles et plusieurs combinaisons de plans de cuisine, pour une utilisation à l'intérieur et à l'extérieur de la maison.

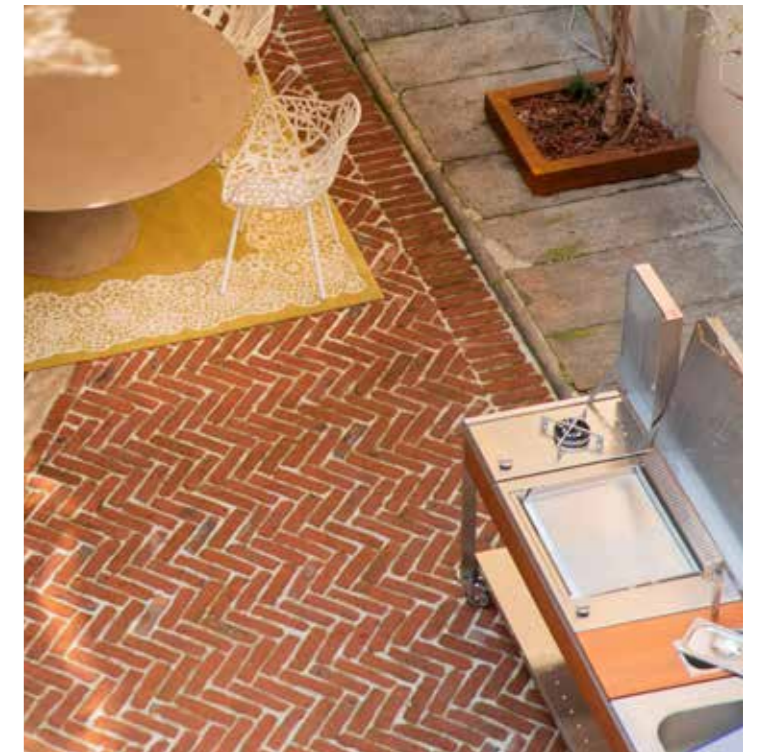
OASI 205 - C5
COMBINATIONS



8 Unique top to choose

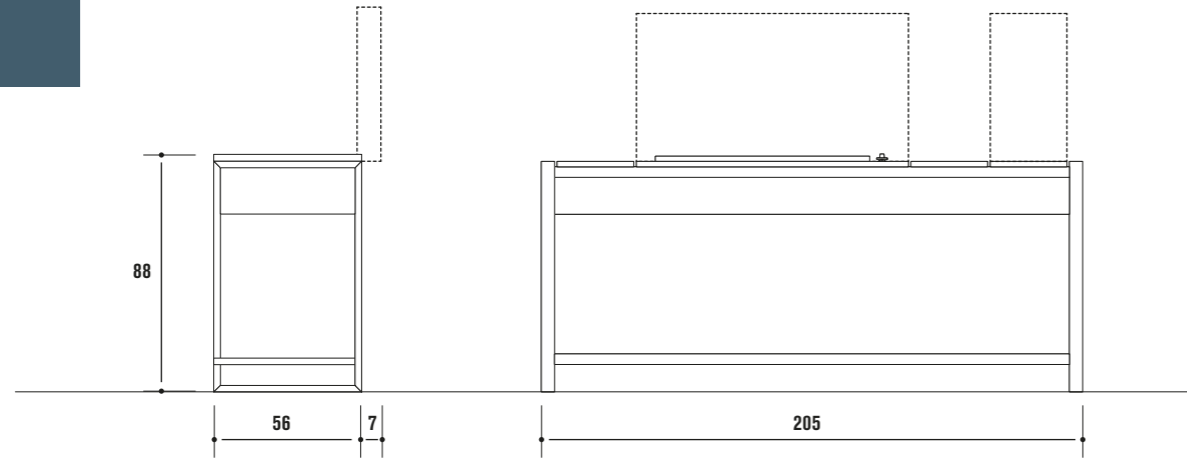


OASI		
205.C5	205 x 56 H 88 cm	~130/140

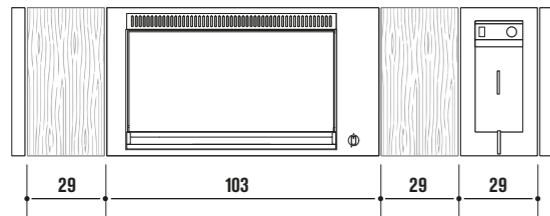


OASI 205 - 205.C

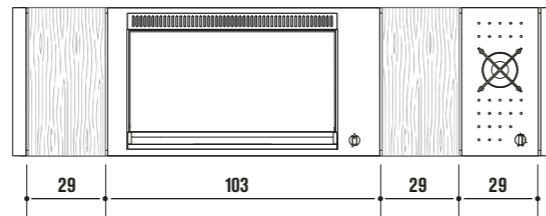
COMBINATIONS



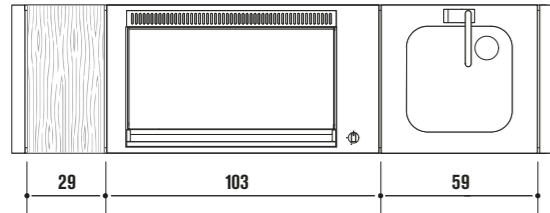
board + IN 80.L + board + IN FR



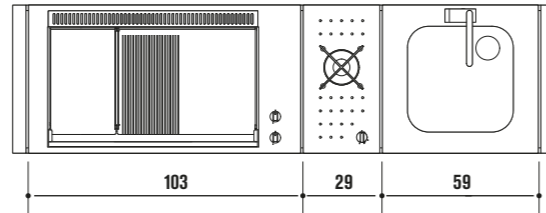
board + IN 80.L + board + IN F.Dual



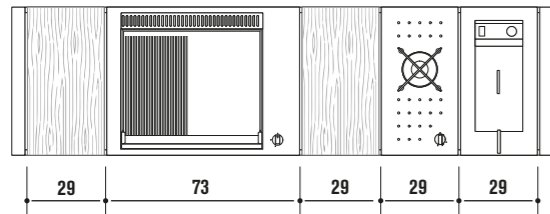
board + IN 80.L + IN LAV



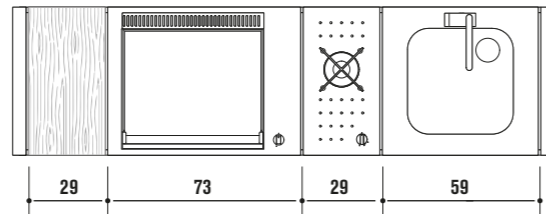
IN 80MIX.LR + IN F.Dual + IN LAV



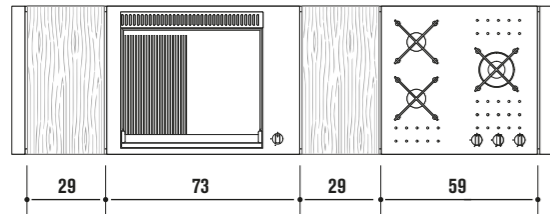
board + IN 55.LR + board + IN F.Dual + IN FR



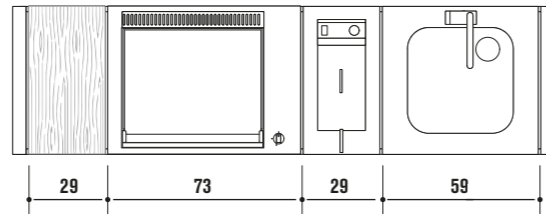
board + IN 55.L + IN F.Dual + IN LAV



