



onfalos

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## ONFALÒS. AN AUTHENTIC CLASS OF ITS OWN

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

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

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

## ONFALÓS : A GREAT OPPORTUNITY FOR THE CHEF

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

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



## ONFALÒS, THE SECRET OF ITS POWER

### THE HOT PLATE

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

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

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

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

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

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

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

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

### THE BURNERS

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

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

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

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



## ONFALÓS, FORM AND SUBSTANCE

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

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

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

## MOVABLE AND INDEPENDENT

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

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

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

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



## SMALL ONFALÒS

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



## MEDIUM-SIZE ONFALÒS

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



## LARGE ONFALÒS

Designed for catering and large quantities: double temperature setting, optimised consumption, 15 mm thick plate and an ample cooking surface of up to 4962 cm<sup>2</sup>.



## THE ACCESSORIES

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

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## SMARTECH ITALIA

SMARTECH ITALIA SPA | VIA A. VOLTA 11  
33082 AZZANO DECIMO (PN) ITALY  
TEL +39 0434 423111 | FAX +39 0434 423191  
info@smartechitalia.com  
www.smartechitalia.com  
www.onfalos.com

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SONO MARCHI PROTETTI