

PITT
COOKING



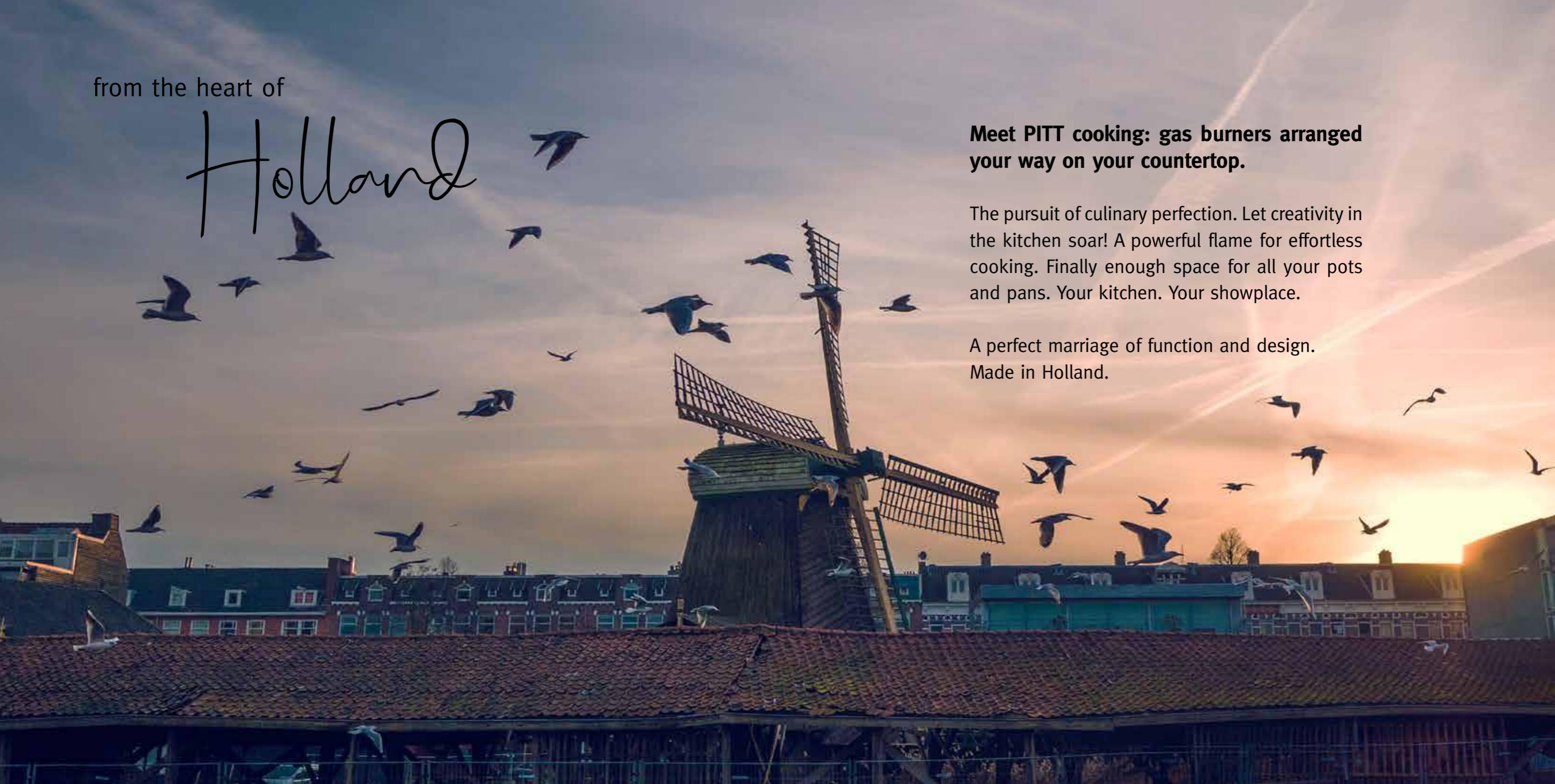
from the heart of

Holland

Meet PITT cooking: gas burners arranged your way on your countertop.

The pursuit of culinary perfection. Let creativity in the kitchen soar! A powerful flame for effortless cooking. Finally enough space for all your pots and pans. Your kitchen. Your showplace.

A perfect marriage of function and design.
Made in Holland.





made by hand

Every PITT cooking burner system is carefully made by hand in de Meern, a small village close to Amsterdam. Office, production facility and showroom are all together under one roof. The PITT cooking team is one family. A team dedicated to providing the finest quality products and service.





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Throughout the entire book you will find a number of QR-codes. These provide links to videos, additional information or a website. With an iPhone you can simply scan these codes with the camera. For other cell phones, you can download a QR-scanner in the App-store.





What is PITT cooking?

Powerful gas burners installed directly onto your countertop.

- An integrated (gas) cooking system.
- Robust cast iron grates
- A range of burners: from simmer to stir fry, low flame to high flame
- Plenty of space between burners
- Suitable for your favorite countertop material
- Safe and certified
- Made by hand in the Netherlands

PITT cooking is a cooking system whereby gas burners are installed directly into the countertop.

Thanks to generous space between burners you will now have enough space for all your pots and pans. With a wide assortment of 20 different models there is something to suit everyone. Or you can combine different configurations to customize your ideal cooking setup.

PITT cooking has earned CSA certification and is therefore safe to install into virtually any countertop.







Three types of burners
Page 36

Efficient, powerful flame
Page 20

Aluminum knob
Page 44

Burners in brass or black*
Page 40



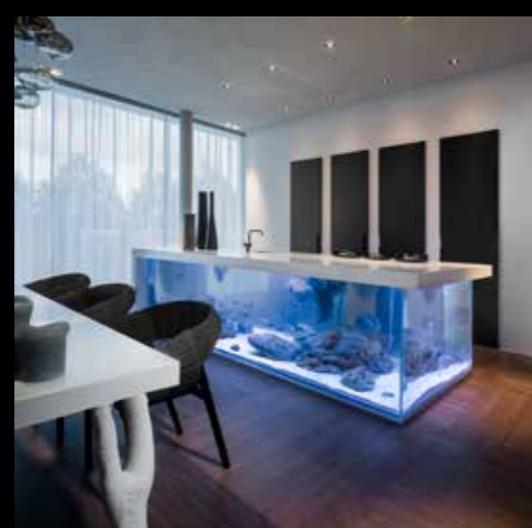
Why choose PITT cooking?

Flame control.

Back to the beginning of time, cooking with fire. Real cooking the way it was always meant to be. The pure joy of culinary creativity!

You will have infinite control over the flame. Air flow from above provides for superior burner performance: a responsive, powerful and efficient flame.





Why choose PITT cooking?

A masterpiece in the kitchen.

Thanks to its timeless look, PITT cooking looks great in any type of kitchen: from classic to country, from contemporary to designer. The black cast iron grates will complement your kitchen decor. And make your kitchen that much more striking.



Why choose PITT cooking?

Plenty of space for all your cookware.

Finally enough space for all your pots and pans: with a minimum of 11 inches between burners, PITT cooking provides an average of 3 inches more space between burners when compared with a traditional cooktop.

From now on, you will always have enough room to use all burners at once, even with several large diameter pans.



Model: Cima + Capital / Original Edition*
*Original Edition not available in the USA



Why choose PITT cooking?

Quality and safety.

PITT cooking has been granted CSA certification. This certification offers users certainty that their (gas) product complies with stringent requirements for quality, function and safety.

PITT cooking offers a full five year guarantee on the gas cooking system.



Why choose PITT cooking?

Easy to clean.

Never again dread cleaning up the stove. Since there are no edges and crannies there is only a smooth countertop to clean. So PITT cooking provides easy cooking as well as easy clean up!



► Ease of cleaning





Floating grates
The four “arms” offer any size pan a stable surface on which to rest. Made of the highest quality double enameled cast iron.

Burner components
Available in brass and black*.

Heat shield
Diffuses heat. Also serves as a catch tray.

Silicone ring
Hermetically seals out moisture and dirt.



The burners

From simmer to stir fry.



● **Small burner**

Minimum output: 1024 Btu/h
Maximum output: 6142 Btu/h
Diameter: \varnothing 9 $\frac{1}{16}$ inches
Automatic ignition: ✓
Flame protection: ✓



● **Medium burner**

Minimum output: 1024 Btu/h
Maximum output: 10236 Btu/h
Diameter: \varnothing 9 $\frac{1}{16}$ inches
Automatic ignition: ✓
Flame protection: ✓



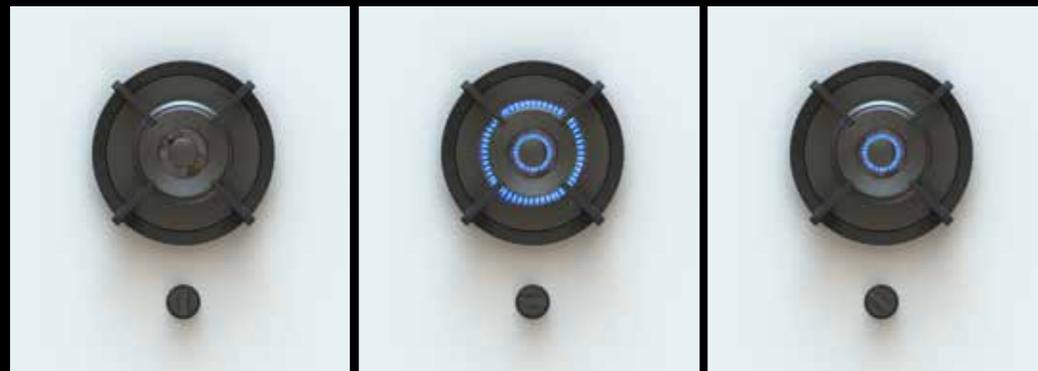
● **Combined simmer/stir fry burner**

Minimum output: 682 Btu/h
Maximum output: 17061 Btu/h
Diameter: \varnothing 10 $\frac{5}{8}$ inches
Automatic ignition: ✓
Flame protection: ✓

The burners

Stir fry or simmer: one burner, one knob.

The combined simmer/stir fry burner is unique: high flame stir frying as well as simmering functions in a single burner. Use only the inner small ring to simmer or both rings to cook over a high flame. Both rings are controlled by the same knob.



Burner off

Knob at half open position:
high flame

Knob at full open position:
low flame



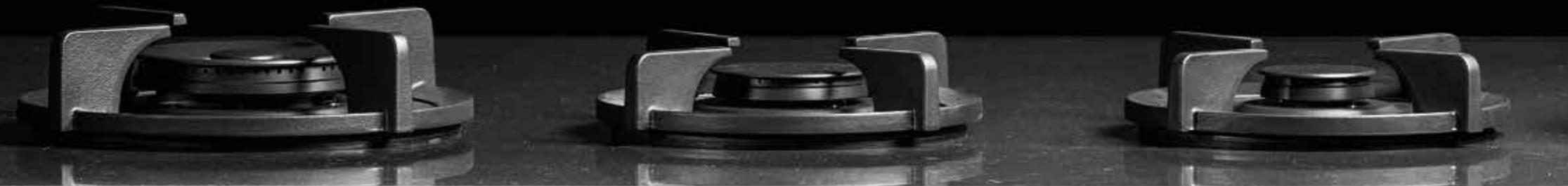
The burners

Select your favorite material.



● **Professional Edition**

Burners of heavy brass. For those who wish to cook in style.



● **Black Edition***

Black enameled brass burners. Handsome and refined.

**See price list for availability*





Control knobs

Top Side.

● PITT cooking models with Top Side controls have the control knobs installed on the surface of the countertop.

- Aluminum knob
- Minimalist design
- Soft touch surface
- Silky feel



Accessories

Stir frying the way it's really meant to be.

The PITT wok ring provides ideal stir fry effectiveness. Inspired by Chinese wok technique, its three “arms” maintain the stability of the wok at all times during use. The precisely calculated height and rounding of the ring assure superior flame distribution that heats the wok just right. Efficient and powerful cooking at high heat.

The wok ring is designed specifically for use on the combined simmer/stir fry burner.



Homeware

PITT Pan.

A handsome, robust Dutch oven made of enameled cast iron with a built in thermometer. Extraordinary: the pan is made of 100% recycled Dutch iron, such as train rails and old bridges.

Select the right temperature to poach (149°F), heat (167°F), braise (176°F), steam, smoke, or cook (212°F) or pan fry (230°F).

- Extra thick bottom: perfect heat distribution
- Suitable for use with all heat sources and oven safe
- Diameter: 11 inches







the perfect

balance

“The PITT Pan is the perfect balance between gorgeous design and top quality. The fact that it is made in the Netherlands and made of 100% recycled material makes this product perfect. I want nothing else in my kitchen.”

— Sidney Schutte
2 star Michelin Chef





Model: Colo / Professional Edition



Select your ideal configuration.

PITT cooking offers an assortment of 20 different configurations. All of these can also be combined with one another. Your ideal custom cooking setup to suit your personal cooking style and the space available in your kitchen.

How do I select the right model?

Step 1: Decide on the number of burners desired

Thanks to the generous space available between burners, you can use them all at once at any time.

Step 2: Choose your ideal configuration (or combine)

Models are composed of three different burner sizes: small, medium and simmer/stir fry.