board + IN 55.LR + board + IN F3



board + IN 55.L + IN FR + IN LAV



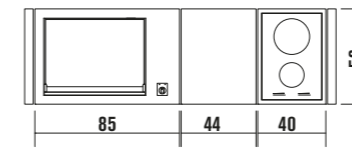
OASI		
205	205 x 56 H 88 cm	48
205.C	205 x 56 H 88 cm	65

OASI 183 - 183.C

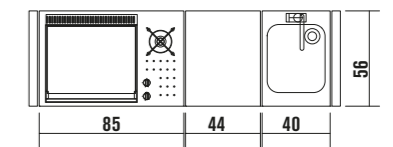
COMBINATIONS



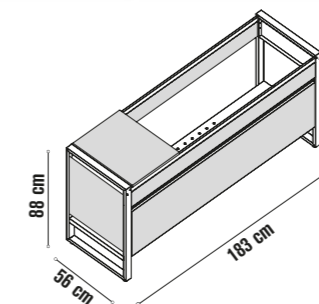
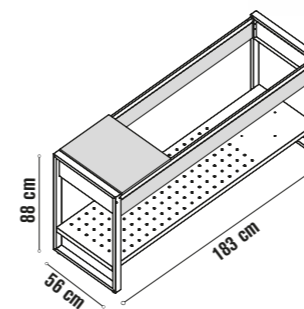
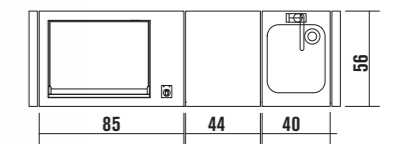
7 OASI 183 + IN.INDU + IN.EL60.XL (183.C)



8 OASI 183 + IN.LAV.34 + SOTTO + IN.55COMBI.LR + PBX (183.C)



9 OASI 183 + IN.LAV.34 + SOTTO + IN.EL60.XL (183.C)



OASI		
183	183 x 56 H 88 cm	45
183.C	183 x 56 H 88 cm	60

OASI 142-142.C

COMBINATIONS

OASI 97-97.C

COMBINATIONS



5 OASI 142.C + IN.55COMBI.LR (142)



1 OASI 97 + IN.55COMBI.LR + IN.FLAP (x2) + PBX (97.C)



2 OASI 97 + IN.INDU + IN.FLAP (x2) (97.C)



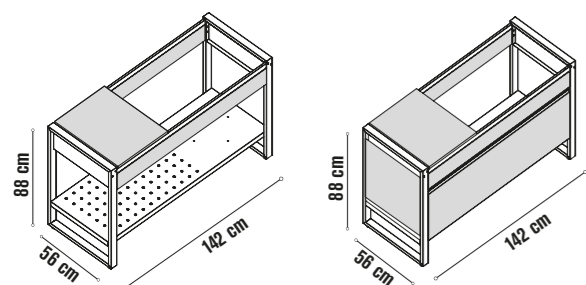
6 OASI 142.C + IN.EL60.XL (142)



