

COOKING LINES

KOCHSERIEN / COTTURA ORIZZONTALE
LIGNES DE CUISSON / LINEAS DE COCCIÓN



FOOD SERVICE EQUIPMENT
WORLDWIDE

EVOLUTION 700 - 900

Chefs' favourite

Designed with innovation in mind, it guarantees ample workspace, remarkable power and high output.

- Large cooking zones and wide worktops
- Innovative, technical materials
- Customizable
- Robust and wear-resistant
- Maximum hygiene

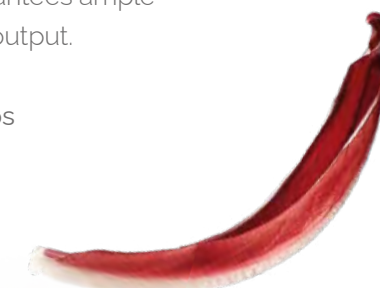
New design

The EVOLUTION 700 – 900 series is elegant, modern and ergonomic.

The knobs: Special design to avoid water penetration in the control panel, more robust and wear-resistant.

The handles: more comfortable and ergonomic.

The doors: new modern linear look.



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EVOLUTION 700 – 900

Progettata nel segno dell'innovazione, garantisce ampi spazi di lavoro, notevoli potenze e alti rendimenti.

- **Grandi zone di cottura e piani ampi**
- **Materiali e tecniche innovativi**
- **Personalizzazione**
- **Robustezza e resistenza**
- **Massima igiene**

La più amata dagli chef

Nuovo design

La Linea EVOLUTION è più elegante, moderna ed ergonomica.

Le manopole: Costruzione a labirinto che impedisce la penetrazione di acqua all'interno durante le operazioni di pulizia, più robuste e resistenti.

Le maniglie: più comode ed ergonomiche.

Le portine: nuovo look moderno e lineare.



EVOLUTION 700 – 900

Conçue à l'enseigne de l'innovation, elle garantit d'amples espaces de travail, une puissance à toute épreuve et de hauts rendements.

- **Grandes zones de cuissons et amples plans**
- **Matériaux et techniques innovants**
- **Personnalisation**
- **Robustesse et résistance**
- **Hygiène maximum**

La plus aimées des chefs

Nouveau design

La Ligne EVOLUTION 700-900 élégante, moderne et ergonomique

Les boutons: conception spéciale pour éviter la pénétration d'eau dans le panneau de commande, plus robustes et résistants.

Les poignées: plus pratiques et ergonomiques.

Les portes: nouveau look moderne et linéaire.



EVOLUTION 700 – 900

Diese zukunftsweisende Linie wurde in Hinblick auf ein Maximum an Arbeitsfläche, enorme Leistungsstärke und hoher Effizienz entwickelt.

- **Großzügige Kochzonen und Arbeitsflächen**
- **Innovative Werkstoffe und Gerätetechnik**
- **Individuell konfigurierbar**
- **Robust und widerstandsfähig**
- **Maximale Reinigungsfreundlichkeit**

Küchenchefs Liebling

Neues Design

Die Linie EVOLUTION 700-900 ist elegant, modern und ergonomisch. Die Bedienknebel haben ein spezielles Design um das Eindringen von Wasser zu vermeiden und erweisen sich als äußerst robust und widerstandsfähig.

Mehr Ergonomie durch eine neue Form der Griffe Moderne, lineare Türen.

EVOLUTION 700 – 900

Diseñada apostando por la máxima innovación, garantiza amplios espacios de trabajo, grandes potencias y elevados rendimientos.

- **Grandes zonas de cocción y amplias encimeras**
- **Materiales y técnicas innovadores**
- **Personalización**
- **Robustez y resistencia**
- **Máxima higiene**

La más amada por los chefs

Nuevo diseño

Línea EVOLUTION 700 - 900 más elegante, moderna y ergonómica.

Los mandos: Diseño especial para evitar la penetración de agua en el panel de control, más robustos y resistentes.

Las manijas: más cómodas y ergonómicas.

Las puertas: nuevo aspecto moderno y lineal.

GAS COOKERS

CUCINE A GAS

Una scelta di potenza:

Preziose alleate, le cucine a gas della linea EVOLUTION 700-900 assicurano elevate prestazioni e consentono di realizzare in modo efficace e veloce ogni tipo di piatto.

A powerful choice:

Valuable allies in the kitchen, EVOLUTION 700-900 gas ranges guarantee superb performance and allow rapid, efficient cooking of all kinds of dishes.

GAS-HERDE

Eine leistungsstarke

Entscheidung: Die leistungsfähigen Gasherde der Linie EVOLUTION 700-900 sind unverzichtbare Arbeitspartner für die perfekte und schnelle Zubereitung sämtlicher Gerichte.

CUISINIÈRES À GAZ

Le choix de la puissance:

Les cuisinières à gaz de la ligne EVOLUTION 700-900 sont de précieuses alliées et assurent de hautes performances pour réaliser toutes sortes de plats avec efficacité et rapidité.

COCINAS A GAS

Una elección de potencia:

Aliadas imprescindibles, las cocinas de gas de la línea EVOLUTION 700-900 aseguran elevadas prestaciones y permiten preparar de manera eficaz y rápida cualquier tipo de plato.

MAXI OVENS

FORNI MAXI

Grandi dimensioni per enormi risultati:

Dimensioni extralarge per prestazioni fuori dalla norma. Il forno della linea EVOLUTION 700 - 900 permette di gestire grandi produzioni con eccellenti risultati. È componibile con tutti gli elementi della gamma EVOLUTION 700 - 900.

Great size for great dishes:

Extra-large dimensions for extraordinary performance. The EVOLUTION 700 - 900 oven allows chefs to cater to large numbers with excellent results. It is modular and can be combined with all elements in the EVOLUTION 700 - 900 range.

MAXI-BACKÖFEN

Viel Raum für große Ergebnisse:

Der Maxi-Backofen überzeugt mit Leistungen im XL-Format. Der Backofen der Linie EVOLUTION 700 - 900 meistert selbst die Zubereitung sehr großer Mengen oder von großem Gargut perfekt. Er lässt sich mit allen Elementen der Modellreihe EVOLUTION 700 - 900 kombinieren.

FOURS MAXI

De grandes dimensions pour de grandes recettes:

Dimensions extralarges pour des performances hors normes. Le four de la ligne EVOLUTION 700 - 900 permet de gérer de grandes productions et d'obtenir des résultats excellents. Modulable avec tous les éléments de la gamme EVOLUTION 700 - 900.

HORNOS MAXI

Grandes dimensiones para grandes recetas:

Dimensiones generosas para prestaciones excepcionales. El horno de la línea EVOLUTION 700 - 900 permite cocinar grandes cantidades con excelentes resultados. se puede combinar con todos los elementos de la gama EVOLUTION 700 - 900.

SOLID TOP

TUTTAPIASTRA

Cottura senza limiti:

Fondamentali per le cotture tradizionali e il mantenimento, sono una grande comodità per lo chef. La piastra permette di utilizzare l'intera superficie ed è ideale per le salse e le cotture lente che richiedono una temperatura costante.

Cooking without limits:

Essential for traditional cooking and holding, it offers chefs maximum convenience. The entire surface of the hotplate can be used and it is ideal for sauces and slow-cooking dishes that require a constant temperature.

GLÜHPLATTEN-HERDE

Kochen ohne Limit:

Die zum Garen und Warmhalten ausgelegten Geräte stellen eine exzellente Arbeitshilfe bei der Zubereitung aufwändiger Menüs dar. Die auf der gesamten Oberfläche nutzbare Herdplatte ist perfekt für Saucen und langsame Garvorgänge bei konstanter Temperatur geeignet.

PLAQUE COUP-DE-FEU

Cuisson sans limites:

Fondamentaux pour les cuissons traditionnelles et le maintien en température, la plaque coup-de-feu et le Simple service sont d'une grande commodité pour le chef. Parfaits pour les sauces et les cuissons lentes qui requièrent une température constante, ils permettent d'utiliser toute la surface en même temps.

PLACA RADIANTE

Cocción sin límites:

Fundamental para las cocciones tradicionales y su mantenimiento, son de gran comodidad para el chef. La placa permite utilizar toda la superficie y es ideal para las salsas y las cocciones lentas, que requieren una temperatura constante.



ELECTRIC COOKERS

Power made simple:

Simple and reliable, electric ranges are valuable allies in the kitchen. Thanks to the direct temperature control system, they allow more rational management of power.

CUCINE ELETTRICHE

La potenza si fa semplice

Semplici e affidabili, le cucine elettriche sono alleate preziose in cucina. Grazie al sistema di controllo diretto della temperatura permettono una gestione più razionale della potenza.

ELEKTRO-HERDE

Einfach und effizient

Die verlässlichen und leicht zu bedienenden Elektroherde sind unentbehrliche und praktische Partner in der Küche, die professionelles Kochen leicht machen.

CUISINIÈRES ÉLECTRIQUES

La puissance simplifiée

Faciles d'utilisation et très fiables, les cuisinières électriques sont de précieuses alliées en cuisine. Grâce au système de contrôle direct de la température, elles permettent une gestion plus rationnelle de la puissance.

COCINAS ELÉCTRICAS

La potencia se hace más simple

Simples y fiables, las cocinas eléctricas son aliadas imprescindibles de cualquier chef. Gracias al sistema de control directo de la temperatura permiten una gestión más racional de la potencia.



GLASS CERAMIC

The advantage of simple, fast cooking

Easy to use, glass ceramic cookers ensure superb performance in less time.

VETROCERAMICA

Il vantaggio di una cottura semplice e veloce

Facili da utilizzare, le cucine in vetroceramica assicurano elevate prestazioni in poco tempo.

GLASKERAMIK-HERDE

Schnell und easy

Ceranherde sind sehr bedienfreundlich und liefern innerhalb kürzester Zeit Höchstleistungen.

VITROCERAMIQUE

Cuisson simple et rapide

Faciles à utiliser, les cuisinières en vitrocéramique garantissent rapidement de hautes performances.

VITROCERÁMICA

La ventaja de una cocción simple y rápida

Fáciles de usar, las cocinas de vitrocerámica aseguran elevadas prestaciones en muy poco tiempo.



INDUCTION

High-precision gourmet cooking

Modern, precise and efficient, the induction cooking system guarantees superb results.

INDUZIONE

Massima precisione in cucina. Moderno, preciso ed efficiente, il sistema di cottura a induzione garantisce grandi risultati.

INDUKTIONS-HERDE

Präzision auf höchstem Niveau

Induktionsherde zählen zu den modernsten und leistungsstärksten Geräten in der Profiküche.

INDUCTION

Précision optimale en cuisine. Moderne, précis et efficace, le système de cuisson à induction garantit de grands résultats.

INDUCCIÓN

Máxima precisión en la cocina

Moderno, preciso y eficiente, el sistema de cocción de inducción garantiza grandes resultados.



EVOLUTION 700-900

FRYERS

FRIGGITRICI

Il fritto nella sua forma più evoluta

Le friggitrici EVOLUTION 700 - 900 sono ideali per offrire un fritto sempre dorato e fragrante, croccante e asciutto. Anche in grandi quantità.

State-of-the-art frying

EVOLUTION 700 - 900 fryers are ideal for delivering fried fare that is always golden, fragrant, crisp and dry. Even in large volume.

FRITTEUSEN

Frittieren - perfekt und sicher

Die Fritteusen der Linie EVOLUTION 700 - 900 sind für die Zubereitung großer Chargen ohne jegliche Qualitätseinbußen optimal geeignet.

FRITEUSES

La friture sous sa forme la plus évoluée

Les friteuses EVOLUTION 700 - 900 sont parfaites pour offrir une friture toujours dorée à souhait, savoureuse et croustillante. Même en grande quantité.

FREIDORAS

La fritura en su forma más evolucionada

Las freidoras EVOLUTION 700 - 900 son ideales para ofrecer una fritura siempre dorada, fragante y crujiente. También en grandes cantidades.

FRY - TOPS

FRY TOP

Più belli e molto più potenti

I fry-top della linea EVOLUTION 700-900 presentano un nuovo design e offrono più potenza per ottenere cotture perfette in tempi rapidi. Per rispondere pienamente alle richieste del mercato, EVOLUTION 700-900 offre una gamma completa con moduli da 40/80 cm.

More stylish and powerful than ever

The EVOLUTION 700 - 900 fry-tops unveil a brand-new design and offer more power to guarantee perfect cooking results in less time. To completely satisfy market requirements, EVOLUTION 700 - 900 offers a comprehensive range with 40/80 cm..

GRILLPLATTEN

Noch leistungsstärker, noch produktiver

Die neuen, schnellen Grillplatten der Linie EVOLUTION 700-900 kommen mit hoher Leistung und verbessertem Design, sowie optimierten Garzeiten und -ergebnissen.

PLAQUES

Plus belles et bien plus puissantes

Les plaques à snacker de la ligne EVOLUTION 700-900 arborent un nouveau look et offrent plus de puissance pour obtenir rapidement des cuissons parfaites. Pour satisfaire pleinement les demandes du marché, EVOLUTION 700-900 offre une gamme complète avec des modules de 40/80.

FRYTOPS

Más bonitos y mucho más potentes

Los fry-top de la línea EVOLUTION 700-900 presentan un nuevo diseño y ofrecen más potencia para obtener cocciones perfectas en tiempos rápidos. Para responder plenamente a las exigencias del mercado, EVOLUTION 700-900 ofrece una amplia gama de módulos de 40/80 cm.

GRILLS

GRIGLIE

Il gusto di una grigliata perfetta

A gas, con pietra lavica o elettriche, le griglie sono perfette per una cottura sana e gustosa di carni, pesce e verdure.

The taste of a perfect grill

In gas, lava stone and electric versions, grills are the perfect choice for healthy, tasty cooking of meat, fish and vegetables.

GAS- UND ELEKTROGRILLS

Perfekter Grillgenuss

Gas-, Lavastein- und Elektrogrills wurden für das schmackhafte Garen von Fleisch, Fisch und Gemüse entwickelt und sorgen mit ihrem Auftritt frisch vom Grillrost für optimale Ergebnisse.

GRILLS

Tout le goût d'une grillade parfaite

À gaz, à pierres de lave ou électriques, les grills sont parfaits pour une cuisson saine et savoureuse de viandes, poissons et légumes.

BARBACOAS

El sabor de una barbacoa perfecta

De gas, con piedra volcánica o eléctricas, las barbacoas son ideales para una cocción sana y sabrosa de carne, pescado y verduras.

PASTA COOKERS

CUOCIPASTA

Per primi piatti di prima qualità

I nuovi cuocipasta EVOLUTION 700 - 900 sono progettati per assicurare una maggiore produttività e facilità d'uso e manutenzione.

For top quality first courses

The new EVOLUTION 700 - 900 pasta cookers are designed to ensure greater output with easy use and maintenance.

NUDELKOCHER

Exquisite Pasta Gerichte
Die Nudelkocher der Linie EVOLUTION 700 - 900 sind für hohe Produktivität, einfache Handhabung und problemlose Wartung ausgelegt.

CUISEURS A PATES

Pour des pâtes de première qualité
Les nouveaux cuiseurs à pâtes EVOLUTION 700 - 900 ont été conçus pour optimiser le rendement et pour faciliter l'utilisation et l'entretien.

CUECEPASTAS

Para preparar una pasta excelente
Los nuevos cuecepastas EVOLUTION 700 - 900 han sido diseñados para asegurar una mayor productividad y facilitar el uso y la manutención.

BRATT PANS

BRASIERE

Grandi capacità per talenti esigenti

Semplici e pratiche da utilizzare, le brasieri ribaltabili soddisfano completamente ogni tipo di ristorazione, dal piccolo ristorante fino all'ospedale e al grande centro di cottura. Sono ideali per preparare arrostiti, brasati, spezzatini, stufati, risotti e tutte le ricette che richiedono diverse fasi di lavorazione.

Superb capacity for discerning chefs

Simple and practical to use, tilting bratt pans cater ideally to all kinds of foodservice formats, from small restaurants to hospitals and large centralised kitchens. They are ideal for preparing roast and braised meats, stews and casseroles, risottos and all those dishes that require various different stages of preparation.

KIPPBRATPFANNEN

Viel Volumen für beste Resultate

Kippbratpfannen stellen eine zeitgemäße Lösung für die Zubereitung einer Vielzahl von Rezepturen dar: Sie sind deshalb sowohl in Gastro-nomiebetrieben als auch in Gemeinschaftsverpflegungen unverzichtbar.

SAUTEUSES

De grandes capacités pour des talents exigeants

Simple et pratiques à utiliser, les sauteuses basculantes sont idéales pour tout type de restauration. Elles sont adaptées aux petits restaurants, aux hôpitaux et cliniques, comme aux grands centres de cuisson. Elles sont aussi parfaites pour les rôtis, les braisages, les ragoûts et autres viandes en sauce, que pour les risottos et toute recette qui nécessite différentes phases de préparation.

SARTENES

Máxima capacidad para los más exigentes

Simple y prácticas de utilizar, las sartenes basculantes satisfacen completamente cualquier tipo de restauración, desde el pequeño restaurante hasta los hospitales pasando por las cocinas centralizadas. Son ideales para preparar asados, braseados, guisados, estofados, arroces y todas las recetas que requieren diferentes fases de elaboración.

MULTI-COOKING BRATT PAN

BRASIERA MULTI-FUNZIONALE

Un vero jolly in cucina

Fantasia e indispensabile, brasieri multi-funzionali è un piccolo gioiello di potenza e tecnologia che permette di realizzare una grande varietà di cotture.

A versatile powerhouse in the kitchen

Multi-cooking bratt pan is a compact powerhouse of technology that offers a superb variety of cooking modes.

MULTIBRÄTER

Ein Alleskönner in der Küche
Schonendes Garen oder Schmoren, einfache und schnelle oder aufwändige Gerichte – der Multibräter wird höchsten Ansprüchen mit besten Ergebnissen gerecht.

SAUTEUSE MULTI-FONCTION

Un vrai joker en cuisine

Sauteuse multi-fonction est un petit bijou de puissance et de technologie qui permet de réaliser une grande variété de cuissons.

SARTÉN MULTI-FUNCIÓN

Una joya en la cocina

El sartén multi-función es un concentrado de potencia y tecnología, indispensable ara realizar una gran variedad de cocciones.



BOILING PANS

Results to rely on

Safe and practical to use, direct and indirect boiling pans lend themselves to countless uses and are suitable for all types of immersion cooking. They are ideal for hospitals, cafeterias, hotels and restaurants.

PENTOLE

Cottura senza sorprese

Sicure e comode da usare, le pentole dirette e indirette si prestano a molteplici utilizzi e sono adatte a tutte le cotture a immersione. Sono indicate per ospedali, mense, hotel e ristoranti.

KOCHKESSEL

Ergebnisse, auf die man sich verlassen kann

Die sehr praktischen und ergonomisch bedienbaren, indirekt oder direkt beheizten Kochkessel der Linie EVOLUTION 700 - 900 sind für eine Vielzahl von Garprozessen wie beispielsweise Kochen, Dünsten oder Pochieren geeignet. Sie sind daher der richtige Arbeitspartner in Krankenhäusern, Hotels, Restaurants und Gemeinschaftsverpflegungen.

MARMITES

La cuisson en toute sécurité

Extrêmement fiables en termes de sécurité, pratiques à utiliser, les marmites à chauffe directe et indirecte se prêtent à de nombreux usages. Parfaites pour toutes les cuissons par immersion, elles sont particulièrement indiquées pour les hôpitaux, les cantines scolaires, les hôtels et les restaurants.

MARMITAS

Cocción sin sorpresas

Seguras y cómodas de utilizar, las marmitas directas o indirectas permiten muchos usos y son adecuadas para todas las cocciones por inmersión. Están indicadas para hospitales, comedores, hoteles y restaurantes.

BAIN-MARIES

The right degree of perfection

For heating foods and keeping them warm without losing any flavour or nutritional properties.

BAGNOMARIA

Il giusto grado di perfezione

Sono fondamentali per riscaldare e mantenere i cibi in temperatura, senza perdere il gusto e le proprietà nutritive degli alimenti.

BAIN-MARIES

Unverzichtbarer Partner

Wasserbäder sind ein unentbehrliches Element zur korrekten Temperaturrehaltung von Speisen, da sie für einen sicheren und zuverlässigen Service sorgen.

BAIN MARIES

Le bon degré en douceur

Ces appareils sont indispensables pour réchauffer les aliments et les maintenir à la bonne température, tout en préservant leur saveur et leurs propriétés nutritionnelles. Ils garantissent sécurité et fiabilité durant le service.

BAÑO MARIAS

El grado justo de perfección

Es fundamental para calentar y mantener calientes los alimentos sin perder su sabor ni las propiedades nutritivas.

NEUTRAL UNITS

Pure excellence

Practical and efficient, EVOLUTION 700 - 900 offers sturdy, easy-to-clean worktops in stainless steel.

ELEMENTI NEUTRI

Eccellenti su ogni piano

Piani di lavoro robusti e facili da pulire, utili per le lavorazioni e gli appoggi.

NEUTRALE ELEMENTE

Jeder Aufgabe gewachsen

Kompakt, robust und reinigungsfreundlich: Arbeits- und Abstellflächen aus Edelstahl sorgen für funktionale und reinigungsfreundliche Arbeitsbereiche.

ELEMENTS NEUTRES

Un soutien quotidien

Pour rendre le travail plus pratique et efficace, EVOLUTION 700 - 900 offre des plans de travail en acier inox robustes et faciles à nettoyer.

ELEMENTOS NEUTROS

Excelentes en cada encimera

Para que el trabajo sea más cómodo y eficaz, EVOLUTION 700 - 900 ofrece encimeras de trabajo en acero inoxidable, robustas y fáciles de limpiar.





- The Serie 700 open burners models are available with 2,4,6 burners in the top version.
- Working top in stainless AISI 304, 20/10 thickness with removable enamelled containers.
- Power from 3,7 kW up to 5,5 kW. High efficiency cast iron burners and brass flame spreaders, single or double crown for an optimal heat distribution and performance.

Accessories

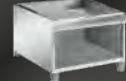
VS7040B

Open stand 400 mm



VS7080B

Open stand 800 mm



VS70120B

Open stand 1200 mm



H2 CABINETS

R22



V40PDX

Right door for stand 400 mm



V40PSX

Left door for stand 400 mm



V80P

Double door for stand 800 mm



V120P

Set of 3 doors for stand 1200 mm

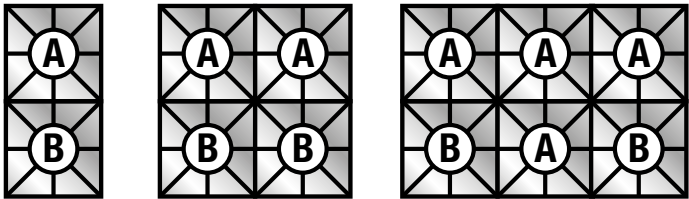




	Item code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen	Power supply Netzspannung
	VS7040PCGT	400	400•730•250	9,2	Back 3,7 Front 5,5	- -	-
	VS7080PCGT	800	800•730•250	18,4	Back 3,7+3,7 Front 5,5+5,5	- -	-
	VS70120PCGT	1200	1200•730•250	25,8	Back 3,7+3,7+3,7 Front 5,5+3,7+5,5	- -	-

Details

DOUBLE AND SINGLE-CROWN BURNERS



Single-crown burners: A = 3,7 kW / Double-crown burners: B = 5,5 kW





- The Serie 700 open burners models are available with 2,4,6 burners in the top version.
- Pressed working top in stainless AISI 304, 20/10 thickness.
- High efficiency cast iron burners and brass flame spreaders, double crown each 6,0 kW for an optimal heat distribution and performance.