Step 3: Select your favorite burner material

- Professional (brass burners)
- Black (black burners)*

*See price list for availability

 <p style="text-align: right;">Page 76</p>	 <p style="text-align: right;">Page 77</p>	 <p style="text-align: right;">Page 78</p>
<p>Model Akan Number of burners 1 Type of burners 1x Small Min. cabinet width 11 13/16 inches</p>	<p>Model Altar Number of burners 1 Type of burners 1x Medium Min. cabinet width 11 13/16 inches</p>	<p>Model Azuma Number of burners 1 Type of burners 1x Simmer/Stir Fry Min. cabinet width 11 13/16 inches</p>
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Model Cima
Number of burners 3
Type of burners 1x Small, 1x Medium, 1x Simmer/Stir Fry
Min. cabinet width 23 3/8 inches



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Model Capital
Number of burners 3
Type of burners 1x Small, 1x Medium, 1x Simmer/Stir Fry
Min. cabinet width 23 3/8 inches



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Model Dempo
Number of burners 4
Type of burners 1x Small, 1x Medium, 2x Simmer/Stir Fry
Min. cabinet width 35 7/16 inches



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Model Elbrus
Number of burners 5
Type of burners 2x Small, 2x Medium, 1x Simmer/Stir Fry
Min. cabinet width 35 7/16 inches



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Model Cusin
Number of burners 3
Type of burners 1x Medium, 2x Simmer/Stir Fry
Min. cabinet width 35 7/16 inches



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Model Colo
Number of burners 3
Type of burners 1x Small, 2x Simmer/Stir Fry
Min. cabinet width 35 7/16 inches



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Model Enep
Number of burners 5
Type of burners 2x Small, 2x Medium, 1x Simmer/Stir Fry
Min. cabinet width 35 7/16 inches



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Model Ebeko
Number of burners 5
Type of burners 2x Small, 2x Medium, 1x Simmer/Stir Fry
Min. cabinet width 35 7/16 inches



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Model Danau
Number of burners 4
Type of burners 1x Small, 1x Medium, 2x Simmer/Stir Fry
Min. cabinet width 47 1/4 inches



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Model Drum
Number of burners 4
Type of burners 1x Small, 1x Medium, 2x Simmer/Stir Fry
Min. cabinet width 47 1/4 inches



Page 95

Model Foessa
Number of burners 6
Type of burners 2x Small, 2x Medium, 2x Simmer/Stir Fry
Min. cabinet width 47 1/4 inches

Please note:

- All models are available in Professional or Black* Edition, and with Top Side knobs.
- All models can be combined with one another.
- Each model with a Simmer/Stir Fry burner is provided with a separate wok ring.

PITT cooking Assortment







Inspiration

The stuff that dreams are made of.

We at PITT cooking take great pride in being a part of the dream.





Contact

For questions or advice.

Do you have questions or need information that has not been addressed in this material? Feel free to contact us. We're here to help!

✉ info@pittcookingsystems.com

☎ 203 900 1124

🌐 www.pittcookingsystems.com



📍 **PITT cooking Systems**

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Sources

Page	Reference
Cover	Krautkopf
6	Manola van Leeuwe/Fotografie Plus
12-13	Spekken Interieur
14-15	Fred Constant
16-17	Kitchen Concepts
18-19	Chef's Line
22-23	<i>From left to right:</i> Fred Constant, LOFT Interieurs - Wave Design in collaboration with Manola van Leeuwe/Fotografie Plus, Houtmerk, Vipp, Sense Keukens, Lume, Krautkopf, Kitchen Concepts, Vipp, NOMAA, Kolenik, Cesar
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72-73	The Living Kitchen by Paul van de Kooi

All remaining images are the property of PITT cooking Netherlands and photography is by Victor van Leeuwen of LevendEcht.

Online resources

— About PITT cooking



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— Inspiration/projects





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Akan

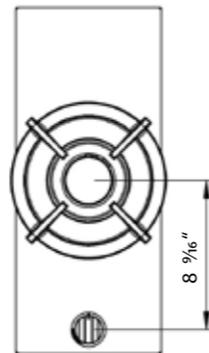


Model name	Akan
Output	1x 6142 Btu/h
Measurements of unit	L: 19 ¹³ / ₁₆ inches W: 8 ⁹ / ₁₆ inches H: 3 ¹ / ₂ inches
Total height	4 ¹ / ₁₆ inches (incl. supports)
Min. cabinet width	11 ¹³ / ₁₆ inches
Min. counter depth	23 ⁵ / ₈ inches
Countertop thickness	² / ₁₆ - 1 ³ / ₈ inches
Gas	Natural Gas / LPG (Propane)
Burner material	Professional Black*

*See price list for availability

Top view | Akan Top Side

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Altar

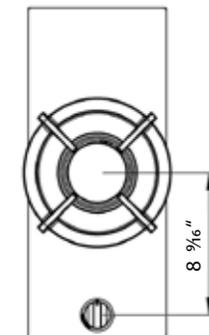


Model name	Altar
Output	1x 10236 Btu/h
Measurements of unit	L: 19 ¹³ / ₁₆ inches W: 8 ⁹ / ₁₆ inches H: 3 ¹ / ₂ inches
Total height	4 ¹ / ₁₆ inches (incl. supports)
Min. cabinet width	11 ¹³ / ₁₆ inches
Min. counter depth	23 ⁵ / ₈ inches
Countertop thickness	² / ₁₆ - 1 ³ / ₈ inches
Gas	Natural Gas / LPG (Propane)
Burner material	Professional Black*

*See price list for availability

Top view | Altar Top Side

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Azuma

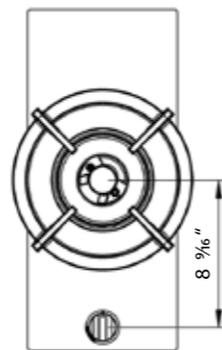


Model name	Azuma
Output	1x 17061 Btu/h
Measurements of unit	L: 19 ¹³ / ₁₆ inches W: 8 ⁶ / ₁₆ inches H: 3 ¹ / ₂ inches
Total height	4 ¹ / ₁₆ inches (incl. supports)
Min. cabinet width	11 ¹³ / ₁₆ inches
Min. counter depth	23 ⁵ / ₈ inches
Countertop thickness	² / ₁₆ - 1 ³ / ₈ inches
Gas	Natural Gas / LPG (Propane)
Burner material	Professional Black*

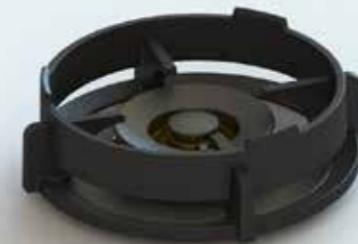
*See price list for availability

Top view | Azuma Top Side

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Air

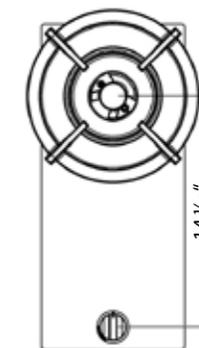


Model name	Air
Output	1x 17061 Btu/h
Measurements of unit	L: 19 ¹³ / ₁₆ inches W: 8 ⁶ / ₁₆ inches H: 3 ¹ / ₂ inches
Total height	4 ¹ / ₁₆ inches (incl. supports)
Min. cabinet width	11 ¹³ / ₁₆ inches
Min. counter depth	23 ⁵ / ₈ inches
Countertop thickness	² / ₁₆ - 1 ³ / ₈ inches
Gas	Natural Gas / LPG (Propane)
Burner material	Professional Black*

*See price list for availability

Top view | Air Top Side

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Baluran

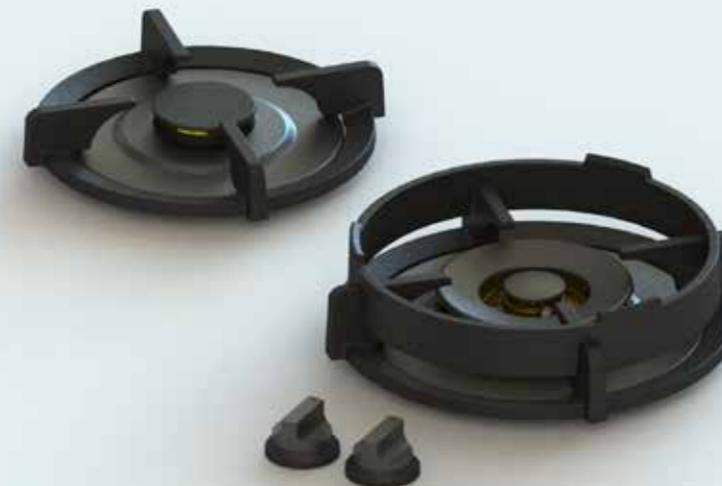


Model name	Baluran
Output	27297 Btu/h
Measurements of unit	L: 19 ¹³ / ₁₆ inches W: 21 inches H: 3 ¹ / ₂ inches
Total height	4 ¹ / ₁₆ inches (incl. supports)
Min. cabinet width	23 ⁵ / ₈ inches
Min. counter depth	23 ⁵ / ₈ inches
Countertop thickness	² / ₁₆ - 1 ³ / ₈ inches
Gas	Natural Gas / LPG (Propane)
Burner material	Professional Black*

*See price list for availability



Bennett

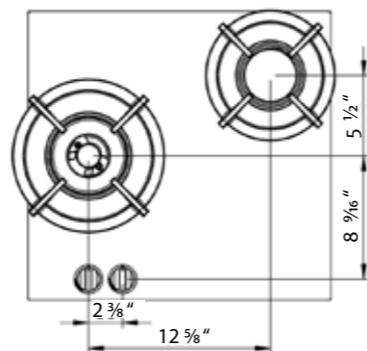


Model name	Bennett
Output	23203 Btu/h
Measurements of unit	L: 19 ¹³ / ₁₆ inches W: 21 inches H: 3 ¹ / ₂ inches
Total height	4 ¹ / ₁₆ inches (incl. supports)
Min. cabinet width	23 ⁵ / ₈ inches
Min. counter depth	23 ⁵ / ₈ inches
Countertop thickness	² / ₁₆ - 1 ³ / ₈ inches
Gas	Natural Gas / LPG (Propane)
Burner material	Professional Black*

*See price list for availability

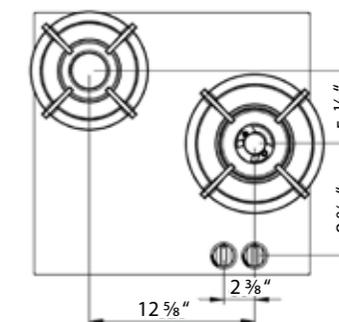
Top view | Baluran Top Side

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Top view | Bennett Top Side

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Baula



Model name	Baula
Output	23203 Btu/h
Measurements of unit	L: 15 7/8 inches W: 21 inches H: 3 1/2 inches
Total height	4 1/16 inches (incl. supports)
Min. cabinet width	23 5/8 inches
Min. counter depth	23 5/8 inches
Countertop thickness	2/16 - 1 3/8 inches
Gas	Natural Gas / LPG (Propane)
Burner material	Professional Black*

*See price list for availability



Bely

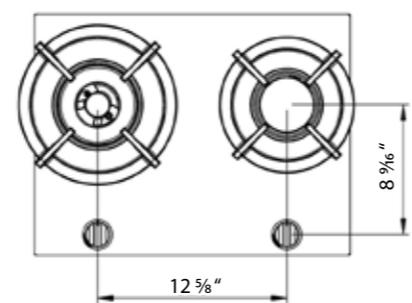


Model name	Bely
Output	23203 Btu/h
Measurements of unit	L: 15 7/8 inches W: 21 inches H: 3 1/2 inches
Total height	4 1/16 inches (incl. supports)
Min. cabinet width	23 5/8 inches
Min. counter depth	23 5/8 inches
Countertop thickness	2/16 - 1 3/8 inches
Gas	Natural Gas / LPG (Propane)
Burner material	Professional Black*

*See price list for availability

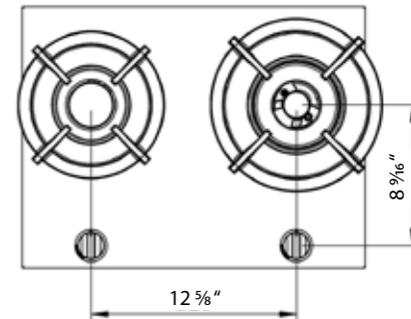
Top view | Baula Top Side

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Top view | Bely Top Side

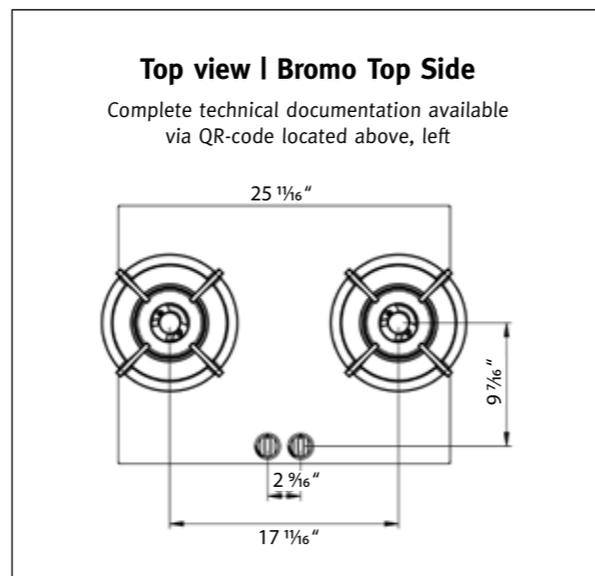
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Bromo

Model name	Bromo
Output	34122 Btu/h
Measurements of unit	L: 15 7/8 inches W: 25 1/16 inches H: 3 1/2 inches
Total height	4 1/16 inches (incl. supports)
Min. cabinet width	27 9/16 inches
Min. counter depth	23 5/8 inches
Countertop thickness	2/16 - 1 3/8 inches
Gas	Natural Gas / LPG (Propane)
Burner material	Professional Black*

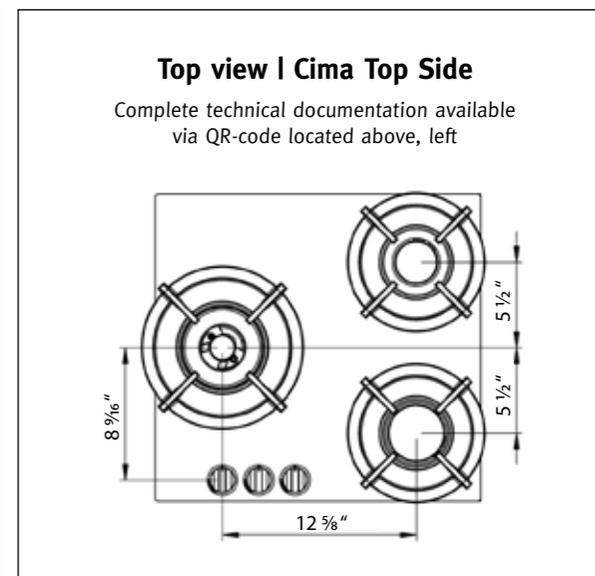


*See price list for availability



Cima

Model name	Cima
Output	33439 Btu/h
Measurements of unit	L: 19 13/16 inches W: 21 inches H: 3 1/2 inches
Total height	4 1/16 inches (incl. supports)
Min. cabinet width	23 5/8 inches
Min. counter depth	23 5/8 inches
Countertop thickness	2/16 - 1 3/8 inches
Gas	Natural Gas / LPG (Propane)
Burner material	Professional Black*