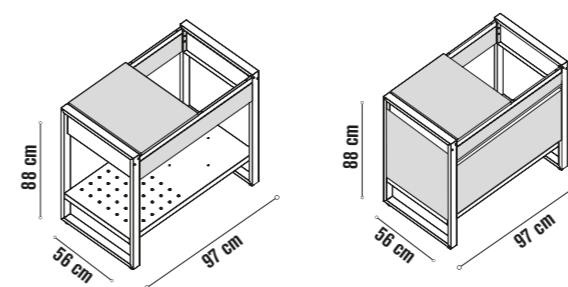
3 OASI 97 + IN.LAV34 + SOTTO + IN.FLAP (x2) + PBX (97.C)



4 OASI 97 + IN.EL60.XL + IN.FLAP (x2) (97.C)



OASI		
142	142 x 56 H 88 cm	40
142.C	142 x 56 H 88 cm	54



OASI		
97	97 x 56 H 88 cm	30
97.C	97 x 56 H 88 cm	40

OASI 97 ICE

Outdoor Fridge



OASI		
97 ICE	97 x 56 H 88 cm	60



1 OASI 97 ICE



3 OASI 97 ICE



2 OASI 97 ICE



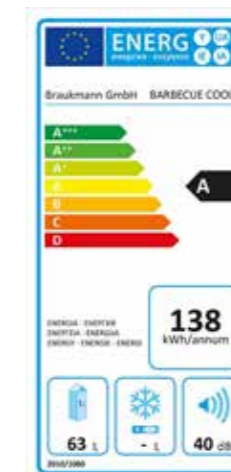
4 OASI 97 ICE

Inox 304 – fridge classe A / IPx4
Temperature 0°/10°C
N.3 piani estraibili
Vetro triplo strato (filtri UV)

EN_Stainless steel 304 – Fridge Energy Class A / IPX4
Temperature range 0°/10° C
N.3 removable shelves

3-coat insulating safety glass with UV filter
DE_Edelstahl 304 - Energieklasse A / IPX 4
Temperatur manuell einstellbar 0° / 10 °C
3-lagiges Isolier-Sicherheitsglas mit UV-Filter

FR_Acier inoxydable 304 - Réfrigérateur Classe énergétique A / IPX4
Plage de température 0°/ 10°
3 étagères amovibles
Verre de sécurité isolant à 3 couches avec filtre UV



Capacità 63 litri (20 bottiglie)

EN_Storage volume 63 liter (20 bottles)

DE_Lagervolumen 63 Liter (20 Flaschen)

FR_Volume de stockage 63 litres (20 bouteilles)



BUILT IN
IN.80 LR

BUILT IN

TAYLOR MADE

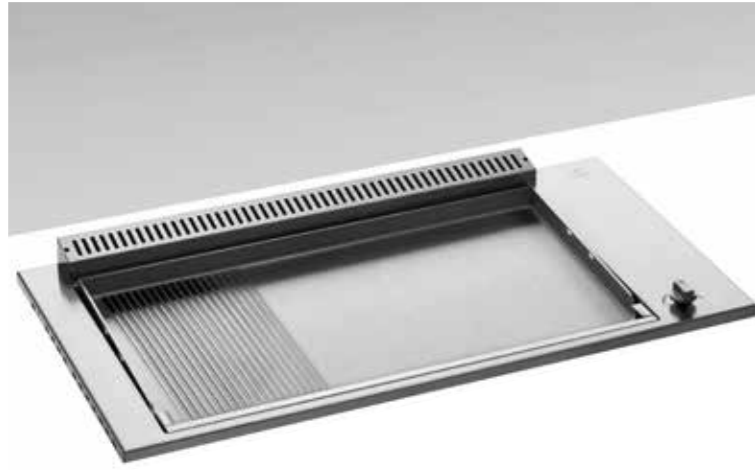
OASI È UNA SELEZIONE DI ELEMENTI SINGOLI, TIPICI DI UNA CUCINA, DALLA COTTURA AL LAVELLO AL FRIGO, UTILIZZABILI PER COMPLETARE QUALSIASI STRUTTURA VENGA PROGETTATA PER LA TUA CASA.

EN_OASI is a selection of single elements, typical of a kitchen, from cooking to sink to fridge, which can be used to complete any structure designed for your home.

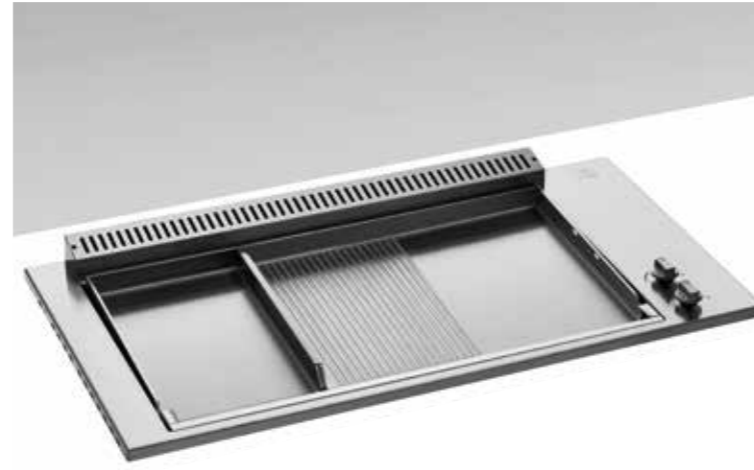
DE_OASI besitzt viele einzelne Küchenelemente, von Kochplatte über die Spüle bis zum Kühlschrank. Hiermit können Sie die für Ihr zuhause passende Struktur verwenden.