Accessories

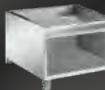
VS7040B

Open stand 400 mm



VS7080B

Open stand 800 mm



VS70120B

Open stand 1200 mm



H2 CABINETS

R22

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V40PDX

Right door for stand 400 mm



V40PSX

Left door for stand 400 mm



V80P

Double door for stand 800 mm



V120P

Set of 3 doors for stand 1200 mm

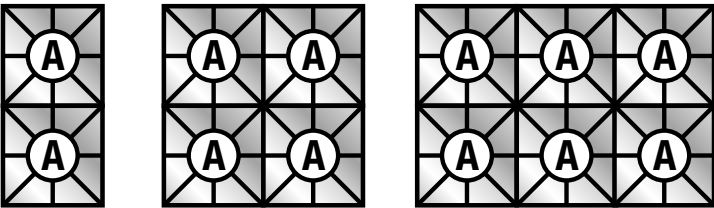




	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen	Power supply Netzspannung
	VS7040PCGST	400	400•730•250	12,0	Back 6 Front 6	- -	-
	VS7080PCGST	800	800•730•250	24,0	Back 6+6 Front 6+6	- -	-
	VS70120PCGST	1200	1200•730•250	36,0	Back 6+6+6 Front 6+6+6	- -	-

Details

DOUBLE CROWN BURNERS

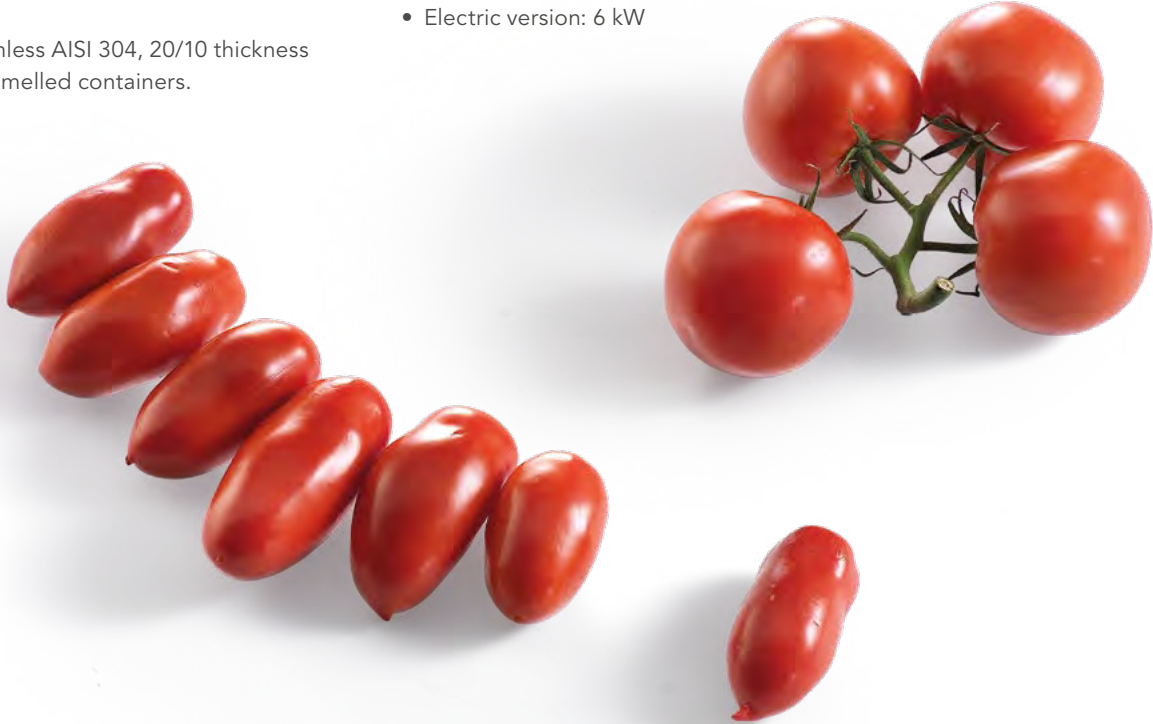


Double-crown burners:A = 6,0 kW





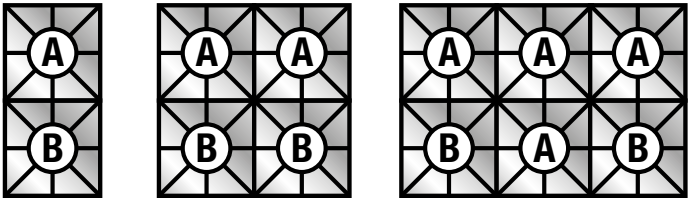
- The Serie 700 gas range models are available with 4 or 6 burners on static oven with or without cabinet.
- Power from 3,7 kW up to 5,5 kW. High efficiency cast iron burners and brass flame spreaders, single or double crown for an optimal heat distribution and performance.
- Working top in stainless AISI 304, 20/10 thickness with removable enamelled containers.
- Static ovens with fully stainless steel chamber and pressed inner door with labyrinth sealing. Suitable for GN 2/1 grids.
- Gas version: 8 kW power with ignition by piezo device.
- Electric version: 6 kW



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen	Power supply Netzspannung
	VS7080CFG	800	800•730•870	26,4	Back 3,7+3,7 Front 5,5+5,5	 Static gas oven 8 kW, GN 2/1	-
	VS7080CFGE	800	800•730•870	Gas: 18,4 Electric: 6,0	Back 3,7+3,7 Front 5,5+5,5	 Static electric oven 6 kW, GN 2/1	380 - 415 V 3+N 50-60 Hz
	VS70120CFG	1200	1200•730•870	33,8	Back 3,7+3,7+3,7 Front 5,5+3,7+5,5	 Static gas oven 8 kW, GN 2/1	-
	VS70120CFGE	1200	1200•730•870	Gas: 25,8 Electric: 6,0	Back 3,7+3,7+3,7 Front 5,5+3,7+5,5	 Static electric oven 6 kW, GN 2/1	380 - 415 V 3+N 50-60 Hz
	VS70120CFGG	1200	1200•730•870	35,8	Back 3,7+3,7+3,7 Front 5,5+3,7+5,5	 Static gas oven 10 kW, Chamber: 97x30,5x66 cm Grill: 93x65 cm	-

Details

DOUBLE AND SINGLE-CROWN BURNERS



Single-crown burners: A = 3,7 kW / Double-crown burners: B = 5,5 kW



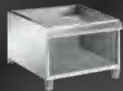


- Solid tops with radiant hotplate in heavy gauge cast iron and with central bullseye.
- Heating by cast iron burner of 9 kW for temperature up to 450°/500°C (in the TP, plate power of 9 kW and in the TPP model plate power of 6 kW). Gas supply controlled by safety valve with thermocouple, with piezo ignition.
- Power from 3,7 kW up to 5,5 kW. High efficiency cast iron burners and brass flame spreaders, single or double crown for an optimal heat distribution and performance.
- Working top in stainless AISI 304, 20/10 thickness with removable enamelled containers.

Accessories

VS7080B

Open stand 800 mm



VS70120B

Open stand 1200 mm



H2 CABINETS

R22



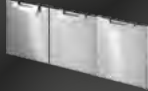
V80P

Double door for stand 800 mm



V120P

Set of 3 doors for stand 1200 mm



V40CAM

Drawn diverter for 400 mm modules



V80CAM

Drawn diverter for 800 mm modules

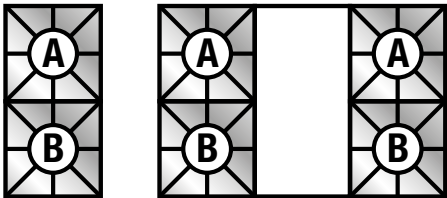




	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen	Power supply Netzspannung
	VS7080TPGT	800	800•730•250	9,0	9,0	- -	-
	VS7080TPPCGT	800	800•730•250	15,2	Left side: solid top 6,0 kW Right side: back 3,7 kW + front 5,5 kW	- -	-
	V70120TPPCG2T	1200	1200•730•250	24,4	Left + right side: back 3,7 kW + front 5,5 kW middle: solid top 6,0 kW	- -	-

Details

DOUBLE AND SINGLE-CROWN BURNERS



Single-crown burners: A = 3,7 kW
Double-crown burners: B = 5,5 kW





- Solid tops with radiant hotplate in heavy gauge cast iron and with central bullseye. Heating by cast iron burner of 9 kW for temperature up to 450°/500°C (in the TP, plate power of 9 kW and in the TPP model plate power of 6 kW). Gas supply controlled by safety valve with thermocouple, with piezo ignition.
- Power from 3,7 kW up to 5,5 kW. High efficiency cast iron burners and brass flame spreaders, single or double crown for an optimal heat distribution and performance.
- Working top in stainless AISI 304, 20/10 thickness with removable enamelled containers.
- Static gas ovens of 8 kW power with ignition by piezo device, fully stainless steel chamber and pressed inner door with labyrinth sealing. Suitable for GN 2/1 grids.

Accessories

V40CAM
 Drawn diverter for 400 mm modules



V80CAM
 Drawn diverter for 800 mm modules

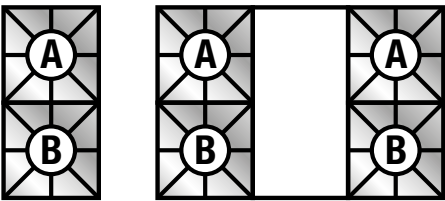




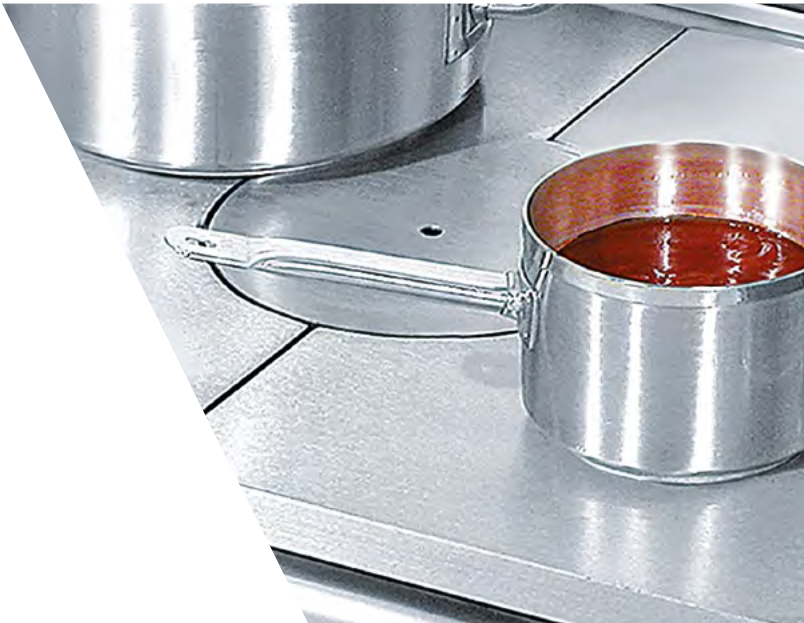
	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen	Power supply Netzspannung
	VS7080TPFG	800	800•730•870	17,0	9,0	 Static gas oven 8 kW, GN 2/1	-
	VS7080TPPCFG	800	800•730•870	23,2	Left side: solid top 6,0 kW Right side: back 3,7 kW + front 5,5 kW	 Static gas oven 8 kW, GN 2/1	-
	VS70120TPFG	1200	1200•730•870	26,2	Left side: solid top 9,0 kW Right side: back 3,7 kW + front 5,5 kW	 Static gas oven 8 kW, GN 2/1	-
	V70120TPPCFG2	1200	1200•730•870	32,4	Left + right side: back 3,7 kW + front 5,5 kW Middle: solid top 6,0 kW	 Static gas oven 8 kW, GN 2/1	-

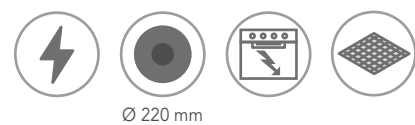
Details

DOUBLE AND SINGLE-CROWN BURNERS



Single-crown burners: A = 3,7 kW
 Double-crown burners: B = 5,5 kW





- In the Serie 700, it is possible to choose between round and square electric plates each of 2,6 kW. Heating elements are hermetically sealed to the working top and controlled by 6-position switches. The particular design and the labyrinth system of the knobs assure protection from water infiltration.
- Pressed worktop in stainless AISI 304, 20/10 thickness.
- Static ovens with fully stainless steel chamber and pressed inner door with labyrinth sealing. Suitable for GN 2/1 grids.
- Electric version: 6 kW

Accessories

VS7040B

Open stand 400 mm



VS7080B

Open stand 800 mm



H2 CABINETS

R22



V40PDX

Right door for stand 400 mm



V40PSX

Left door for stand 400 mm



V80P

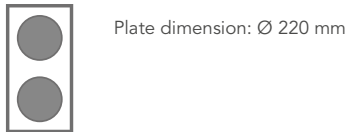
Double door for stand 800 mm





	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Hot plates Kochplattenleistung kW	Ovens Öfen	Power supply Netzspannung
	VS7040PCET	400	400•730•250	5,2	Back 2,6 Front 2,6	- -	380 - 415 V 3+N 50-60 Hz
	VS7080PCET	800	800•730•250	10,4	Back 2,6+2,6 Front 2,6+2,6	- -	380 - 415 V 3+N 50-60 Hz
	VS7080CFE	800	800•730•870	16,4	Back 2,6+2,6 Front 2,6+2,6	 Static electric oven 6 kW GN 2/1	380 - 415 V 3+N 50-60 Hz

Details





220x220 mm

- In the Serie 700, it is possible to choose between round and square electric plates each of 2,6 kW. Heating elements are hermetically sealed to the working top and controlled by 6-position switches. The particular design and the labyrinth system of the knobs assure protection from water infiltration.

- Pressed worktop in stainless AISI 304, 20/10 thickness.
- Static ovens with fully stainless steel chamber and pressed inner door with labyrinth sealing. Suitable for GN 2/1 grids.
- Electric version: 6 kW

Accessories

VS7040B

Open stand 400 mm



VS7080B

Open stand 800 mm



H2 CABINETS

R22



V40PDX

Right door for stand 400 mm



V40PSX

Left door for stand 400 mm



V80P

Double door for stand 800 mm



V7040IMP

Insert for square electric plates



V7080IMP

Insert for square electric plates





	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Hot plates Kochplattenleistung kW	Ovens Öfen	Power supply Netzspannung
	VS7040PCEQT	400	400•730•250	5,2	Back 2,6 Front 2,6	- -	380 - 415 V 3+N 50-60 Hz
	VS7080PCEQT	800	800•730•250	10,4	Back 2,6+2,6 Front 2,6+2,6	- -	380 - 415 V 3+N 50-60 Hz
	VS7080CFEQ	800	800•730•870	16,4	Back 2,6+2,6 Front 2,6+2,6	 Static electric oven 6 kW GN 2/1	380 - 415 V 3+N 50-60 Hz

Details



Plate dimension: 220 x 220 mm





- The induction cooking ranges are the ideal solution for those who need high productivity in short time and easy cleaning.
Available with 2 or 4 zones each of 3,5 kW or 5,0 kW and a wok version with 1 zone of 5,0 kW.

- The 700 series induction models grant high efficiency without loss of heat in the environment and without heating the glass ceramic top.
- Pot detection system which activates heating upon presence of cooking receptacles.

Accessories

VS7040B
Open stand
400 mm


VS7080B
Open stand
800 mm


H2 CABINETS


V40PDX
Right door for
stand 400 mm


V40PSX
Left door for stand
400 mm


V80P
Double door for
stand 800 mm




	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Cooking zones Leistung Kochzonen kW	Ovens Öfen	Power supply Netzspannung
	VS7040INDT7	400	400•730•250	7,0	Back 3,5 Front 3,5	- -	380 - 415 V 3+N 50-60 Hz
	VS7040INDT10			10,0	Back 5,0 Front 5,0		
	VS7080INDT14	800	800•730•250	14,0	Back 3,5+3,5 Front 3,5+3,5	- -	380 - 415 V 3+N 50-60 Hz
	VS7080INDT20			20,0	Back 5,0+5,0 Front 5,0+5,0		
	VS7040INDWT	400	400•730•250	5,0	Wok 5,0	- -	380 - 415 V 3+N 50-60 Hz

Details



Cooking zone
min. Ø 120 / max. Ø 220 mm





- The glass ceramic cooking ranges are the ideal solution for simple, fast cooking and easy cleaning. Available as top version and oven. 4 zones each of 2,5 kW.
- Static ovens with fully stainless steel chamber and pressed inner door with labyrinth sealing. Suitable for GN 2/1 grids. Electric version: 6 kW

Accessories

VS7080B

Open stand 800 mm



H2 CABINETS

R22

V80P

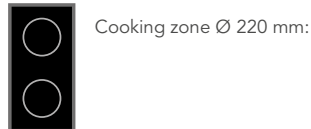
Double door for stand 800 mm





	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Cooking zones Leistung Kochzonen kW	Ovens Öfen	Power supply Netzspannung
	VS7080PVET	800	800•730•250	10,0	Back 2,5+2,5 Front 2,5+2,5	-	380 - 415 V 3+N 50-60 Hz
	VS7080CFVE	800	800•730•870	16,0	Back 2,5+2,5 Front 2,5+2,5	 Static electric oven 6 kW GN 2/1	380 - 415 V 3+N 50-60 Hz

Details





- The Serie 700 contains electric solid top ranges. Cooking without limits. The entire surface of the hotplate can be used and it is ideal for sauces and slow-cooking that require a constant temperature.
- Working top in stainless AISI 304, 20/10 thickness.
- Static ovens with fully stainless steel chamber and pressed inner door with llabyrinth sealing. Suitable for GN 2/1 grids.
- Electric version: 6 kW

Accessories

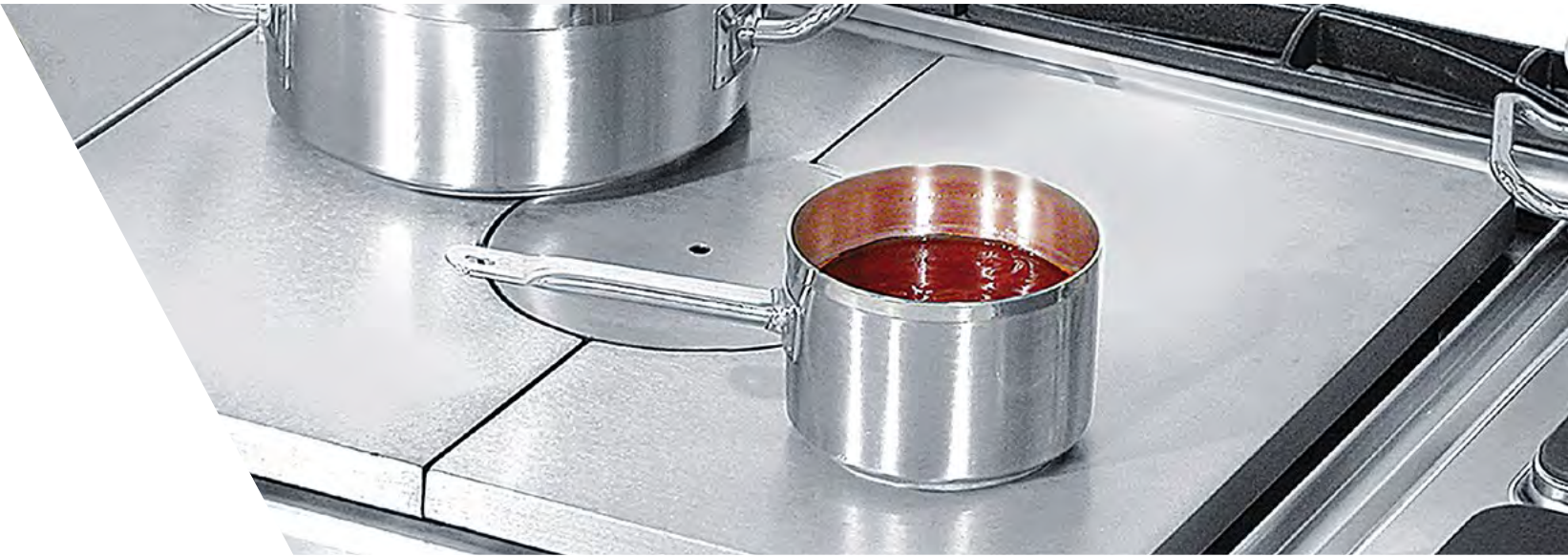
VS7080B
Open stand
800 mm


H2 CABINETS


V80P
Double door for
stand 800 mm




	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Cooking zones Leistung Kochzonen kW	Ovens Öfen	Power supply Netzspannung
	VS7080TPET	800	800•730•250	10,0	4 cooking zones each 2,5 kW	-	380 - 415 V 3+N 50-60 Hz
	VS7080TPFE	800	800•730•870	16,0	4 cooking zones each 2,5 kW	 Static electric oven 6 kW, GN 2/1	380 - 415 V 3+N 50-60 Hz





- The Serie 700 includes electric and gas bain maries for GN 1/1 (400 mm modules) and GN 2/1 (800 mm modules). Models are equipped with vertical overflow drain.
- Electric models are equipped with armored heating elements in incoloy underneath the well. Safety thermostat trips in the event of activation of heating without water in the well, manual reset. Orange indicator

led on the control panel showing the activation of heating elements.

- Gas models are with heating by tubular stainless steel burner with stabilized flame complete with pilot flame and safety thermocouple. Automatic switch-on by piezoelectric device with waterproof cap. Gas supply by thermostatic tap .

Accessories

VS7040B

Open stand
400 mm



VS7080B

Open stand
800 mm



H2 CABINETS

R22

V40PDX

Right door for
stand 400 mm



V40PSX

Left door for stand
400 mm



V80P

Double door for
stand 800 mm



9913.4

GASTRONORM 1/3
HEIGHT 100 MM



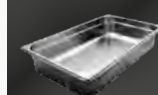
9912.4

GASTRONORM 1/2
HEIGHT 100 MM



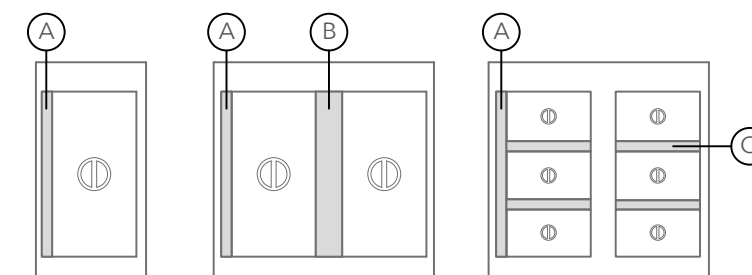
9911.4

GASTRONORM 1/1
HEIGHT 100 MM



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Capacity Fassungsvermögen GN	Heating Beheizung	Power supply Netzspannung
	VS7040BMGT	400	400•730•250	3,0	1/1		-
	VS7080BMGT	800	800•730•250	6,0	2/1		-
	VS7040BMET	400	400•730•250	1,5	1/1		220 - 240 V 1+N 50-60 Hz
	VS7080BMET	800	800•730•250	3,0	2/1		380 - 415 V 3+N 50-60 Hz

Details



A and B included
C = not included
* Pans not included





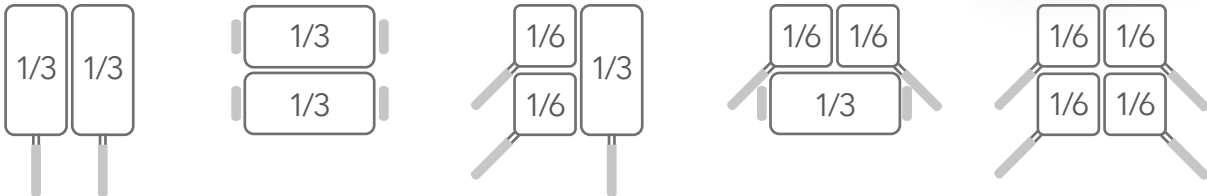
- The Serie 700 contains classic mechanical pasta cookers with a cooking well in AISI 316 stainless steel of 26 liters, water filling by mechanical tap.
- Working top made of AISI 304 stainless steel, 20/10 thickness.
- Gas models with high efficiency burners in stainless

- steel with flame failure device and pilot burner, ignition by piezo spark.
- Electric models: Heating by fixed heating elements located under the bottom of the well. Indicator led installed on the control panel showing the activation of the heating elments

Accessories



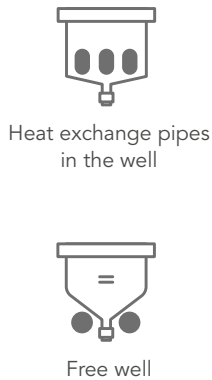
Baskets scheme



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Capacity Fassungsvermögen	Heating Beheizung	Version Version	Power supply Netzspannung
	VS7040CPGS*	400	400•730•870	9,5	1 well GN 2/3 26 lt		Manual water filling	-
	VS7080CPGS*	800	800•730•870	19,0	2 wells each GN 2/3 26 lt + 26 lt		Manual water filling	-
	VS7040CPES	400	400•730•870	7,6	1 well GN 2/3 26 lt		Manual water filling	380 - 415 V 3+N 50-60 Hz
	VS7080CPES	800	800•730•870	15,2	2 wells each GN 2/3 26 lt + 26 lt		Manual water filling	380 - 415 V 3+N 50-60 Hz

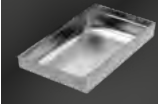
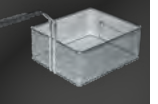
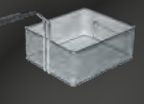
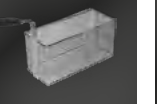
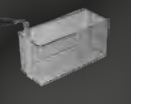
* Gas models are delivered with flue extension. Pasta cookers are delivered without baskets.





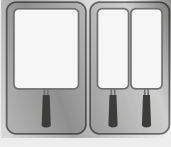
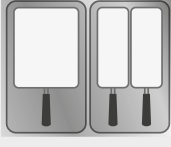
- The Serie 700 of gas fryers has different models available in 13 and 17 liters. Equipped with heat exchanger pipes in the well, this feature guarantees better heat transmission and an optimal performance or free well, heating by external stainless steel burners with vertical optimized flame distribution.
- All models are with thermostatic regulation of oil temperature up to a maximum of 190°C and pilot burners with piezoelectric ignition.
- Pressed working top in stainless steel AISI 304, 20/10 thickness.

Accessories

VBO	V40CAM	V80CAM	VC12FRGS13	VC1FRGS13	VC12FRE17	VC1FRE17
Oil drain-off pan	Drawn diverter for 400 mm modules	Drawn diverter for 800 mm modules	1/2 basket for fryers 13 lt.	1/1 basket for fryers 13 lt.	1/2 basket for fryers 17 lt.	1/1 basket for fryers 17 lt.
						

Baskets scheme



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Oil drain-off pan Ölablasswanne included		Basket Composition Korb-Bestückung included	Capacity Fassungsvermögen Lt.	Power supply Netzspannung
	VS7040FRGS13*	400	400•730•870	12,0			No			13	-
	VS7080FRGS13*	800	800•730•870	24,0			No			13 + 13	-
	VS7040FRG17VL*	400	400•730•870	16,5	  16,5 kW 0,1 kW		Yes			17	220 - 240 V 1+N 50 Hz
	VS7080FRG17VL*	800	800•730•807	33,0	  33 kW 0,2 kW		Yes			17 + 17	220 - 240 V 1+N 50 Hz

* All models are delivered with flue extension.





Reversible heating element



Lifting heating element



- The Serie 700 electric fryers are available with single and double wells. Two versions available: Electric supply by rotating heating elements or by lifting elements.

- Oil temperature controlled by mechanical thermostat with adjustment up to 190°C.
- Working top in stainless steel AISI 304 and 20/10 thickness.

Accessories

VS7040B

Open stand 400 mm



H2 CABINETS

R22

V40PDX

Right door for stand 400 mm



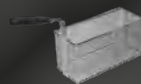
V40PSX

Left door for stand 400 mm



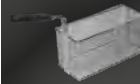
VC1FRE88

1/1 basket for fryer 8+8 lt.