*See price list for availability



Capital

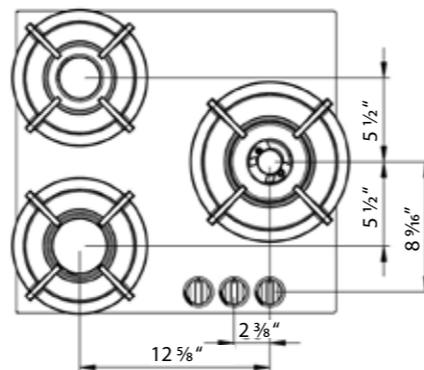


Model name	Capital
Output	33439 Btu/h
Measurements of unit	L: 19 ¹³ / ₁₆ inches W: 21 inches H: 3 ¹ / ₂ inches
Total height	4 ¹ / ₁₆ inches (incl. supports)
Min. cabinet width	23 ⁵ / ₈ inches
Min. counter depth	23 ⁵ / ₈ inches
Countertop thickness	² / ₁₆ - 1 ³ / ₈ inches
Gas	Natural Gas / LPG (Propane)
Burner material	Professional Black*

*See price list for availability

Top view | Capital Top Side

Complete technical documentation available via QR-code located above, left



Cusin

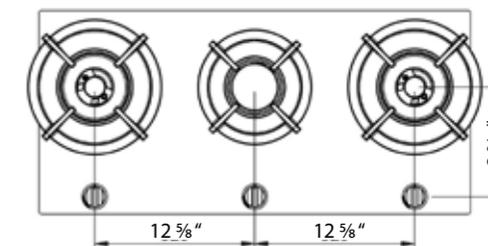


Model name	Cusin
Output	44358 Btu/h
Measurements of unit	L: 15 ⁷ / ₈ inches W: 33 ⁹ / ₁₆ inches H: 3 ¹ / ₂ inches
Total height	4 ¹ / ₁₆ inches (incl. supports)
Min. cabinet width	35 ⁷ / ₁₆ inches
Min. counter depth	23 ⁵ / ₈ inches
Countertop thickness	² / ₁₆ - 1 ³ / ₈ inches
Gas	Natural Gas / LPG (Propane)
Burner material	Professional Black*

*See price list for availability

Top view | Cusin Top Side

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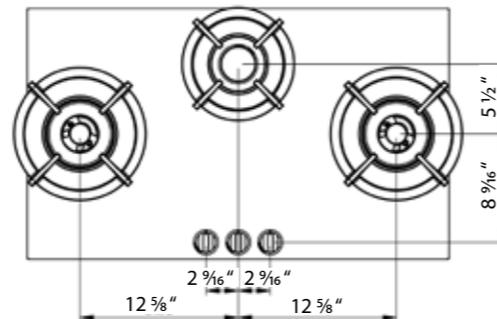
Colo



Model name	Colo
Output	40264 Btu/h
Measurements of unit	L: 19 ¹³ / ₁₆ inches W: 33 ⁹ / ₁₆ inches H: 3 ¹ / ₂ inches
Total height	4 ¹ / ₁₆ inches (incl. supports)
Min. cabinet width	35 ⁷ / ₁₆ inches
Min. counter depth	23 ⁵ / ₈ inches
Countertop thickness	² / ₁₆ - 1 ³ / ₈ inches
Gas	Natural Gas / LPG (Propane)
Burner material	Professional Black*

Top view | Colo Top Side

Complete technical documentation available via QR-code located above, left



*See price list for availability

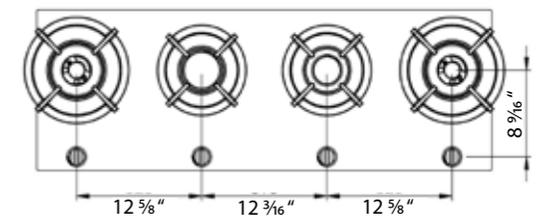
Danau



Model name	Danau
Output	50500 Btu/h
Measurements of unit	L: 15 ⁷ / ₈ inches W: 45 ⁹ / ₁₆ inches H: 3 ¹ / ₂ inches
Total height	4 ¹ / ₁₆ inches (incl. supports)
Min. cabinet width	47 ¹ / ₄ inches
Min. counter depth	23 ⁵ / ₈ inches
Countertop thickness	² / ₁₆ - 1 ³ / ₈ inches
Gas	Natural Gas / LPG (Propane)
Burner material	Professional Black*

Top view | Danau Top Side

Complete technical documentation available via QR-code located above, left



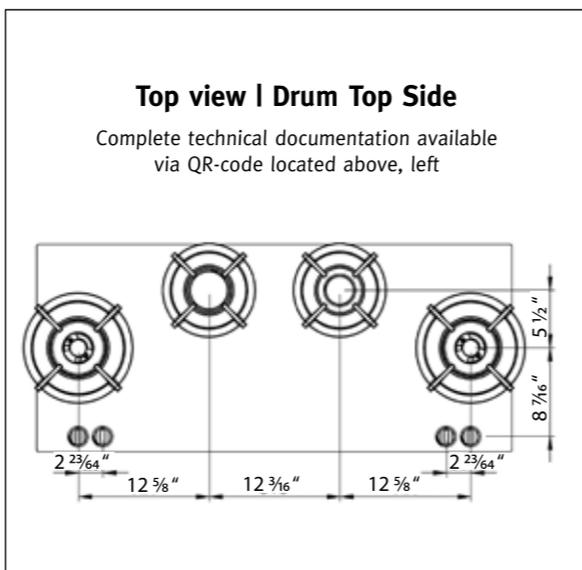
*See price list for availability



Drum



Model name	Drum
Output	50500 Btu/h
Measurements of unit	L: 19 ¹³ / ₁₆ inches W: 45 ⁹ / ₁₆ inches H: 3 ¹ / ₂ inches
Total height	4 ¹ / ₁₆ inches (incl. supports)
Min. cabinet width	47 ¹ / ₄ inches
Min. counter depth	23 ⁵ / ₈ inches
Countertop thickness	² / ₁₆ - 1 ³ / ₈ inches
Gas	Natural Gas / LPG (Propane)
Burner material	Professional Black*



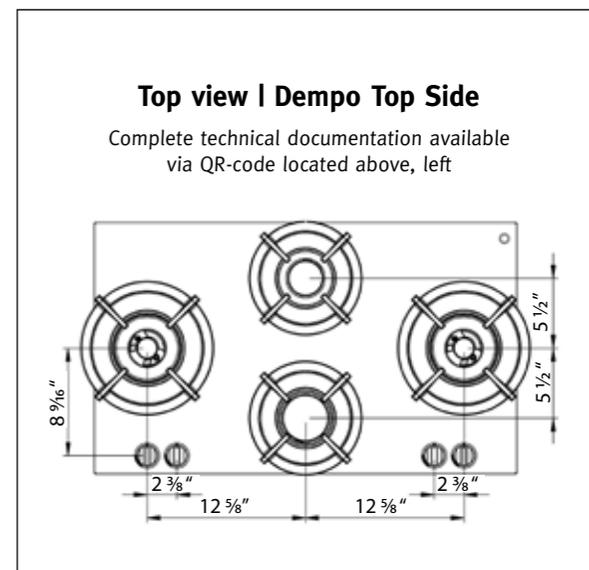
*See price list for availability



Dempo



Model name	Dempo
Output	50500 Btu/h
Measurements of unit	L: 19 ¹³ / ₁₆ inches W: 33 ⁹ / ₁₆ inches H: 3 ¹ / ₂ inches
Total height	4 ¹ / ₁₆ inches (incl. supports)
Min. cabinet width	35 ⁷ / ₁₆ inches
Min. counter depth	23 ⁵ / ₈ inches
Countertop thickness	² / ₁₆ - 1 ³ / ₈ inches
Gas	Natural Gas / LPG (Propane)
Burner material	Professional Black*



*See price list for availability



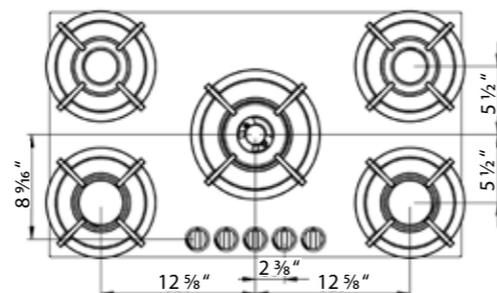
Elbrus



Model name	Elbrus
Output	49817 Btu/h
Measurements of unit	L: 19 13/16 inches W: 33 9/16 inches H: 3 1/2 inches
Total height	4 1/16 inches (incl. supports)
Min. cabinet width	35 7/16 inches
Min. counter depth	23 5/8 inches
Countertop thickness	2 1/16 - 1 3/8 inches
Gas	Natural Gas / LPG (Propane)
Burner material	Professional Black*

Top view | Elbrus Top Side

Complete technical documentation available via QR-code located above, left



*See price list for availability



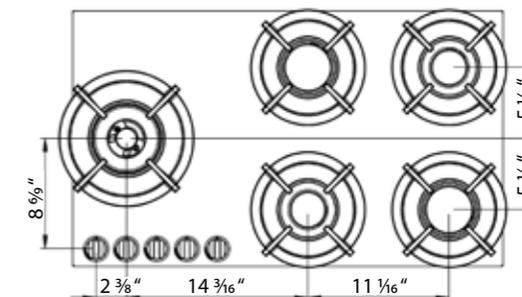
Enep



Model name	Enep
Output	49817 Btu/h
Measurements of unit	L: 19 13/16 inches W: 33 9/16 inches H: 3 1/2 inches
Total height	4 1/16 inches (incl. supports)
Min. cabinet width	35 7/16 inches
Min. counter depth	23 5/8 inches
Countertop thickness	2 1/16 - 1 3/8 inches
Gas	Natural Gas / LPG (Propane)
Burner material	Professional Black*

Top view | Enep Top Side

Complete technical documentation available via QR-code located above, left



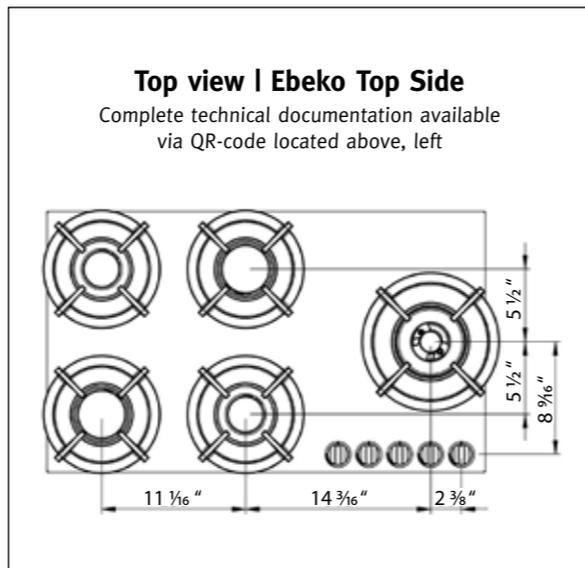
*See price list for availability



Ebeko



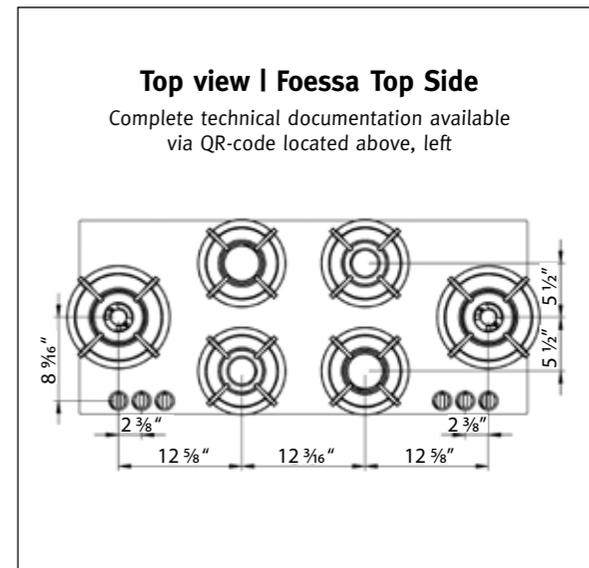
Model name	Ebeko
Output	49817 Btu/h
Measurements of unit	L: 19 ¹³ / ₁₆ inches W: 33 ⁹ / ₁₆ inches H: 3 ¹ / ₂ inches
Total height	4 ¹ / ₁₆ inches (incl. supports)
Min. cabinet width	35 ⁷ / ₁₆ inches
Min. counter depth	23 ⁵ / ₈ inches
Countertop thickness	² / ₁₆ - 1 ³ / ₈ inches
Gas	Natural Gas / LPG (Propane)
Burner material	Professional Black*

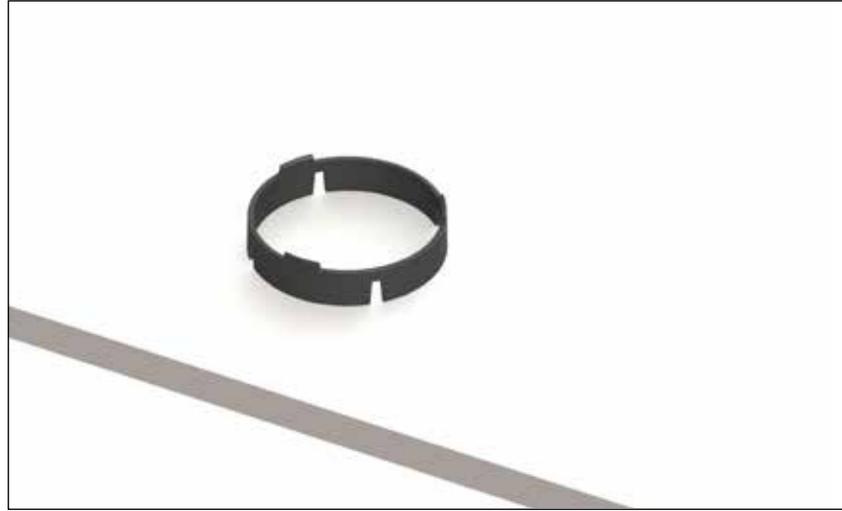


Foessa



Model name	Foessa
Output	66878 Btu/h
Measurements of unit	L: 19 ¹³ / ₁₆ inches W: 45 ⁹ / ₁₆ inches H: 3 ¹ / ₂ inches
Total height	4 ¹ / ₁₆ inches (incl. supports)
Min. cabinet width	47 ¹ / ₄ inches
Min. counter depth	23 ⁵ / ₈ inches
Countertop thickness	² / ₁₆ - 1 ³ / ₈ inches
Gas	Natural Gas / LPG (Propane)
Burner material	Professional Black*

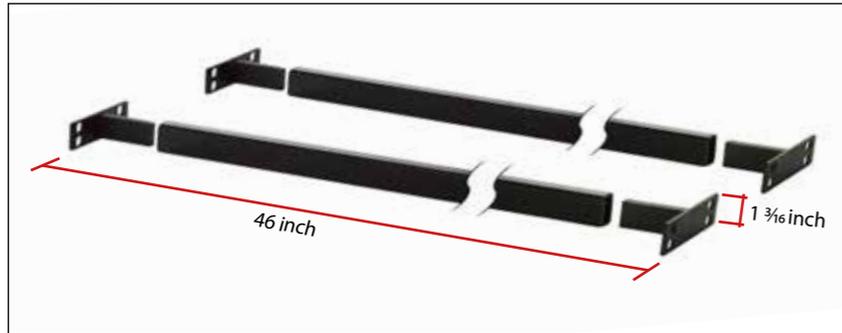
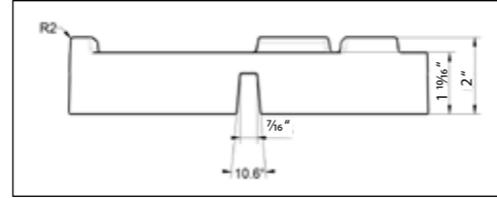




Wok ring

Included with every model that has 1 or more Simmer/Stir Fry burners.