FR_OASI est une composition d'éléments uniques, typiques d'une véritable cuisine, de la cuisson à l'évier en passant par le réfrigérateur, qui peuvent être utilisés pour compléter n'importe quelle structure conçue pour votre maison.

Built.in / Single elements



Art. IN.80.LR
(Art. IN.80.L)



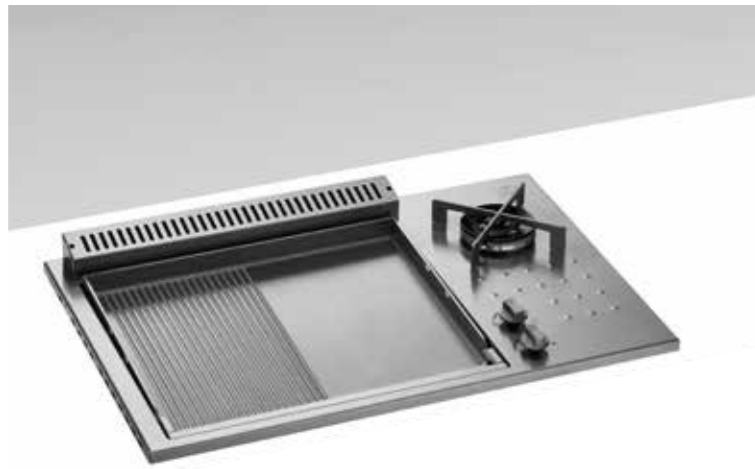
Art. IN.80MIX.LR
(Art. IN.80MIX.L)



Art. IN.55.L
(Art. IN.55.LR)



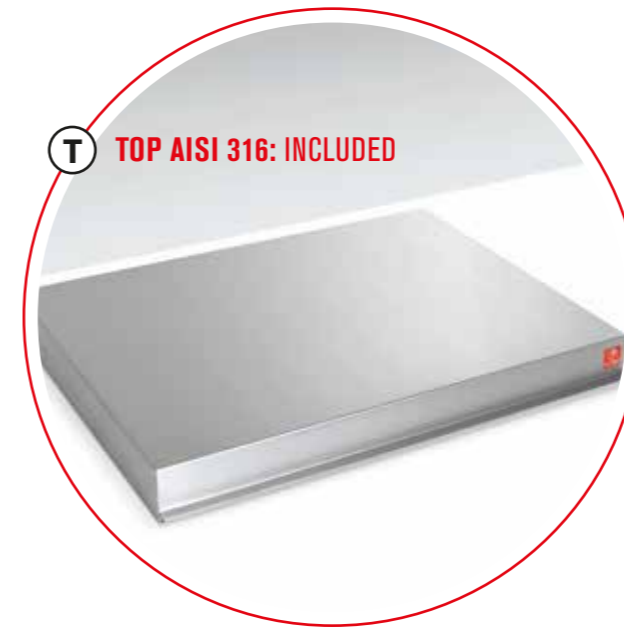
Art. IN.LAV34+SOTTO



Art. IN.55 COMBI.LR
(Art. IN.55 COMBI.L)



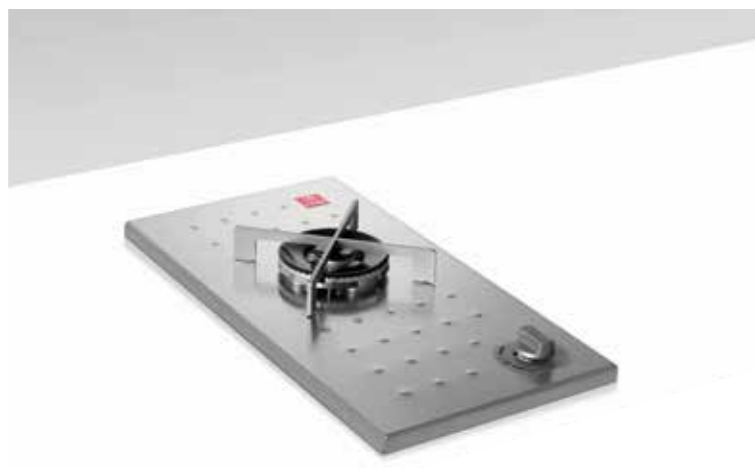
Art. IN.80 COMBI.LR
(Art. IN.80 COMBI.L)