VC12FRE17

1/2 basket for fryers 17 lt.



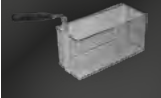
VC1FRE17

1/1 basket for fryers 17 lt.



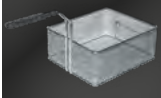
C12FR

1/2 basket for fryers 10 lt.



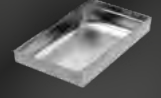
C1FRE10

1/1 basket for fryers 10 lt.

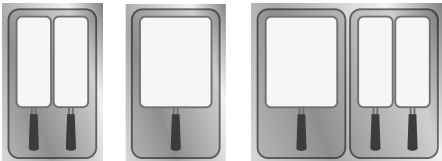


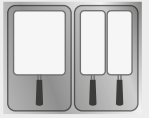
VBO

Oil drain-off pan



Baskets scheme



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Oil drain-off pan Ölablasswanne included		Basket Composition Korb-Bestückung included	Capacity Fassungsvermögen Lt.	Power supply Netzspannung
	VS7040FRE88	400	400•730•870	14,0		 Reversible heating elements	Yes			8 + 8	380 - 415 V 3+N 50-60 Hz
	VS7040FRE17X	400	400•730•870	16,5		 Reversible heating elements	Yes			17	380 - 415 V 3+N 50-60 Hz
	VS7080FRE17X	800	800•730•870	33,0		 Reversible heating elements	Yes			17 + 17	380 - 415 V 3+N 50-60 Hz
	VS7040FRE10T	400	400•730•250	9,0		 Lifting heating elements	No			10	380 - 415 V 3+N 50-60 Hz
	VS7040FRE10		400•730•870								
	VS7080FRE10T	800	800•730•250	18,0		 Lifting heating elements	No			10 + 10	380 - 415 V 3+N 50-60 Hz
	VS7080FRE10		800•730•870								
	VS7040SPET	400	400•730•250	1,0		-	-	-	-	-	220 - 240 V 1+N 50-60 Hz





- The Series 700 griddles, are the best for performance and cleaning. The cooking plate can be of chrome-plated (thickness 70μ) or mild steel. The cooking surface is welded on the pressed worktop, has rounded corners, high uniformity of heat distribution.

- Pressed working top in stainless steel AISI 304, 20/10 thick.
- Available with smooth, ribbed or 2/3 smooth 1/3 ribbed surface.
- Pilot burners with piezoelectric lighting
- Gas regulation with safety tap equipped with thermocouple.
- Chromed models equipped with thermostatic valve.

Accessories

VS7040B

Open stand
400 mm



VS7080B

Open stand
800 mm

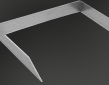


H2 CABINETS

R22

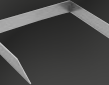
VS7040PSFTS

Splash guard for
griddle plates
VS7040FT...V...



VS7080PSFTS

Splash guard for
griddle plates
VS7080FT...V...



VS40TR

Thermostatic version
for 400 mm non
chromed modules



V40PDX

Right door for
stand 400 mm



V40PSX

Left door for stand
400 mm



V80P

Double door for
stand 800 mm



Z/M95109400

Teflon plug



VS80TR

Thermostatic version
for 800 mm non
chromed modules



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Power supply Netzspannung
	VS7040FTGVT	400	400•730•250	6,0			-
	VS7040FTGVCRT	400	400•730•250	7,0			-
	VS7040FTRGVT	400	400•730•250	6,0			-
	V7040FTRGVCRT	400	400•730•250	7,0			-
	VS7080FTGVT	800	800•730•250	12,0			-
	VS7080FTGVCRT	800	800•730•250	14,0			-
	VS7080FTRGVT	800	800•730•250	12,0			-
	V7080FTRGVCRT	800	800•730•250	14,0			-





Smooth plate



Chromed smooth plate



Ribbed plate



Chromed ribbed plate



2/3 smooth - 1/3 ribbed

Chromed
2/3 smooth - 1/3 ribbed

- The Series 700 griddles, are the best for performance and cleaning. The cooking plate can be of chrome-plated (thickness 70µ) or mild steel. The cooking surface is welded on the pressed worktop, has rounded corners, high uniformity of heat distribution.

- Pressed working top in stainless steel AISI 304, 20/10 thick.
- Available with smooth, ribbed or 2/3 smooth 1/3 ribbed surface.
- Heavy-duty heating elements. Cooking temperature monitored by thermostats. Models equipped with safety thermostat.

Accessories

VS7040B

Open stand
400 mm

VS7080B

Open stand
800 mm

H2 CABINETS

R22

VS7040PSFTS

Splash guard for
griddle plates
VS7040FT...V...

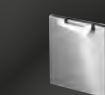
VS7080PSFTS

Splash guard for
griddle plates
VS7080FT...V...

V40PDX

Right door for
stand 400 mm

V40PSX

Left door for stand
400 mm

V80P

Double door for
stand 800 mm

Z/M95109400

Teflon plug



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Power supply Netzspannung
	VS7040FTEVT	400	400•730•250	5,4			380 - 415 V 3+N 50-60 Hz
	VS7040FTEVCRT	400	400•730•250	5,4			380 - 415 V 3+N 50-60 Hz
	VS7040FTREVT	400	400•730•250	5,4			380 - 415 V 3+N 50-60 Hz
	V7040FTREVCRT	400	400•730•250	5,4			380 - 415 V 3+N 50-60 Hz
	VS7080FTEVT	800	800•730•250	10,8			380 - 415 V 3+N 50-60 Hz
	VS7080FTEVCRT	800	800•730•250	10,8			380 - 415 V 3+N 50-60 Hz
	VS7080FTREVT	800	800•730•250	10,8			380 - 415 V 3+N 50-60 Hz
	V080FTREVCRT	800	800•730•250	10,8			380 - 415 V 3+N 50-60 Hz



SERIES 700 - WATER GRILLS



- The Serie 700 of water grills is available in gas or electric version with free-standing modules of 400 mm and 800 mm.
- Grid in stainless steel rods. Reversible cast-iron cooking grid sloped version for cooking fat meats and with drip tray for grease collection, plane version for fish and vegetables with circular elements on request.
- 3 sides splashguard in AISI 304 stainless steel, and removable grease collection tray, water fillable for easy cleaning. Evaporation of water grants the tenderness of the grilled food.
- Electric models: armored heating elements in incoloy installed under the cooking grid.
- Gas models: heating by steel burner located under the cooking grid.

Accessories



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Heating Beheizung	Accessories Zubehör	Power supply Netzspannung
	VS7040GRACQG	400	400•730•870	7,5	Grid in stainless steel rods		2 pieces required VS7040GGACQ	-
	VS7080GRACQG	800	800•730•870	15,0	Grid in stainless steel rods		4 pieces required VS7080GGACQ	-
	VS7040GRACQE	400	400•730•870	6,0	Grid in stainless steel rods		2 pieces required VS7040GGACQ	380 - 415 V 3+N 50-60 Hz
	VS7080GRACQE	800	800•730•870	12,0	Grid in stainless steel rods		4 pieces required VS7080GGACQ	380 - 415 V 3+N 50-60 Hz

SERIES 700 - LAVA-STONE GRILLS



- The Serie 700 of lava-stone grills is equipped with a Piezo ignition system. Available with one or two independent cooking zones.
- Grid in stainless steel rods.
- Reversible cast-iron cooking grid sloped version for cooking fat meats, plane version for fish and vegetables on request.
- Grills are equipped with a grid lifting device by mechanical levers to space the grid from the brazier.



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Heating Beheizung	Equipped with Ausgestattet mit	Power supply Netzspannung
	VS7040GRL	400	400•730•870	7,5	V shaped stainless steel grid		1 grid	-
	VS7080GRL	800	800•730•870	15	V shaped stainless steel grids		2 grids	-

Accessories





- The Serie 700 of boiling pans is available with direct and indirect heating in gas version and only indirect heating in electric version.
- Bottom of the well made in stainless steel AISI 316.
- The load of water is via solenoid valves activated by the remote control panel with dispenser on the cooking bottom. Water filling by adjustable tap.
- Balanced lid with a large front athermic handle.
- Indirect pans: Indirect heating by low pressure steam generated by the water contained in the cavity of the container,

controlled by a front gauge and operated by a safety valve and a compensation valve. Control of water level in the cavity activated at the minimum level with the indicator light, restoring of heating to normal level, by the load.

- Gas version: The burners are made of AISI 304, external to the container or to the interspace. The gas supply is controlled by valved tap with power and thermocouple control.
- Electric pans: heating by INCOLOY armoured heating elements controlled by a 3 position selector. Safety thermostat which interrupts the energy supply in case of failure.



Accessories

VCCP50
 Basket for pasta,
 1 sector 50 lt.
 

VCCV50
 Basket for vegetables,
 1 sector 50 lt.
 

VCCP502S
 Basket for pasta,
 2 sectors each 25 lt.
 

VCCV502S
 Basket for vegetables,
 2 sectors each 25 lt.
 

VIMB50
 Tunnel drainage
 boiling pan 50 lt.
 



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Heating Beheizung	Capacity Fassungsvermögen Lt.	Power supply Netzspannung
	VS7080PG50	800	800•730•870	15,5	Direct heating		50	220 - 240 V 1+N 50 Hz
	VS7080PGI50	800	800•730•870	15,5	Indirect heating		50	220 - 240 V 1+N 50 Hz
	VS7080PEI50	800	800•730•870	9,0	Indirect heating		50	380 - 415 V 3+N 50-60 Hz



SERIES 700 - TILTING AND MULTI-FUNCTION BRATT PANS



- The Serie 700 tilting bratt pans are available in gas and electric version. Both version have models with motorized and manual tilting.
- Cooking well made of stainless steel and bottom made of AISI 304. Hinged closing lid made of stainless steel.
- Water filling by solenoid valves with push-button on the front panel.
- Electric models: Heating elements placed on direct contact with the bottom of the well. Temperature adjustment from 100°C to 285°C controlled by thermostat connected

to the switch. Safety thermostat. Indicator leds showing the correct functioning of the appliance.

- Gas model: Heating by high efficiency steel burners. Gas supply by a multifunctional thermostatic valve. Pilot burner for the switching on of the main burners. Temperature adjustment from 100°C up to 285°C.
- The Serie 700 of the multi-function bratt pans are equipped with armoured heating elements in Incoloy underneath the well. Thermostatic temperature control from 50°C to 300°C, safety thermostat.



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Capacity Fassungsvermögen Lt.	Heating Beheizung		Tilting Version Kippfunktion	Power supply Netzspannung
	VS7080BRGI	800	800•730•870	14,0	Stainless steel bottom	60			Manual	220 - 240 V 1+N 50 Hz
	VS7080BRGIM	800	800•730•870	14,0	Stainless steel bottom	60			Motorized	220 - 240 V 1+N 50 Hz
	VS7080BREI	800	800•730•870	10,0	Stainless steel bottom	60			Manual	380 - 415 V 3+N 50-60 Hz
	VS7080BREIM	800	800•730•870	10,0	Stainless steel bottom	60			Motorized	380 - 415 V 3+N 50-60 Hz
	VS7040BMFEP	400	400•730•870	4,5	Stainless steel bottom	12			-	380 - 415 V 3+N 50-60 Hz
	VS7080BMFEP	800	800•730•870	9,0	Stainless steel bottom	24			-	380 - 415 V 3+N 50-60 Hz

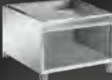




- The Serie 700 of neutral elements are all with worktops in AISI 304. The same for the base cupboards with rounded edges for easy cleaning.
- Models available with or without drawer. Models are available from 20 cm up to 80 cm version.

Accessories

VS7040B
Open stand
400 mm


VS7080B
Open stand
800 mm


H2 CABINETS


V40PDX
Right door for
stand 400 mm


V40PSX
Left door for stand
400 mm


V80P
Double door for
stand 800 mm

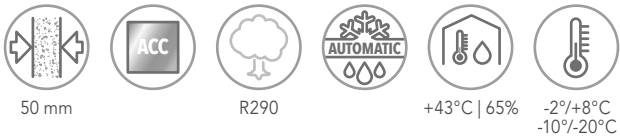



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Version Version
	VS7020PLT	200	200•730•250	Top version without drawer
	VS7040PLT	400	400•730•250	Top version without drawer
	VS7080PLT	800	800•730•250	Top version without drawer
	VS7020PLP	200	200•730•870	On closed cabinet without drawer
	VS7040PLCP	400	400•730•870	On cupboard with drawer
	VS7080PLCP	800	800•730•870	On cupboard with drawer
	VS7040LAP	400	400•730•870	Sink Unit on cupboard
	VS7080LAP	800	800•730•870	Sink Unit on cupboard





HCE2016 + Z/FB00AY255 + 3 x Z/CU700



Accessories

Z/CU700

2 x 1/2
h=100 mm



! Only for positive counters

Z/FB00AY255

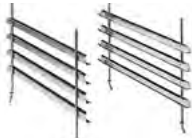
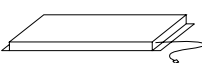
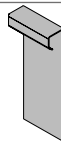


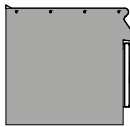
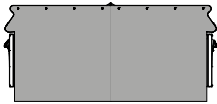
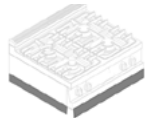
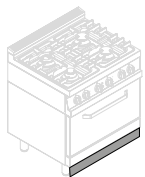
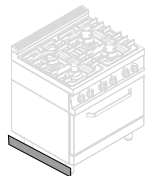
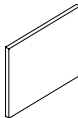
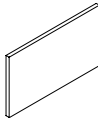
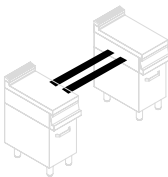
Set of 6 wheels with and without brakes (2+4)

Item Code Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität GN	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI	Insulation Thickness Isolierung mm		Refrigerant Gas Kühlgas	Power Supply Netzspannung
BNA0080	-2°/+8°	1 x GN2/1	1100	1200•700•600	304	50		R290	220 - 240 V 1+N 50 Hz
BNB0040	-10°/-20°	1 x GN2/1	1100	1200•700•600	304	50		R290	220 - 240 V 1+N 50 Hz
HCE2014	-2°/+8°	2 x GN 1/1	170	1200•700•600	304	50		R290	220 - 240 V 1+N 50 Hz
HCE2016	-2°/+8°	3 x GN 1/1	500	1600•700•600	304	50		R290	220 - 240 V 1+N 50 Hz
HCE2018	-2°/+8°	4 x GN 1/1	510	2200•700•600	304	50		R290	220 - 240 V 1+N 50 Hz

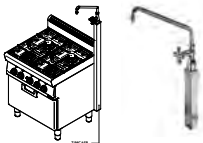


SERIES 700 - GENERAL ACCESSORIES

Version Version	Item Code Artikelnummer	Description Beschreibung
	VS7040B	Open stand 400 mm
	VS7040BH2	Open stand 400 mm H2 R22
	VS7080B	Open stand 800 mm
	VS7080BH2	Open stand 800 mm H2 R22
	VS70120B	Open stand 1200 mm
	V40PDX	Right door for stand 400 mm
	V40PSX	Left door for stand 400 mm
	V80P	Double door for stand 800 mm
	V120P	Set of 3 doors for stand 1200 mm
	VKC11	Set of 2 drawers GN 1/1 for 400 mm modules, h=225 mm
	VKC21	Set of 2 drawers GN 2/1 for 800 mm modules, h=225 mm
	VRG11	Set of tray slides GN 1/1 for 6 grids
	VRG21	Set of tray slides GN 2/1 for 6 grids
	VKR22	Set of 2+2 wheels with brake (only suitable for freestanding models)
	Z/MER40	Heating group for cabinet 40 cm Power 2 kW, 220-240 V 50-60 Hz
	Z/MER80	Heating group for cabinet 80 cm Power 2 kW, 220-240 V 50-60 Hz
	Z/MPH50	Lowered foot H 50 mm for installation on hollow masonry base
	VGZ	Plinth junction

Version Version	Item Code Artikelnummer	Description Beschreibung
	VS70PLDX	Side panel for back to back equipment, right side
	VS70PLSX	Side panel for back to back equipment, left side
	VS140PL	Side panel for back to back equipment VS700 - 1400 mm
	V40ZFT	Front plinth for 400 mm module top.
	V80ZFT	Front plinth for 800 mm module top.
	V120ZFT	Front plinth for 1200 mm module top.
	V70ZLT	Side plinth for 700 mm module top.
	V40ZF	Front plinth for 400 mm module.
	V80ZF	Front plinth for 800 mm module.
	V120ZF	Front plinth for 1200 mm module.
	V160ZF	Front plinth for 1600 mm module.
	V200ZF	Front plinth for 2000 mm module.
	V240ZF	Front plinth for 2400 mm module.
	V70ZL	Side plinth.700 mm
	V140ZLP	Pass- through side plinth 1400 mm.
	VS70PLQDX	Squared side panel for back to back equipment, right side
	VS70PLQSX	Squared side panel for back to back equipment, left side
	VS140PLQ	Squared side panel for back to bwack equipment VS700 - 1400 mm
	VS40PRCAM	Flue extension 400 mm
	VS80PRCAM	Flue extension 800 mm
	VS120PRCAM	Flue extension 1200 mm
	VKSP40	Bridge system supports 40 l
	VKSP80	Bridge system supports 80 l
	VKSP100	Bridge system supports 100 l
	VKSP120	Bridge system supports 120 l
	VKSP160	Bridge system supports 160 l
	VS7040PSFTS	Splash guard for griddle plates VS7040FT...V...
	VS7080PSFTS	Splash guard for griddle plates VS7080FT...V...
	Z/GSFT	Scarper for smooth plate
	VRASFTR	Scarper for ribbed plate

SERIES 700 - GENERAL ACCESSORIES

Version Version	Item Code Artikelnummer	Description Beschreibung
	VS70PL1F	Flate plate, 1 burner Dim [mm]: 390 • 284 • 22
	Z/MCASB	Water tap to be fixed on the side or on the top of neutral modules (In the order please specify the model of the equipment the water tap is to be fixed on - if it is not a neutral module please specify the side)
	VSPT15Q	Tray holder structure + column L= 1000÷1500
	VSPT20Q	Tray holder structure + column L= 1500÷2000
	VSPT25Q	Tray holder structure + column L= 2000÷2500
	VSPT30Q	Tray holder structure + column L= 2500÷3000
	VSPT35Q	Tray holder structure + column L= 3000÷3500
	VSPT40Q	Tray holder structure + column L= 3500÷4000
	VSPT45Q	Tray holder structure + column L= 4000÷4500
	VSPT50Q	Tray holder structure + column L= 4500÷5000
	VSPTSAL11	Price increase for integration of electric salamander support GN 1/1 on tray holder structure. Dimensions 380x450 mm
	VSS11	Support for electric salamander GN 1/1
	VPES	Schuko electrical socket with cover IP 44



EVOLUTION 900

EVOLUTION 900 represents the entire experience of VIRTUS in the world of professional foodservice equipment. The cooking range EVOLUTION 900 is modular and fulfils the greatest wish of a chef for a uniform worktop with a thickness of 2 mm. The cooking series can be individually tailored based on the needs of the chef. It is the perfect solution for those who expect not only performance but also robustness, hygiene and elegance. The individuality of the EVOLUTION 900 gives any environment a certain charm and prestige. EVOLUTION 900 includes all the advantages of a modular kitchen with a uniform worktop without joints and without limits. In addition, the series offers a large selection of accessories.



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EVOLUTION 900

EVOLUTION 900 racchiude tutta l'esperienza Virtus nel mondo della ristorazione professionale. La linea di cottura modulare EVOLUTION 900 si completa alla richiesta la possibilità. Il blocco di cottura a piano unico spessore 2 mm rinforzato si presta ad essere modellata e realizzata sulle esigenze dello chef.

È la soluzione perfetta per chi esige prestazioni assieme a robustezza, igiene e bellezza. Conferisce prestigio e fascino all'ambiente in cui è inserita: tutti i vantaggi di una cucina modulare con un piano di lavoro unico in acciaio senza giunzioni, senza limiti di lunghezza. Con ampia scelta di accessori.

EVOLUTION 900

EVOLUTION 900 représente toute l'expérience de VIRTUS dans le monde des équipements professionnels de restauration. La ligne de cuisson EVOLUTION 900 est modulaire et répond au plus grand souhait d'un chef pour un plan de travail uniforme, avec une épaisseur de 2 mm. La série de cuisine peut être personnalisée en fonction des besoins du chef. C'est la solution parfaite pour ceux qui ne

s'attendent pas à seulement la performance mais aussi à la robustesse, l'hygiène et l'élégance. L'individualité de l'EVOLUTION 900 donne à tous les environnements un certain charme et prestige. ÉVOLUTION 900 comprend tous les avantages d'un module de cuisine avec un plan de travail uniforme sans joints et sans limites. De plus, la série propose une large sélection d'accessoires.



EVOLUTION 900

EVOLUTION 900 spiegelt die gesamte Erfahrung von VIRTUS in der Welt der Großküchen wieder. Die modulare Kochserie EVOLUTION 900 erfüllt auch den letzten Wunsch nach einer einheitlichen Arbeitsfläche mit einer Materialstärke von 2 mm und lässt sich individuell nach den Bedürfnissen des Küchenchefs realisieren. Sie ist die perfekte Lösung für alle, die neben

Leistung auch Robustheit, Hygiene und Eleganz erwarten. Durch die Individualität verleiht die EVOLUTION 900 einer jeden Umgebung gewissen Charme und Prestige. Alle Vorteile einer modularen Küche im Einklang mit einer einheitlichen Edelstahl-Arbeitsfläche ohne Fugen und ohne Grenzen. Zudem besticht die Serie durch eine große Auswahl an Zubehör.

EVOLUTION 900

EVOLUTION 900 contiene toda la experiencia Virtus en el mundo de la restauración profesional. La línea de cocción modular EVOLUTION 900 se completa con la posibilidad de solicitar bajo pedido un plano de coccion unico de 2 mm de espesor, reforzado, para ser modelado y construido sobre las necesidades del chef. Es

la solución perfecta para aquellos que exigen rendimiento junto con robustez, higiene y belleza. Otorga prestigio y encanto al entorno en el que se inserta: Todas las ventajas de una cocina modular con una sola encimera de acero sin juntas, sin límites de longitud. Con una amplia variedad de accesorios.



- The Serie 900 open burners models are available in many different versions with 2,4,6 burners in a top version or on cabinet.
- Pressed working top in stainless AISI 304, 20/10 thickness.
- Double-crown burners in cast iron and brass from 6 kW to 10 kW hermetically fixed on the top. Ignition of main burner by pilot burner. Pilot burner ant thermocouple are installed underneath the main burner body to be protected from accidental impacts and liquid overflow.

Accessories

VS9040B

Open stand 400 mm



VS9080B

Open stand 800 mm



VS90120B

Open stand 1200 mm



H2 CABINETS

R22



V40PDX

Right door for stand 400 mm



V40PSX

Left door for stand 400 mm



V80P

Double door for stand 800 mm



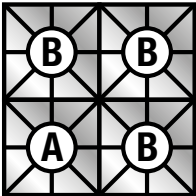
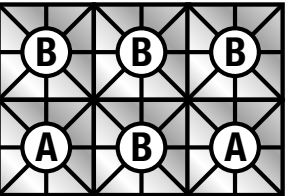
V120P

Set of 3 doors for stand 1200 mm



Details

DOUBLE-CROWN BURNERS

A = 6,0 kW

B = 10,0 kW





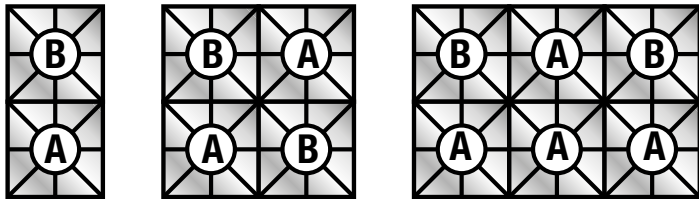
	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen	Power supply Netzspannung
	VS9040PCGST	400	400•900•250	16,0	Back 10 Front 6	- -	-
	VS9080PCGST	800	800•900•250	36,0	Back 10+10 Front 6+10	- -	-
	VS90120PCGST	1200	1200•900•250	52,0	Back 10+10+10 Front 6+10+6	- -	-

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen	Power supply Netzspannung
	VS9040PCGSP	400	400•900•870	16,0	Back 10 Front 6	- -	-
	VS9080PCGSP	800	800•900•870	36,0	Back 10+10 Front 6+10	- -	-
	VS90120PCGSP	1200	1200•900•870	52,0	Back 10+10+10 Front 6+10+6	- -	-



- The Serie 900 open burners models are available in different versions with 4 or 6 burners on gas or electric static oven.
- Working top in stainless AISI 304, 20/10 thickness with removable enamelled containers.
- Power from 5,5 kW up to 7,5 kW. High efficiency cast iron burners and brass flame spreaders, double crown for an optimal heat distribution and performance. Ignition of main burner by pilot burner.
- Static gas or electric ovens with fully stainless steel chamber and pressed inner door with labyrinth sealing. Suitable for GN 2/1 grids.
- Gas version: 8 kW power with ignition by piezo device.
- Electric version: 6 kW.