Made of	Cast iron
Diameter	ø 9 1/16 inches
Height	2 inches



Support bars

1 set included with every module.

Made of	Powder coated steel
Length	46 inches
Height	1 3/16 inches



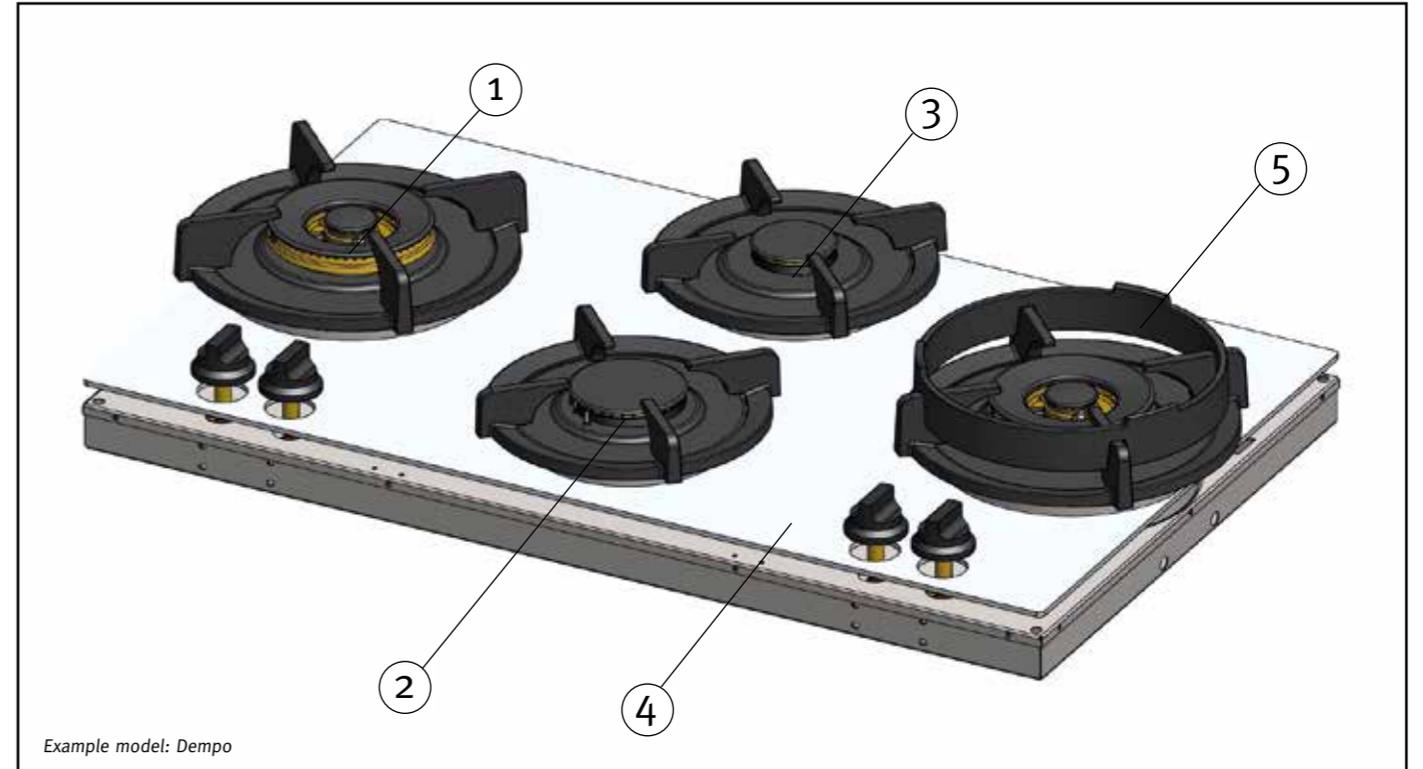
PITT Pan

With a built in thermometer. Also suitable for other cooking heat sources and for oven use.

Made of	Recycled cast iron
Diameter	ø 11 inches

The PITT cooking system

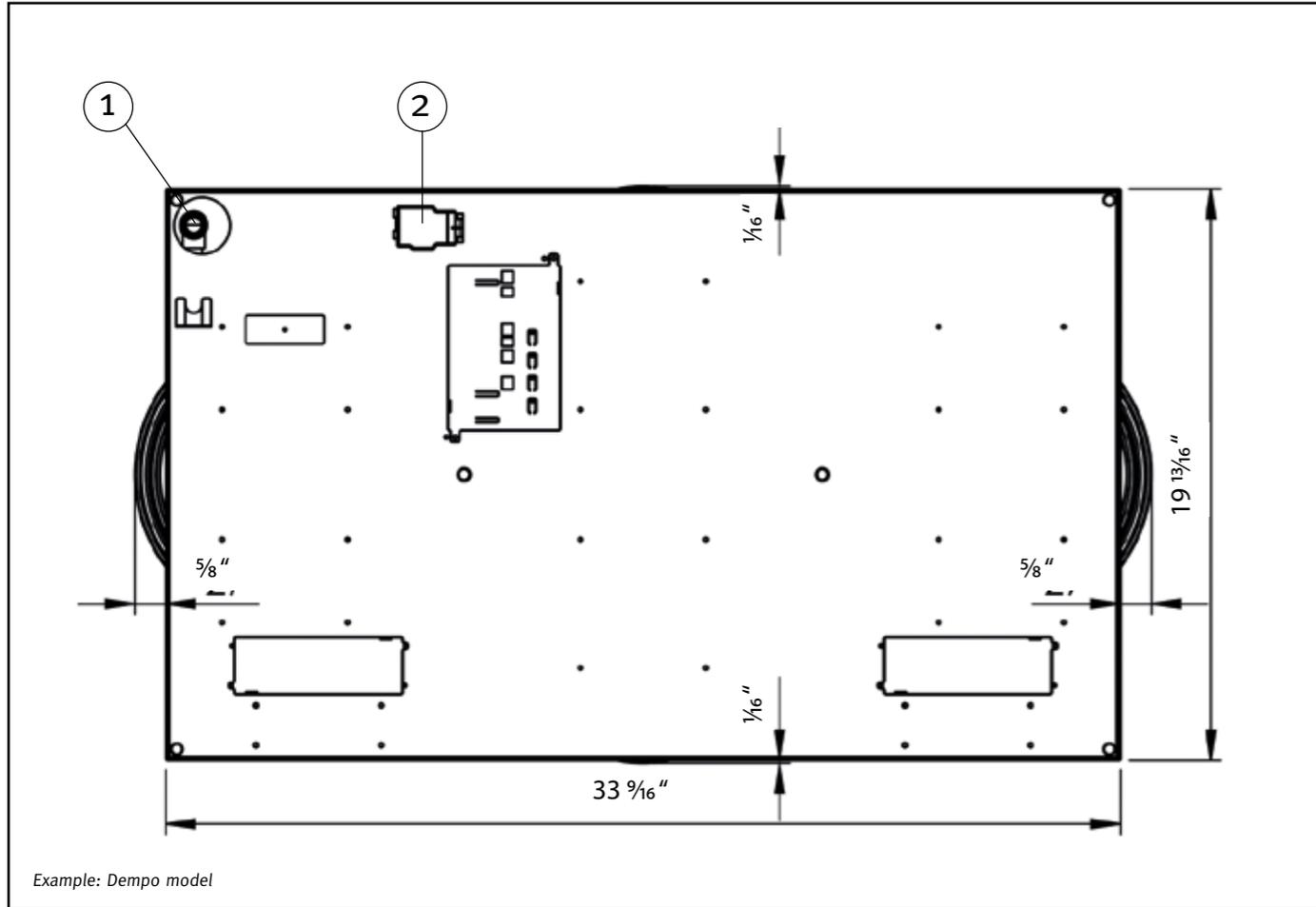
The PITT cooking module: top



Example model: Dempo

No.	Item	Page
1	Combined Simmer/Stir Fry burner	103
2	Medium burner	99
3	Small burner	99
4	Heat diffuser	See installation instructions, from page 117
5	Wok ring	104

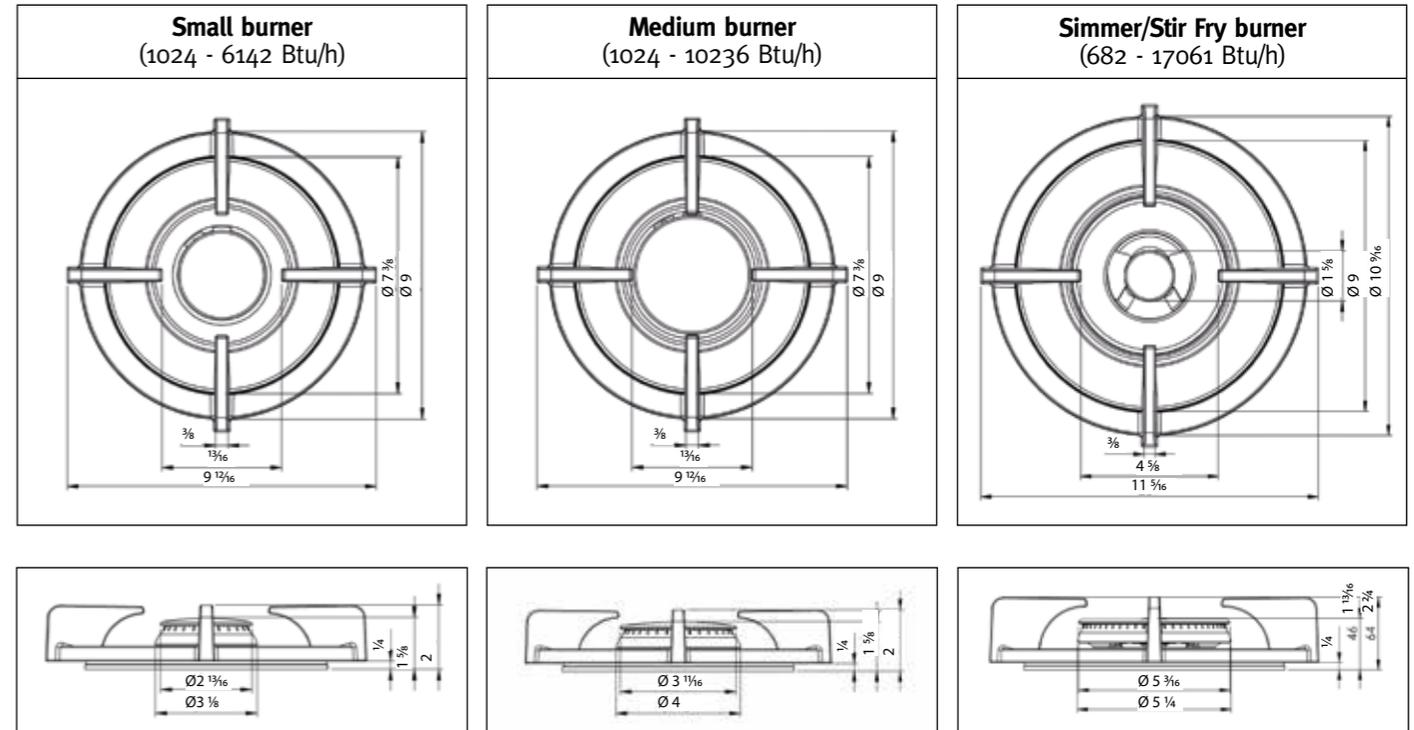
The PITT cooking module: underside



Number	Item	Page
1	Gas connection	106
2	Electrical connection	106

The burners

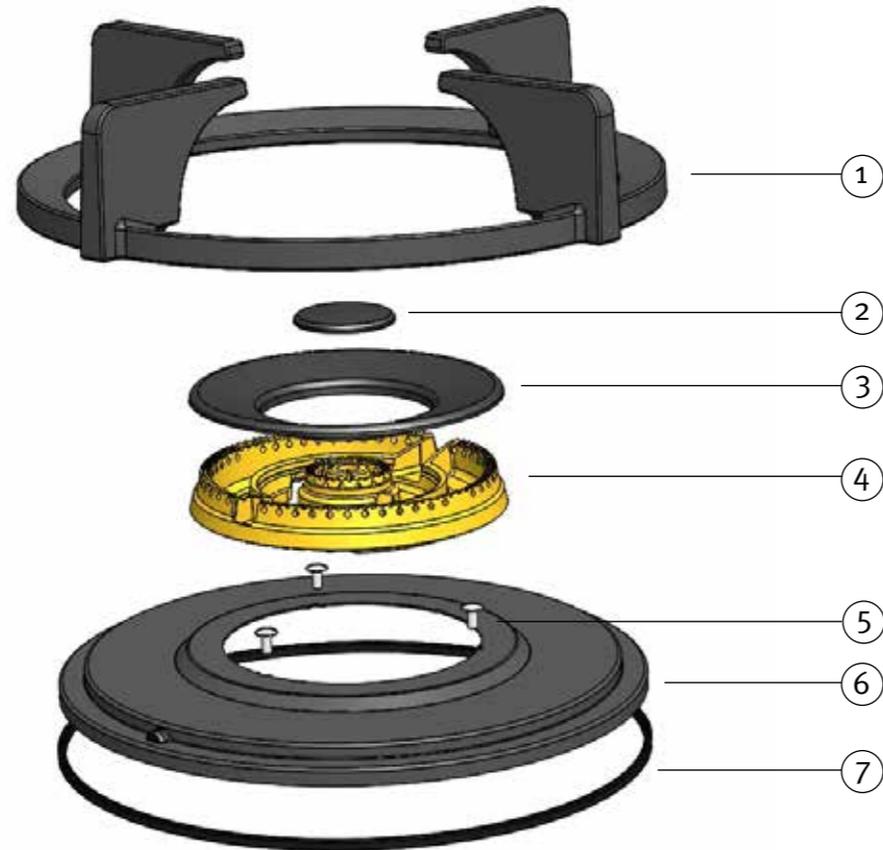
– Three types of burners: Small, Medium, Simmer/Stir Fry (combined)