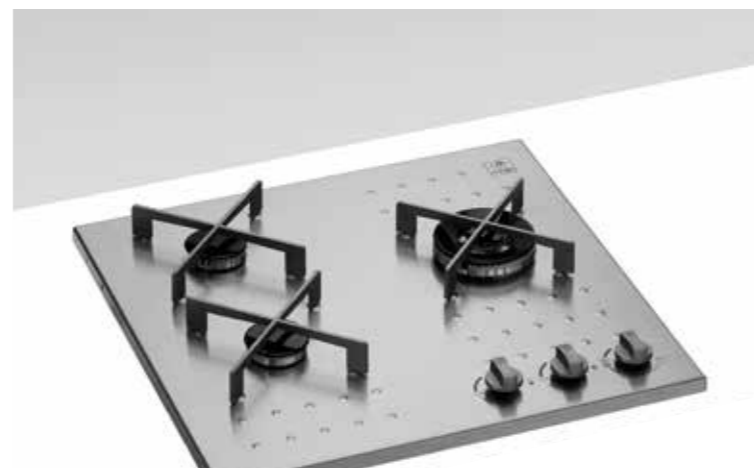
TOP AISI 316: INCLUDED



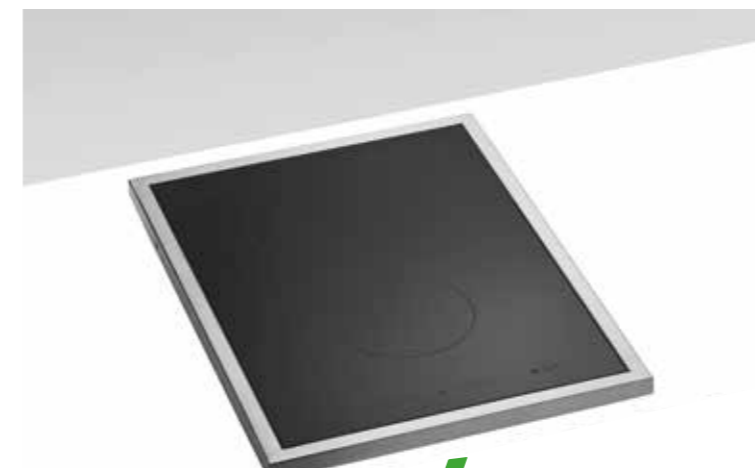
Art. IN.FR



Art. IN.FDUAL



Art. IN.F3



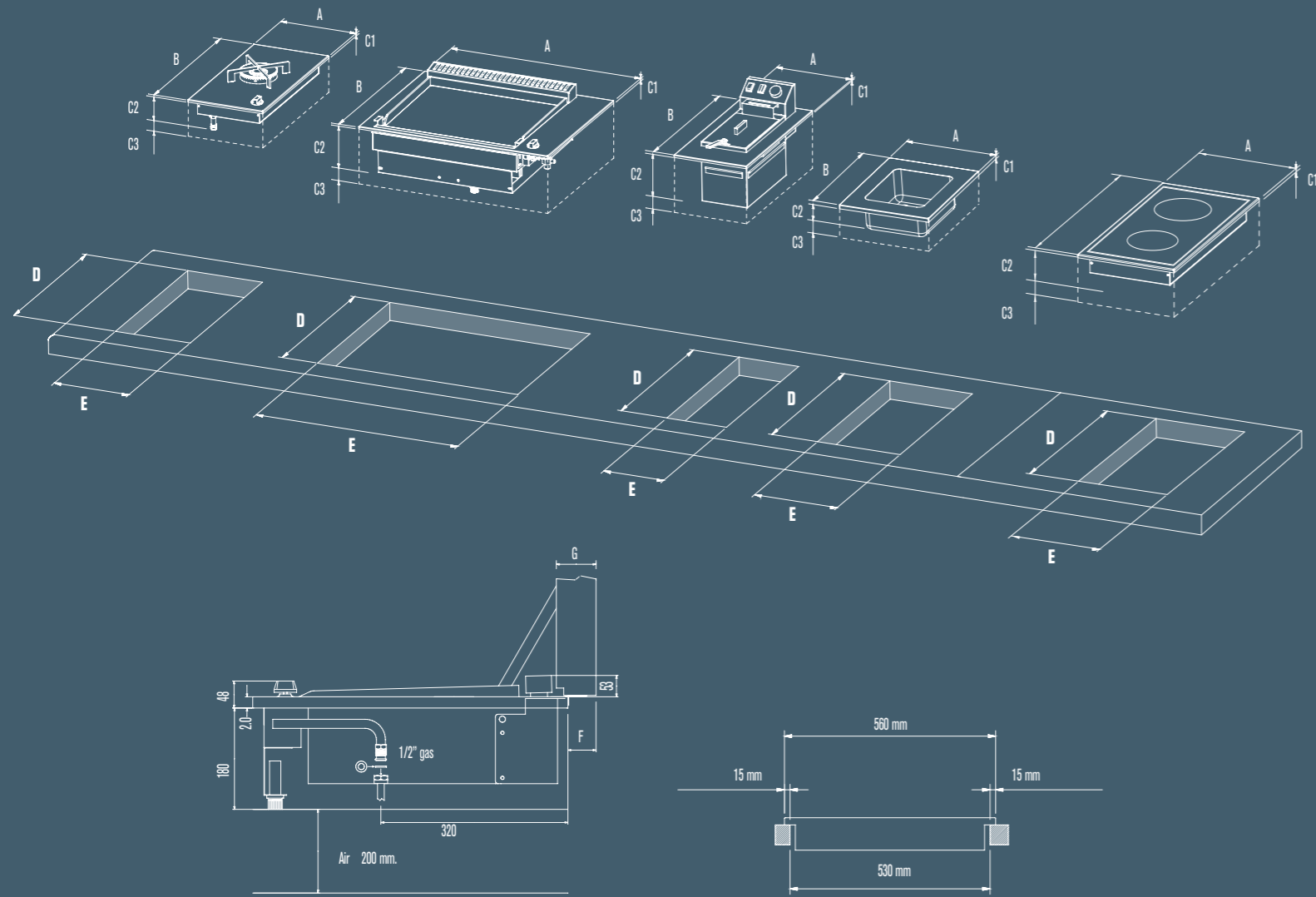
Art. IN.INDU



Art. IN.EL60.XL

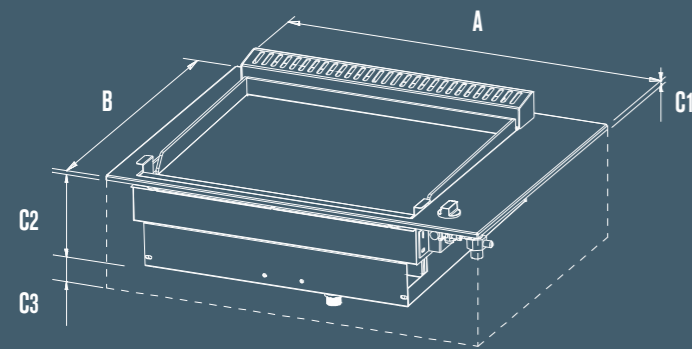
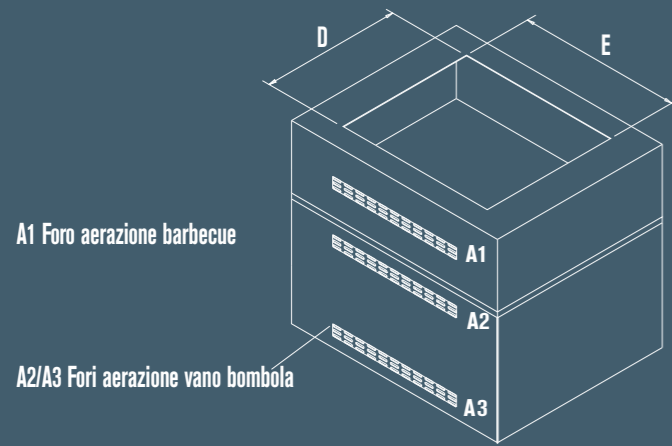


Installazione / installation



					S.S. / INOX		kW	V
IN.55 -55COMBI	GAS	AA 1,5V	PE0/I	P.G.S.	A 304L-316	6-8	-	-
IN.80-80MIX-80COMBI	GAS	AA 1,5V	PE0/I	P.G.S.	A 304L-316	10-12	-	-
IN.EL60	-	-	EL	IPX4	A 304L-316	8-10	2,4	230
IN.INDU	-	-	EL	IP22	A 304L-316	-	3,7	230

Dimensioni mm	A	B	C1	C2	C3	C2+C3	D	E	F	G
	foro installazione / installation hole									
IN.55	730	560	20	180	200	380	530	700	70	90
IN.80 80mix	1030	560	20	180	200	380	530	1000	70	90
Combi 55+Fdual	850	560	20	180	200	380	530	820	70	90
Combi 80+Fdual	1150	560	20	180	200	380	530	1120	70	90
IN.FDual	290	560	20	90	150	240	530	260	70	90
IN.F3	590	560	20	90	150	240	530	560	70	90
IN.EL60	850	560	20	140	150	290	530	820	70	90
IN.FR	290	560	20	190	50	240	530	260	120	131
IN.INDU	400	560	20	52	150	202	530	370	70	90
IN.LAV40	590	560	20	200	150	350	530	560	70	90
IN.LAV34	400	560	20	200	150	350	530	370	70	90



Dimensioni mm	Mod. BBQ 55	Mod. BBQ 80-80mix
A	730	1030
B	560	560
C1	20	20
C2	180	180
C3	200	200
C2+C3	380	380
D	530	530
E	700	1000
A1	500 cm ²	750 cm ²
