

# COOKING LINES

KOCHSERIEN / COTTURA ORIZZONTALE  
LIGNES DE CUISSON / LINEAS DE COCCIÓN



FOOD SERVICE EQUIPMENT  
**WORLDWIDE**



Cooking

# SERIES 700 - BAIN MARIES



	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



- 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

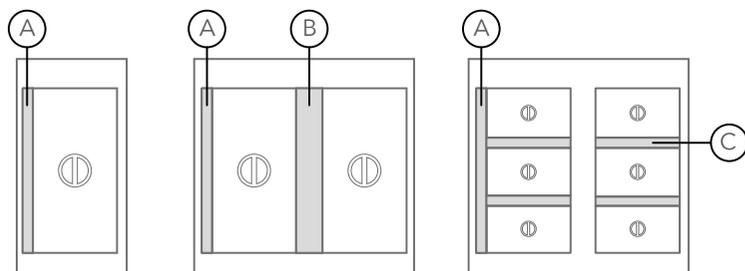


### 9911.4

GASTRONORM 1/1  
HEIGHT 100 MM



## Details



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





Cooking

# SERIES 700 - PASTA COOKERS



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



## Accessories

### VCPC3

Vertical basket 1/3



### 4396

Horizontal basket 1/3

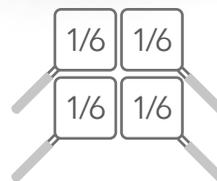
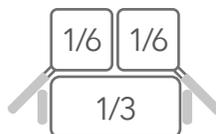
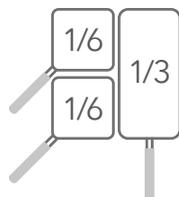
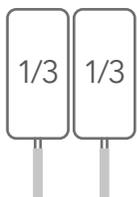


### 4395

Basket 1/6



## Baskets scheme





Cooking

# SERIES 700 - NEUTRAL UNITS



	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

- 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

**R22**

### V40PDX

Right door for  
stand 400 mm



### V40PSX

Left door for stand  
400 mm



### V80P

Double door for  
stand 800 mm





Cooking

# SERIES 700 - REFRIGERATED UNDERCOUNTERS



HCE2016 + Z/FB00AY255 + 3 x Z/CU700



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
<b>BNA0080</b>	-2°/+8°	1 x GN2/1	1100	1200•700•600	304	50
<b>BNB0040</b>	-10°/-20°	1 x GN2/1	1100	1200•700•600	304	50



<b>HCE2014</b>	-2°/+8°	2 x GN 1/1	170	1200•700•600	304	50
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<b>HCE2016</b>	-2°/+8°	3 x GN 1/1	500	1600•700•600	304	50
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<b>HCE2018</b>	-2°/+8°	4 x GN 1/1	510	2200•700•600	304	50
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### Accessories

#### Z/CU700

2 x 1/2  
h=100 mm



! Only for positive counters

#### Z/FB00AY255



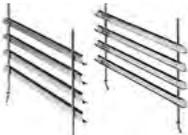
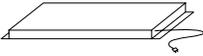
Set of 6 wheels with and without brakes (2+4)

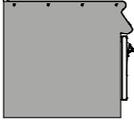
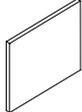
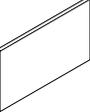
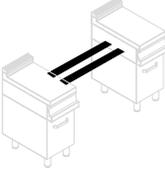
Refrigerant Gas Kühlgas	Power Supply Netzspannung
R290	220 - 240 V 1+N 50 Hz
R290	220 - 240 V 1+N 50 Hz
R290	220 - 240 V 1+N 50 Hz
R290	220 - 240 V 1+N 50 Hz
R290	220 - 240 V 1+N 50 Hz





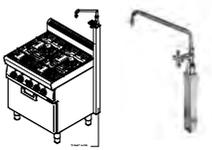
# SERIES 700 - GENERAL ACCESSORIES

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

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



# SERIES 700 - GENERAL ACCESSORIES

Version Version	Item Code Artikelnummer	Description Beschreibung
	<b>VS70PL1F</b>	Flate plate, 1 burner Dim [mm]: 390 • 284 • 22
	<b>Z/MCASB</b>	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)
	<b>VSPT15Q</b>	Tray holder structure + column L= 1000÷1500
	<b>VSPT20Q</b>	Tray holder structure + column L= 1500÷2000
	<b>VSPT25Q</b>	Tray holder structure + column L= 2000÷2500
	<b>VSPT30Q</b>	Tray holder structure + column L= 2500÷3000
	<b>VSPT35Q</b>	Tray holder structure + column L= 3000÷3500
	<b>VSPT40Q</b>	Tray holder structure + column L= 3500÷4000
	<b>VSPT45Q</b>	Tray holder structure + column L= 4000÷4500
	<b>VSPT50Q</b>	Tray holder structure + column L= 4500÷5000
	<b>VSPTSAL11</b>	Price increase for integration of electric salamander support GN 1/1 on tray holder structure. Dimensions 380x450 mm
	<b>VSS11</b>	Support for electric salamander GN 1/1
	<b>VPES</b>	Schuko electrical socket with cover IP 44