Type of burner	Minimum output	Maximum output	Diameter	Material
Small burner	1024 Btu/h	6824 Btu/h	ø 9 1/16 inches	Professional Black*
Medium burner	1024 Btu/h	10236 Btu/h	ø 9 1/16 inches	Professional Black*
Simmer/Stir Fry burner (combined)	682 Btu/h	17061 Btu/h	ø 10 5/8 inches	Professional Black*

*See price list for availability

The burners



Example burner: Simmer/Stir Fry burner

No.	Item	Material
1	Grate	Enameled cast iron
2	Burner head flame distributor (cap)	Enameled cast iron
3	Burner head flame distributor (ring)	Enameled cast iron
4	Burner head flame distributor	Brass (Professional & Black*)

*See price list for availability

Burner function

– What makes the PITT cooking burner efficient?

In order to produce an efficient flame it is essential that the correct ratio and mixture of gas and oxygen is achieved. Correctly calibrated burning, gas pressure and gas composition produce a perfect blue flame. How is this achieved?

1) Calibration and calculation

- At PITT cooking the ratio of air flow and gas supply feed have been very precisely calculated and applied during the product design process: all the various (technical) parts within the cooking system are finely tuned to one another on the basis of these calculations.
- The PITT cooking system achieves precisely calculated gas supply feed by the orifices in accordance with the type of gas and gas pressure.

2) Airflow intake

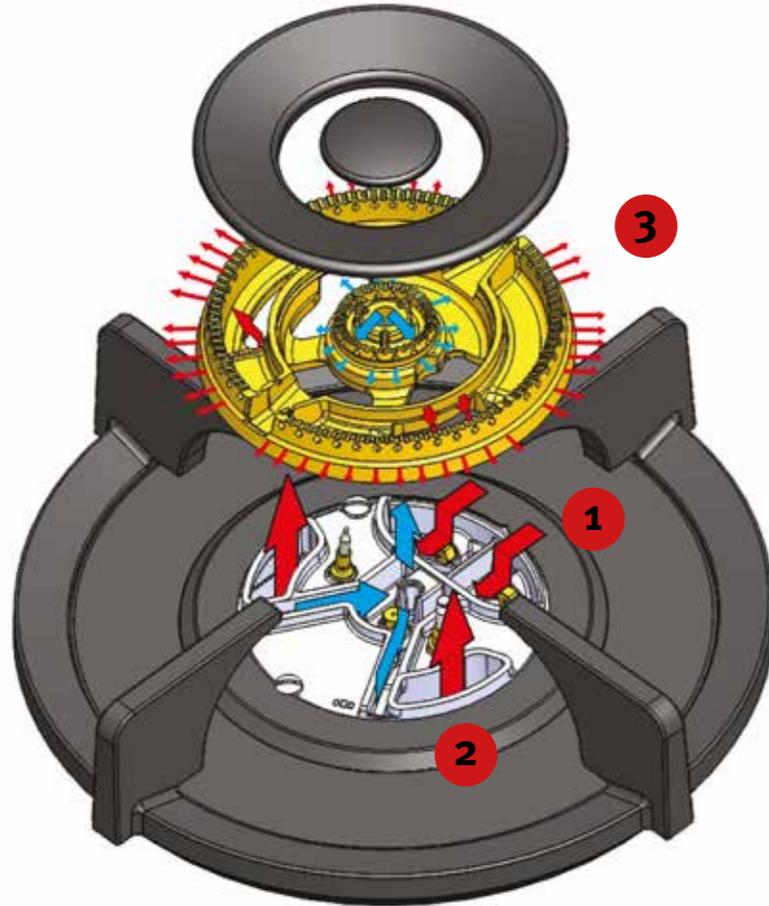
Delivery of oxygen is efficient:

- Air intake is different from that of other burners in that it comes from above and travels unimpeded to the burner. In this way there is neither resistance nor loss of air delivery. This results in very low gas usage by the burner.
- The floating grate further promotes optimal air delivery to the burner unit.

3) Testing

During the in-house production process each burner is tested for optimal function and efficiency with each type of gas and the applicable gas pressure for each.

Burner function



1

Gas flow is activated. Gas mixes with oxygen.

2

The gas-oxygen mixture is forced upwards.

3

The gas-oxygen mixture ignites and exits the burner head.

Simmer/Stir Fry burner

— How the combined Simmer/Stir Fry burner works

■ Gas supply feed



Control knob in closed position:
Gas supply off.



Control knob at the half open position:
Gas supply fully open.
Both rings are activated.



Control knob completely open:
Gas supply partially open.
Only the smaller ring is activated.

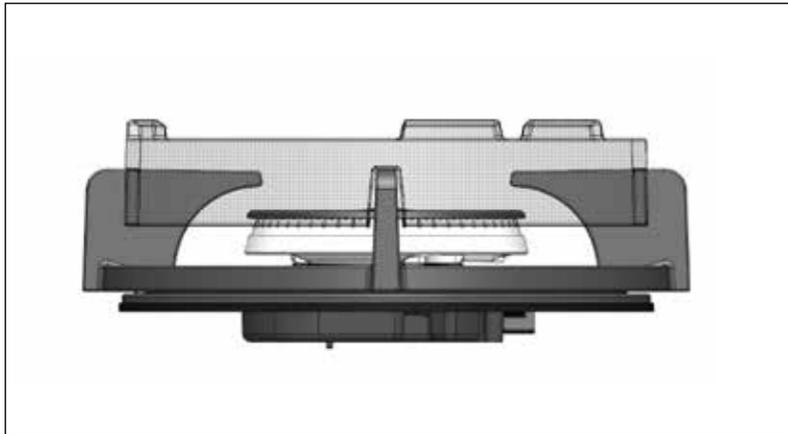
The combined Simmer/Stir Fry burner is controlled by a single knob:

- By opening the knob half way the gas supply goes to both rings: a large outer ring and a smaller inner ring. Both will ignite whereby a powerful, high (stir fry) flame results.
- By opening the knob to the fully open position gas is supplied only to the smaller inner ring. A small, gentle (simmering) flame results.

Wok ring

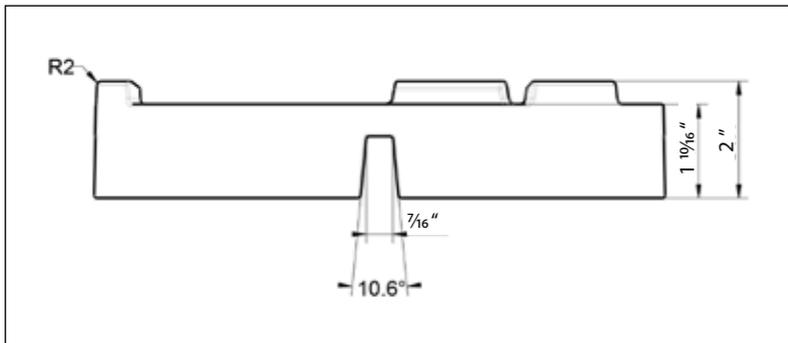
Important

- The PITT cooking wok ring is a separate accessory, especially designed for use on PITT burners with woks that have a rounded bottom.
- A PITT cooking wok ring is included with every model that has one or more Simmer/Stir Fry burners.



— Design and function

- Chinese wok stir fry technique is the basis for the design.
- The three extended arms offer a stable base to the rounded pan at all times.
- The precisely calculated height and rounding of the ring cause the flames to hit the pan with precise control at just the right place.
- The wok ring is designed for use on the PITT cooking Simmer/Stir Fry burner.



Countertop requirements

Important

- You will find the countertop requirements for PITT cooking models and information about making the countertop cutouts starting on page 109.

— Which materials are suitable for safe installation of PITT cooking modules?

Suitable

- ✓ Compact Board
- ✓ Quartz Composite
- ✓ Fenix NTM
- ✓ Concrete
- ✓ Glass
- ✓ Natural stone (e.g. Granite, marble)
- ✓ Stainless Steel
- ✓ Ceramic



Unsuitable

- ✗ Countertops with an HPL top layer (High Pressure Laminate)
- ✗ Solid wood
- ✗ Solid Surface

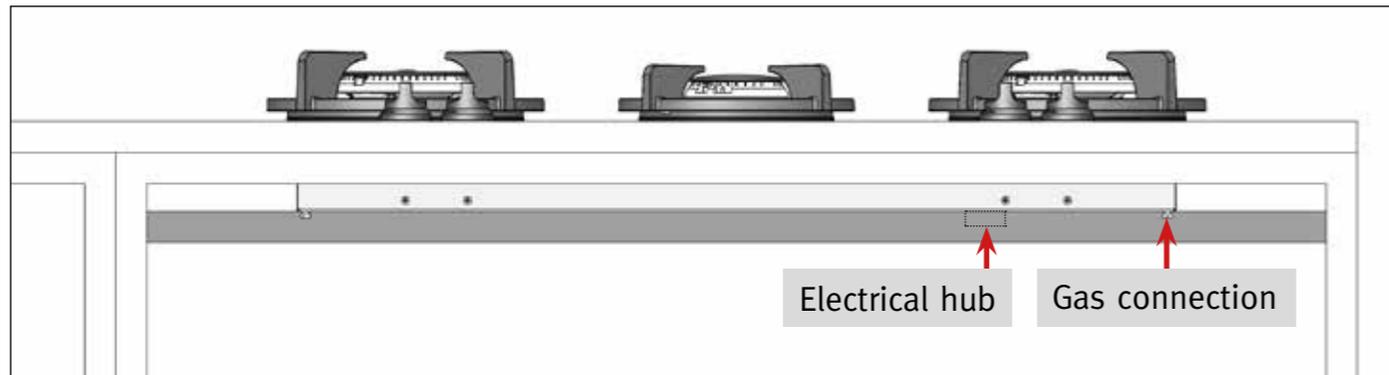


Gas and electrical connections

Important

- The shutoff valve, wall receptacle and plug must all remain within easy reach.
- Installation and connections must comply with all current local and state regulations. In this regard very close attention must be paid to ventilation requirements.

– Positioning of gas and electrical connections



– Gas

Suitable gas supplies	Natural gas LPG (Propane)
Type of connection	1/2" external thread

– Electricity

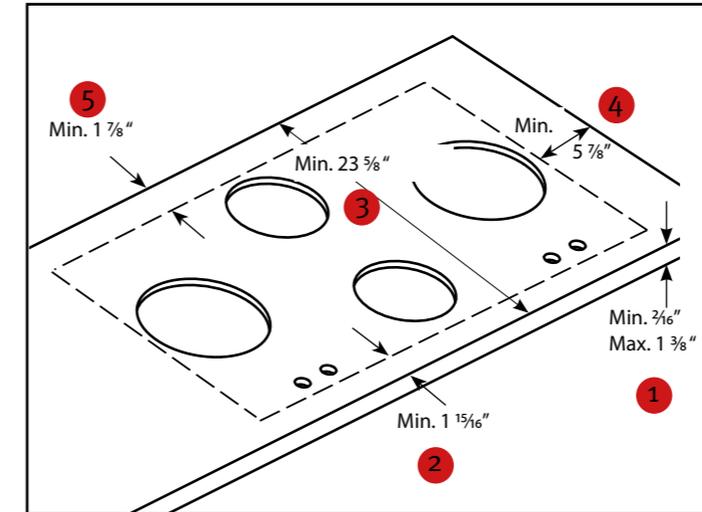
Voltage	220-110V (default) 1,5V (on request)
Wire length	59 inches