A2	200 cm ²	200 cm ²
A3	200 cm ²	200 cm ²

L'INSTALLAZIONE È MOLTO SEMPLICE. Basta predisporre un foro sul piano d'appoggio e inserirci il piano cottura, che potrà essere fissato al piano utilizzando le apposite staffe a "L" regolabili, con perno filettato da avvitare al piano di appoggio. Collegare quindi l'entrata del gas alla bombola se predisposto per GPL (butano/propano) o alla rete se predisposto a metano. Attenzione: per il buon funzionamento dei prodotti (piastra di cottura), le manutenzioni e per la vostra sicurezza, è indispensabile seguire alcune avvertenze in merito a: materiali supporto, posizionamenti e distanze, aerazioni. Avvertenze disponibili su richiesta e presenti nel manuale istruzioni.

EN It's very simple. It's enough to set a hole on the support board and insert the hob which can be fixed by means of designated L-shaped adjustable brackets, with a threaded pin to be shrewd to the supporting top. Connect the inlet of gas to the bottle if set for LPG (butane-propane) or to the main supply if set for methane. Attention: for the correct operation (of the cook top), for the maintenance and for your safety, it is necessary to follow a few warnings/rules concerning: support materials, placement and distances, ventilation. Warnings available on request and specified in the instruction manual.