DOUBLE-CROWN BURNERS



A = 5,5 kW / B = 7,5 kW



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen	Power supply Netzspannung
	VS9080CFG	800	800•900•870	34,0	Back 7,5+5,5 Front 5,5+7,5	 Static gas oven 8 kW, GN 2/1	-
	VS9080CFGE	800	800•900•870	Gas: 26,0 Electric: 6,0	Back 7,5+5,5 Front 5,5+7,5	 Static electric oven 6 kW, GN 2/1	380 - 415 V 3+N 50-60 Hz
	VS90120CFG	1200	1200•900•870	45,0	Back 7,5+5,5+7,5 Front 5,5+5,5+5,5	 Static gas oven 8 kW, GN 2/1	-
	VS90120CFGE	1200	1200•900•870	Gas: 37,0 Electric: 6,0	Back 7,5+5,5+7,5 Front 5,5+5,5+5,5	 Static electric oven 6 kW, GN 2/1	380 - 415 V 3+N 50-60 Hz
	VS90120CFGG	1200	1200•900•870	49,0	Back 7,5+5,5+7,5 Front 5,5+5,5+5,5	 Static gas oven 12 kW, Chamber: 97x30,5x66 cm Grill: 93x65 cm	-





- Solid tops with radiant hotplate in heavy gauge cast iron and with central bullseye.
- Heating by cast iron burner of 12 kW for temperature up to 450°/500°C (in the TP, plate power of 12 kW and in the TPP model plate power of 7 kW). Gas supply controlled by safety valve with thermocouple, with piezo ignition.
- Open burners from 5,5 kW up to 7,5 kW. High efficiency cast iron burners and brass flame spreaders, double crown for an optimal heat distribution and performance.
- Working top in stainless AISI 304, 20/10 thickness with removable enamelled containers.

Accessories

VS9080B

Open stand 800 mm



VS90120B

Open stand 1200 mm



H2 CABINETS

R22



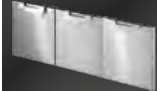
V80P

Double door for stand 800 mm



V120P

Set of 3 doors for stand 1200 mm



V40CAM

Drawn diverter for 400 mm modules



V80CAM

Drawn diverter for 800 mm modules

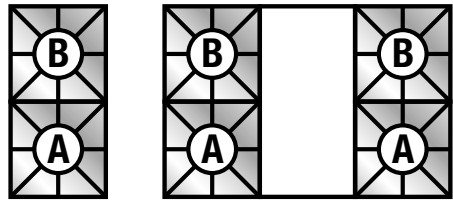




	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen	Power supply Netzspannung
	VS9080TPGT	800	800•900•250	12,0	12,0	- -	-
	VS9080TPPCGT	800	800•900•250	20,0	Left side: solid top 7,0 kW Right side: back 7,5 kW + front 5,5 kW	- -	-
	V90120TPPCG2T	1200	1200•900•250	33,0	Left + right side: back 7,5 kW + front 5,5 kW middle: solid top 7,0 kW	- -	-

Details

DOUBLE-CROWN BURNERS



A = 5,5 kW / B = 7,5 kW





- Solid top range with radiant hotplate in heavy gauge cast iron and with central bullseye.
- Heating by cast iron burner of 12 kW for temperature up to 450°/500°C (in the TP, plate power of 12 kW and in the TPP model plate power of 7 kW). Gas supply controlled by safety valve with thermocouple, with piezo ignition.
- Open burners from 5,5 kW up to 7,5 kW. High efficiency

- cast iron burners and brass flame spreaders, double crown for an optimal heat distribution and performance.
- Working top in stainless AISI 304, 20/10 thickness with removable enamelled containers.
- Static gas ovens of 8 kW power with ignition by piezo device, fully stainless steel chamber and pressed inner door with labyrinth sealing. Suitable for GN 2/1 grids.

Accessories

V40CAM
 Drawn diverter for 400 mm modules

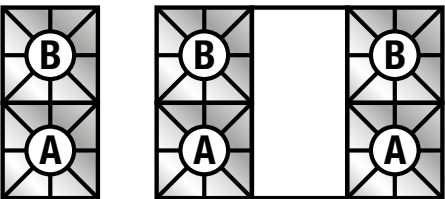

V80CAM
 Drawn diverter for 800 mm modules




	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen	Power supply Netzspannung
	VS9080TPFG	800	800•900•870	20,0	12,0	 Static gas oven 8 kW, GN 2/1	-
	VS9080TPPCFG	800	800•900•870	28,0	Left side: solid top 7,0 kW Right side: back 7,5 kW + front 5,5 kW	 Static gas oven 8 kW, GN 2/1	-
	VS90120TPFG	1200	1200•900•870	33,0	Left side: solid top 12,0 kW Right side: back 7,5 kW + front 5,5 kW	 Static gas oven 8 kW, GN 2/1	-
	V90120TPPCFG2	1200	1200•900•870	41,0	Left + right side: back 7,5 kW + front 5,5 kW Middle: solid top 7,0 kW	 Static gas oven 8 kW, GN 2/1	-

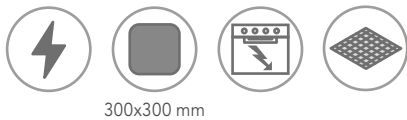
Details

DOUBLE-CROWN BURNERS



A = 5,5 kW / B = 7,5 kW





- In the Serie 900 electric ranges are available with square electric plates each of 4 kW. Heating elements are hermetically sealed to the working top and controlled by 6-position switches. The particular design and the labyrinth system of the knobs assure protection from water infiltration.
- Pressed worktop in stainless AISI 304, 20/10 thickness.
- Static eletric ovens of 6 kW with fully stainless steel chamber and pressed inner door with labyrinth sealing. Suitable for GN 2/1 grids. Temperature adjustment from 50°C to 300°C.

Accessories

VS9040B

Open stand 400 mm



VS9080B

Open stand 800 mm



H2 CABINETS

R22



V9040IMP

Insert for square electric plates



V9080IMP

Insert for square electric plates



V40PDX

Right door for stand 400 mm



V40PSX

Left door for stand 400 mm



V80P

Double door for stand 800 mm





	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Hot plates Kochplattenleistung kW	Ovens Öfen	Power supply Netzspannung
	VS9040PCEST	400	400•900•250	8,0	Back 4,0 Front 4,0	- -	380 - 415 V 3+N 50-60 Hz
	VS9080PCEST	800	800•900•250	16,0	Back 4,0+4,0 Front 4,0+4,0	- -	380 - 415 V 3+N 50-60 Hz
	VS9080CFES*	800	800•900•870	22,0	Back 4,0+4,0 Front 4,0+4,0	 Static electric oven 6 kW GN 2/1	380 - 415 V 3+N 50-60 Hz

Details



Plate dimension: 300 x 300 mm



* Electric convection oven on request





- The Serie 900 contains electric solid top ranges. Cooking surface made of stainless steel 16M05 with 4 independent zones.
- Thermostatic control for surface temperature adjustment from 120°C (edge) to 500°C (centre).
- Working top in stainless AISI 304, 20/10 thickness.
- Static eletric ovens of 6 kW with fully stainless steel chamber and pressed inner door with labyrinth sealing. Suitable for GN 2/1 grids. Temperature adjustment from 50°C to 300°C.

Accessories

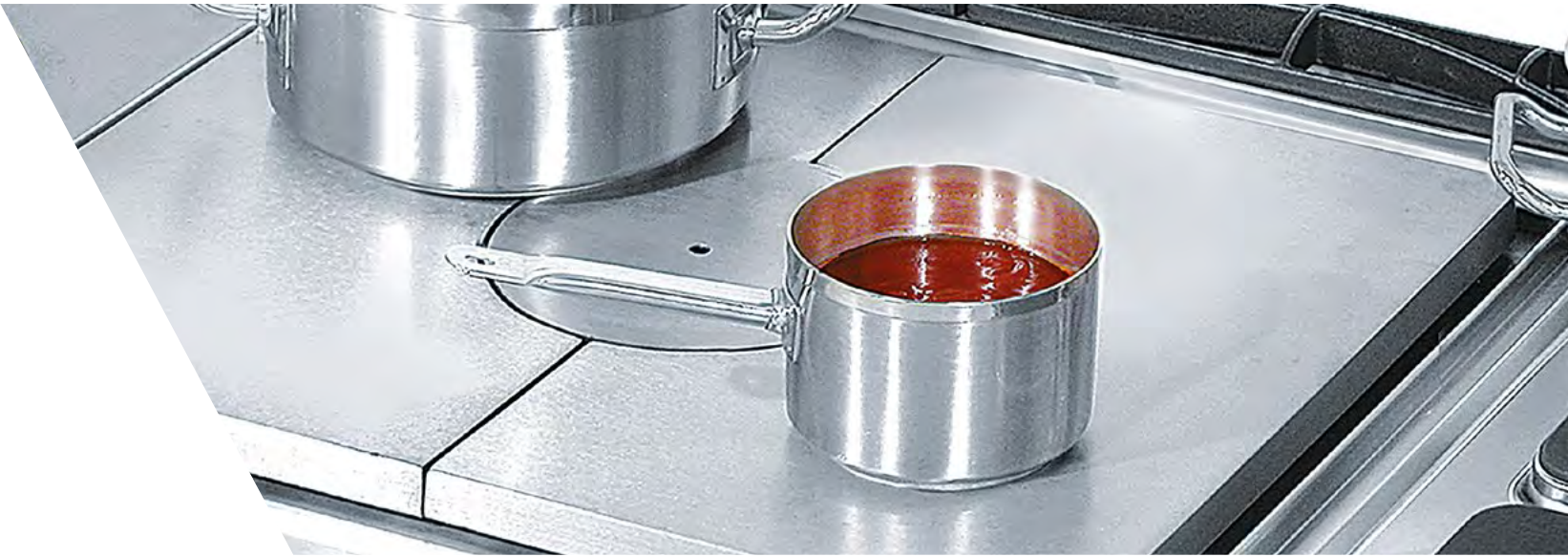
VS9080B
Open stand
800 mm


H2 CABINETS


V80P
Double door for
stand 800 mm




	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Cooking zones Leistung Kochzonen kW	Ovens Öfen	Power supply Netzspannung
	VS9080TPET	800	800•900•250	13,6	4 cooking zones each 3,4 kW	-	380 - 415 V 3+N 50-60 Hz
	VS9080TPFE	800	800•900•870	19,6	4 cooking zones each 3,4 kW	 Static electric oven 6 kW, GN 2/1	380 - 415 V 3+N 50-60 Hz





- The induction cooking ranges are the ideal solution for those who need high productivity in short time and easy cleaning. Available with 2 or 4 zones each of 5 kW and a and wok version with 1 zone of 5 kW.
- The 900 series induction models grant high efficiency without loss of heat in the environment and without heating the glass ceramic top.
- Pot detection system which activates heating upon presence of cooking receptacles.

Accessories

VS9040B

Open stand 400 mm



VS9080B

Open stand 800 mm



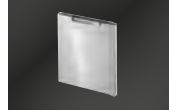
H2 CABINETS

R22



V40PDX

Right door for stand 400 mm



V40PSX

Left door for stand 400 mm



V80P

Double door for stand 800 mm





	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Cooking zones Leistung Kochzonen kW	Ovens Öfen	Power supply Netzspannung
	VS9040INDT	400	400•900•250	10,0	Back 5,0 Front 5,0	- -	380 - 415 V 3+N 50-60 Hz
	VS9080INDT	800	800•900•250	20,0	Back 5,0 + 5,0 Front 5,0 + 5,0	- -	380 - 415 V 3+N 50-60 Hz
	VS9040INDWT	400	400•900•250	5,0	Wok 5,0	- -	380 - 415 V 3+N 50-60 Hz

Details



Cooking zone

min. Ø 120 / max. Ø 280 mm





- The glass ceramic cooking ranges are the ideal solution for simple, fast cooking and easy cleaning. Available as top version and oven. 4 zones each of 3,4 kW.
- Static ovens with fully stainless steel chamber and pressed inner door with llabyrinth sealing. Suitable for GN 2/1 grids.Electric version: 6 kW

Accessories

VS9040B

Open stand 400 mm



VS9080B

Open stand 800 mm



H2 CABINETS

R22



V40PDX

Right door for stand 400 mm



V40PSX

Left door for stand 400 mm



V80P

Double door for stand 800 mm





	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Cooking zones Leistung Kochzonen kW	Ovens Öfen	Power supply Netzspannung
	VS9040PVET	400	400•900•250	6,8	Back 3,4 Front 3,4	- -	380 - 415 V 3+N 50-60 Hz
	VS9080PVET	800	800•900•250	13,6	Back 3,4+3,4 Front 3,4+3,4	- -	380 - 415 V 3+N 50-60 Hz
	VS9080CFVE*	800	800•900•870	19,6	Back 3,4+3,4 Front 3,4+3,4	 Static electric oven 6 kW GN 2/1	380 - 415 V 3+N 50-60 Hz

Details



Cooking zone Ø 280 mm:



* Electric convection oven on request





- The Serie 900 includes electric and gas bain maries in 400 mm and 800 mm modules. Designed for 15 cm depth containers. Models are equipped with vertical overflow drain and false bottom.
- Electric models are equipped with armored heating elements in incoloy underneath the well. Safety thermostat trips in the event of activation of heating without water in the well, manual reset. Orange indicator led on the control panel showing the activation of heating elements.
- Gas models are with heating by tubular stainless steel burner with stabilized flame complete with pilot flame and safety thermocouple. Automatic switch-on by piezoelectric device with waterproof cap. Gas supply by thermostatic tap.

Accessories

VS9040B
Open stand
400 mm


VS9080B
Open stand
800 mm


H2 CABINETS

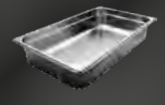

V40PDX
Right door for
stand 400 mm


V40PSX
Left door for stand
400 mm


V80P
Double door for
stand 800 mm


9913.4
GASTRONORM 1/3
HEIGHT 100 MM

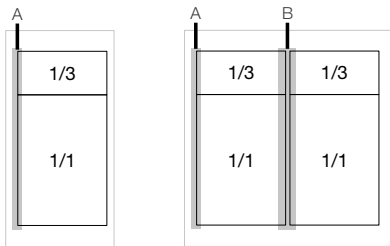

9912.4
GASTRONORM 1/2
HEIGHT 100 MM


9911.4
GASTRONORM 1/1
HEIGHT 100 MM




	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Capacity Fassungsvermögen GN	Heating Beheizung	Power supply Netzspannung
	VS9040BMGT	400	400•900•250	3,0	1/1 + 1/3		-
	VS9080BMGT	800	800•900•250	6,0	2/1 + 2x 1/3		-
	VS9040BMET	400	400•900•250	2,2	1/1 + 1/3		220 - 240 V 1+N 50-60 Hz
	VS9080BMET	800	800•900•250	4,4	2/1 + 2x 1/3		380 - 415 V 3+N 50-60 Hz

Details



A and B included
* Pan not included



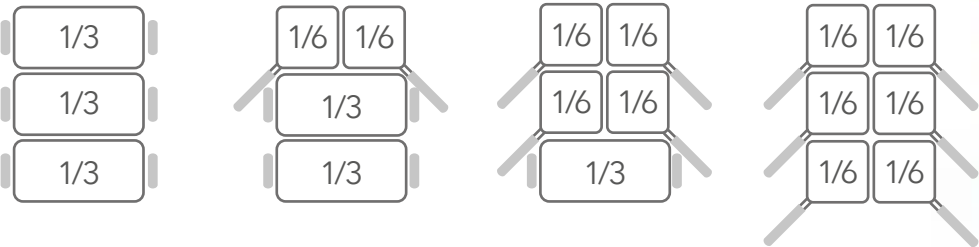


- The Serie 900 contains classic mechanical pasta cookers with a cooking well in AISI 316 stainless steel of 40 liters, water filling by mechanical tap. Equipped with false bottom.
- Working top made of AISI 304 stainless steel, 20/10 thickness.
- Gas models with high efficiency burners in stainless steel with flame failure device and pilot burner, ignition by piezo spark.
- Electric models: Heating by fixed heating elements located under the bottom of the well. Indicator led installed on the control panel showing the activation of the heating elments

Accessories



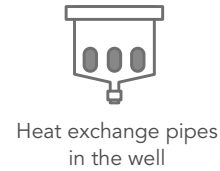
Baskets scheme



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Capacity Fassungsvermögen	Heating Beheizung	Version Version	Power supply Netzspannung
	VS9040CPGS*	400	400•900•870	11,8	1 well GN 1/1 40 lt		Manual water filling	-
	VS9080CPGS*	800	800•900•870	23,6	2 wells each GN 1/1 40 lt + 40 lt		Manual water filling	-
	VS9040CPES	400	400•900•870	8,5	1 well GN 1/1 40 lt		Manual water filling	380 - 415 V 3+N 50-60 Hz
	VS9080CPES	800	800•900•870	17,0	2 wells each GN 1/1 40 lt + 40 lt		Manual water filling	380 - 415 V 3+N 50-60 Hz

* Gas models are delivered with flue extension. Pasta cookers are delivered without baskets.





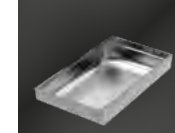
- The Serie 900 of gas fryers has different models available in 13, 21 and 22 liters. Equipped with heat exchanger pipes in the well, this feature guarantees better heat transmission and an optimal performance or free well, heating by external stainless steel burners with vertical optimized flame distribution.

- All models are with thermostatic regulation of oil temperature up to a maximum of 190°C and pilot burners with piezoelectric ignition.
- Pressed working top in stainless steel AISI 304, 20/10 thickness.

Accessories

VBO900

Oil drain-off pan



V40CAM

Drawn diverter for 400 mm modules

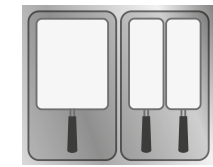
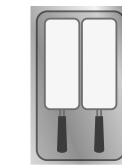


V80CAM

Drawn diverter for 800 mm modules



Baskets scheme



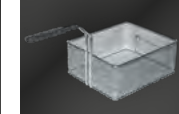
VC12FRGS13

1/2 basket for fryers 13 lt.



VC1FRGS13

1/1 basket for fryers 13 lt.



VC12FRE21

1/2 basket for fryers 21/22 lt.



VC1FRG21VL

1/1 basket for fryers 21/22 lt.



VC12FRG22

1/2 basket for fryers 22 lt.



VC1FRE21

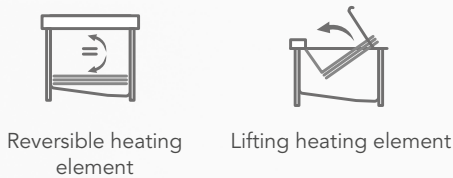
1/1 basket for fryers 21/22 lt.



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Oil drain-off pan Ölablasswanne included		Basket Composition Korb-Bestückung included	Capacity Fassungsvermögen Lt.	Power supply Netzspannung
	VS9040FRGS13*	400	400•900•870	12,0			No			13	-
	VS9080FRGS13*	800	800•900•870	24,0			No			13 + 13	-
	VS9040FRG22*	400	400•900•870	20,0			No			22	-
	VS9080FRG22*	800	800•900•870	40,0			No			22 + 22	-
	VS9040FRG21VL*	400	400•900•870	19,0	 16,5 kW	 0,1 kW	Yes			21	220 - 240 V 1+N 50 Hz
	VS9080FRG21VL*	800	800•900•870	38,0	 33 kW	 0,2 kW	Yes			21 + 21	220 - 240 V 1+N 50 Hz

* All models are delivered with flue extension.





- The Serie 900 electric fryers are available with single and double wells. Two versions available: Electric supply by rotating heating elements or by lifting elements.
- Oil temperature controlled by mechanical thermostat with adjustment up to 190°C.
- Working top in stainless steel AISI 304 and 20/10 thickness.

Accessories

VS9040B

Open stand 400 mm



H2 CABINETS

R22

V40PDX

Right door for stand 400 mm

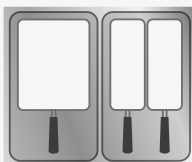
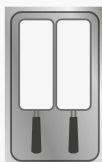


V40PSX

Left door for stand 400 mm



Baskets scheme



VC1FRE88

1/1 basket for fryer 8+8 lt.



VC12FRE21

1/2 basket for fryers 21 lt.



VC1FRE21

1/1 basket for fryers 21 lt.



VC12FRE15X

1/2 basket for fryers 15 lt.



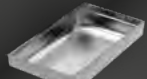
VC1FRE15X

1/1 basket for fryers 15 lt.



VBO900

Oil drain-off pan



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Oil drain-off pan Ölablasswanne included		Basket Composition Korb-Bestückung included	Capacity Fassungsvermögen Lt.	Power supply Netzspannung
	VS9040FRE88	400	400•900•870	14,0		 Reversible heating elements	Yes			8 + 8	380 - 415 V 3+N 50-60 Hz
	VS9040FRE21	400	400•900•870	20,0		 Reversible heating elements	Yes			21	380 - 415 V 3+N 50-60 Hz
	VS9080FRE21	800	800•900•870	40,0		 Reversible heating elements	Yes			21 + 21	380 - 415 V 3+N 50-60 Hz
	VS9040FRE15	400	400•900•870	10,2		 Lifting heating elements	No			15	380 - 415 V 3+N 50-60 Hz
	VS9080FRE15	800	800•900•870	20,4		 Lifting heating elements	No			15 + 15	380 - 415 V 3+N 50-60 Hz
	VS9040SPET	400	400•900•250	1,0		-	-		-	-	220 - 240 V 1+N 50-60 Hz





- Smooth plate
- Chromed smooth plate
- Ribbed plate
- Chromed ribbed plate
- 2/3 smooth - 1/3 ribbed
- Chromed
2/3 smooth - 1/3 ribbed



- The Series 900 griddles, are the best for performance and cleaning. The cooking plate can be of chrome-plated (thickness 70µ) or mild steel. The cooking surface is welded on the pressed worktop, has rounded corners, high uniformity of heat distribution.
- Available with smooth, ribbed or 2/3 smooth 1/3 ribbed surface.
 - Pilot burners with piezoelectric lighting
 - Gas regulation with safety tap equipped with thermocouple.
- Chromed models equipped with thermostatic valve.

Accessories

VS9040B

Open stand
400 mm

VS9080B

Open stand
800 mm

H2 CABINETS

R22

VS9040PSFTS

Splash guard for
griddle plates
VS9040FT...V...

VS9080PSFTS

Splash guard for
griddle plates
VS9080FT...V...

V40PDX

Right door for
stand 400 mm

V40PSX

Left door for stand
400 mm

V80P

Double door for
stand 800 mm

Z/M95109400

Teflon plug

Optionals

Has to be assembled directly in production

VS40TR

Thermostatic version
for 400 mm non
chromed modules

VS80TR

Thermostatic version
for 800 mm non
chromed modules

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Power supply Netzspannung
	VS9040FTGVT	400	400•900•250	7,0			-
	VS9040FTGVCRT	400	400•900•250	10,5			-
	VS9040FTRGVT	400	400•900•250	7,0			-
	V9040FTRGVCRT	400	400•900•250	10,5			-
	VS9080FTGVT	800	800•900•250	14,0			-
	VS9080FTGVCRT	800	800•900•250	21,0			-
	VS9080FTRGVT	800	800•900•250	14,0			-
	V9080FTRGVCRT	800	800•900•250	21,0			-





• The Series 900 griddles, are the best for performance and cleaning. The cooking plate can be of chrome-plated (thickness 70μ) or mild steel. The cooking surface is welded on the pressed worktop, has rounded corners, high uniformity of heat distribution.

- Pressed working top in stainless steel AISI 304, 20/10 thick.
- Available with smooth, ribbed or 2/3 smooth 1/3 ribbed surface.
- Heavy-duty heating elements. Cooking temperature monitored by thermostats. Models equipped with safety thermostat.

Accessories

VS9040B

Open stand 400 mm



VS9080B

Open stand 800 mm



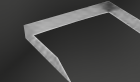
H2 CABINETS

R22



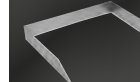
VS9040PSFTS

Splash guard for griddle plates VS9040FT...V...



VS9080PSFTS

Splash guard for griddle plates VS9080FT...V...



V40PDX

Right door for stand 400 mm



V40PSX

Left door for stand 400 mm



V80P

Double door for stand 800 mm



Z/M95109400

Teflon plug



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Power supply Netzspannung
	VS9040FTEVT	400	400•900•250	7,5			380 - 415 V 3+N 50-60 Hz
	VS9040FTEVCRT	400	400•900•250	7,5			380 - 415 V 3+N 50-60 Hz
	VS9040FTREVT	400	400•900•250	7,5			380 - 415 V 3+N 50-60 Hz
	V9040FTREVCRT	400	400•900•250	7,5			380 - 415 V 3+N 50-60 Hz
	VS9080FTEVT	800	800•900•250	15,0			380 - 415 V 3+N 50-60 Hz
	VS9080FTEVCRT	800	800•900•250	15,0			380 - 415 V 3+N 50-60 Hz
	VS9080FTREVT	800	800•900•250	15,0			380 - 415 V 3+N 50-60 Hz
	V9080FTREVCRT	800	800•900•250	15,0			380 - 415 V 3+N 50-60 Hz



SERIES 900 - WATER GRILLS

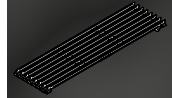


- The Serie 900 of water grills is available in gas or electric version with free-standing modules of 400 mm and 800 mm.
- Grid in stainless steel rods.
Reversible cast-iron cooking grid sloped version for cooking fat meats and with drip tray for grease collection, plane version for fish and vegetables with circular elements on request.
- 3 sides splashguard in AISI 304 stainless steel, and removable grease collection tray, water fillable for easy cleaning. Evaporation of water grants the tenderness of the grilled food.
- Electric models: armored heating elements in incoloy installed under the cooking grid.
- Gas models: heating by steel burner located under the cooking grid.

