

# COOKING LINES

KOCHSERIEN / COTTURA ORIZZONTALE  
LIGNES DE CUISSON / LINEAS DE COCCIÓN



FOOD SERVICE EQUIPMENT  
**WORLDWIDE**



Cooking



# 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

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

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

## *Küchenchef's Liebling*

### **Neues Design**

Die Linie EVOLUTION 700-900 ist elegant, modern und ergonomisch. Die Bedienknöpfe 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

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 di 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

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 línea.



## EVOLUTION 700-900

### GAS COOKERS

#### 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.

#### 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.

#### 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

#### 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.

#### 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.

#### 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

#### 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.

#### 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.

#### 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.





## EVOLUTION 700-900

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### 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

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### FRYERS

#### 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.

#### FRIGGITRICI

**Il fritto nella sua forma più evoluta**

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

#### 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.

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### FRY - TOPS

#### 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..

#### 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.

#### 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.

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### GRILLS

#### 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.

#### 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.

#### 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.

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## EVOLUTION 700-900

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### PASTA COOKERS

For top quality first courses

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

#### 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.

#### 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

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.

#### 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.

#### KIPPBRATPFANNEN

Viel Volumen für beste Resultate

Kippbratpfannen stellen eine zeitgemäße Lösung für die Zubereitung einer Vielzahl von Rezepturen dar: Sie sind deshalb sowohl in Gastronomiebetrieben 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

A versatile powerhouse in the kitchen

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

#### BRASIERA MULTI-FUNZIONALE

Un vero jolly in cucina

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

#### 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 para realizar una gran variedad de cocciones.





## EVOLUTION 700-900

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### 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.

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### 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 Temperaturhaltung 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.

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### 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.

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Cooking

# SERIES 700 - GAS RANGES



	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	- -	-



- 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

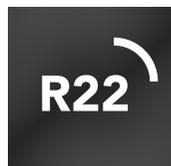


### VS70120B

Open stand  
1200 mm



### H2 CABINETS



### V40PDX

Right door for  
stand 400 mm



### V40PSX

Left door for stand  
400 mm



### V80P

Double door for  
stand 800 mm



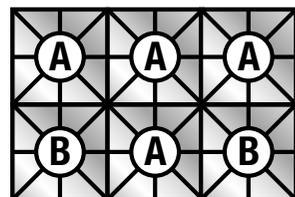
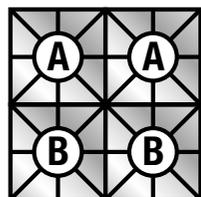
### V120P

Set of 3 doors for  
stand 1200 mm



## Details

### DOUBLE AND SINGLE-CROWN BURNERS



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





Cooking

# SERIES 700 - GAS RANGES



	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	-	-



- 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

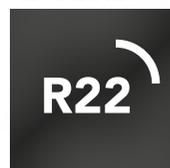


### VS70120B

Open stand  
1200 mm



### H2 CABINETS



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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



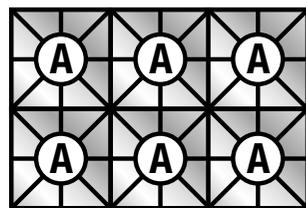
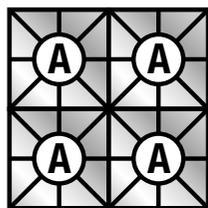
### V120P