DE Sehr einfach. Sie müssen nur eine Öffnung auf der Auflagefläche ausschneiden und die Grillplatte einlassen; diese kann mit Hilfe der entsprechend einstellbaren "L"- förmigen Bügel an der Platte befestigt und mit dem Gewindestift an die Auflagefläche angeschraubt werden.. Anschließend müssen Sie den Gaseingang an die Gasflasche (bei Flüssiggas Butan/Propan) bzw. an die Erdgasleitung anschließen. Achtung für eine einwandfreie Funktion der Produkte (insbesondere die Grillplatte), eine leichte Wartung und zu Ihrer Sicherheit müssen Sie die Hinweise zu Stützmaterialien, Positionierungen und Entfernungen sowie zur Lüftung beachten. Die Hinweise werden auf Anfrage mitgeteilt und sind auch in der Bedienungsanleitung aufgeführt.

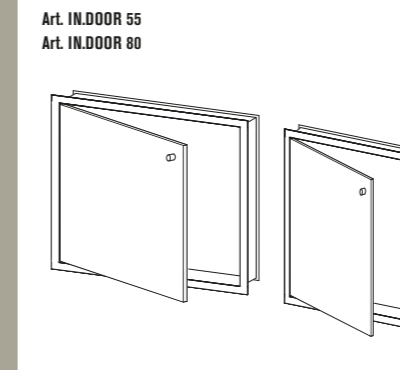
FR Extrêmement simple. Il suffit de réaliser une découpe sur le plan de travail et d'insérer le plan de cuisson, qui pourra être vissé dessus avec l'étrier réglable en L à tige filetée. Puis raccorder l'entrée du gaz à la bouteille pour le GPL (butane/propane) ou à votre installation au gaz de ville (méthane) selon votre souhait. Attention: pour le correct fonctionnement des produits (en particulier plan de cuisson), la maintenance et pour votre sécurité, il faut suivre quelques précautions concernant: matériel support, placement et distances, aération. Précautions disponibles sur requête et notées dans le manuel d'instructions.

Oasi Accessories

- LAMPADA LED / Led Lamp
- CONTENITORE OASI STATION / Oasi station shelf with compartment
- CONTENITORE OASI STATION / Oasi station shelf with compartment



- ANTA APRIBILE DA INCASSO / Built-in door with frame
- TAGLIERE / Cutting board
- RIPIANO APRIBILE OASI STATION / Oasi station opening shelf



- COPRI BOMBOLA / Cylinder Cover
- COPERCHIO COTTURA / Cooking Lid
- TELO OASI / Cover OASI



- ACCESSORI PULIZIA / Cleaning accessories
- ACCESSORI PULIZIA / Cleaning accessories
- ACCESSORI PULIZIA / Cleaning accessories



- ACCESSORI PULIZIA / Cleaning accessories
- ACCESSORI PULIZIA / Cleaning accessories
- ACCESSORI PULIZIA / Cleaning accessories



Portfolio / Client Projects







Acciaio INOX (AISI - Stainless Steel)

DIVERSE LE TIPOLOGIE IN COMMERCIO, SOTTO LA DENOMINAZIONE DI ACCIAIO AISI (AMERICAN IRON AND STEEL INSTITUTE). È UNA LEGA CARATTERIZZATA DALL'ALTA RESISTENZA ALL'OSSIDAZIONE E CORROSIONE GRAZIE ALLA PRESENZA DI CROMO E NICHEL IN VARIE PERCENTUALI. MOLTI I CAMPI DI IMPIEGO E LE SIGLE (LEGHE) CHE LI IDENTIFICANO (SETTORE: ALIMENTARE, CASALINGO, ARREDAMENTO, NAVALE E COSTRUZIONI).

PLA.NET utilizza da sempre tre tipologie di acciaio INOX:

INOX A.430: BUONA RESISTENZA ALL'OSSIDAZIONE E MASSIMA CONDUCIBILITÀ DEL CALORE. IL PIÙ UTILIZZATO NEL SETTORE ALIMENTARE E CASALINGO.

INOX A.304L: (18/10) OTTIMA RESISTENZA ALL'OSSIDAZIONE E OTTIMA CONDUCIBILITÀ DEL CALORE. IL MATERIALE PRINCIPE NEL SETTORE DELLA RISTORAZIONE PROFESSIONALE.

INOX A.316: MASSIMA RESISTENZA ALL'OSSIDAZIONE E BUONA CONDUCIBILITÀ DEL CALORE. INDICATO ANCHE COME MARINO, PER IL SUO IMPIEGO NEL SETTORE NAVALE E CHIMICO.

Manutenzione acciaio INOX:

I prodotti PLA.NET possono essere lasciati all'aperto. È necessaria tuttavia qualche precauzione per un buon mantenimento del prodotto dato che anche l'acciaio inox, come tutti i materiali, ha bisogno di cura e manutenzione, che varia in base alle sue caratteristiche (tipologie acciaio) e all'ambiente in cui si trova, più o meno aggredibile dalle condizioni ambientali e atmosferiche. La sua bellezza e durata dipende solo da questo. Per maggiori informazioni: vedi il sito PLA.NET alla voce istruzioni.