Accessories

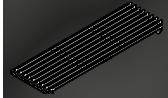
VS9040GGACQ

Reversible cast iron grill meat / fish for 400 mm modules



VS9080GGACQ

Reversible cast iron grill meat / fish for 800 mm modules



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Heating Beheizung	Accessories Zubehör	Power supply Netzspannung
	VS9040GRACQG	400	400•900•870	11,0	Grid in stainless steel rods		2 pieces required VS9040GGACQ	-
	VS9080GRACQG	800	800•900•870	22,0	Grid in stainless steel rods		4 pieces required VS9080GGACQ	-
	VS9040GRACQE	400	400•900•870	7,5	Grid in stainless steel rods		2 pieces required VS9040GGACQ	380 - 415 V 3+N 50-60 Hz
	VS9080GRACQE	800	800•900•870	15,5	Grid in stainless steel rods		2 pieces required VS9080GGACQ	380 - 415 V 3+N 50-60 Hz

SERIES 900 - LAVA-STONE GRILLS



- The Serie 900 of lava-stone grills is equipped with a Piezo ignition system. Available with one or two independent cooking zones. Equipped with cast-iron.
- Grid in stainless steel rods.
Reversible cast-iron cooking grid sloped version for cooking fat meats, plane version
- Grills are equipped with a grid lifting device by mechanical levers to space the grid from the brazier.

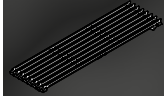


	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Heating Beheizung	Equipped with Ausgestattet mit	Power supply Netzspannung
	VS9040GRL	400	400•900•870	9,5	V shaped stainless steel grid		1 grid	-
	VS9080GRL	800	800•900•870	19,0	V shaped stainless steel grid		2 grids	-

Accessories

VS90GGGRL

Cast iron grill



V40PDX

Right door for stand 400 mm



V40PSX

Left door for stand 400 mm



V80P

Double door for stand 800 mm



Z/ELAVA07KG

Lava-stone bag 7 kg





- The Serie 900 of boiling pans is available with direct and indirect heating in gas version and only indirect heating in electric version.
- Bottom of the well made in stainless steel AISI-316-L.
- The load of water is via solenoid valves activated by the remote control panel with dispenser on the cooking bottom. Water filling by adjustable tap.
- Balanced lid with a large front athermic handle.
- Indirect pans: Indirect heating by low pressure steam generated by the water contained in the cavity of the container, controlled by a front gauge and operated by a

- safety valve and a compensation valve. Control of water level in the cavity activated at the minimum level with the indicator light, restoring of heating to normal level, by the load.
- Gas version: The burners are made of AISI 304, external to the container or to the interspace. The gas supply is controlled by valved tap with power and thermocouple control.
- Electric pans: heating by INCOLOY armoured heating elements controlled by a 3 position selector. Safety thermostat which interrupts the energy supply in case of failure.

Accessories

VCCP100
 Basket for pasta,
 1 sector 100 lt.
 

VCCV100
 Basket for vegetables,
 1 sector 100 lt.
 

VCCP1002S
 Basket for pasta,
 2 sectors each 50 lt.
 

VCCV1002S
 Basket for vegetables,
 2 sectors each 50 lt.
 

VCCP1003S
 Basket for pasta,
 3 sectors each 33 lt.
 

VCCV1003S
 Basket for vegetables,
 3 sectors each 33 lt.
 

VSCCPI
 Kit for automatic
 condensate drain for
 indirect boiling
 pans
 

VIMB100
 Tunnel drainage
 boiling pan 100 lt.
 



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version	Heating Beheizung	Capacity Fassungsvermögen Lt.	Power supply Netzspannung
	VS9080PGI100	800	800•900•870	21,0	Indirect heating		100	220 - 240 V 1+N 50 Hz
	VS9080PGD100	800	800•900•870	24,0	Direct heating		100	220 - 240 V 1+N 50 Hz
	VS9080PEI100	800	800•900•870	21,3	Indirect heating		100	380 - 415 V 3+N 50-60 Hz
	VS9080PED100	800	800•900•870	21,3	Direct heating		100	380 - 415 V 3+N 50-60 Hz





- The Serie 900 of boiling pans is available with direct and indirect heating in gas version and only indirect heating in electric version.
- Bottom of the well made in stainless steel AISI-316-L.
- The load of water is via solenoid valves activated by the remote control panel with dispenser on the cooking bottom. Water filling by adjustable tap.
- Balanced lid with a large front athermic handle.
- Indirect pans: Indirect heating by low pressure steam generated by the water contained in the cavity of the container, controlled by a front gauge and operated by a

- safety valve and a compensation valve. Control of water level in the cavity activated at the minimum level with the indicator light, restoring of heating to normal level, by the load.
- Gas version: The burners are made of AISI 304, external to the container or to the interspace. The gas supply is controlled by valved tap with power and thermocouple control.
- Electric pans: heating by INCOLOY armoured heating elements controlled by a 3 position selector. Safety thermostat which interrupts the energy supply in case of failure.

Accessories

VCCP150
 Basket for pasta,
 1 sector 150 lt.
 

VCCV150
 Basket for vegetables,
 1 sector 150 lt.
 

VCCP1502S
 Basket for pasta,
 2 sectors each 75 lt.
 

VCCV1502S
 Basket for vegetables,
 2 sectors each 75 lt.
 

VCCP1503S
 Basket for pasta,
 3 sectors each 50 lt.
 

VCCV1503S
 Basket for vegetables,
 3 sectors each 50 lt.
 

VSCCPI
 Kit for automatic
 condensate drain for
 indirect boiling
 pans
 

VIMB150
 Tunnel drainage
 boiling pan 150 lt.
 

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version	Heating Beheizung	Capacity Fassungsvermögen Lt.	Power supply Netzspannung
	VS9080PGI150	800	800•900•870	21,0	Indirect heating		150	220 - 240 V 1+N 50 Hz
	VS9080PGD150	800	800•900•870	24,0	Direct heating		150	220 - 240 V 1+N 50 Hz
	VS9080PEI150	800	800•900•870	21,3	Indirect heating		150	380 - 415 V 3+N 50-60 Hz
	VS9080PED150	800	800•900•870	21,3	Direct heating		150	380 - 415 V 3+N 50-60 Hz





- The Serie 900 tilting bratt pans are available in gas and electric version. Both version have models with motorized and manual tilting.
- Cooking well made of stainless steel and bottom made of AISI 304. Hinged closing lid made of stainless steel.
- Water filling by solenoid valves with push-button on the front panel.
- Electric models: Heating elements placed on direct contact with the bottom of the well. Temperature adjustment from 100°C to 285°C controlled by thermostat connected to the switch. Safety thermostat. Indicator leds showing the correct functioning of the appliance.

- Gas model: Heating by high efficiency steel burners. Gas supply by a multifunctional thermostatic valve. Pilot burner for the switching on of the main burners. Temperature adjustment from 100°C up to 285°C.
- The Serie 900 of the multi-function bratt pans are equipped with armoured heating elements in Incoloy underneath the well. Thermostatic temperature control from 50°C to 300°C, safety thermostat.



		Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Capacity Fassungsvermögen Lt.	Heating Beheizung		Tilting Version Kippfunktion	Power supply Netzspannung
	VS9080BEGI	800	800•900•870	20,0	Stainless steel bottom	80				Manual	220 - 240 V 1+N 50 Hz
	VS9080BEGIM	800	800•900•870	20,0	Stainless steel bottom	80				Motorized	220 - 240 V 1+N 50 Hz
	VS90120BEGI	1200	1200•900•870	24,0	Stainless steel bottom	120				Manual	220 - 240 V 1+N 50 Hz
	VS90120BEGIM	1200	1200•900•870	24,0	Stainless steel bottom	120				Motorized	220 - 240 V 1+N 50 Hz
	VS9080BREI	800	800•900•870	15,0	Stainless steel bottom	80				Manual	380 - 415 V 3+N 50-60 Hz
	VS9080BREIM	800	800•900•870	15,0	Stainless steel bottom	80				Motorized	380 - 415 V 3+N 50-60 Hz
	VS90120BREI	1200	800•900•870	19,0	Stainless steel bottom	120				Manual	380 - 415 V 3+N 50-60 Hz
	VS90120BREIM	1200	800•900•870	19,0	Stainless steel bottom	120				Motorized	380 - 415 V 3+N 50-60 Hz
	VS9040BMFEP	400	400•900•870	4,5	Stainless steel bottom	13				-	380 - 415 V 3+N 50-60 Hz
	VS9080BMFEP	800	800•900•870	9,0	Stainless steel bottom	26				-	380 - 415 V 3+N 50-60 Hz





- The Serie 900 of neutral elements are all with worktops in AISI 304. The same for the base cupboards with rounded edges for easy cleaning.
- Models available with or without drawer. All models are available in the 40 cm version or in the 80 cm version.

Accessories

VS9040B

Open stand 400 mm



VS9080B

Open stand 800 mm



H2 CABINETS

R22



V40PDX

Right door for stand 400 mm



V40PSX

Left door for stand 400 mm



V80P

Double door for stand 800 mm



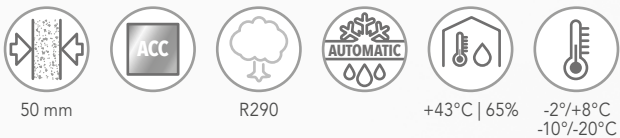


	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Version Version
	VS9020PLT	200	200•900•250	Top version without drawer
	VS9040PLT	400	400•900•250	Top version without drawer
	VS9080PLT	800	800•900•250	Top version without drawer
	VS9020PLP	200	400•900•870	On closed cabinet without drawer
	VS9040PLC	400	400•900•870	On open cabinet with drawer
	VS9040PLCP	400	400•900•870	On cupboard with drawer
	VS9080PLCP	800	800•900•870	On cupboard with drawer
	VS9040LAP	400	400•900•870	Sink Unit On cupboard
	VS9080LAP	800	800•900•870	Sink Unit On cupboard





HCE2016/900 + Z/FB00AY255 + 3 x Z/CU700



Accessories

Z/CU700

2 x 1/2
h=100 mm



! Only for positive counters

Z/FB00AY255

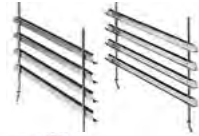
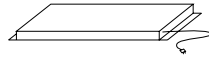
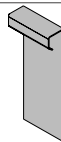


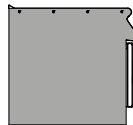
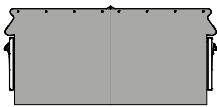
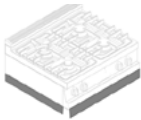
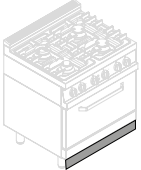
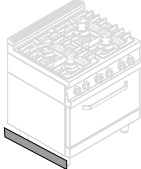
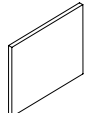
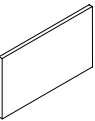
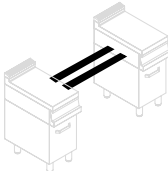
Set of 6 wheels with and without brakes (2+4)

	Item Code Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität GN	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI	Insulation Thickness Isolierung mm		Refrigerant Gas Kühlgas	Power Supply Netzspannung
	BNA0080/900	-2°/+8°	1 x GN2/1	1100	1200•900•600	304	50		R290	220 - 240 V 1+N 50 Hz
	BNB0040/900	-10°/-20°	1 x GN2/1	1100	1200•900•600	304	50		R290	220 - 240 V 1+N 50 Hz
	HCE2014/900	-2°/+8°	2 x GN 1/1	170	1200•900•600	304	50		R290	220 - 240 V 1+N 50 Hz
	HCE2016/900	-2°/+8°	3 x GN 1/1	500	1600•900•600	304	50		R290	220 - 240 V 1+N 50 Hz
	HCE2018/900	-2°/+8°	4 x GN 1/1	510	2200•900•600	304	50		R290	220 - 240 V 1+N 50 Hz

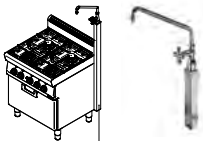


SERIES 900 - GENERAL ACCESSORIES

Version Version	Item Code Artikelnummer	Description Beschreibung
	VS9040B	Open stand 400 mm
	VS9040BH2	Open stand 400 mm H2 R22
	VS9080B	Open stand 800 mm
	VS9080BH2	Open stand 800 mm H2 R22
	VS90120B	Open stand 1200 mm
	V40PDX	Right door for stand 400 mm
	V40PSX	Left door for stand 400 mm
	V80P	Double door for stand 800 mm
	V120P	Set of 3 doors for stand 1200 mm
	VKC11	Set of 2 drawers GN 1/1 for 400 mm modules, h=225 mm
	VKC21	Set of 2 drawers GN 2/1 for 800 mm modules, h=225 mm
	VRG11	Set of tray slides GN 1/1 for 6 grids
	VRG21	Set of tray slides GN 2/1 for 6 grids
	VKR22	Set of 2+2 wheels with brake (only suitable for freestanding models)
	VKR33	Set of 3+3 wheels with brake (only suitable for freestanding models)
	Z/MER40	Heating group for cabinet 40 cm Power 2 kW, 220-240 V 50-60 Hz
	Z/MER80	Heating group for cabinet 80 cm Power 2 kW, 220-240 V 50-60 Hz
	Z/MPH50	Lowered foot H 50 mm for installation on hollow masonry base
	VGZ	Plinth junction

Version Version	Item Code Artikelnummer	Description Beschreibung
	VS90PLDX	Side panel for back to back equipment, right side
	VS90PLSX	Side panel for back to back equipment, left side
	VS180PL	Side panel for back to back equipment VS900 - 1800 mm
	V40ZFT	Front plinth for 400 mm module top.
	V80ZFT	Front plinth for 800 mm module top.
	V120ZFT	Front plinth for 1200 mm module top.
	V90ZLT	Side plinth for 900 mm module top.
	V40ZF	Front plinth for 400 mm module.
	V80ZF	Front plinth for 800 mm module.
	V120ZF	Front plinth for 1200 mm module.
	V160ZF	Front plinth for 1600 mm module.
	V200ZF	Front plinth for 2000 mm module.
	V240ZF	Front plinth for 2400 mm module.
	V90ZL	Side plinth.900 mm
	V180ZLP	Pass- through side plinth 1800 mm.
	VS90PLQDX	Squared side panel for back to back equipment, right side
	VS90PLQSX	Squared side panel for back to back equipment, left side
	VS180PLQ	Squared side panel for back to back equipment VS900 - 1800 mm
	VS40PRCAM	Flue extension 400 mm
	VS80PRCAM	Flue extension 800 mm
	VS120PRCAM	Flue extension 1200 mm
	VKSP40	Bridge system supports 40 l
	VKSP80	Bridge system supports 80 l
	VKSP100	Bridge system supports 100 l
	VKSP120	Bridge system supports 120 l
	VKSP160	Bridge system supports 160 l
	VS9040PSFTS	Splash guard for griddle plates VS9040FT...V...
	VS9080PSFTS	Splash guard for griddle plates VS9080FT...V...
	Z/GSFT	Scarper for smooth plate
	VRASFTR	Scarper for ribbed plate

SERIES 900 - GENERAL ACCESSORIES

Version Version	Item Code Artikelnummer	Description Beschreibung
	VS90PL1F	Flate plate, 1 burner Dim [mm]: 390 • 284 • 22
	VS90PR1F	Grooved plate, 1 burner Dim [mm]: 390 • 284 • 22
	Z/MCASB	Water tap to be fixed on the side or on the top of neutral modules (In the order please specify the model of the equipment the water tap is to be fixed on - if it is not a neutral module please specify the side)
	VSPT15Q	Tray holder structure + column L= 1000÷1500
	VSPT20Q	Tray holder structure + column L= 1500÷2000
	VSPT25Q	Tray holder structure + column L= 2000÷2500
	VSPT30Q	Tray holder structure + column L= 2500÷3000
	VSPT35Q	Tray holder structure + column L= 3000÷3500
	VSPT40Q	Tray holder structure + column L= 3500÷4000
	VSPT45Q	Tray holder structure + column L= 4000÷4500
	VSPT50Q	Tray holder structure + column L= 4500÷5000
	VSPTSAL11	Price increase for integration of electric salamander support GN 1/1 on tray holder structure. Dimensions 380x450 mm
	VSS11	Support for electric salamander GN 1/1
	VPES	Schuko electrical socket with cover IP 44



EVOLUTION 1100

A series full of excellence among all of the Virtus cooking series for the most demanding chefs.

Virtus 1100 means design, attention to detail and reliability. Modularity, a wide choice of functions and the use of dual controls allow you to combine the equipment to exploit the spaces of any kitchen.

Accessibility and ergonomics.

A cooking island; easily accessible on both sides, high productivity guaranteed at all times of service is ideally suited for the most renowned kitchens. The ergonomics of the work surfaces and knobs, the accessibility of the dashboard guarantee the comfort to the chef and his entire team.

Style and sophistication in every detail.

The design of the Virtus 1100 series is recognizable in all constructive aspects: knobs, handles and chimneys are designed for an aesthetic presentation that meet the demands of the best chefs.



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EVOLUTION 1100

Una serie d'eccellenza per gli chef più esigenti tra le serie Virtus. Virtus 1100 brilla per design, raffinatezza e affidabilità. La modularità, una vasta scelta di funzioni e l'uso dei doppi comandi permettono di combinare sapientemente le apparecchiature per sfruttare gli spazi di qualsiasi cucina.

Accessibilità ed ergonomia.

Un'isola di cottura per le cucine più rinomate, facilmente accessibile su entrambi i lati per garantire un'elevata produttività in ogni momento del servizio. L'ergonomia di piani e manopole e la raggiungibilità del cruscotto sono una garanzia per il comfort dello chef e di tutta la sua brigata.

Stile e raffinatezza in ogni dettaglio.

Il design della linea Virtus 1100 è riconoscibile in tutti i suoi aspetti costruttivi: manopole, maniglie e camini sono progettati per una resa estetica degna dei migliori chef.



EVOLUTION 1100

Eine Serie voller Exzellenz unter allen der Virtus Kochserien für die anspruchsvollsten Küchenchefs. Virtus 1100 steht für Design, Liebe zum Detail und Zuverlässigkeit. Dank der Modularität, einer großen Auswahl an Funktionen und der Bedienung der Produkte von beiden Seiten ergeben sich die verschiedensten Variationen und vor allem Raum in der Küche.

Zugänglichkeit und Ergonomie.

Eine Kochinsel die auf beiden Seiten leicht zugänglich ist, somit hohe Produktivität zu allen Zeiten des Service garantiert ist ideal geeignet für die renommiertesten Küchen. Die Ergonomie der Arbeitsflächen, Knöpfe und die Zugänglichkeit des Armaturenbretts sind ein Garant für den Komfort des Küchenchefs und seines gesamten Teams.

Stil und Raffinesse in jedem Detail.

Das Design der Serie Virtus 1100 ist in allen konstruktiven Aspekten erkennbar: Knöpfe, Griffe und Kamine sind für eine ästhetische Darstellung konzipiert, die den besten Köchen gerecht wird.

EVOLUTION 1100

Une série pleine d'excellence entre tous les séries de cuisine Virtus pour les chefs les plus exigeants. Virtus 1100 signifie design, attention au détail et fiabilité. La modularité, un large choix de fonctions et l'utilisation de doubles commandes vous permettent de combiner l'équipement pour exploiter les espaces de tous les cuisines.

Accessibilité et ergonomie.

Une île de cuisine; facilement accessible des deux cotés, une productivité élevée garantie à tout moment du service est parfaitement adaptée aux cuisines les plus renommées. L'ergonomie des plans de travail et des boutons, l'accessibilité du contrôleur garantissent le confort du chef et de toute son équipe.

Style et sophistication dans les moindres détails.

Le design de la série Virtus 1100 est reconnaissable dans tous les aspects constructifs: les boutons, les poignées et les cheminées sont conçus pour une présentation esthétique qui répond aux exigences des meilleurs chefs.



EVOLUTION 1100

Una serie llena de excelencia entre todas las series de cocina Virtus, para los chefs más exigentes. Virtus 1100 significa diseño, atención al detalle y a la fiabilidad. La modularidad, una amplia variedad de funciones y el uso de controles duales le permiten combinar el equipamiento para explotar los espacios de cualquier cocina.

Accesibilidad y ergonomía.

Una isla de cocina, de fácil acceso por ambos lados, alta productividad garantizada en todo momento del servicio, ideal para las cocinas más renombradas. La ergonomía de las superficies de trabajo y los mandos, la accesibilidad del panel de control, garantizan la comodidad del chef y todo su equipo.

Estilo y sofisticación en cada detalle.

El diseño de la serie Virtus 1100 es reconocible en todos los aspectos constructivos: los mandos, manijas y chimeneas están diseñadas para una presentación estética que satisfaga las demandas de los mejores chefs.

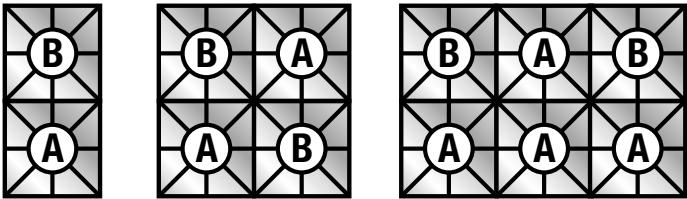


- The Serie 1100 gas range models are available with 2, 4 or 6 burners on static ovens or with closed cabinets.
- Pressed working top in stainless steel AISI 304, 20/10 thickness and stainless steel containers. Burners in cast iron and brass of 5,5 kW to 7,5 kW double crown. Saftey tap with thermocouple for a costant adjustment of heating power. Ignition of main burner by pilot burner. Pilot burner and thermocouple are installed

- underneath the main burner body in order to be protected from accidental impacts and liquid overflow.
- Models with gas or electric oven, with fully stainless steel chamber and pressed inner door with labyrinth sealing. Suitable for 1 grill 530x430 mm each side.
- Gas version: Ignition by piezo device.
- Gas connection: 1/2".



DOUBLE CROWN BURNERS



A = 5,5 kW / B = 7,5 kW

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen		Power supply Netzspannung
	VS11040PCG	400	400•1100•870	13,0	Back 7,5 Front 5,5	-		-
	VS11080PCG	800	800•1100•870	26,0	Back 7,5+5,5 Front 5,5+7,5	-		-
	VS110120PCG	1200	1200•1100•870	37,0	Back 7,5+5,5+7,5 Front 5,5+5,5+5,5	-		-
	VS110100CFG	1000	1000•1100•870	36,0	Back 7,5+5,5 Front 5,5+7,5		Static gas oven 10 kW, Grill: 2x 530x430 mm	-
	VS110100CFGE	1000	1000•1100•870	Gas: 26,0 Electric: 9,0	Back 7,5+5,5 Front 5,5+7,5		Static electric oven 9 kW, Grill: 2x 530x430 mm	380 - 415 V 3+N 50-60 Hz



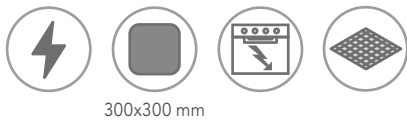


- Gas and electric solid top ranges available on static ovens or with closed cabinets.
- Pressed working top in stainless AISI 304, 20/10 thickness.
- Gas ranges with radiant hotplate in heavy gauge cast iron and with central bullseye. Heating by doubling 12 kW burner in cast iron for temperature up to 500°C. Gas supply controlled by thermostatic safety valve, with piezo ignition.
- Gas oven is provided with 1 grill 530x430 mm each side and oven inner door in stainless steel with labyrinth sealing. Gas oven ignition by piezo device. Cooking chamber in stainless steel. Temperature adjustment from 50°C to 300°C, power 10 kW. Double panels with knobs on both sides.
- Electric version with 4 independent zones of 3,4 kW power each, made in steel. Recessed top for grease collection. Thermostatic control for surface temperature adjustment up to 500°C. Indicator leds showing the correct functioning of the appliance.
- Electric oven with 1 grill 530x430 mm each side. Internal chamber and oven inner door made in stainless steel with labyrinth sealing. Oven heated by top and bottom heating elements with independent regulation. Temperature adjustment from 50°C to 300°C. Power 9 kW.



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Hot plates Kochplattenleistung kW	Ovens Öfen	Power supply Netzspannung
	VS110100TPG	1000	1000•1100•870	12,0	12,0	-	-
	VS110100TPFG	1000	1000•1100•870	22,0	12,0	 Static gas oven 10 kW, Grill: 2x 530x430 mm	-
	VS110100TPE	1000	1000•1100•870	13,6	Back 3,4 + 3,4 Front 3,4 + 3,4	-	380 - 415 V 3+N 50-60 Hz
	VS110100TPFE	1000	1000•1100•870	22,6	Back 3,4 + 3,4 Front 3,4 + 3,4	 Static electric oven 9 kW, Grill: 2x 530x430 mm	380 - 415 V 3+N 50-60 Hz

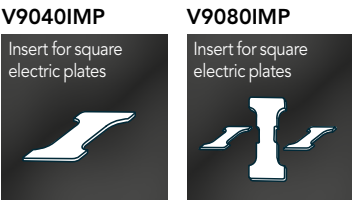




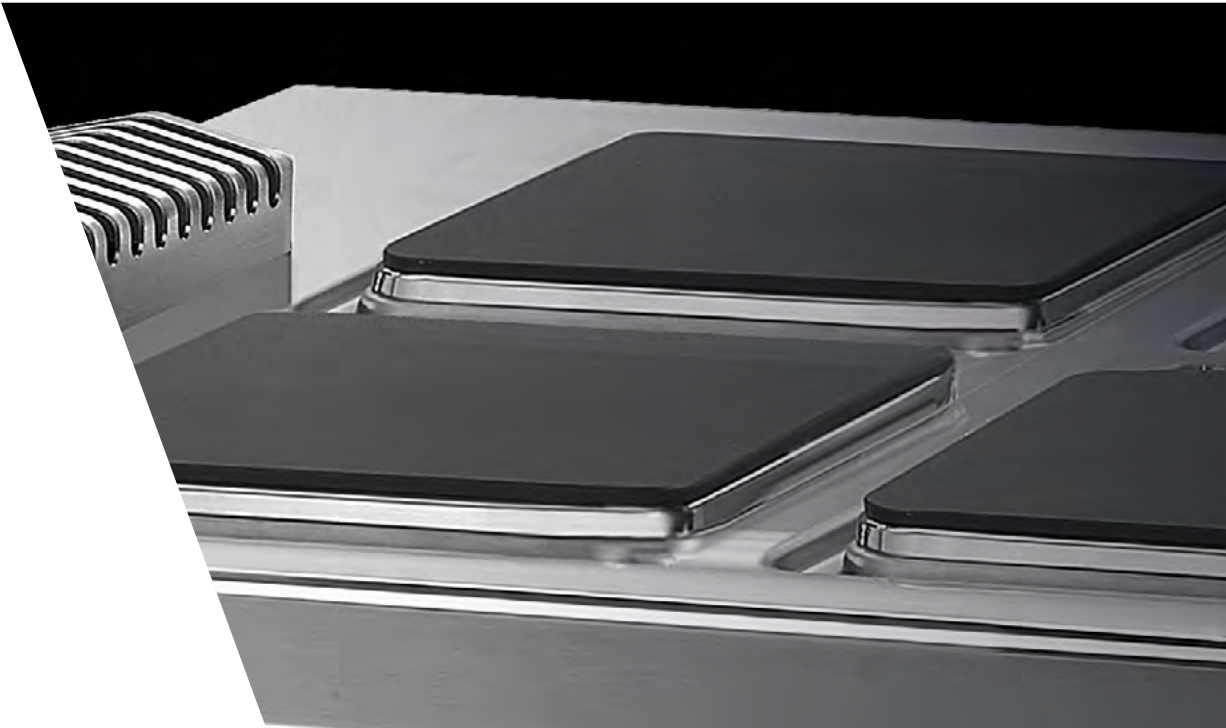
- The Serie 1100 electric range models are available with 2 or 4 squared plates on static oven or with closed cabinets.
- Worktop in stainless steel AISI 304, 20/10 thickness. Recessed top to contain fluids.
- Cast iron square hot plates, dimensions 300x300 mm hermetically sealed on the top and with power 4 kW each. Indicator led on the control panel showing activation of heating. Selector with 6-position-switch for heat adjustment.