– Spark ignition and flame protection

Automatic ignition	✓
Flame protection (thermo couple)	✓

Construction measurements: Top Side

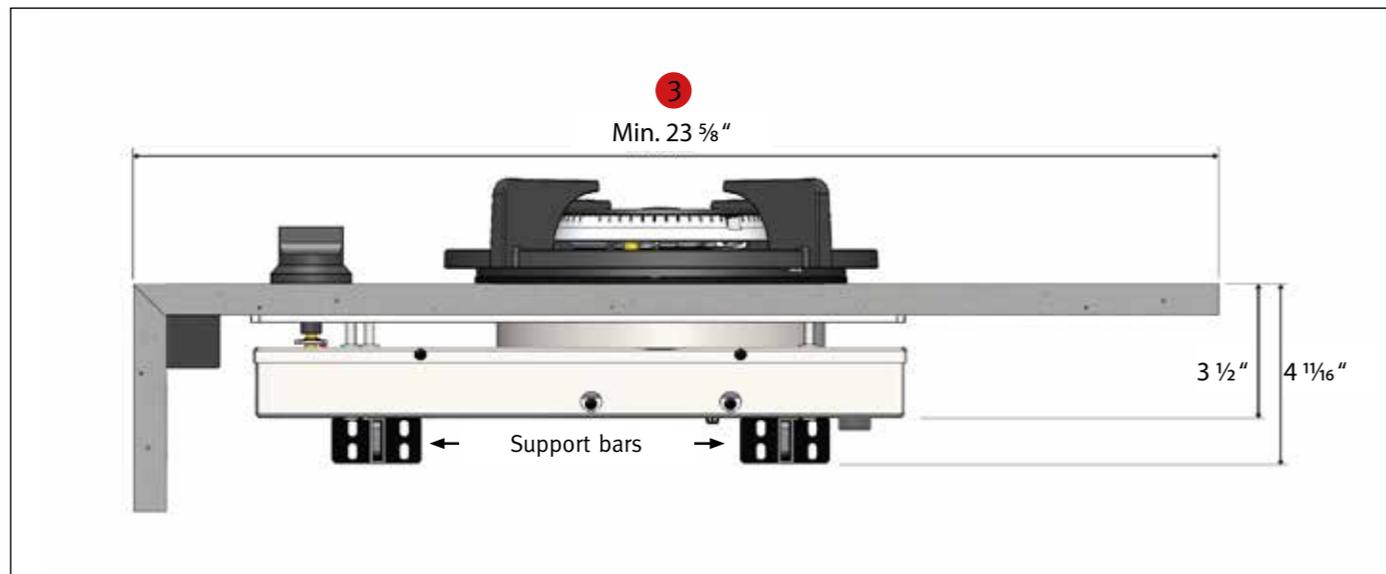
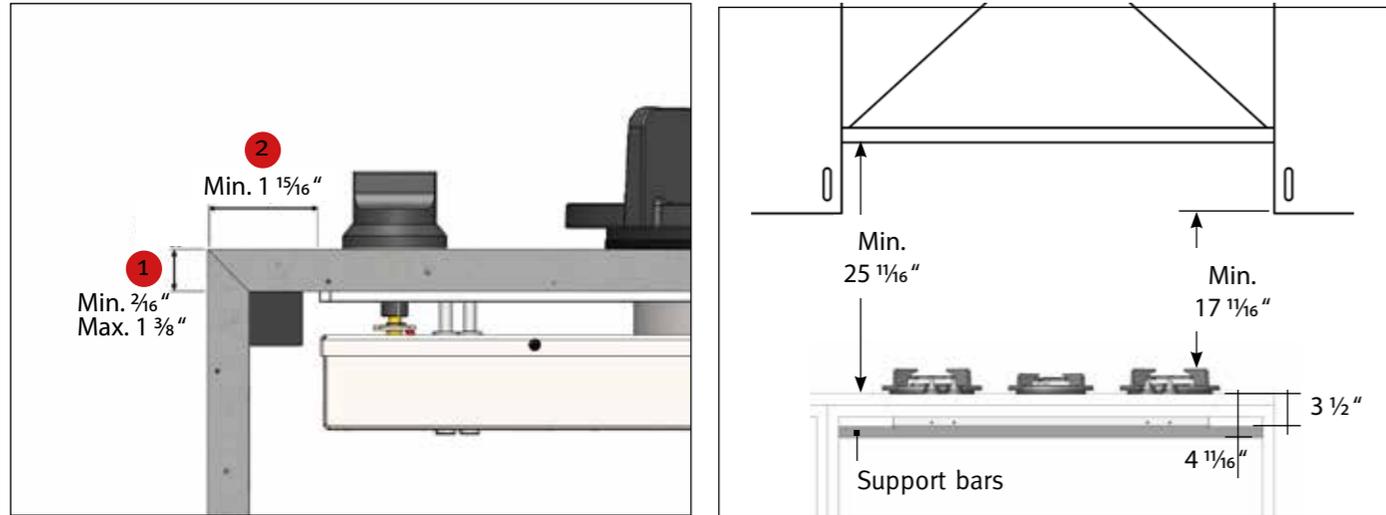
– Installation dimensions for Top Side models (measurements in inches)



1	Minimum thickness of countertop material (solid)	2/16 inches
	Minimum thickness of countertop material (solid)	6/16 inches
1	Maximum thickness of board material (solid)	1 3/8 inches
2	Minimum C-size	1 15/16 inches
3	Minimum depth of countertop	23 5/8 inches
4	Minimum distance from the sides of the countertop	5 7/8 inches
5	Minimum distance from the back of the countertop	1 7/8 inches

Construction measurements: Top Side

— Construction measurements for Top Side models (measurements in inches)



Cutouts

Cutout patterns

The cutouts in the countertop should be made by using the cutout pattern for the applicable model. Cutout patterns for all models can be found on page 127 under 'Downloads'. They are also on the PITT cooking website: pittcooking.com/usa/assortment (on the applicable model's page) or via pittcooking.com/usa/downloads.

— CAUTION!

- The inside of the cutout(s) must be smooth and even and must be carefully sanded (fig. A1). Irregularities can cause cracks (fig. A2).

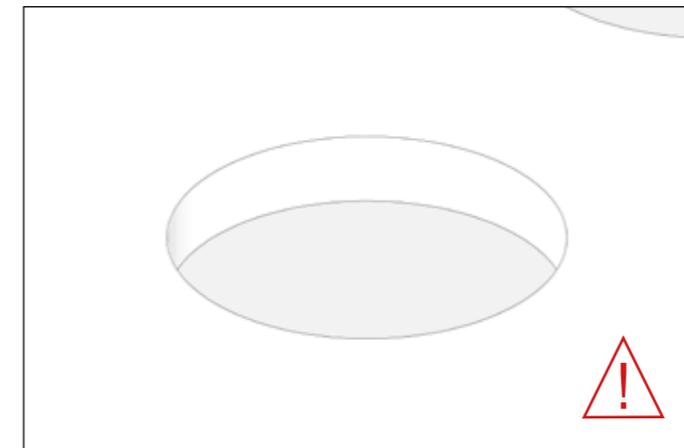


Fig. A1

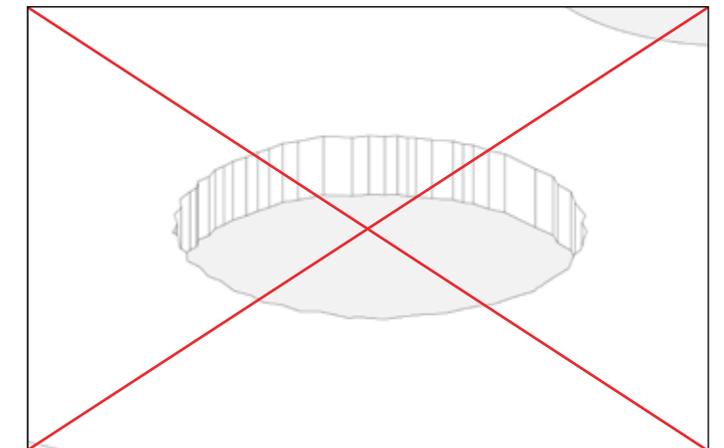


Fig. A2

Cutouts

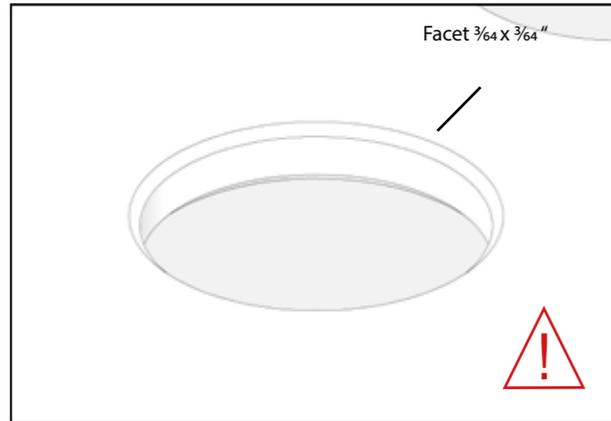


Fig. A3

- Create a very small $\frac{3}{64} \times \frac{3}{64}$ inches facet on both the upper and lower edges of the cutouts (Fig. A3).

- Glued connections and/or coupling joints may never intersect the cutout(s). Joints must be a minimum distance of $9 \frac{13}{16}$ inches from any cutout(s) (fig. A4 and fig. A5).

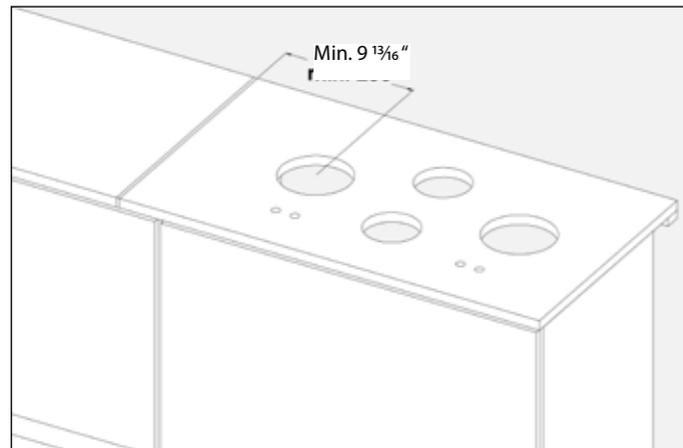


Fig. A4

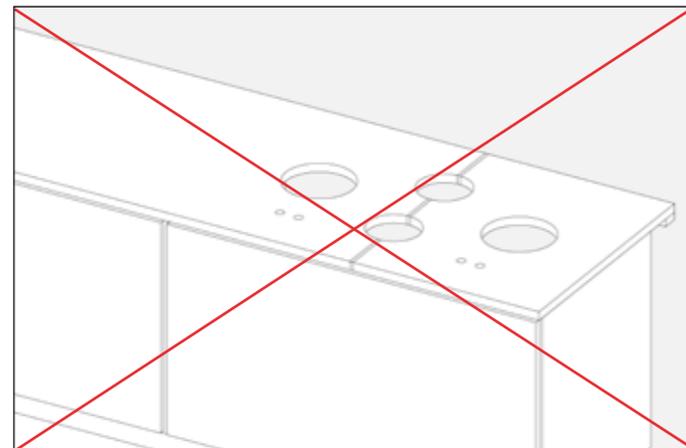
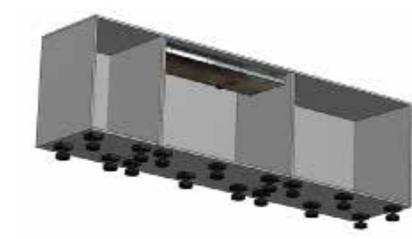
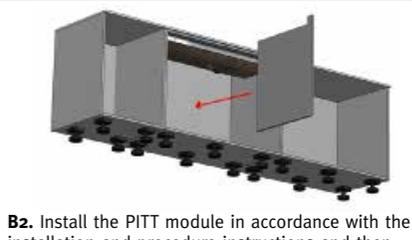
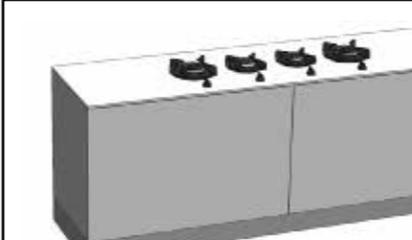
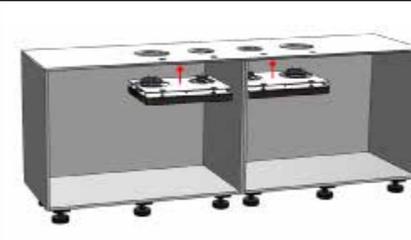
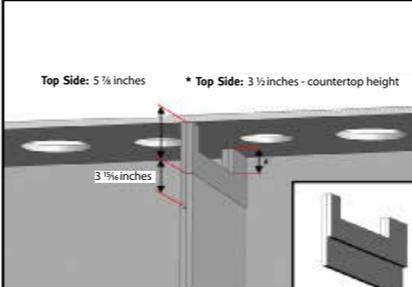
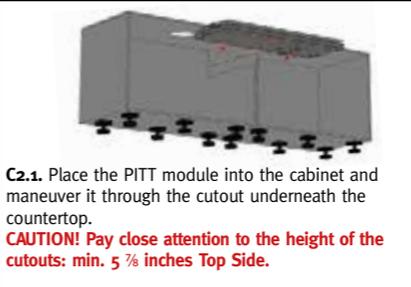
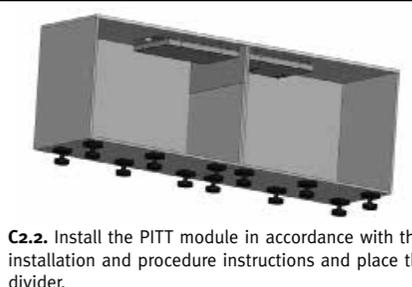
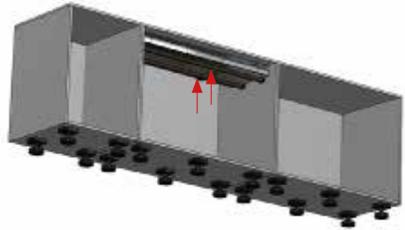


Fig. A5

Construction: checklist

 <p>Option A: 1 cabinet</p>	 <p>A1. Position the PITT module in the cabinet.</p>	 <p>A2. Install the PITT module in accordance with the installation and procedure instructions.</p>
 <p>Option B: 2 cabinets</p>	 <p>B1. Remove the center wall of the cabinet and place the PITT module into the cabinet.</p>	 <p>B2. Install the PITT module in accordance with the installation and procedure instructions and then slide the center wall back in by way of a routed groove.</p>
 <p>Option C: 2 cabinets</p>	 <p>C1. Place two individual PITT modules into the two cabinets.</p>	 <p>C1.2. Install the two PITT modules in accordance with the installation and procedure instructions.</p>
 <p>C2.1. Place the PITT module into the cabinet and maneuver it through the cutout underneath the countertop. CAUTION! Pay close attention to the height of the cutouts: min. 5 5/8 inches Top Side.</p>	 <p>C2.2. Install the PITT module in accordance with the installation and procedure instructions and place the divider.</p>	 <p>C2.2. Install the PITT module in accordance with the installation and procedure instructions and place the divider.</p>

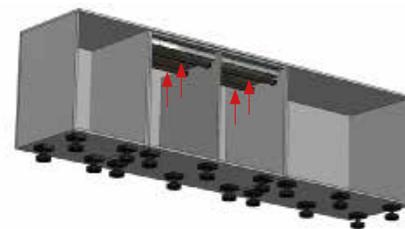
Construction: checklist



A3. Install the PITT cooking pair of support bars in accordance with the instructions.