Set of 3 doors for  
stand 1200 mm



## Details

## DOUBLE CROWN BURNERS



Double-crown burners: A = 6,0 kW





Cooking

# SERIES 700 - GAS RANGES

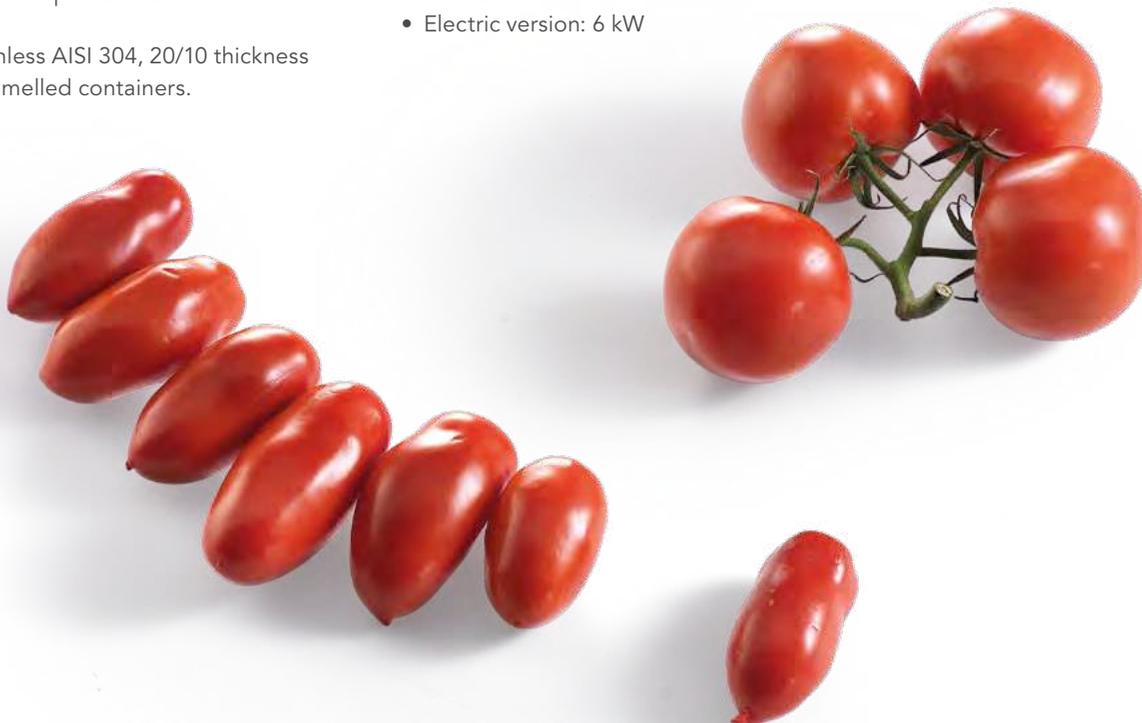


Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen
 VS7080CFG	800	800•730•870	26,4	Back 3,7+3,7 Front 5,5+5,5	 Static gas oven 8 kW, GN 2/1
VS7080CFGE	800	800•730•870	Gas: 18,4 Electric: 6,0	Back 3,7+3,7 Front 5,5+5,5	 Static electric oven 6 kW, GN 2/1
 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
 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



- 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



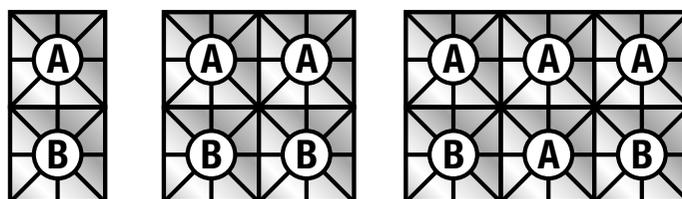
Power supply  
Netzspannung

380 - 415 V  
3+N 50-60 Hz

380 - 415 V  
3+N 50-60 Hz

Details

### DOUBLE AND SINGLE-CROWN BURNERS



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





Cooking

# SERIES 700 - GAS SOLID TOPS



	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	- -	-



- 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



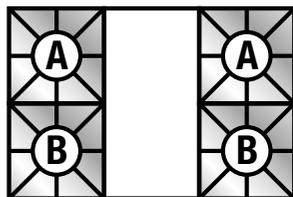
### V80CAM

Drawn diverter for  
800 mm modules



## Details

### DOUBLE AND SINGLE-CROWN BURNERS



Single-crown burners: A = 3,7 kW

Double-crown burners: B = 5,5 kW





Cooking

# SERIES 700 - GAS SOLID TOP RANGES



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen
	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



- 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

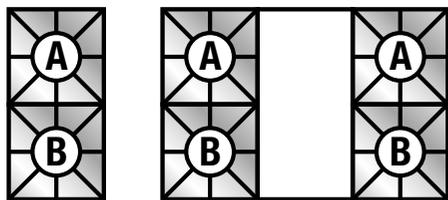
Drawn diverter for 800 mm modules



Power supply  
Netzspannung

Details

## DOUBLE AND SINGLE-CROWN BURNERS



Single-crown burners: A = 3,7 kW

Double-crown burners: B = 5,5 kW





Cooking

# SERIES 700 - ELECTRIC RANGES WITH ROUND PLATES



	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



Ø 220 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



## Details

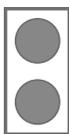


Plate dimension: Ø 220 mm





Cooking

# SERIES 700 - ELECTRIC RANGES WITH SQUARE 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



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



## Details



Plate dimension: 220 x 220 mm





Cooking

# SERIES 700 - INDUCTION RANGES



	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



- 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

R22

### V40PDX

Right door for  
stand 400 mm



### V40PSX

Left door for stand  
400 mm



### V80P

Double door for  
stand 800 mm



## Details



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





Cooking

# SERIES 700 - GLASS CERAMIC RANGES



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



- 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

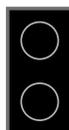


### V80P

Double door for  
stand 800 mm



## Details



Cooking zone Ø 220 mm:





Cooking

# SERIES 700 - ELECTRIC SOLID TOP RANGES



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





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

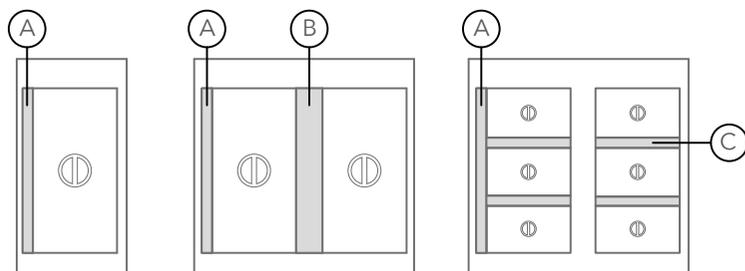


### 9911.4

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

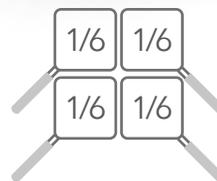
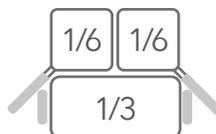
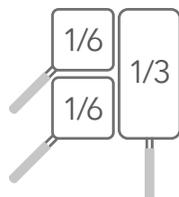
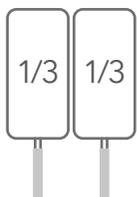


### 4395

Basket 1/6



## Baskets scheme





# SERIES 700 - GAS FRYERS

Cooking



Heat exchange pipes in the well



Free well

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Oil drain-off pan Ölablasswanne included
	VS7040FRGS13*	400	400•730•870	12,0			No
	VS7080FRGS13*	800	800•730•870	24,0			No
	VS7040FRG17VL*	400	400•730•870	16,5	 16,5 kW  0,1 kW		Yes
	VS7080FRG17VL*	800	800•730•807	33,0	 33 kW  0,2 kW		Yes

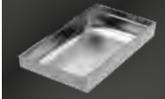
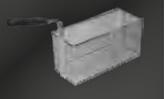
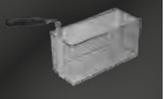
\* All models are delivered with flue extension.



- 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



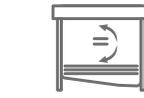
Basket Composition Korb-Bestückung included	Capacity Fassungsvermögen Lt.	Power supply Netzspannung
	13	-
	13 + 13	-
	17	220 - 240 V 1+N 50 Hz
	17 + 17	220 - 240 V 1+N 50 Hz





# SERIES 700 - ELECTRIC FRYERS AND HEATED CHIP DUMP

Cooking



Reversible heating element



Lifting heating element



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Oil drain-off pan Ölablasswanne included
	<b>VS7040FRE88</b>	400	400•730•870	14,0		Reversible heating elements	Yes
	<b>VS7040FRE17X</b>	400	400•730•870	16,5		Reversible heating elements	Yes
	<b>VS7080FRE17X</b>	800	800•730•870	33,0		Reversible heating elements	Yes
	<b>VS7040FRE10T</b>	400	400•730•250	9,0			No
	<b>VS7040FRE10</b>		400•730•870				
	<b>VS7080FRE10T</b>	800	800•730•250	18,0			No
	<b>VS7080FRE10</b>		800•730•870				
	<b>VS7040SPET</b>	400	400•730•250	1,0		-	-



- 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.



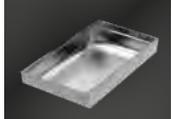
### C1FRE10

1/1 basket for  
fryers 10 lt.

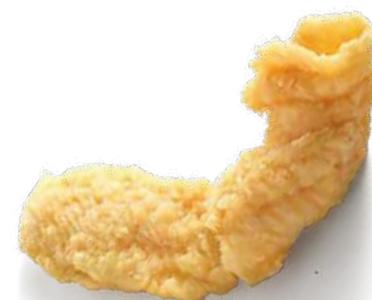
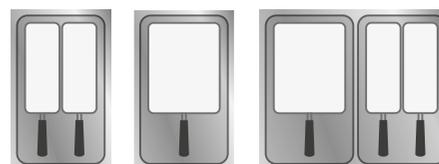


### VBO

Oil drain-off pan



## Baskets scheme



Basket Composition Korb-Bestückung included	Capacity Fassungsvermögen Lt.	Power supply Netzspannung
	8 + 8	380 - 415 V 3+N 50-60 Hz
	17	380 - 415 V 3+N 50-60 Hz
	17 + 17	380 - 415 V 3+N 50-60 Hz
	10	380 - 415 V 3+N 50-60 Hz
	10 + 10	380 - 415 V 3+N 50-60 Hz
-	-	220 - 240 V 1+N 50-60 Hz