- Electric static oven with 1 grill 530x430 mm each side. Oven inner door in stainless steel with labyrinth sealing. Temperature adjustment from 50°C to 300°C. Oven power 9 kW. Control knobs on both sides.

Accessories



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Hot plates Kochplattenleistung kW	Ovens Öfen		Power supply Netzspannung
	VS11060PCE	600	600•1100•870	8,0	Back 4 Front 4	-		380 - 415 V 3+N 50-60 Hz
	VS110100PCE	1000	1000•1100•870	16,0	Back 4 + 4 Front 4 + 4	-		380 - 415 V 3+N 50-60 Hz
	VS110100CFE	1000	1000•1100•870	25,0	Back 4 + 4 Front 4 + 4	 Static electric oven 9 kW, Grill: 2x 530x430 mm		380 - 415 V 3+N 50-60 Hz



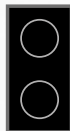


- Induction range is available with 2 or 4 independent cooking zones each of Ø 280 mm or as wok version.
- Made in stainless steel AISI 304, 20/10 thickness.
- The glass-ceramic hob is hermetically sealed to the top.
- Pot detection system which activates heating upon

- presence of cooking receptacles (specific material).
- Cooking zones marked with silkscreened printings on the glassceramic surface - Wide power adjustment. Indicator leds showing the activation of heating and the correct functioning of the appliance.



Details



Cooking zone
min. Ø 120 / max. Ø 280 mm



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Hot plates Kochplattenleistung kW	Power supply Netzspannung
	VS11060IND	600	600•1100•870	10,0	Back 5,0 Front 5,0	380 - 415 V 3+N 50-60 Hz
	VS110100IND	1000	1000•1100•870	20,0	Back 5,0 + 5,0 Front 5,0 + 5,0	380 - 415 V 3+N 50-60 Hz





- The Serie 1100 contains classic mechanical pasta cookers with a cooking well in AISI 316 stainless steel of 40 liters, water filling by mechanical tap.
- Pressed working top in AISI stainless steel, 20/10 thickness.
- Water filling with tap installed on control panel.
- Electric models with heating by fixed heating elements

- located under the bottom of the well. Indicator led on the control panel showing the heating element's activation.
- Gas models with heating made by stainless steel burner, located under the cooking well. Gas supplied by safety valve with thermocouple, pilot burner and piezoelectric device for the automatic burner ignition.

Accessories

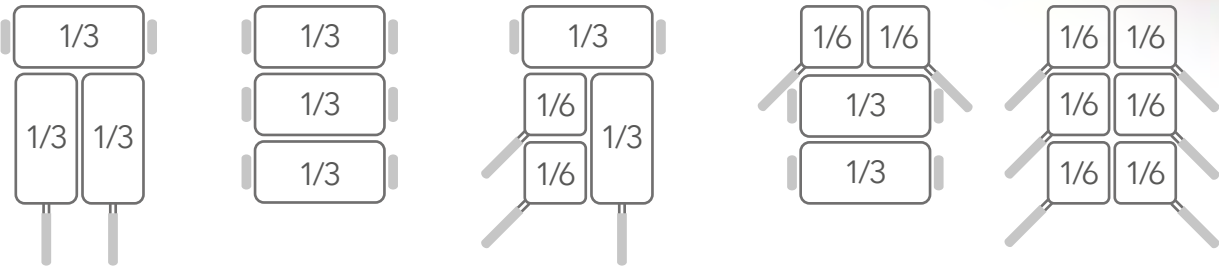
VCPC3
 Vertical basket 1/3
 

4396
 Horizontal basket 1/3
 

4395
 Basket 1/6
 

4397
 Basket 1/2
 

Baskets scheme



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Capacity Fassungsvermögen	Heating Beheizung	Version Version	Power supply Netzspannung
	VS11060CPGS	600	600•1100•870	11,8	1 well GN 1/1 40 lt		Manual water filling	-
	VS11040CPES	400	400•1100•870	9,0	1 well GN 1/1 40 lt		Manual water filling	380 - 415 V 3+N 50-60 Hz

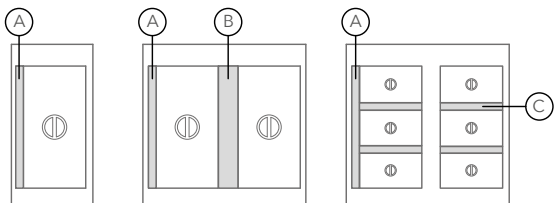


SERIES 1100 - BAIN MARIES



- The Serie 1100 includes electric bain maries for GN 1/1 + 1/3 (400 mm modules) and GN 2/1 + 2x1/3 (800 mm modules). Designed for 15 cm depth containers. Models are equipped with vertical overflow drain.
- Well and working top in AISI 304 stainless steel.
- Temperature adjustment of the appliance can be from 30°C to 90°C.
- Heating provided by armored heating elements in incoloy located underneath the well. Safety thermostat trips in the event of activation of heating without water in the well, manual reset. Orange indicator led on the control panel showing the activation of heating elements.

Details



A and B included, C = not included
 * Pan not included

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Capacity Fassungsvermögen GN	Heating Beheizung	Version Version	Power supply Netzspannung
	VS11040BME	400	400•1100•870	2,2	1/1 + 1/3		Manual water filling	220 - 240 V 1+N 50-60 Hz
	VS11080BME	800	800•1100•870	4,4	2/1 + 2x 1/3		Manual water filling	380 - 415 V 3+N 50-60 Hz

SERIES 1100 - MULTI-FUNCTION BRATT PANS



- The Serie 1100 of the multi-function bratt pans are equipped with armoured heating elements in Incoloy underneath the well. Thermostatic temperature control from 50°C to 300°C, safety thermostat.
- AISI 304 stainless steel working top. Rectangular stainless steel well with mirror-polished stainless steel bottom.
- Equipped with drain plug, container runners and removable container. The appliance is equipped with indicator leds showing the correct functioning of the appliance.



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Capacity Fassungsvermögen	Heating Beheizung	Version Version	Power supply Netzspannung
	VS11040BMFE	400	400•1100•870	6,6	18 liters			380 - 415 V 3+N 50-60 Hz
	VS11080BMFE	800	800•1100•870	13,2	40,5 liters			380 - 415 V 3+N 50-60 Hz



- Smooth plate
- Chromed smooth plate
- 2/3 smooth - 1/3 ribbed
- Chromed
2/3 smooth - 1/3 ribbed



- The Series 1100 griddles, are the best for performance and cleaning. The cooking plate can be of chrome-plated (thickness 70μ) or mild steel. The cooking surface is welded on the pressed worktop, has rounded corners, high uniformity of heat distribution.
- Pressed working top in stainless steel AISI 304, 20/10 thick. Pressed surface and cooking plates hermetically welded together to guarantee ease of cleaning standards.
- Grease collector under the top with collection up to 1,5 L capacity.
- Pilot burner ignited by piezoelectric device. Gas regulation with safety tap equipped with thermocouple or safety valve.
- The chromed models are equipped with thermostatic valve.
- Double control panel.

Accessories

Z/M95109400

Teflon plug

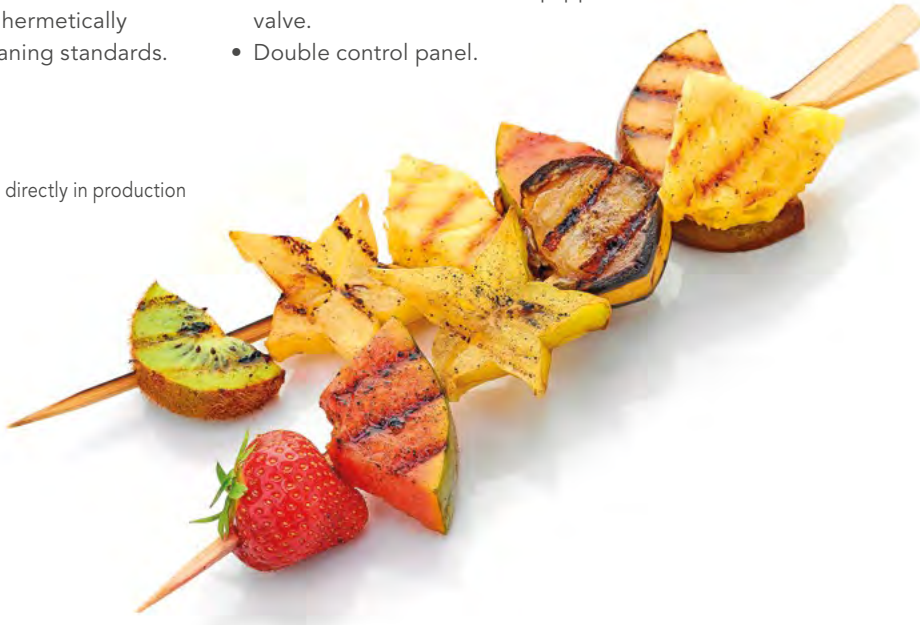


Optionals

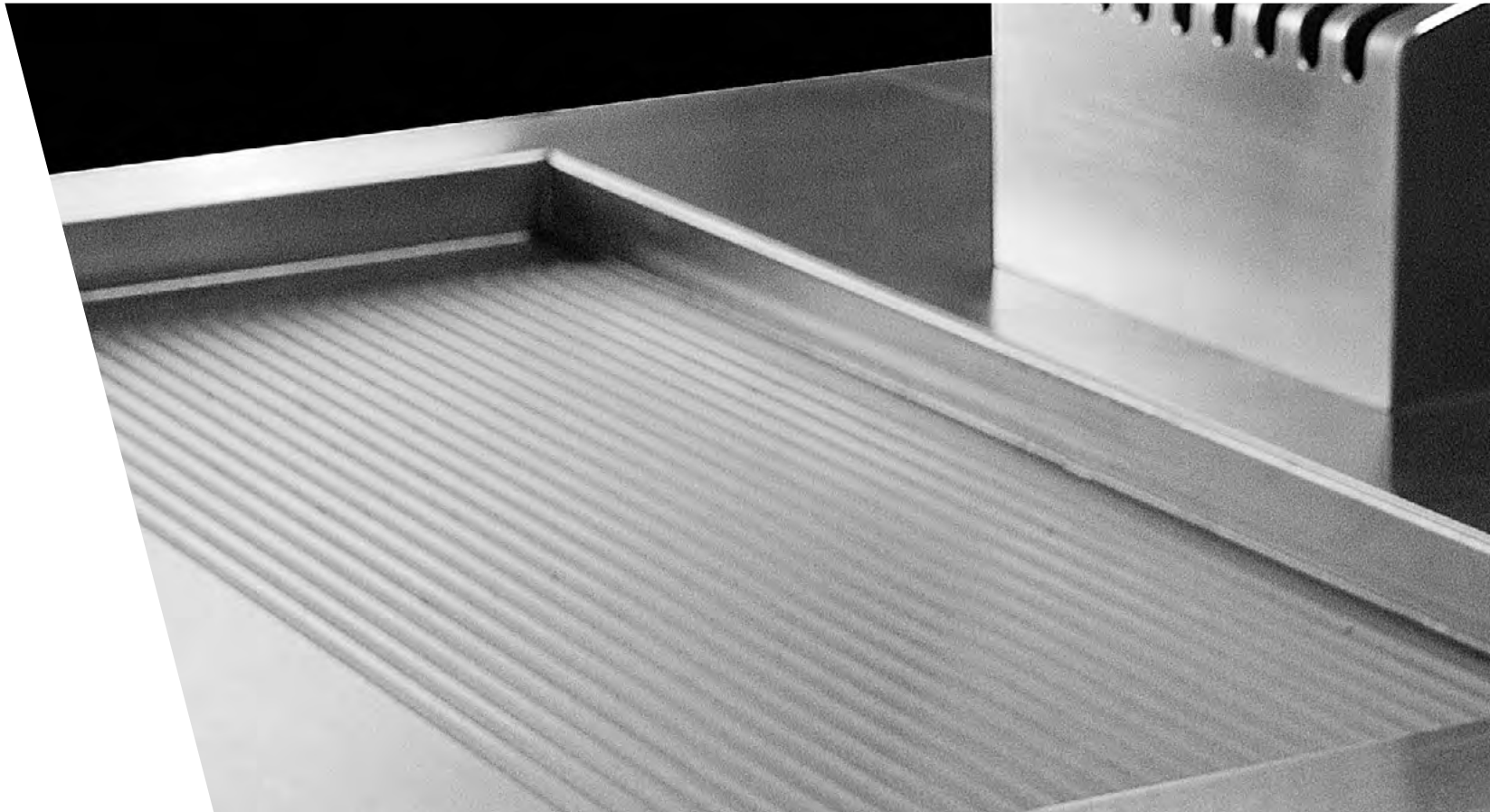
Has to be assembled directly in production

VS100TR

Thermostatic version
for non chromed
modules



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Power supply Netzspannung
	VS110100FTG	1000	1000•1100•870	14,0			-
	VS110100FTGC	1000	1000•1100•870	21,0			-
	VS110100FTRG	1000	1000•1100•870	14,0			-
	VS110100FTRGC	1000	1000•1100•870	21,0			-





- The Series 1100 griddles, are the best for performance and cleaning. The cooking plate can be of chrome-plated (thickness 70μ) or mild steel. The cooking surface is welded on the pressed worktop, has rounded corners, high uniformity of heat distribution.
- Pressed working top in stainless steel AISI 304, 20/10 thick with double controls on both sides.
- Pressed surface and cooking plates hermetically welded

- together to guarantee ease of cleaning standards.
- Cooking plates in satin or glossy-chrome.
 - Grease collector for all models.
 - Heating provided by heavy-duty heating elements. Cooking temperature of the appliance is monitored by thermostats.
 - Models equipped with safety thermostat.

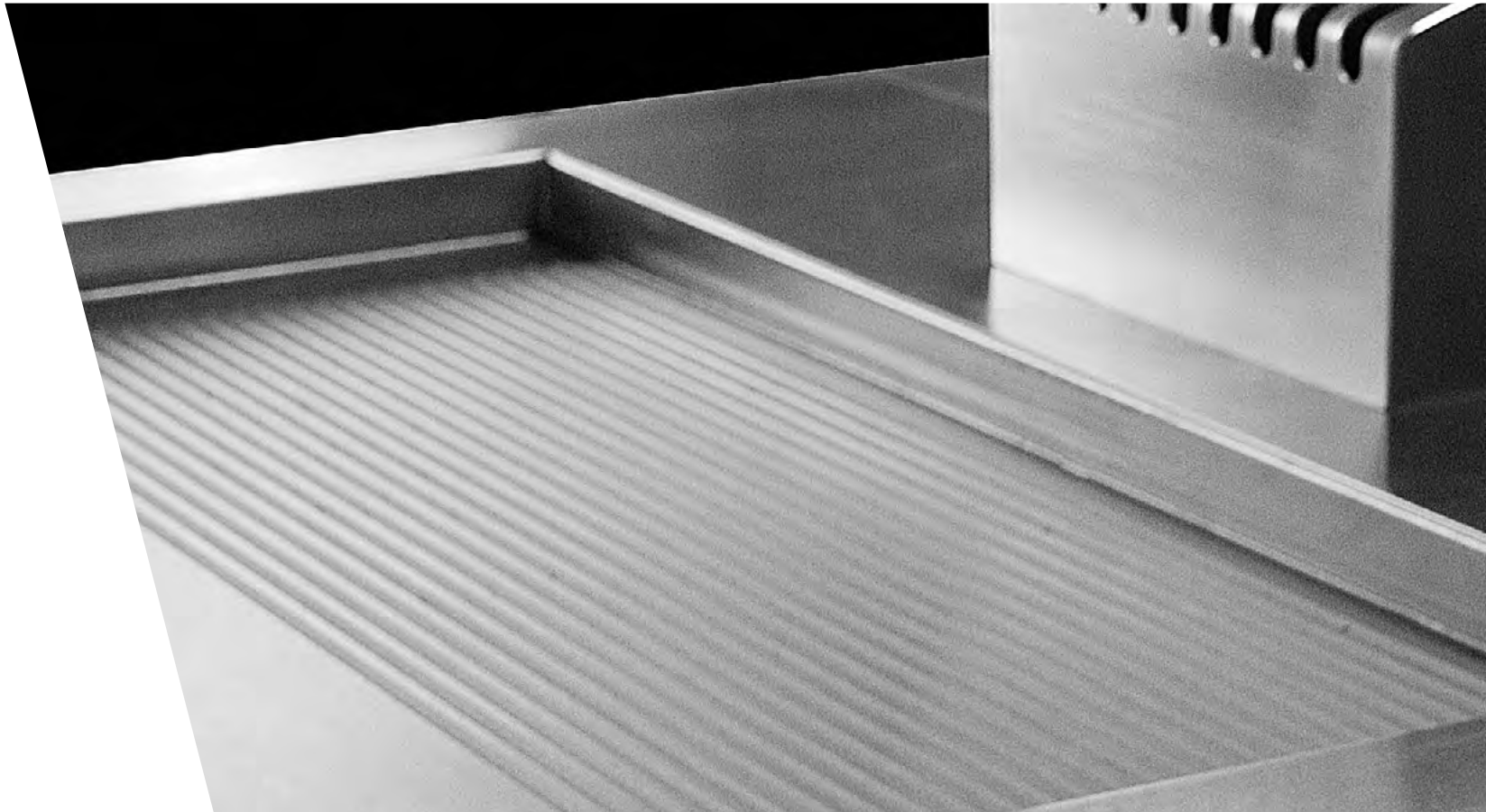
Accessories

Z/M95109400

Teflon plug



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Power supply Netzspannung
	VS110100FTE	1000	1000•1100•870	15,0			380 - 415 V 3+N 50-60 Hz
	VS110100FTEC	1000	1000•1100•870	15,0			380 - 415 V 3+N 50-60 Hz
	VS110100FTRE	1000	1000•1100•870	15,0			380 - 415 V 3+N 50-60 Hz
	VS110100FTREC	1000	1000•1100•870	15,0			380 - 415 V 3+N 50-60 Hz





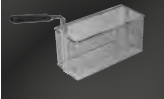
Heat exchange pipes
in the well

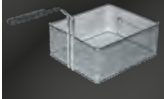


- The Serie 1100 of gas fryers has different models available in 13 and 22 liters.
- Pressed working top in stainless steel AISI 304, 20/10 thickness.
- Equipped with drain valve installed in the lower neutral cabinet.
- Heating by heat exchange pipes located inside the well.

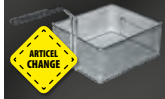
- Stainless steel horizontal flame burners with pilot burner and piezo ignition.
- Gas supply by thermostatic valve with thermocouple. Oil temperature controlled by mechanical thermostat with adjustment up to 190°C. All models are equipped with safety thermostat.

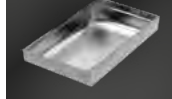
Accessories

VC12FRGS13
 1/2 basket for fryers 13 lt.
 

VC1FRGS13
 1/1 basket for fryers 13 lt.
 

VC12FRE21
 1/2 basket for fryers 21/22 lt.
 

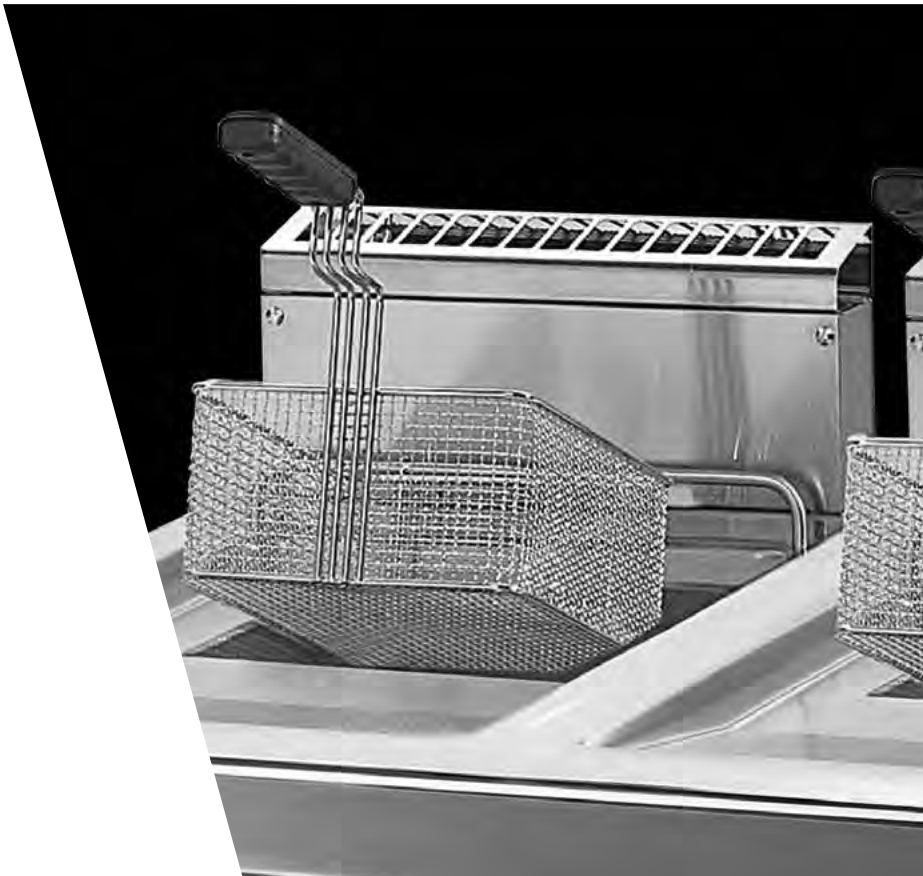
VC1FRE21
 1/1 basket for fryers 21/22 lt.
 

VBO900
 Oil drain-off pan
 

Baskets scheme



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Oil drain-off pan Ölablasswanne included		Basket Composition Korb-Bestückung included	Capacity Fassungsvermögen Lt.	Power supply Netzspannung
	VS11040FRGS13	400	400•1100•870	12,0			No			13	-
	VS11080FRGS13	800	800•1100•870	24,0			No			13 + 13	-
	VS11040FRGS22	400	400•1100•870	20,0			No			22	-
	VS11080FRGS22	800	800•1100•870	40,0			No			22 + 22	-



SERIES 1100 - WATER GRILLS



- The Serie 1100 of water grills is available in gas or electric version with freestanding modules of 800 mm.
- Working top in stainless steel AISI 304, 20/10 thickness.
- Grid in stainless steel rods.
Reversible cast-iron cooking grid sloped version for cooking fat meats and with drip tray for grease collection, plane version for fish and vegetables with circular elements on request.
- Three sides splashguard in AISI 304 stainless steel.
- Removable grease collection tray, water fillable for easy cleaning.
- Evaporation of water grants the tenderness of the grilled food.

