



onfalos



ONFALÓS, MORE THAN A BARBECUE

Imagine being able to cook meat, fish, shellfish, vegetables, cheese or fruit directly on a hot plate: intense natural flavours requiring no seasoning, with no burning and perfect results every time.

Think of the satisfaction of taking from the hot plate even the most delicate cooked food without spoiling it so it can be attractively arranged on a serving platter.

Think of the convenience of taking just a few minutes to clean the hot plate after use.

Onfalós means all the things you've always dreamed of in a barbecue are now reality.

Its name brings to mind maternal nurturing, fire and the daily ritual of food preparation.

A new cooking tool with an innovative, elegant shape designed by Atelier Bellini. Onfalós is designed to be practical, versatile and fun, so that domestic gourmets and professional chefs will find it easy to cook quickly yet faultlessly, preparing food that is light but not insipid, full of flavour and wholesome.

Everywhere. Alone, à deux, with family, friends or guests. Every day. All year round.

ONFALÓS, THE SECRETS OF ITS STRENGTH

Onfalós is the evolution of the fry-top. The best method for hot-plate cooking currently available to professional cooks is now mobile and independent.

The heart of Onfalós is its particularly thick (from 12 mm to 15 mm, depending on model) **hard chrome-coated steel plate** with an exceptionally smooth surface.

The steel plate's special finish and its calibrated thickness together with the significant heat generated by the gas burners mean that the food is seared as soon as it touches the hot plate, sealing in moisture and flavours so that no extra seasoning or cooking fats are needed.

This means food is tasty, tender and light, full of natural flavour and extremely healthy. No more dry or burnt food.

The high-quality gas burner valves ensure extreme precision in adjusting and maintaining the right



cooking temperatures (from 120 °C to 300 °C) for different kinds of food.

Onfalós Medium and Large provide two different temperatures at the same time for cooking various kinds of food.

ONFALÓS, NEVER OUT OF PLACE

Onfalós offers professional performance, independence and mobility, easy use and a new, elegant design. In addition, very little smoke is produced during cooking.

Onfalós is fuelled by a 4 kg gas bottle, making it completely independent and mobile. Onfalós can be easily moved on its heavy duty, smooth running castors, two of which are fitted with a safety brake. Outdoors, the garden, balcony, terrace, patio or gazebo are the ideal settings for Onfalós, the impeccable creator of a romantic dinner for two or a sumptuous banquet for two hundred.

Whether it's for a tête-à-tête, a dinner amongst friends or professional catering, there's always just the right Onfalós for the occasion, choosing amongst three versions: Small, Medium or Large.



*Design Atelier Bellini
Made in Italy*



ONFALÓS, BEAUTIFUL AND PRACTICAL

Onfalós is the fruit of a lengthy design study which gave shape to Atelier Bellini's ideas and Smartech Italia product-orientated philosophy, introducing many original solutions:

- ✿ the hot plate has no longer the usual rectangular shape; it's round and shiny, like a big mirror. The round shape facilitates even heat distribution. The plate's smooth, shiny finish means food will not easily stick to it;
- ✿ the heating chamber and flue are hidden inside the elegant truncated-cone upper section similar to a brazier. The absence of naked flames makes Onfalós particularly safe during use;
- ✿ the stainless-steel cylindrical base conceals a 4 kg gas bottle and the container which collects cooking juices and the plate cleaning water;
- ✿ the requisite flue openings on the top edge of the upper section create a pattern of tiny holes in an attractive geometric arrangement: this innovative solution also optimises the burners' output;
- ✿ lastly, Onfalós has "petals": special Corian® shelves available in a wide range of colours. The petal shelves fix easily to the cylindrical base. These and other elegant, useful cooking accessories designed by Atelier Bellini complete the Onfalós product range.

In each tiny detail, Onfalós displays an excellent fusion of good looks and functionality, in keeping with the Aristotelian ideal "kalos kagathos": beautiful and good.

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ΑΤΤΙΚΑ

STONE + TILES / OUTSIDE / DESIGN

TELEPHONE +61 8 9382 4666

FACSIMILE +61 8 9382 4041

ADDRESS 371 rokeby road subiacco wa 6008

EMAIL design@attica.net.au

WEBSITE atticanet.au

onfalos is manufactured in Italy by Smartech Italia SpA
www.smartechitalia.com - info@smartechitalia.com