# SERIES 700 - GAS GRIDDLES

Cooking



Smooth plate



Chromed smooth plate



Ribbed plate



Chromed ribbed plate



2/3 smooth - 1/3 ribbed



Chromed  
2/3 smooth - 1/3 ribbed

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Power supply Netzspannung
	VS7040FTGVGT	400	400•730•250	6,0			-
	VS7040FTGVCRT	400	400•730•250	7,0			-
	VS7040FTRGVGT	400	400•730•250	6,0			-
	V7040FTRGVCRT	400	400•730•250	7,0			-
	VS7080FTGVGT	800	800•730•250	12,0			-
	VS7080FTGVCRT	800	800•730•250	14,0			-
	VS7080FTRGVGT	800	800•730•250	12,0			-
	V7080FTRGVCRT	800	800•730•250	14,0			-



- 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

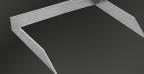


### H2 CABINETS

**R22**

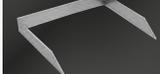
### VS7040PSFTS

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



### VS7080PSFTS

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



### 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





Cooking

# SERIES 700 - ELECTRIC GRIDDLES



Smooth plate



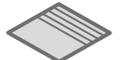
Chromed smooth plate



Ribbed plate



Chromed ribbed plate



2/3 smooth - 1/3 ribbed



Chromed  
2/3 smooth - 1/3 ribbed

	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



- 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

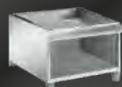
### VS7040B

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





Cooking

# SERIES 700 - WATER GRILLS

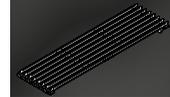


- The Serie 700 of water grills is available in gas or electric version with free-standing modules of 400 mm and 800 mm.
- Grid in stainless steel rods.  
Reversible cast-iron cooking grid sloped version for cooking fat meats and with drip tray for grease collection, plane version for fish and vegetables 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

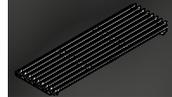
#### VS7040GGACQ

Reversible cast iron grill meat / fish for 400 mm modules



#### VS7080GGACQ

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
	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

### VS70GGGRL

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





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
<b>VS7080PG50</b>	800	800•730•870	15,5	Direct heating		50	220 - 240 V 1+N 50 Hz
<b>VS7080PGI50</b>	800	800•730•870	15,5	Indirect heating		50	220 - 240 V 1+N 50 Hz
<b>VS7080PEI50</b>	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 - 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
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<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



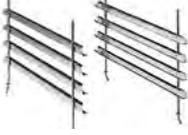
Set of 6 wheels with and without brakes (2+4)

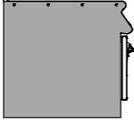
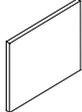
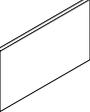
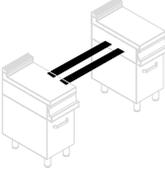
Refrigerant Gas Kühlgas	Power Supply Netzspannung
R290	220 - 240 V 1+N 50 Hz
R290	220 - 240 V 1+N 50 Hz
R290	220 - 240 V 1+N 50 Hz
R290	220 - 240 V 1+N 50 Hz
R290	220 - 240 V 1+N 50 Hz