Accessories

VS11080GGACQ

Reversible cast iron grill meat / fish 18 cm



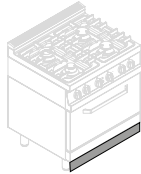
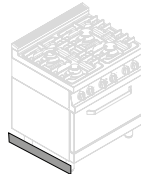
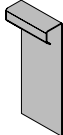
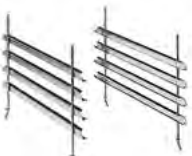
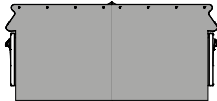
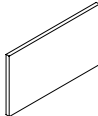
SERIES 1100 - NEUTRAL ELEMENTS

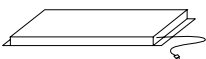


	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Heating Beheizung	Version Version	Power supply Netzspannung
	VS11080GRACQG	800	800•1100•870	22,0	Reversible cast iron grill meat / fish		Manual water filling	-
	VS11080GRACQE	800	800•1100•870	15,0	Reversible cast iron grill meat / fish		Manual water filling	380 - 415 V 3+N 50-60 Hz

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Version Version
	VS11040PL	400	400•1100•870	On cupboard without drawer
	VS11040PLC	400	400•1100•870	On cupboard with drawer

SERIES 1100 - GENERAL ACCESSORIES

Version Version	Item Code Artikelnummer	Description Beschreibung
	V40ZF	Plinth for 400 mm module.
	V60ZF	Plinth for 600 mm module.
	V80ZF	Plinth for 800 mm module.
	V100ZF	Plinth for 1000 mm module.
	V120ZF	Plinth for 1200 mm module.
	V160ZF	Plinth for 1600 mm module.
	V200ZF	Plinth for 2000 mm module.
	V240ZF	Plinth for 2400 mm module.
	V110ZL	Side plinth 1000 mm
	VGZ	Plinth junction
	VKR22	Set of 2+2 wheels with brake
	VKR33	Set of 3+3 wheels with brake
	Z/MPH50	Lowered foot H 50 mm for installation on hollow masonry base
	VRG11	Set of tray slides GN 1/1 for 6 grids - Dim [mm]: 100x600x320
	VRG21	Set of tray slides GN 2/1 for 6 grids - Dim [mm]: 150x600x320
	VS110PL	Side panel for equipment VS1100
	VS110PLQ	Squared side panel for equipment VS1100

Version Version	Item Code Artikelnummer	Description Beschreibung
	VS110PL1F	Flate plate, 1 burner Dim [mm]: 370 • 37 • 12
	VS110PR1F	Grooved plate, 1 burner Dim [mm]: 370 • 37 • 12
	VSPT15Q	Tray holder structure + column L= 1000÷1500
	VSPT20Q	Tray holder structure + column L= 1500÷2000
	VSPT25Q	Tray holder structure + column L= 2000÷2500
	VSPT30Q	Tray holder structure + column L= 2500÷3000
	VSPT35Q	Tray holder structure + column L= 3000÷3500
	VSPT40Q	Tray holder structure + column L= 3500÷4000
	VSPT45Q	Tray holder structure + column L= 4000÷4500
	VSPT50Q	Tray holder structure + column L= 4500÷5000
	Z/MCAC	Water tap to be fixed on the top
	Z/GSFT	Scarper for smooth plate
	VRASFTR	Scarper for ribbed plate
	Z/MER40	Heating group for cabinet 40 cm Power 2 kW, 220-240 V 50-60 Hz
	Z/MER80	Heating group for cabinet 80 cm Power 2 kW, 220-240 V 50-60 Hz
	VSPTSAL11	Price increase for integration of electric salamander support GN 1/1 on tray holder structure. Dimensions 380x450 mm
	VSS11	Support for electric salamander GN 1/1
	VPES	Schuko electrical socket with cover IP 44

SIMPLICITY FOR MAXIMUM FUNCTIONALITY

MASTRO 600 is the ideal solution for creating flexible cooking zones. The compact modules, with a depth of 600 mm, built-in or resting on existing surfaces, allow you to use all your space. Simple to install and to move, MASTRO 600 units are an excellent choice for small kitchens, seasonal venues and food trucks.

SIMPLIZITÄT FÜR MAXIMALE FUNKTIONALITÄT

Die Kochserie MASTRO 600 ist die ideale Lösung um Flexibilität in kleinen Küchen zu schaffen bzw. beizubehalten. Die kompakten Module, mit einer Tiefe von 600 mm, als Tisch- oder Standgeräte erhältlich, erlauben Ihnen den maximalen Raum zu nutzen. Durch die einfache Installation der MASTRO 600er Module sind sie eine ausgezeichnete Wahl für kleine Küchen, saisonale Veranstaltungen und Food Trucks.

SIMPLICIDAD PARA UNA MÁXIMA FUNCIONALIDAD

MASTRO 600 es la solución ideal para crear zonas de cocción ágiles y de alto rendimiento. Los módulos compactos, de 600 mm de profundidad, empotrados o colocados sobre encimeras existentes, permiten aprovechar todo el espacio. Fáciles de instalar y desplazar, los elementos MASTRO 600 son una opción excelente para cocinas pequeñas, establecimientos de temporada y food trucks.

SIMPLICITÉ POUR UNE FONCTIONNALITÉ MAXIMALE

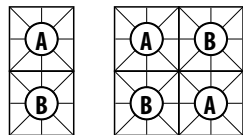
MASTRO 600 est la solution idéale pour créer des zones de cuisson agiles et performantes. Les modules compacts, d'une profondeur de 600 mm, encastrés ou posés sur les plans de travail existants, permettent d'utiliser tout l'espace. Faciles à installer et à déplacer, les éléments MASTRO 600 sont un excellent choix pour les petites cuisines, les établissements saisonniers et les food trucks.

LA SEMPLICITÀ PER LA MASSIMA FUNZIONALITÀ

MASTRO 600 è la soluzione ideale per creare zone cottura agili e performanti. I moduli compatti, con profondità 600 mm, incassati o in appoggio su piani esistenti, consentono di sfruttare tutto lo spazio. Semplici da installare e movimentare, gli elementi MASTRO 600 sono una scelta eccellente per piccole cucine, locali stagionali e food truck.



GAS & ELECTRIC RANGES
GAS- & ELEKTROHERDE

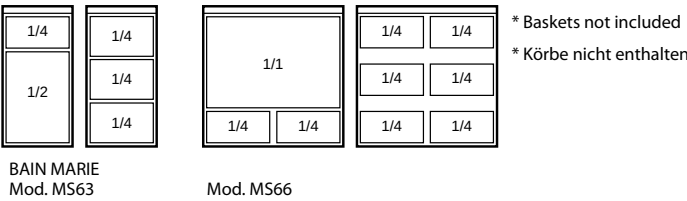


Single-crown burners /
Einzelkranzbrenner: A = 3,3 kW B = 3,6 kW

			
Item code Artikelnummer		MS63PCGT	MS66PCGT
Dimensions Abmessungen	WxDxH mm	300x600x300	600x600x300
Description Beschreibung		Gas hob, 2 burners (Back 3,3 kW / Front 3,6 kW) Gaskochfeld, 2 Brenner (3,3 kW Hinten / 3,6 kW Vorne)	Gas hob, 4 burners (Back 3,3 + 3,6 kW / Front 3,3 + 3,6 kW) Gaskochfeld, 4 Brenner (3,3 + 3,6 kW Hinten / 3,3 + 3,6 kW Vorne)

			
Item code Artikelnummer		MS63PCET	MS66CFE
Dimensions Abmessungen	WxDxH mm	300x600x300	600x600x850
Power supply Netzspannung	V-P-Hz	380-415V 3+N 50-60 Hz	380-415V 3+N 50-60 Hz
Description Beschreibung		Electric hob, 2 plates (Back 2,0 kW / Front 2,0 kW) Elektrokochfeld, 2 Platten (2,0 kW Hinten / 2,0 kW Vorne)	Electric range, 4 plates, (Back 2,0+2,0 kW / Front 2,0+2,0 kW) Electric convection oven 3,0 kW, 390x340x325 Elektroherd, 4 Platten (2,0+2,0 kW Hinten / 2,0+2,0 kW Vorne) Elektro-Konvektionsofen 3,0 kW, 390x340x325

BAIN MARIES & PASTA COOKERS
BAINMARIES & NUDELKOCHER
SERIES 600



			
Item code Artikelnummer		MS63BMET	MS66BMET
Dimensions Abmessungen	WxDxH mm	300x600x300	600x600x300
Power supply Netzspannung	V-P-Hz	220-240V 1+N 50-60 Hz	220-240V 1+N 50-60 Hz
Description Beschreibung		Electric bain-marie 1 bowl GN h= 150 mm 1,5 kW Elektro-Bainmarie 1 Becken GN h= 150 mm 1,5 kW	Electric bain-marie 1 bowl GN h= 150 mm 3,0 kW Elektro-Bainmarie 1 Becken GN h= 150 mm 3,0 kW

				
Item code Artikelnummer		MS63CPET	MS66CPET	CPC8
Dimensions Abmessungen	WxDxH mm	300x600x300	600x600x300	
Power supply Netzspannung	V-P-Hz	220-240V 1+N 50-60 Hz	380-415V 3+N 50-60 Hz	
Description Beschreibung		Electric pasta cooker 14 lt 3,0 kW Elektro-Nudelkocher 14 lt 3,0 kW	Electric pasta cooker 30 lt 9,0 kW Elektro-Nudelkocher 30 lt 9,0 kW	Basket for pasta cooker, 1/8 Nudelkorb 1/8

FRYERS
FRITTEUSEN



Item code Artikelnummer	MS63FRGT	MS66FRGT	MS63FRET	MS66FRET
Dimensions Abmessungen	300x600x300	600x600x300	300x600x300	600x600x300
Power supply Netzspannung	380-415V 3+N 50-60 Hz	380-415V 3+N 50-60 Hz	380-415V 3+N 50-60 Hz	380-415V 3+N 50-60 Hz
Description Beschreibung	Gas fryer 8 lt 6,8 kW Gas-Fritteuse 8 lt 6,8 kW	Gas fryer 8 + 8 lt 13,6 kW Gas-Fritteuse 8 + 8 lt 13,6 kW	Electric fryer 10 lt 9,0 kW Elektro-Fritteuse 10 lt 9,0 kW	Electric fryer 10+10 lt 18,0 kW Elektro-Fritteuse 10+10 lt 18,0 kW

CHIP WARMER
FRITTENWÄRMER



Item code Artikelnummer	MS63SPET
Dimensions Abmessungen	300x600x300
Power supply Netzspannung	220-240V 1+N 50-60 Hz
Description Beschreibung	Chip warmer GN 1/2 1,0 kW Frittenwärmer GN 1/2 1,0 kW

GRIDDLES
GRILLPLATTEN
SERIES 600



Item code Artikelnummer	MS63FTGT	MS63FTGCRT	MS66FTGT	MS66FTGCRT	MS66FTRGT	MS66FTRGCRT
Dimensions Abmessungen	300x600x300	300x600x300	600x600x300	600x600x300	600x600x300	600x600x300
Absorbed power Anschlusswert	5,2 kW	5,2 kW	10,4 kW	10,4 kW	10,4 kW	10,4 kW
Description Beschreibung	Gas griddle smooth 5,2 kW Gas- Grillplatte glatt 5,2 kW	Gas griddle smooth chromed 5,2 kW Gas-Grillplatte glatt verchromt 5,2 kW	Gas griddle smooth 10,4 kW Gas-Grillplatte glatt 10,4 kW	Gas griddle smooth chromed 10,4 kW Gas-Grillplatte glatt verchromt 10,4 kW	Gas griddle smooth and grooved 10,4 kW Gas-Grillplatte glatt und gerillt 10,4 kW	Gas griddle smooth and grooved chromed 10,4 kW Gas-Grillplatte glatt und gerillt verchromt 10,4 kW



Item code Artikelnummer	MS63FTET	MS63FTECRT	MS66FTET	MS66FTECRT	MS66FTRET	MS66FTRECRT
Dimensions Abmessungen	300x600x300	300x600x300	600x600x300	600x600x300	600x600x300	600x600x300
Power supply Netzspannung	380-415V 3+N 50-60 Hz	380-415V 3+N 50-60 Hz	380-415V 3+N 50-60 Hz	380-415V 3+N 50-60 Hz	380-415V 3+N 50-60 Hz	380-415V 3+N 50-60 Hz
Description Beschreibung	Electric griddle smooth 3,0 kW Elektro-Grillplatte glatt 3,0 kW	Electric griddle smooth chromed 3,0 kW Elektro-Grillplatte glatt verchromt 3,0 kW	Electric griddle smooth 6,0 kW Elektro-Grillplatte glatt 6,0 kW	Electric griddle smooth chromed 6,0 kW Elektro-Grillplatte glatt verchromt 6,0 kW	Electric griddle smooth and grooved 6,0 kW Elektro-Grillplatte glatt und gerillt 6,0 kW	Electric griddle smooth and grooved chromed 6,0 kW Elektro-Grillplatte glatt und gerillt verchromt 6,0 kW

LAVA-STONE GRILL & NEUTRAL UNITS
LAVASTEINGRILL & NEUTRALELEMENTE



Item code
Artikelnummer



Dimensions
Abmessungen

WxDxH
mm

MS66GRLT

MS63PLCT

MS66PLCT

600x600x300

300x600x300

600x600x300

Description
Beschreibung

Gas lava-stone grill
11,0 kW

Gas-Lavasteingrill
11,0 kW

Neutral element
with drawer

Neutralelement
mit Schublade

Neutral element
with drawer

Neutralelement
mit Schublade

498-

738-

REFRIGERATED UNDERCOUNTERS
KÜHLUNTERBAUTEN



Item code
Artikelnummer

HCE2001/F

HCE2004/F

HCE2007/F

HCE2005/F

HCE2008/F

HCE2006/F

Dimensions
Abmessungen

WxDxH
mm

1200x600
x600

1400x600
x600

1400x600
x600

1800x600
x600

1800x600
x600

2200x600
x600

Volume
Fassungsvermögen

drawers
n°

2

2

2

3

3

4

Working temperature
Betriebstemperatur

°C

-2° +8°

-2° +8°

-10° -20°

-2° +8°

-10° -20°

-2° +8°

Absorbed power
Anschlusswert

watt

400

400

900

500

1000

510

Power supply
Netzspannung

V-P-Hz

220-240V
1+N 50 Hz

220-240V
1+N 50 Hz

220-240V
1+N 50 Hz



HCE2005/F + Z/FB00AY255 + 3X Z/CU12F



Z/CU12F

Only for positive counters
Nur für NK Unterbauten



Z/FB00AY255

Set of 6 castors
6er Räder set



ACCESSORIES
ZUBEHÖRE
SERIES 600

VERSION	Item code Artikelnummer	Dimensions Abmessungen	Description Beschreibung	
	6030PDX	300x400x20	Rechte Tür für Unterbau	Right door for cabinet
	6030PSX	300x400x20	Linke Tür für Unterbau	Left door for cabinet
	6060P2	600x400x20	Türenkit für Unterbau	Couple of doors for cabinet
	6030C2	300x490x400	Schubladenkit für Unterbau B=300 mm	Couple of drawers for cabinet w=300 mm
	6060C2	600x490x400	Schubladenkit für Unterbau B=600 mm	Couple of drawers for cabinet w=600 mm
	C12FR	110x225x110	Korb für Gas- und Elektro-Fritteuse, 1/2	Basket for gas and electric fryer, 1/2
	C1FRE10	220x300x110	Korb für Elektro-Fritteuse, 1/1	Basket for electric fryer, 1/1
	C1FRG	230x255x110	Korb für Gas-Fritteuse, 1/1	Basket for gas fryer, 1/1
	60CGFTDX	580	Verbindungsleiste rechts für Grillplatte T=650 mm	Joint trim right for griddle d=650 mm
	60CGFTSX	580	Verbindungsleiste links für Grillplatte T=650 mm	Joint trim left for griddle d=650 mm
	60CGFTFT	580	Verbindungsleiste für Grillplatte + Grillplatte T=650 mm	Joint trim for griddle + griddle d=650 mm
	60CG	530x15x7	Verbindungsleiste für Kochgeräte	Joint trim for cooking equipment
	6030B	300x490x570	Offener Unterbau für Tischgeräte B=300 mm	Open cabinet for table top appliances l=300 mm
	6060B	600x490x570	Offener Unterbau für Tischgeräte B=600 mm	Open cabinet for table top appliances l=600 mm
	6090B	900x490x570	Offener Unterbau für Tischgeräte B=900 mm	Open cabinet for table top appliances l=900 mm
	60120B	1200x490x570	Offener Unterbau für Tischgeräte B=1200 mm	Open cabinet for table top appliances l=1200 mm

SMALL SPACES WITH GREAT PERFORMANCE

MASTRO 650: a wide range of Modular cooking appliances. Infinite combinations allow for installations to meet your needs, even in small rooms, enhancing the space with a compact and high-performance cooking area. With the MASTRO 650 models you can create your ideal kitchen by concentrating everything you want in a single area, without any apparent limitation.

PLATZSPAREND UND LEISTUNGSSTARK

MASTRO 650: eine breite Auswahl an modularen Kochgeräten. Mit einer Vielzahl an Kombinationsmöglichkeiten werden wir Ihren Bedürfnissen gerecht, auch in kleinen Räumen werden kompakte und leistungsstarke Kochbereiche geschaffen. Mit den Modulen der Kochserie MASTRO 650 können Sie Ihre ideale Küche schaffen ohne sich beschränken zu müssen.

PETITS ESPACES, GRANDES PERFORMANCES

MASTRO 650: une vaste gamme de plates-formes de cuisson modulaires. Des combinaisons infinies permettent de les installer même dans des espaces réduits, en valorisant l'espace grâce à des zones de cuisson compactes et performantes. Avec les modèles MASTRO 650, vous pouvez créer votre cuisine idéale en concentrant tout ce que vous souhaitez pour dépasser les limites apparentes.

ESPACIOS REDUCIDOS, GRANDES PRESTACIONES

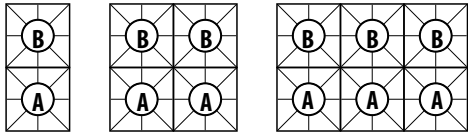
MASTRO 650: una amplia gama de plataformas de cocción modulares. Infinitas combinaciones permiten su instalación incluso en espacios reducidos, mejorando el espacio con zonas de cocción compactas y de gran rendimiento. Con los modelos MASTRO 650 podrá crear su cocina ideal concentrando todo lo que desee para superar cualquier limitación aparente.

PICCOLI SPAZI, GRANDI PRESTAZIONI

MASTRO 650: un'ampia gamma di piattaforme di cottura modulare. Infinite combinazioni consentono l'installazione anche in ambienti di dimensioni ridotte valorizzando lo spazio con aree di cottura compatte e performanti. Con i modelli MASTRO 650 puoi creare la tua cucina ideale concentrando tutto ciò che desideri per superare ogni limite apparente.



GAS RANGES
GASHERDE



Multi-flame burner / Multiflammen-Brenner:
A = 5,0 kW B = 3,6 kW

SERIES 650



Item code Artikelnummer		MS657CFG	MS657CFGE	MS6511CFG
Dimensions Abmessungen	WxDxH mm	700x650x850		
		380-415V 3+N 50-60 Hz		
Power supply Netzspannung				
Description Beschreibung				



Item code Artikelnummer		MS654PCGT	MS657PCGT
Dimensions Abmessungen	WxDxH mm	400x650x300	
		700x650x300	
Description Beschreibung			



Item code Artikelnummer		MS657TPGT	MS6511TPFG
Dimensions Abmessungen	WxDxH mm	700x650x300	
		1100x650x850	
Description Beschreibung			

ELECTRIC RANGES
ELEKTROHERDE



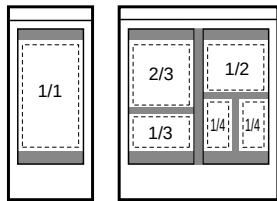
Item code Artikelnummer		MS654PCET	MS657PCET	MS657CFE
Dimensions Abmessungen	WxDxH mm	400x650x300	700x650x300	700x650x850
Power supply Netzspannung	V-P-Hz	380-415V 3+N 50-60 Hz	380-415V 3+N 50-60 Hz	380-415V 3+N 50-60 Hz
Description Beschreibung		Electric hob, 2 plates (Back 2,6 kW / Front 2,6 kW) 5,2 kW	Electric hob, 4 plates (Back 2,6+2,6 kW / Front 2,6+2,6 kW) 10,4 kW	Electric hob, 4 plates (Back 2,6+2,6 kW / Front 2,6+2,6 kW) 10,4 kW Electric convection oven 3,96 kW 570 x 335 x 325 mm
		Elektrokochfeld, 2 Platten (2,6 kW Hinten / 2,6 kW Vorne) 5,2 kW	Elektrokochfeld, 4 Platten (2,6+2,6 kW Hinten / 2,6+2,6 kW Vorne) 10,4 kW	Elektrokochfeld, 4 Platten (2,6+2,6 kW Hinten / 2,6+2,6 kW Vorne) 10,4 kW Elektro-Konvektionsofen 3,96 kW 570 x 335 x 325 mm

GLASS-CERAMIC PLATE
GLASKERAMIK KOCHFELD



Item code Artikelnummer		MS657PVET
Dimensions Abmessungen	WxDxH mm	700x650x300
Power supply Netzspannung	V-P-Hz	380-415V 3+N 50-60 Hz
Description Beschreibung		Electric ceramic glass hob, 4 zones (Back 2,1 + 2,5 kW / Front 2,5 + 2,1 kW) 9,2 kW
		Glaskeramikkochfeld, 4 Zonen (2,1 + 2,5 kW Hinten / 2,5 + 2,1 kW Vorne) 9,2 kW

BAIN MARIES & PASTA COOKERS
BAINMARIES & NUDELKOCHER
SERIES 650



BAIN MARIE
Mod. MS654 Mod. MS654

* Baskets not included
* Körbe nicht enthalten



Item code Artikelnummer		MS654BMET	MS657BMET
Dimensions Abmessungen	WxDxH mm	400x650x300	700x650x300
Power supply Netzspannung	V-P-Hz	220-240V 1+N 50-60 Hz	380-415V 3+N 50-60 Hz
Description Beschreibung		Electric bain-marie 1 bowl GN h=150 mm 1,5 kW	Electric bain-marie 1 bowl GN h=150 mm 3,0 kW
		Elektro-Bainmarie 1 Becken GN H=150 mm 1,5 kW	Elektro-Bainmarie 1 Becken GN H=150 mm 3,0 kW



Item code Artikelnummer		MS654CPET	MS657CPET	CPC4	CPC8
Dimensions Abmessungen	WxDxH mm	400x650x300	700x650x300		
Power supply Netzspannung	V-P-Hz	380-415V 3+N 50-60 Hz	380-415V 3+N 50-60 Hz		
Description Beschreibung		Electric pasta cooker 20 lt 6,0 kW	Electric pasta cooker 40 lt 9,0 kW	Basket for pasta cooker 1/4	Basket for pasta cooker 1/8
		Elektro-Nudelkocher 20 lt 6,0 kW	Elektro-Nudelkocher 40 lt 9,0 kW	Nudelkorb, 1/4	Nudelkorb, 1/8

FRYERS & CHIP WARMER
FRITTEUSEN & FRITTENWÄRMER

GAS GRIDDLES
GAS-GRILLPLATTEN
SERIES 650

 	
 	
Item code Artikelnummer	 MS654FRGT MS657FRGT
Dimensions Abmessungen	WxDxH mm400x650x300700x650x300
Description Beschreibung	Gas fryer 8 lt 6,8 kW Gas-Fritteuse 8 lt 6,8 kW Gas fryer 8 + 8 lt 13,6 kW Gas-Fritteuse 8 + 8 lt 13,6 kW

  	
 	
Item code Artikelnummer	 MS654FTGT MS654FTGCRT MS654FTRGT
Dimensions Abmessungen	WxDxH mm400x650x300400x650x300400x650x300
Description Beschreibung	Gas griddle smooth 5,7 kW Gas-Grillplatte glatt 5,7 kW Gas griddle smooth chromed 5,7 kW Gas-Grillplatte glatt, verchromt 5,7 kW Gas griddle grooved 5,7 kW Gas-Grillplatte gerillt 5,7 kW

  	
 	
Item code Artikelnummer	 MS654FRET MS657FRET MS654SPET
Dimensions Abmessungen	WxDxH mm400x650x300380-415V 3+N 50-60 Hz700x650x300380-415V 3+N 50-60 Hz400x650x300220-240V 1+N 50-60 Hz
Power supply Netzspannung	V-P-Hz
Description Beschreibung	Electric fryer 10 lt 9,0 kW Elektro-Fritteuse 10 lt 9,0 kW Electric fryer 10+10 lt 18,0 kW Elektro-Fritteuse 10+10 lt 18,0 kW Chip warmer GN 1/1 1,0 kW Frittenwärmer GN 1/1 1,0 kW

  	
 	
Item code Artikelnummer	 MS654FTRGCRT MS657FTGT MS657FTGCRT
Dimensions Abmessungen	WxDxH mm400x650x300700x650x300700x650x300
Description Beschreibung	Gas griddle chromed and grooved 5,7 kW Gas-Grillplatte verchromt und gerillt 5,7 kW Gas griddle smooth 11,4 kW Gas-Grillplatte glatt 11,4 kW Gas griddle smooth chromed 11,4 kW Gas-Grillplatte glatt, verchromt 11,4 kW

GAS GRIDDLES
GAS-GRILLPLATTEN



Item code Artikelnummer		MS657FTRGT	MS657FTRGCRT
Dimensions Abmessungen	WxDxH mm	700x650x300	700x650x300
Description Beschreibung		Gas griddle smooth and grooved 11,4 kW Gas-Grillplatte glatt und gerillt 11,4 kW	Gas griddle smooth and grooved chromed 11,4 kW Gas-Grillplatte verchromt, glatt und gerillt 11,4 kW



Item code Artikelnummer		MS6510FTGT	MS6510FTGCRT
Dimensions Abmessungen	WxDxH mm	1000x650x300	1000x650x300
Description Beschreibung		Gas griddle smooth 11,4 kW Gas-Grillplatte glatt 11,4 kW	Gas griddle smooth chromed 11,4 kW Gas-Grillplatte glatt, verchromt 11,4 kW

ELECTRIC GRIDDLES
ELEKTRO-GRILLPLATTEN
SERIES 650



Item code Artikelnummer		MS654FTET	MS654FTECRT	MS654FTRET
Dimensions Abmessungen	WxDxH mm	400x650x300	400x650x300	400x650x300
Power supply Netzspannung	V-P-Hz	380-415V 3+N 50-60 Hz	380-415V 3+N 50-60 Hz	380-415V 3+N 50-60 Hz
Description Beschreibung		Electric griddle smooth 4,5 kW Elektro-Grillplatte glatt 4,5 kW	Electric griddle smooth chromed 4,5 kW Elektro-Grillplatte glatt, verchromt 4,5 kW	Electric griddle grooved 4,5 kW Elektro-Grillplatte gerillt 4,5 kW