Option A:

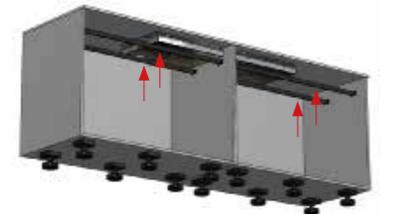
The module is installed within the breadth of one single cabinet. Pay attention to the proper positioning of the pair of support bars.



B3. Install the two pairs of PITT cooking support bars in accordance with the instructions.

Option B:

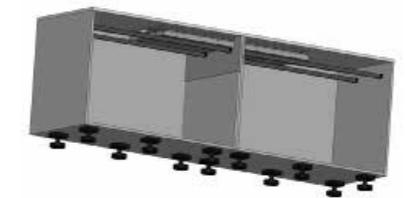
The module is installed over the junction of two cabinets. Provide for a removable divider via a routed groove.



C1.3. Install the two pairs of PITT cooking support bars in accordance with the instructions.

Option C1:

The module is installed over the junction of two cabinets. Combine two individual PITT modules each of which fits within the breadth of a single cabinet.



C2.3. Install the PITT support bars in accordance with the instructions.

Option C2:

The module is installed over the junction of two cabinets. Provide a removable divider that complies with the correct minimum heights.

Installation: requirements

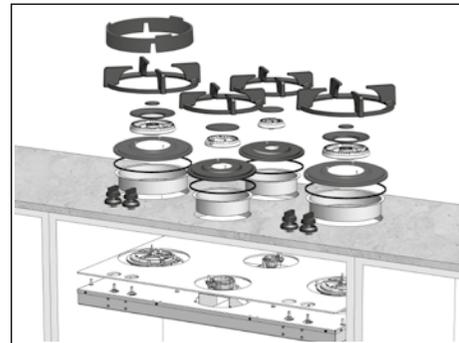
Important

- It is extremely important to assure that a PITT cooking module is removable in the event that service is required. In order to verify that a module adheres to established construction requirements please see the construction checklist on page 114.
- In order to avoid sagging of the countertop it is essential to support it by installing the support bars provided. Instructions for installation of the support bars can be found on page 120.
- The underside of the countertop material must be completely smooth in order for contact between the heat diffuser and the countertop to be uninterrupted.

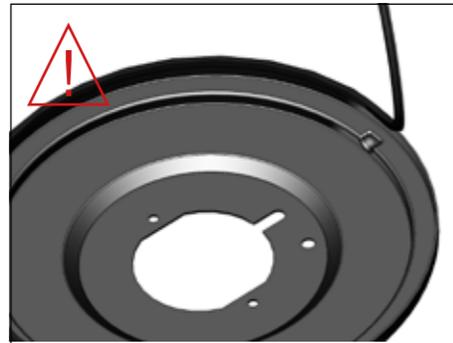
Installation of a Top Side module

Below you will find a step by step guide to the installation of a PITT cooking module with Top Side controls.

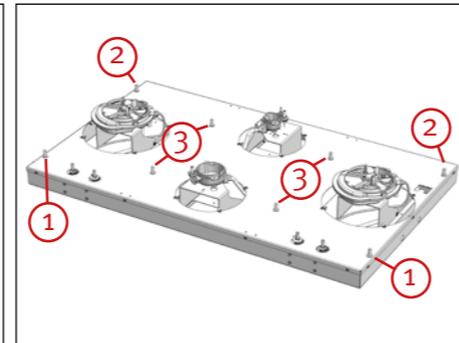
 **In order to protect the guarantee and assure proper functioning of the cooking unit, it is essential to follow and execute the installation guidelines precisely.**



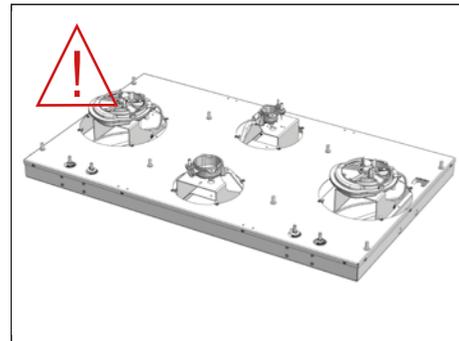
1. Overview of all parts.



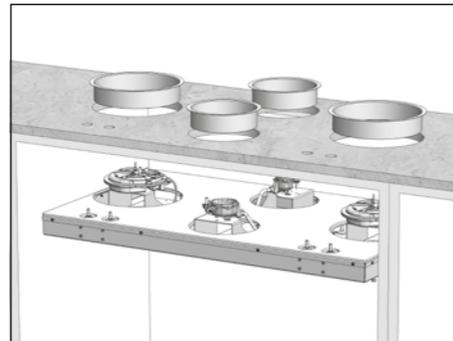
2. Carefully press the sealing ring over the edge of the heat shield. Check whether the ring is sealed completely and evenly.



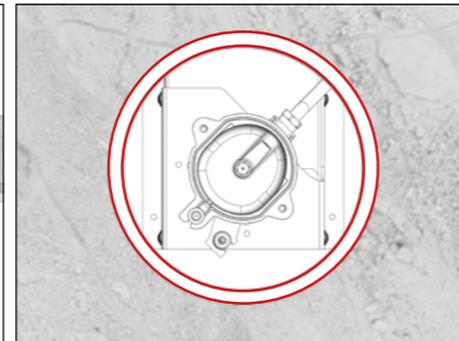
3. Overview of the mounting screws. These are separated into 3 groups and will come into play later in the instructions.



4. Unscrew all the mounting screws to approximately 1/8 inch above the unit surface. Then put the heat diffuser in place on the unit.



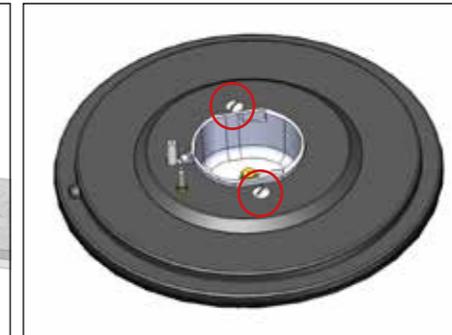
5. Place the flanges in the proper openings and carefully position the unit under the countertop. Check whether the heat diffuser is properly positioned.



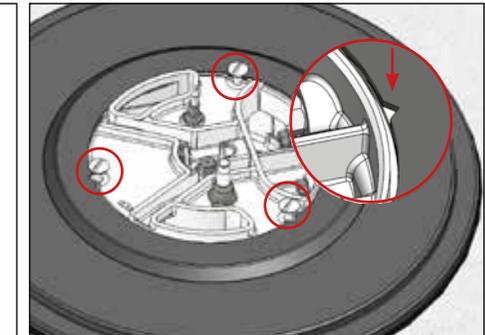
6. Check whether the flanges are centered in the cutouts. Attention: if they are not, then the flanges will not function properly.



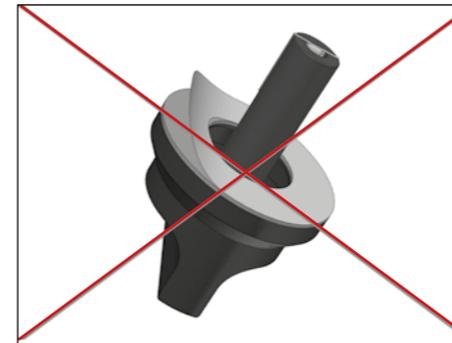
7. Position the heat shields, with the sealing rings in place (step 2), onto the burners and screw them into position with the screws provided.



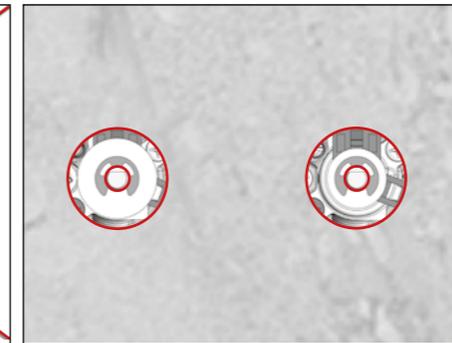
8. The heat shields of the 6824 Btu/h and 10236 Btu/h burners are secured with two screws and may only be secured in this manner.



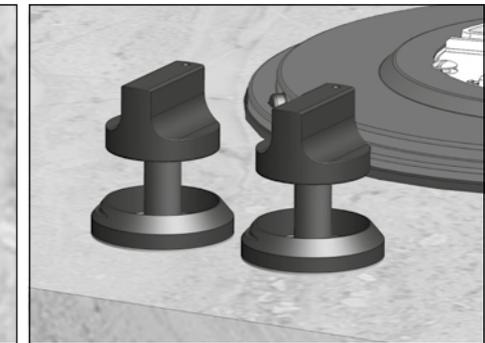
9. With the Simmer/Stir Fry burner make certain that the V-shaped opening is aligned with the axis of the burner. Fasten the heat shield with the three screws provided.



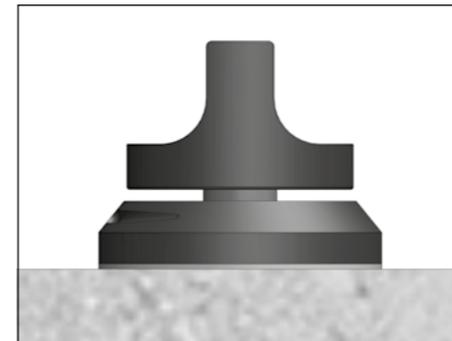
10. Attention: do not yet remove the adhesive strip at the bottom of the control knob mounting disc.



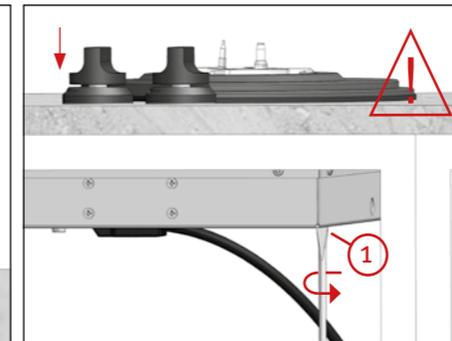
11. Carefully slide the unit into position: make sure that the burner gas valve stems are centered within the cutouts in the countertop.



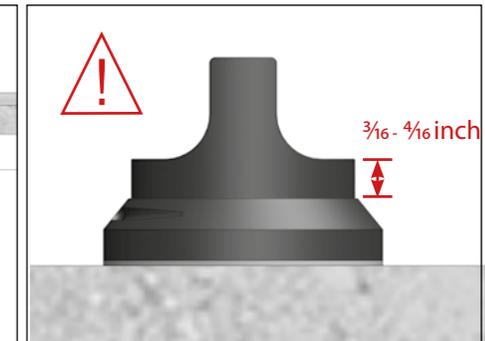
12. Press the control knobs firmly onto the valve stems with the markings directed towards the front. Depress the knob and check whether it springs back to the rest position.



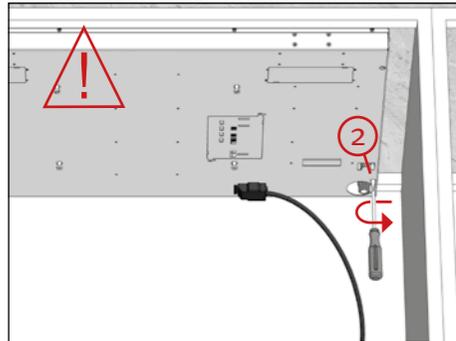
13. When properly placed there is a small space visible between the knob and upper end of the control knob mounting disc.



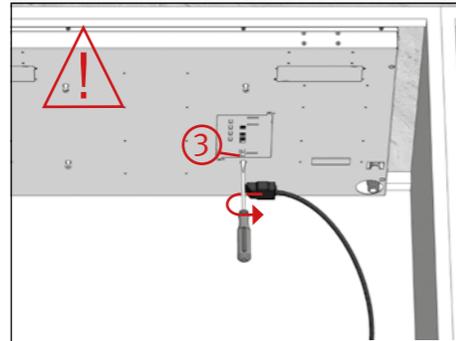
14. Tighten the mounting screws of group 1 (see step 3). This secures the heat diffuser against the countertop.



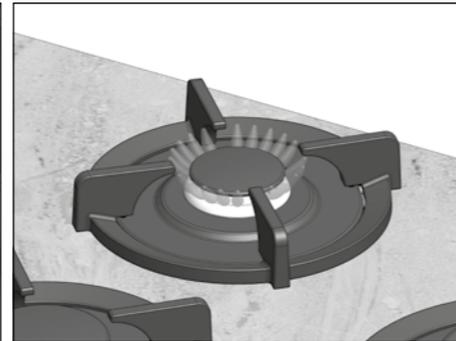
15. Stop tightening if the undersides of the control knobs descend towards the control knob mounting discs. The knobs must remain 3/16 - 1/8 inch above the mounting discs.



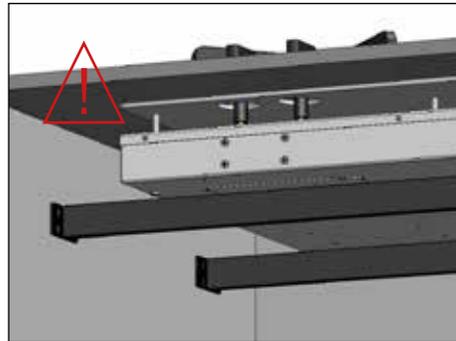
16. Screw the rearmost mounting screws (group 2, see step 3) thumb tight. Check whether the heat diffuser is in contact with the countertop in its entirety.



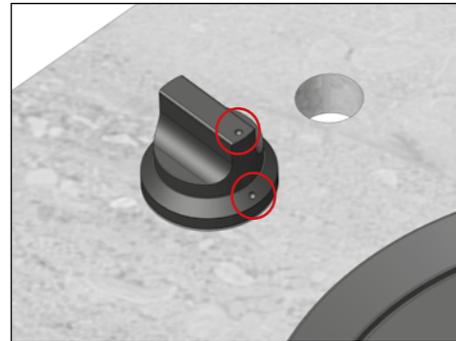
17. Screw the middle screws (group 3 see step 3) thumb tight. Check if the heat diffuser is in contact with the countertop in its entirety.