*STAINLESS STEEL (AISI)
AISI (American Iron and Steel Institute) characterizes different type of SS all over marketplace, this particular kind of alloy is marked by high resistance to oxidation and corrosion, thanks to chromium and nickel's settlement in various proportion. This type of Stainless Steel (used for example for food, home, furnishing, shipbuilding and buildings) has different field application and it is identified by different acronyms.*

*PLA.NET has always used 3 types of Stainless Steel:
A.430: good oxidation resistance and maximum heat conductivity. The most used Stainless Steel in food and home industry.
A.304L: (18/10) excellent oxidation resistance and excellent heat conductivity. The main material in the professional cooking sector.
A.316: excellent oxidation resistance and good heat conductivity. Named also as "marine steel", about its use in the naval and chemical industries.*

*STAINLESS STEEL MAINTENANCE
Our products can be left outdoors. However, some precautions are necessary for a good maintenance of the product. Stainless Steel, like every materials, needs care and maintenance, different for the type of material and environment in which it's located (more or less vulnerable to environmental and atmospheric conditions). Beauty and durability of every materials depends only on this. For more information: see the PLA.NET website under instructions.*



Produzione e qualità italiana dal 1988: valore al processo industriale e alla cura artigianale.

Manufacturing and Italian quality since 1988: added value to the industrial process and artisan craftsmanship.



Società fondata nel 1988 da operatori esperti nella lavorazione dell'acciaio inox nel settore della ristorazione professionale.

Situata nel nord-est d'Italia, nel distretto di Conegliano (Treviso), specializzato nella produzione di elettrodomestici e impianti per la ristorazione professionale. Si sviluppa in due unità produttive per 5.000mq coperti. Da questo know how, nel 2005 nasce il progetto a marchio PLA.NET, che propone la cottura su piastra acciaio inox, all'esterno, destinata alla famiglia, quale evoluzione del sistema tradizionale barbecue. Una sintesi delle esperienze internazionali di cottura su piastra.

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The company was founded in 1988 by experts in stainless steel processing in the professional catering sector. It is located in the north-east of Italy, in the district of Conegliano (Treviso) and is specialized in the production of home appliances and systems for professional catering. It is made up of two production units covering 5,000 sq m. As a result of this know-how, the PLA.NET brand project was launched in 2005; a brand that offers stainless steel plate cookers, external use, for the family, as an evolution of the traditional barbecue system. A combination of international cooking experiences on a single hot plate.



UNIT 1 Dedicata alla lavorazione di laminati piani come acciaio, acciaio inox, bimetallo (acciaio+acciaio inox) trimetallo (inox+alluminio+inox), con spessori da 5 a 40mm. Ciclo lavorazione completo: taglio, fresatura, tornitura, satinatura, lucidatura, saldatura robotizzata, pallinatura, pulitura. Realizzazione di piani cottura destinati al settore della ristorazione e cottura domestica. Per un totale di 2400 mq.

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Area dedicated to processing flat laminates such as steel, stainless steel, bimetal (steel + stainless steel) tri-metal (stainless + aluminium + stainless steel), with thickness ranging from 5 to 40 mm. Complete processing cycle: cutting, milling, turning, satin finishing, polishing, robotic welding, shot blasting, cleaning. We manufacture hobs for the catering and domestic cooking sector. For a total of 2,400 sq m.

UNIT 2 Dedicata alla lavorazione dell'acciaio inox con spessori da 0,8 a 3mm. Ciclo lavorazione completo: taglio, punzonatura, piegatura, satinatura, saldatura robot, pallinatura, pulitura, assemblaggio. Si realizzano componenti in acciaio inox per il settore della ristorazione professionale che per la cottura domestica come: fry top, teppanyaki, piastre di cottura per barbecue, carrelli, tavoli. Superficie occupata 2.600 mq

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Area dedicated to processing stainless steel with thicknesses ranging from 0.8 to 3 mm. Complete processing cycle: cutting, punching, bending, satin finishing, robot welding, shot blasting, cleaning, and assembly. We manufacture stainless steel components, for both the professional catering sector and the domestic cooking sector, such as: fry tops, teppanyaki, cooking plates for barbecues, trolleys, tables. Area occupied - 2,600 sq m



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Australia
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è un brand:

levigmatic
catering equipment

Production unit 1
LEVIGMATIC Professional Cooking

Via dell'Industria, 71
31020 San Vendemiano (TV)
Tel: +39 0438 778161
Fax: +39 0438 778385
www.levigmatic.it

Production unit 2
PLA.NET Outdoor Cooking

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info@planetbarbecue.it
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L'azienda è da sempre impegnata al rispetto delle normative e certificazioni vigenti, all'utilizzo di materiali certificati idonei al contatto dei cibi (MOCA) per garantire la migliore qualità dei propri prodotti e al loro utilizzo per la cottura degli alimenti in sicurezza.

The company has always been engaged to compliance with current regulations and certifications, the use of certified materials suitable for contact with foods (MOCA) to ensure the best quality of its products and their use for cooking food safely.

Certificazioni / Certifications

CE:
GAR 2016/426 EU
EN 30-1-1
EN 30-2-1
En 498

c UL us:
ANSI Z21.58b-2012/CSA 1.6-2015

Enti / Certification Authorities

IMQ SpA
UL LLC

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