Item code Artikelnummer		MS654FTRECRT	MS657FTET	MS657FTECRT
Dimensions Abmessungen	WxDxH mm	400x650x300	700x650x300	700x650x300
Power supply Netzspannung	V-P-Hz	380-415V 3+N 50-60 Hz	380-415V 3+N 50-60 Hz	380-415V 3+N 50-60 Hz
Description Beschreibung		Electric griddle chromed and grooved 4,5 kW Elektro-Grillplatte verchromt und gerillt 4,5 kW	Electric griddle smooth 9,0 kW Elektro-Grillplatte glatt 9,0 kW	Electric griddle smooth chromed 9,0 kW Elektro-Grillplatte glatt, verchromt 9,0 kW

ELECTRIC GRIDDLES
ELEKTRO-GRILLPLATTEN



Item code Artikelnummer		MS657FTRET	MS657FTRECRT
Dimensions Abmessungen	WxDxH mm	700x650x300	700x650x300
	Power supply Netzspannung	380-415V 3+N 50-60 Hz	380-415V 3+N 50-60 Hz
Description Beschreibung		Electric griddle smooth and grooved plate 9,0 kW Elektro-Grillplatte glatt und gerillt 9,0 kW	Electric griddle smooth and grooved chromed plate 9,0 kW Elektro-Grillplatte verchromt, glatt und gerillt 9,0 kW

LAVA-STONE GRILLS & GAS GRILL
LAVASTEINGRILLS & GAS-ROSTBRÄTER
SERIES 650



Item code Artikelnummer		MS654GRLT	MS657GRLT	MS657GRGT
Dimensions Abmessungen	WxDxH mm	400x650x300	700x650x300	700x650x300
	Description Beschreibung	Gas lava-stone grill 5,5 kW Gas-Lavasteingrill 5,5 kW	Gas lava-stone grill 11,0 kW Gas-Lavasteingrill 11,0 kW	Gas grill 15,0 kW Gas-Rostbräter 15,0 kW

ELECTRIC TILTING PAN
ELEKTRO-KIPPBRATPFANNE



Item code Artikelnummer		MS6510FTET	MS6510FTECRT
Dimensions Abmessungen	WxDxH mm	1000x650x300	1000x650x300
	Power supply Netzspannung	380-415V 3+N 50-60 Hz	380-415V 3+N 50-60 Hz
Description Beschreibung		Electric griddle smooth 12,0 kW Elektro-Grillplatte glatt 12,0 kW	Electric griddle smooth chromed 12,0 kW Elektro-Grillplatte glatt, verchromt 12,0 kW



Item code Artikelnummer		6570BRE
Dimensions Abmessungen	WxDxH mm	700x650x300
	Power supply Netzspannung	380-415V 3+N 50-60 Hz
Description Beschreibung		Electric tilting brattpan, 30 lt, 6,3 kW Elektro-Kippbratpfanne, 30 lt, 6,3 kW

NEUTRAL UNITS
NEUTRALELEMENTE



HCE2004/F



HCE2005/F + Z/FB00AY255 + 3X Z/CU12F

 							
Item code Artikelnummer		HCE2001/F	HCE2004/F	HCE2007/F	HCE2005/F	HCE2008/F	HCE2006/F
Dimensions Abmessungen	WxDxH mm	1200x600 x600	1400x600 x600	1400x600 x600	1800x600 x600	1800x600 x600	2200x600 x600
Volume Fassungsvermögen	drawers n°	2	2	2	3	3	4
Working temperature Betriebstemperatur	°C	-2° +8°	-2° +8°	-10° -20°	-2° +8°	-10° -20°	-2° +8°
Absorbed power Anschlusswert	watt	400	400	900	500	1000	510
Power supply Netzspannung	V-P-Hz	220-240V 1+N 50 Hz			220-240V 1+N 50 Hz		220-240V 1+N 50 Hz



Item code Artikelnummer		MS654PLCT	MS657PLCT	MS657LAT
Dimensions Abmessungen	WxDxH mm	400x650x300	700x650x300	700x650x300
Description Beschreibung		Neutral element with drawer Neutralelement mit Schublade	Neutral element with drawer Neutralelement mit Schublade	Handwash basin bowl 500 x 400 x 150 mm (faucet included) Handwaschbecken Becken 500 x 400 x 150 mm (Wasserarmatur inbegriffen)



Z/CU12F

 Only for positive counters / Nur für NK Unterbauten

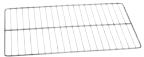
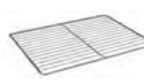


Z/FB00AY255

Set of 6 castors
6er Räderset

REFRIGERATED UNDERCOUNTERS
KÜHLUNTERBAUTEN
SERIES 650



VERSION	Item code Artikelnummer	Dimensions Abmessungen	Description Beschreibung	
	6540B	WxDxH mm 400x540x570	Offener Unterbau für Tischgeräte B=400 mm	Open cabinet for tabletop appliances l=400 mm
	6570B	700x540x570	Offener Unterbau für Tischgeräte B=700 mm	Open cabinet for tabletop appliances l=700 mm
	6580B	800x540x570	Offener Unterbau für Tischgeräte B=800 mm	Open cabinet for tabletop appliances l=800 mm
	65100B	1000x540x570	Offener Unterbau für Tischgeräte B=1000 mm	Open cabinet for tabletop appliances l=1000 mm
	65110B	1100x540x570	Offener Unterbau für Tischgeräte B=1100 mm	Open cabinet for tabletop appliances l=1100 mm
	65140B	1400x540x570	Offener Unterbau für Tischgeräte B=1400 mm	Open cabinet for tabletop appliances l=1400 mm
	6540PDX	350x400x20	Rechte Tür für Unterbau	Right door for cabinet
	6540PSX	350x400x20	Linke Tür für Unterbau	Left door for cabinet
	6570P2	700x400x20	Türenkit für Unterbau	Couple of doors for cabinet
	6540C2	400x540x400	Schubladenkit für Unterbau B=400 mm	Couple of drawers for cabinet w=400 mm
	6570C2	700x540x400	Schubladenkit für Unterbau B=700 mm	Couple of drawers for cabinet w=700 mm
	Z/GRG11	325x300x40	Führungsschienenkit für Unterbau	Couple of grid-racks for cabinet
	Z/GSFT		Schaber für glatte Grillplatten	Scraper for smooth griddle plates
	Z/GG11P	530x325	Rost für Unterbau B=400 mm	Grid for cabinet w=400 mm
	65G	620x530x50	Rost für Unterbau und Backofen B=700 mm	Grid for cabinet and oven w=700 mm

VERSION	Item code Artikelnummer	Dimensions Abmessungen	Description Beschreibung	
	CPC4	WxDxH mm 140x140x160	Nudelkorb, 1/4	Basket for pasta cooker, 1/4
	C12FR	110x250x110	Korb für Gas- und Elekt- ro-Fritteuse, 1/2	Basket for gas and elect- ric fryer, 1/2
	C1FRE10	220x300x110	Korb für Elektro-Fritteu- se, 1/1	Basket for electric fryer, 1/1
	C1FRG	230x255x110	Korb für Gas-Fritteuse, 1/1	Basket for gas fryer, 1/1
	65CG	580	Verbindungsleiste für Standardkochgeräte T=650 mm	Joint trim for standard cooking equipment d=650 mm
	65CGBR	555	Verbindungsleiste für Kippbratpfanne T=650 mm	Joint trim for brattpan d=650 mm
	65CGFTDX	580	Verbindungsleiste rechts für Grillplatte T=650 mm	Joint trim right for griddle d=650 mm
	65CGFTSX	580	Verbindungsleiste links für Grillplatte T=650 mm	Joint trim left for griddle d=650 mm
	65CGFTFT	580	Verbindungsleiste für Grillplatte + Grillplat- te T=650 mm	Joint trim for griddle + griddle d=650 mm
	Z/MGRID	260x260x10	Reduzierkreuz	Reduction grid
	65PL1F	320x270x15	Glatte Bratfläche für 1 Brenner	Smooth plate for 1 burner
	65PB2F	320x560x50	Gerillte Bratfläche für 2 Brenner	Grooved plate for 2 burners
	Z/MCASB	50x50x1500	Wasserhahn für seitliche Befestigung	Water tap to be fixed on the side

ACCESS TO QUALITY FOR EVERYONE

With the new 700 MASTRO line, we have achieved something more than other classic professional cookers, a product that meets your needs for power, competitiveness and versatility.



QUALITÄT FÜR JEDE KÜCHE

Mit der neuen 700er Kochserie MASTRO haben wir einen Mehrwert zu anderen klassischen Kochgeräten: ein Produkt, das den Anforderungen an Leistung, Wettbewerbsfähigkeit und Vielseitigkeit gerecht wird.

LA QUALITÉ POUR TOUTES LES CUISINES

Avec la nouvelle gamme de cuisson 700 MASTRO, nous apportons une valeur ajoutée aux autres appareils de cuisson classiques: un produit qui répond aux exigences de performance, de compétitivité et de polyvalence.

CALIDAD PARA TODAS LAS COCINAS

Con la nueva serie de cocción 700 MASTRO, hemos añadido valor a otros aparatos de cocina clásicos: un producto que cumple los requisitos de rendimiento, competitividad y versatilidad.

LA QUALITÀ A PORTATA DI TUTTI

Con la nuova linea 700 MASTRO, abbiamo voluto realizzare qualcosa in più rispetto alle altre classiche cucine professionali, un prodotto capace di rispondere alle esigenze di potenza, competitività e versatilità.





Item code
Artikelnummer



MS74PCGT

MS78PCGT

MS712PCGT

Dimensions
Abmessungen

WxDxH
mm

400x730x300

800x730x300

1200x730x300

Description
Beschreibung

Gas hob, 2 burners
(Back 6,5 kW /
Front 6,5 kW)

Gaskochfeld, 2 Brenner
(6,5 kW Hinten /
6,5 kW Vorne)

Gas hob, 4 burners
(Back 6,5 + 6,5 kW /
Front 6,5 + 6,5 kW)

Gaskochfeld, 4 Brenner
(6,5 + 6,5 kW Hinten /
6,5 + 6,5 kW Vorne)

Gas hob, 6 burners
(Back 6,5 + 6,5 + 6,5 kW /
Front 6,5 + 6,5 + 6,5 kW)

Gaskochfeld, 6 Brenner
(6,5 + 6,5 + 6,5 kW Hinten /
6,5 + 6,5 + 6,5 kW Vorne)



Item code
Artikelnummer



MS78CFG

MS712CFG

Dimensions
Abmessungen

WxDxH
mm

800x730x900

1200x730x900

Description
Beschreibung

Gas range,
4 burners
(Back 6,5+6,5 kW /
Front 6,5+6,5 kW)
Gas oven GN 2/1
6,5 kW

Gasherd,
4 Brenner
(6,5+6,5 kW Hinten /
6,5+6,5 kW Vorne)
Gasofen GN 2/1
6,5 kW

Gas range,
6 burners
(Back 6,5+6,5+6,5 kW /
Front 6,5+6,5+6,5 kW)
Static gas oven GN 2/1
6,0 kW

Gasherd,
6 Brenner
(6,5+6,5+6,5 kW Hinten /
6,5+6,5+6,5 kW Vorne)
Statischer Gasofen GN 2/1
6,0 kW



Item code
Artikelnummer

Dimensions
Abmessungen

Power supply
Netzspannung



MS74PCET

MS78PCET

MS78CFE

Description
Beschreibung

Electric hob,
2 plates
(1x2,0 + 1x2,6 kW)

Elektrokochfeld,
2 Platten
(1x2,0 + 1x2,6 kW)

Electric hob,
4 plates
(2x2,0 + 2x2,6 kW)

Elektrokochfeld,
4 Platten
(2x2,0 + 2x2,6 kW)

Electric hob, 4 plates
(2x2,0 + 2x2,6 kW)
9,2 kW

Electric convection oven
6,0 kW

Elektrokochfeld, 4 Platten
(2x2,0 + 2x2,6 kW)
9,2 kW

Elektro-Konvektionsofen
6,0 kW



Item code
Artikelnummer

Dimensions
Abmessungen

Power supply
Netzspannung



MS74PCERT

MS78PCERT

Description
Beschreibung

Electric hob,
2 tilting plates
each 3,0 kW

Elektrokochfeld,
2 kippbare Platten
je 3,0 kW

Electric hob,
4 tilting plates
each 3,0 kW

Elektrokochfeld,
4 kippbare Platten
je 3,0 kW

BAIN MARIE & PASTA COOKERS
BAINMARIE & NUDELKOCHER



Item code Artikelnummer		MS74BMET	MS74CPG	MS74CPE
Dimensions Abmessungen	WxDxH mm	400x730x300	400x730x900	400x730x900
		220-240V		380-415V
Power supply Netzspannung	V-P-Hz	1+N 50-60 Hz		3+N 50-60 Hz
Description Beschreibung		Electric bain-marie (3pcs) 1/3 GN - (1pcs) 1/1 GN 1,5 kW	Gas pasta cooker (2pcs) 1/3 GN - (4pcs) 1/6 GN 10,5 kW	Electric pasta cooker (2pcs) 1/3 GN - (4pcs) 1/6 GN 9,0 kW
		Elektro-Bainmarie (3pcs) 1/3 GN - (1pcs) 1/1 GN 1,5 kW	Gas-Nudelkocher (2pcs) 1/3 GN - (4pcs) 1/6 GN 10,5 kW	Elektro-Nudelkocher (2pcs) 1/3 GN - (4pcs) 1/6 GN 9,0 kW



GAS FRYERS
GAS-FRITTEUSEN



Item code Artikelnummer		MS74FRG15	MS78FRG15
Dimensions Abmessungen	WxDxH mm	400x730x900 14 kW 380-415V 3+N 50-60 Hz	800x730x900 27,6 kW 380-415V 3+N 50-60 Hz
Description Beschreibung		Gas fryer 15 lt Basket dimensions 2x140x280x130 Gas-Fritteuse 15 lt Korbabmessungen 2x140x280x130	Gas fryer 15+15 lt Basket dimensions 4x140x280x130 Gas-Fritteuse 15+15 lt Korbabmessungen 4x140x280x130



Item code Artikelnummer		MS74FRET10	MS78FRET10	MS74FRE18	MS78FRE18	MS74SPET
Dimensions Abmessungen	WxDxH mm	400x730x300	800x730x300	400x730x900	800x730x900	400x730x300
Power supply Netzspannung	V-P-Hz	380-415V 3+N 50-60 Hz	380-415V 3+N 50-60 Hz	380-415V 3+N 50-60 Hz	380-415V 3+N 50-60 Hz	220-240V 1+N 50-60 Hz
Description Beschreibung		Electric fryer 10 lt 7,5 kW Basket dimensions 1x 200x260x150 Elektro-Fritteuse 10 lt 7,5 kW Korbabmessungen 1x 200x260x150	Electric fryer 10+10 lt 2x7,5 kW Basket dimensions 2x 200x260x150 Elektro-Fritteuse 10+10 lt 2x7,5 kW Korbabmessungen 2x 200x260x150	Electric fryer 18 lt 14 kW Basket dimensions 2x 140x235x185 Elektro-Fritteuse 18 lt 14 kW Korbabmessungen 2x 140x235x185	Electric fryer 18+18 lt 28,0 kW Basket dimensions 4x 140x235x185 Elektro-Fritteuse 18+18 lt 28,0 kW Korbabmessungen 4x 140x235x185	Chip warmer 1,0 kW Frittenwärmer 1,0 kW

ELECTRIC FRYERS & CHIP WARMER
ELEKTRO-FRITTEUSEN & FRITTENWÄRMER
SERIES 700



MS78FTGCRT + MS78B + 2X MS40P



MS78FTGCRT + MS78B



Item code Artikelnummer		MS74FTGT	MS74FTGCRT
Dimensions Abmessungen	WxDxH mm	400x730x300	400x730x300
Description Beschreibung		Gas griddle smooth 6,5 kW Gas-Grillplatte glatt 6,57 kW	Gas griddle smooth chromed 6,5 kW Gas-Grillplatte glatt, verchromt 6,5 kW

	MS78FTGT	MS78FTGCRT	MS78FTGT	MS78FTGCRT
	800x730x300	800x730x300	800x730x300	800x730x300
	Gas griddle smooth 13 kW Gas-Grillplatte glatt 13 kW	Gas griddle smooth chromed 13 kW Gas-Grillplatte glatt, verchromt 13 kW	Gas griddle smooth/grooved 13 kW Gas-Grillplatte glatt/gerillt 13 kW	Gas griddle smooth chromed/ grooved 13 kW Gas-Grillplatte glatt, verchromt/ gerillt 13 kW



MS74FTET + MS74B + MS40P



MS78FTRECR + MS78B + 2X MS40P



MS78FTET	MS78FTECR	MS78FTRET	MS78FTRECR
800x730x300 380-415V 3+N 50-60 Hz	800x730x300 380-415V 3+N 50-60 Hz	800x730x300 380-415V 3+N 50-60 Hz	800x730x300 380-415V 3+N 50-60 Hz
Electric griddle Smooth plate 7,2 kW Elektro-Grillplatte Glatt 7,2 kW	Electric griddle Smooth chromed plate 7,2 kW Elektro-Grillplatte Glatt, verchromt 7,2 kW	Electric griddle Smooth/grooved 7,2 kW Elektro-Grillplatte Glatt/gerillt 7,2 kW	Electric griddle Chromed smooth/ grooved 7,2 kW Elektro-Grillplatte Glatt/gerillt, verchromt 7,2 kW



Item code Artikelnummer		MS74FTET	MS74FTECR
Dimensions Abmessungen	WxDxH mm	400x730x300 380-415V 3+N 50-60 Hz	400x730x300 380-415V 3+N 50-60 Hz
Power supply Netzspannung	V-P-Hz		
Description Beschreibung		Electric griddle Smooth chromed plate 3,6 kW Elektro-Grillplatte Glatt, verchromt 3,6 kW	Electric griddle Smooth chromed plate 3,6 kW Elektro-Grillplatte Glatt, verchromt 3,6 kW

TEPPANYAKI GRIDDLES
TEPPANYAKI GRILLPLATTEN

LAVA-STONE GRILLS
LAVASTEINGRILLS
SERIES 700



MS78GRLT + MS78B + 2X MS40P



Item code
Artikelnummer

Dimensions
Abmessungen

Power supply
Netzspannung



		MS712TYET	MS712TYE
Dimensions Abmessungen	WxDxH mm	1200x730x300	1200x730x900
Power supply Netzspannung	V-P-Hz	380-415V 3+N 50-60 Hz	380-415V 3+N 50-60 Hz
Description Beschreibung		Electric teppanyaki griddle 9,0 kW Elektro-Teppanyaki 9,0 kW	Electric teppanyaki griddle 9,0 kW Elektro-Teppanyaki 9,0 kW



Item code
Artikelnummer

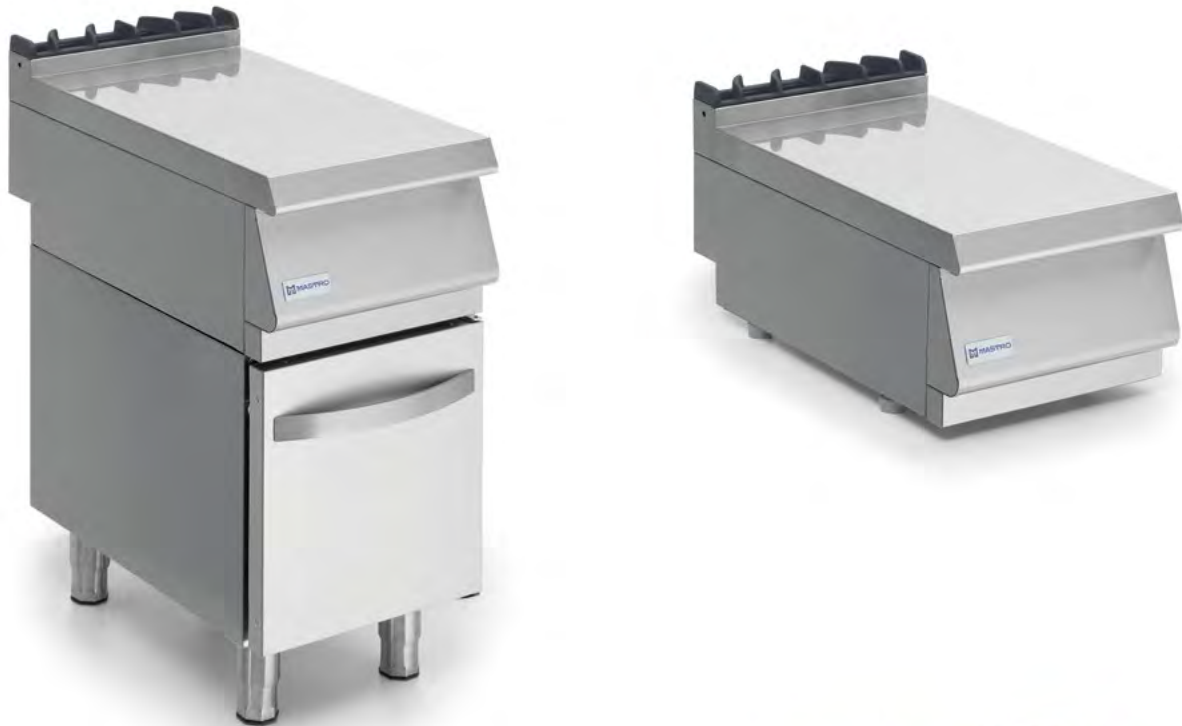
Dimensions
Abmessungen



		MS74GRLT	MS78GRLT
Dimensions Abmessungen	WxDxH mm	400x730x300	800x730x300
Description Beschreibung		Gas lava-stone grill 9,0 kW Cooking surfaces dim. 320x530 mm Stainless steel V-shope grilling grate Gas-Lavasteingrill 9,0 kW Brat/Grillplatte Maße 320x530 mm	Gas lava-stone grill 18,0 kW Cooking surfaces dim. 640x530 mm Stainless steel V-shope grilling grate Gas-Lavasteingrill 18,0 kW Brat/Grillplatte Maße 320x530 mm

BOILING PAN & TILTING PANS
KOCHKESSEL & KIPPBRATPFANNEN

NEUTRAL UNITS
NEUTRALELEMENTE
SERIES 700



MS74PLT + MS74B + MS40P



Item code Artikelnummer		 MS78PED60	 MS78BRG	 MS78BRE
Dimensions Abmessungen	WxDxH mm	800x730x900	800x730x900	800x730x900
	Power supply Netzspannung	380-415V 3+N 50-60 Hz		380-415V 3+N 50-60 Hz
Description Beschreibung		Boiling pan 6,0 kW Useful capacity 60 lt	Tilting bratt pan 18,0 kW Useful capacity 60 lt	Tilting bratt pan 9,0 kW Useful capacity 60 lt
		Kochkessel 6,0 kW Nenninhalt 60 lt	Kippbratpfanne 18,0 kW Nenninhalt 60 lt	Kippbratpfanne 9,0 kW Nenninhalt 60 lt



Item code Artikelnummer		MS74PLT	MS78PLT
Dimensions Abmessungen	WxDxH mm	400x730x300	800x730x300

REFRIGERATED UNDERCOUNTERS
KÜHLUNTERBAUTEN





Item code Artikelnummer		HCE2014	HCE2016	HCE2017	HCE2022	HCE2018
Dimensions Abmessungen	WxDxH mm	1200x700x600	1600x700x600	1800x700x600	1800x700x600	2200x700x600
Volume Fassungsvermögen	drawers n°	2	3	3	3	4
Working temperature Betriebstemperatur	°C	-2° +8°	-2° +8°	-2° +8°	-10° -20°	-2° +8°
Absorbed power Anschlusswert	watt	400	400	500	1000	510
Power supply Netzspannung	V-P-Hz	220-240V 1+N 50 Hz				





Item code Artikelnummer		BNA0080	BNB0040
Dimensions Abmessungen	WxDxH mm	1200x700x600	1200x700x600
Volume Fassungsvermögen	drawers n°	1	1
Working temperature Betriebstemperatur	°C	-2° +8°	-10° -20°
Absorbed power Anschlusswert	watt	1100	1100
Power supply Netzspannung	V-P-Hz	220-240V 1+N 50 Hz	



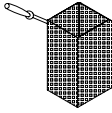
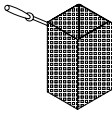
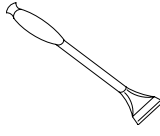
Z/CU700
Only for positive counters / Nur für NK Unterbauten



Z/FB00AY255
Set of 6 castors
6er Räderset



ACCESSORIES
ZUBEHÖRE
SERIES 700

Item code Artikelnummer	Description Beschreibung	Item code	Description Beschreibung
	WxDxH mm		WxDxH mm
 MS74B	400x700x600	 4398	Basket 1/6 for pasta cooker Nudelkorb 1/6
 MS78B	800x700x600	 4399	Basket 1/3 for pasta cooker Nudelkorb 1/3
 MS712B	1200x700x600	 MSC12FRE10	Basket 1/2 for electric fryer, 10 lt Korb 1/2 für Elektro-Fritteuse, 10 lt
 MS40P		 MSC12FRE18	Basket 1/2 for electric fryer, 18 lt Korb 1/2 für Elektro-Frit- teuse, 18 lt
 Z/GSFT	Scraper for cleaning of smooth plates fry tops Reinigungsspachtel für glatte Bratflächen	 MSC12FRG15	Basket 1/2 for electric fryer, 15 lt Korb 1/2 für Elektro- Fritteuse, 15 lt
 Z/MGRID	Reduction grid	 MSC1FRE10	Basket 1/1 for electric fryer, 10 lt Korb 1/1 für Elektro-Frit- teuse, 10 lt
		 MSC1FRE18	Basket 1/1 for electric fryer, 18 lt Korb 1/1 für Elektro-Frit- teuse, 18 lt
		 MSC1FRG15	Basket 1/1 for electric fryer, 15 lt Korb 1/1 für Elektro-Frit- teuse, 15 lt



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INSTAGRAM



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