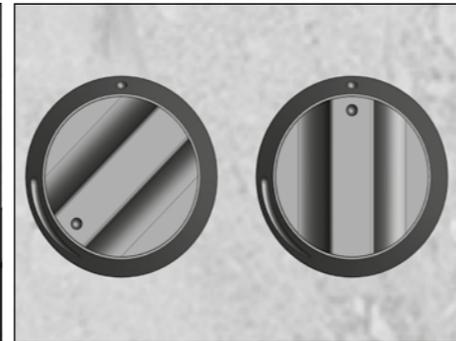
18. Connect the unit to gas and electrical supplies and ignite the burners. If the flame dies after ignition the control knobs must be readjusted (step 14).



19. Check whether the heat diffuser is in entirely uninterrupted contact with the countertop and position the support bars in order to avoid stress to the countertop. See page 123.



20. Remove the adhesive strip under the control knob mounting disc. Press the knob and disc as one unit onto the gas valve stem in such a way that they are centered and aligned.



21. Check whether the knobs turn smoothly and that they spring back to the rest position after being depressed. If necessary, carefully remove the disc and then stick it down again.

— Downloads



Installation

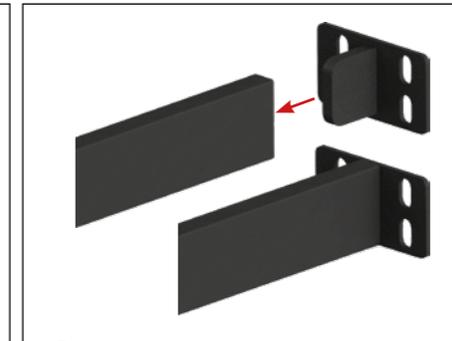
Support bar package

Every PITT cooking module must be supported by the support bar package which consists of two support bars. These bars are provided with every module.

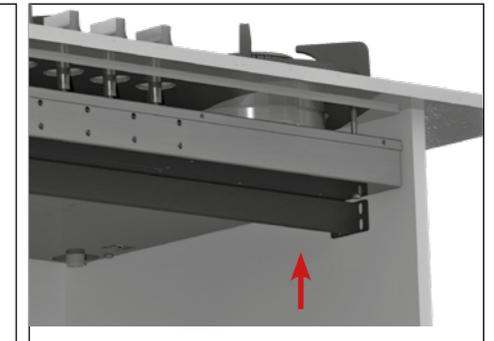
- Equipment list:**
- Retractable metal tape measure
 - Philips screwdriver
 - Hack saw



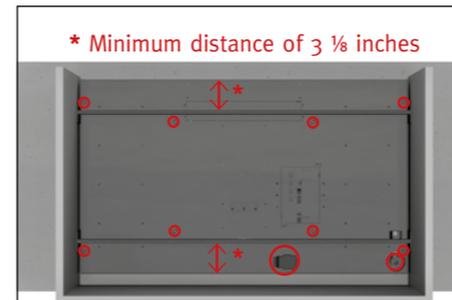
1. Determine the measurements of the cabinet and cut the support bar to size. **ATTENTION:** The proper length of the support bar = the interior dimension of the cabinet minus $\frac{3}{16}$ inch.



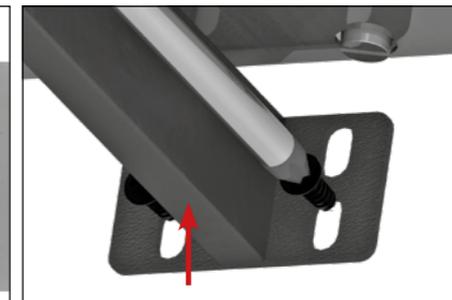
2. Place the mounting brackets onto the ends of the sawn to measure support bar.



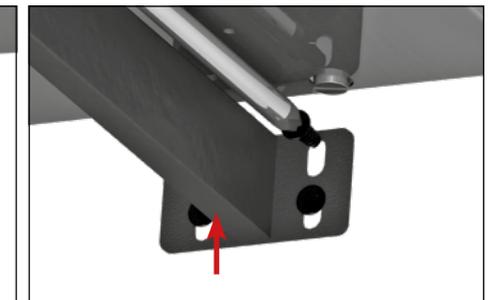
3. Put the support bar into the cabinet and position it against the underside of the PITT cooking unit. **BE CAREFUL WITH POSITIONING, SEE STEP 4!**



4. Position the support bar in such a way that the mounting screws, gas connection and the electrical connections remain free and accessible.



5. Push the support bar firmly against the underside of the PITT cooking unit and tighten the lower two screws thumb tight. Repeat this step for the other side of the cabinet.



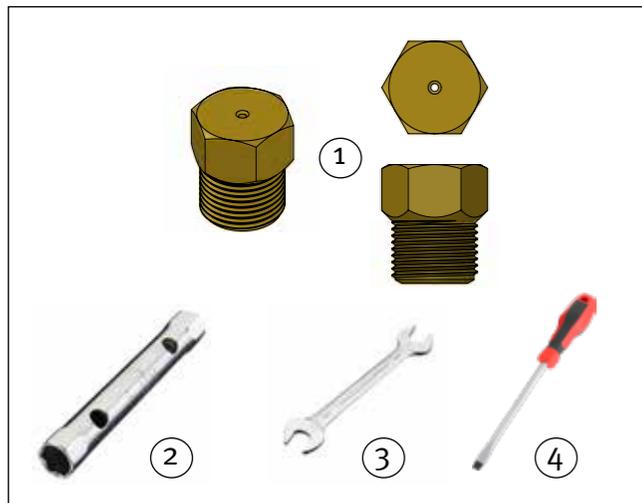
6. Push the support bar firmly against the underside of the PITT cooking unit and first tighten the upper two screws completely and then the lower screws.

Changing gas orifices

Important

- Only the gas valves of the small (6824 Btu/h) and medium (10236 Btu/h) burner need to be reset when orifices are changed. These can be identified by the extra opening next to the gas valve.
- If the type of gas remains the same but the the pressure changes(e.g. G20mbar to G20-13mbar) only the orifice needs to be changed.
- When making changes a new gas specification sticker must be placed over the existing sticker on the underside of the cooking unit.
- These guidelines are also downloadable via pittcooking.com/usa/downloads.

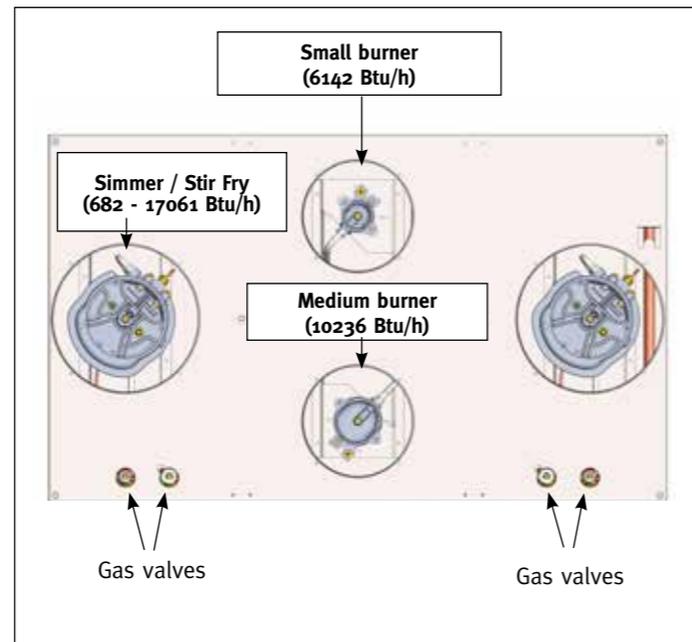
– Supply list



No.	Item
1	Orifices
2	1/16 inch pipe wrench

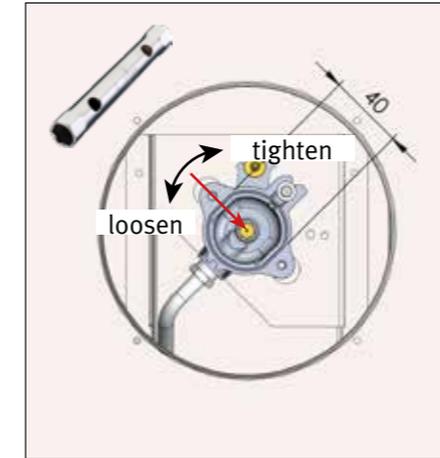
No.	Item
3	Socket wrench 1/16 inch
4	Flat head screwdriver

– Overview burners



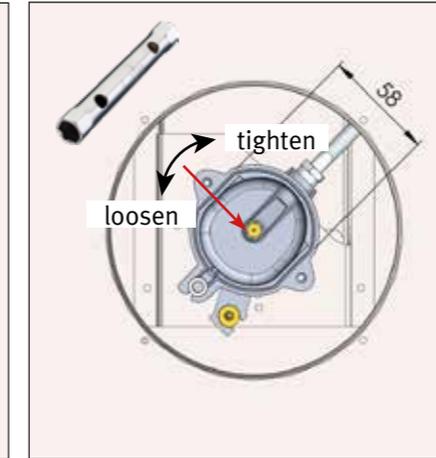
Changing gas orifices

– Small burner



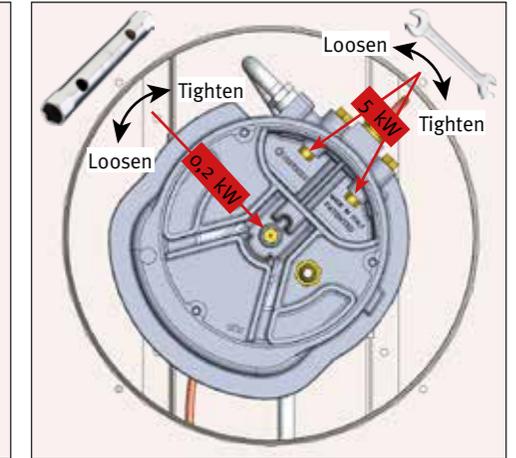
Changing orifice of small burner:
Loosen the existing orifice by turning counterclockwise. Install the new orifice by tightening clockwise.

– Medium burner



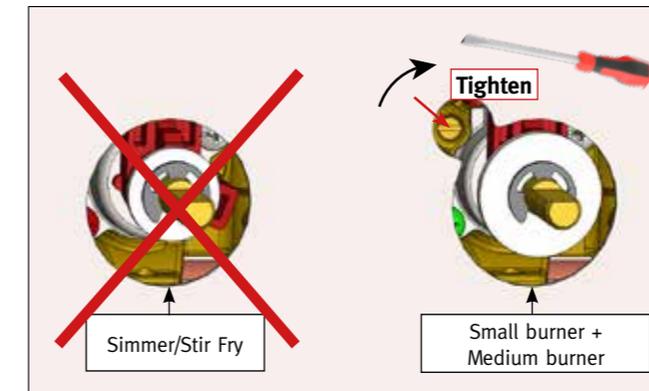
Changing orifice of medium burner:
Loosen the existing orifice by turning counterclockwise. Install the new orifice by tightening clockwise.

– Simmer/Stir Fry



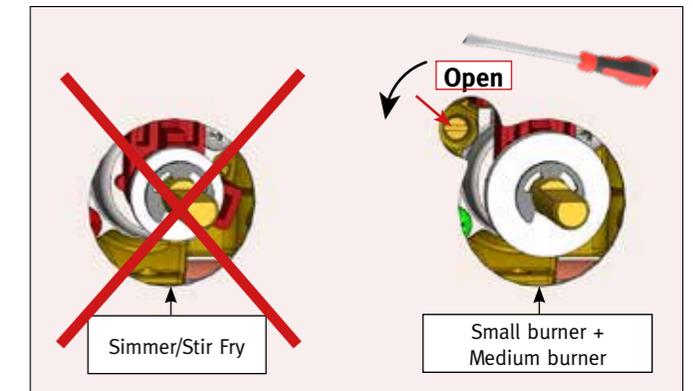
Changing orifice of Simmer/Stir Fry burner:
Loosen the existing orifice by turning counterclockwise. Install the new orifice by tightening clockwise.

– Natural Gas (NG, G20) → LPG (LP, G31)



Completely tighten the mounting screw of the gas valve clockwise.

– LPG (LP, G31) → Natural Gas (NG, G20)



Open the mounting screw of the gas valve by 1/4 turn.

Certifications

— Certifications

The PITT cooking system is officially certified by the following organizations and/or seals of approval:

- CE (European Union)
- CSA (United States & Canada)
- SAI Global (Australia)
- CC-Gas (China)
- GOST-R (Russia)
- SPRING (Singapore/Asia)



Ordering

— How to order

Send an email to info@pittcookingsystems.com with the following information about the order:

1. Name of model
2. Choice of burner material: Professional or Black*
3. Type of gas (default is G25/25 Natural Gas)
4. Reference

**See price list for availability*

Delivery

- **All** USA models are available for immediate shipment. All other models are by special order only from The Netherlands and need a 6 week lead time.
- Different delivery times by prior agreement.

General conditions and guarantee

— General conditions



General conditions applicable to PITT cooking products are available via the QR-code or via the website: pittcooking.com/usa/terms-and-conditions (Dutch and English).

— Guarantee

- The terms of the guarantee are as follows:
 - a) 60 months for PITT products for household use, when the products are registered with PITT cooking as described below.
 - b) 6 months for PITT products used in a commercial setting.
 - c) Terms of guarantee are not applicable to PITT products installed outdoors.
- The term of the guarantee begins on the delivery date of the product stated on the purchase order.
- In order to validate the 60 month guarantee the buyer must register the product online at PITT cooking. The standard guarantee is for 24 months but by simply registering the product online, the consumer will enjoy an additional 36 months warranty at no charge.



Terms of Guarantee

You will find the terms of the guarantee via the QR code or on the website: pittcooking.com/usa/downloads › For users › Warranty.

Contact information

PITT cooking systems

209 River Road Extension
Cos Cob, CT 06807
USA

Phone: 203 900 1124
Fax: 203 698 9425
Email: info@pittcookingsystems.com
Website: www.pittcookingsystems.com

Documentation

Online documentation

The documents below can also be downloaded via our website: www.pittcooking.com/usa/downloads, section “For retailer”.

Technical drawings per model

Technical drawings and cutout patterns specific to each model can be downloaded via the page for each model on our website. To access these, go to www.pittcooking.com/usa/assortment. Then select the model desired.

– Design and preparation



– Technical drawings



– Cutout patterns



Documentation

– Installation: Top Side



– Installation: Support bar



– General conditions & guarantee



– Changing gas orifices



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