

COOKING LINES

KOCHSERIEN / COTTURA ORIZZONTALE
LIGNES DE CUISSON / LINEAS DE COCCIÓN



FOOD SERVICE EQUIPMENT
WORLDWIDE



Cooking

SERIES 700 - BOILING PANS



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



- 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 vegeta-
bles, 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.





Cooking

SERIES 700 - TILTING AND MULTI-FUNCTION BRATT PANS



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Capacity Fassungsvermögen Lt.	Heating Beheizung
	VS7080BRGI	800	800•730•870	14,0	Stainless steel bottom	60	
	VS7080BRGIM	800	800•730•870	14,0	Stainless steel bottom	60	
	VS7080BREI	800	800•730•870	10,0	Stainless steel bottom	60	
	VS7080BREIM	800	800•730•870	10,0	Stainless steel bottom	60	
	VS7040BMFEP	400	400•730•870	4,5	Stainless steel bottom	12	
	VS7080BMFEP	800	800•730•870	9,0	Stainless steel bottom	24	



- 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.



	Tilting Version Kippfunktion	Power supply Netzspannung
	Manual	220 - 240 V 1+N 50 Hz
	Motorized	220 - 240 V 1+N 50 Hz
	Manual	380 - 415 V 3+N 50-60 Hz
	Motorized	380 - 415 V 3+N 50-60 Hz
	-	380 - 415 V 3+N 50-60 Hz
	-	380 - 415 V 3+N 50-60 Hz





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
----------------------------	--	-----------------------------	---	---------------------------------	--	--



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



HCE2014	-2°/+8°	2 x GN 1/1	170	1200•700•600	304	50
----------------	---------	------------	-----	--------------	-----	----



HCE2016	-2°/+8°	3 x GN 1/1	500	1600•700•600	304	50
----------------	---------	------------	-----	--------------	-----	----



HCE2018	-2°/+8°	4 x GN 1/1	510	2200•700•600	304	50
----------------	---------	------------	-----	--------------	-----	----



Accessories

Z/CU700

2 x 1/2
h=100 mm



! Only for positive counters

Z/FB00AY255



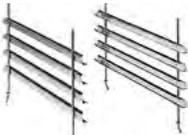
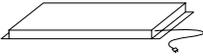
Set of 6 wheels with and without brakes (2+4)

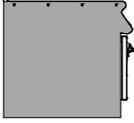
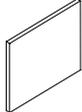
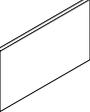
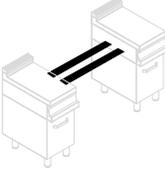
Refrigerant Gas Kühlgas	Power Supply Netzspannung
R290	220 - 240 V 1+N 50 Hz
R290	220 - 240 V 1+N 50 Hz
R290	220 - 240 V 1+N 50 Hz
R290	220 - 240 V 1+N 50 Hz
R290	220 - 240 V 1+N 50 Hz





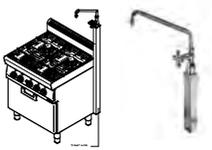
SERIES 700 - GENERAL ACCESSORIES

Version Version	Item Code Artikelnummer	Description Beschreibung
	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