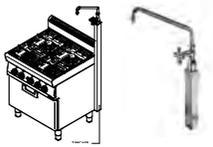
# SERIES 700 - GENERAL ACCESSORIES

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





Cooking



# 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.

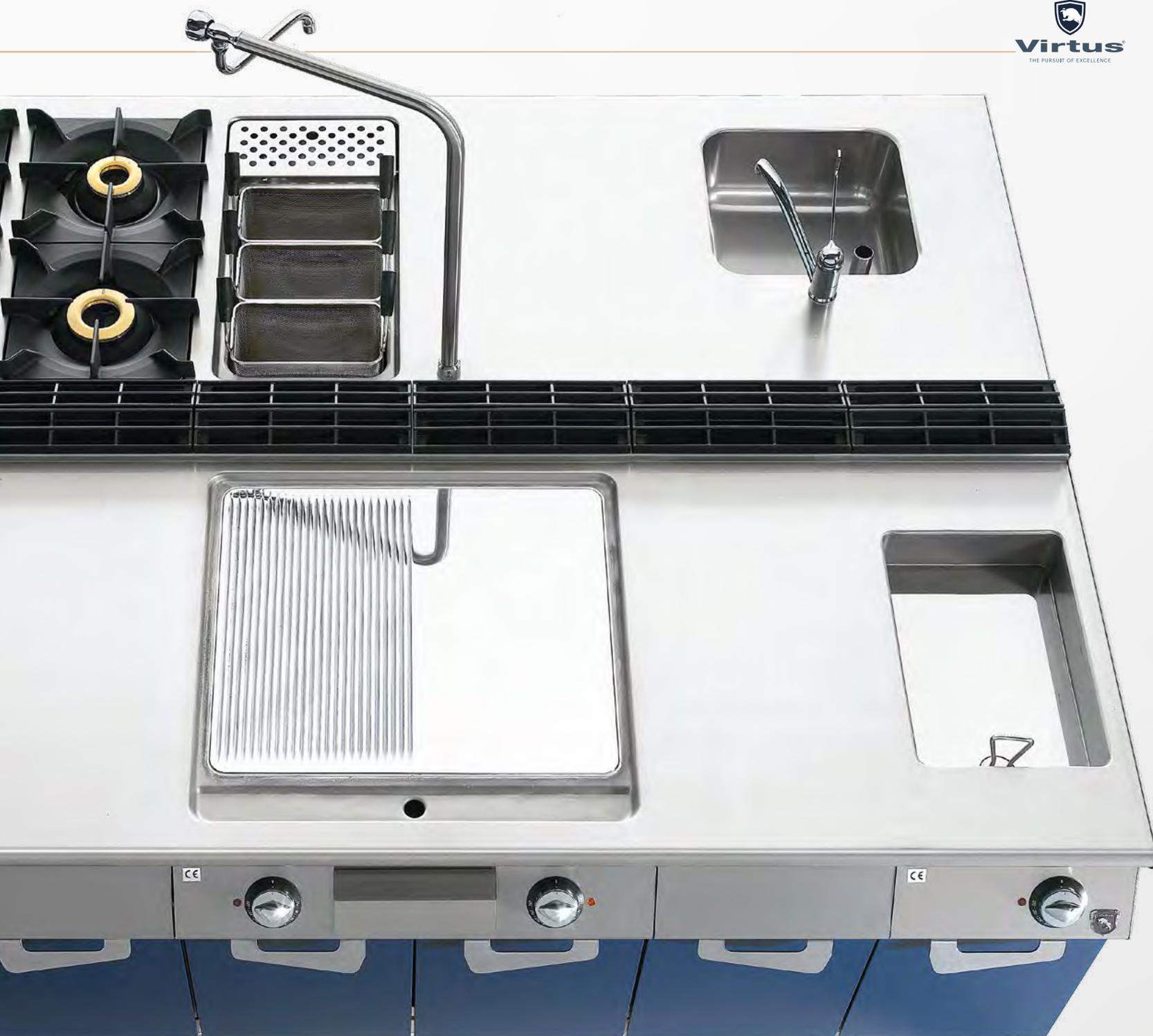


## EVOLUTION 900

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 cocción único 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.



Cooking

# SERIES 900 - GAS RANGES WITH PRESSED WORKING TOP



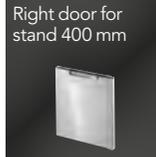
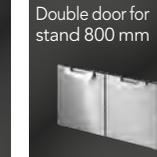
	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen	Power supply Netzspannung
	VS9040PCGST	400	400•900•250	16,0	Back 10 Front 6	- -	-
	VS9080PCGST	800	800•900•250	36,0	Back 10+10 Front 6+10	- -	-
	VS90120PCGST	1200	1200•900•250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



- 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 and thermocouple are installed underneath the main burner body to be protected from accidental impacts and liquid overflow.

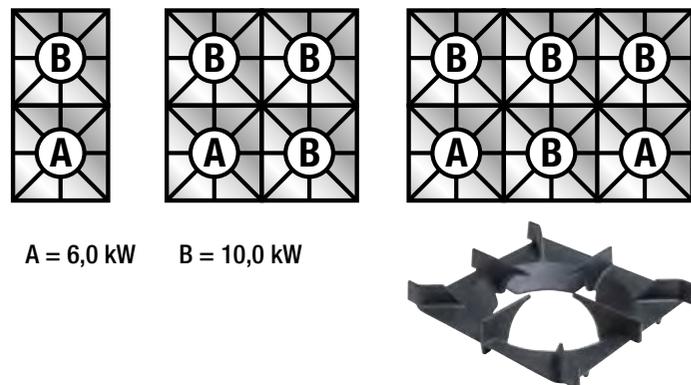


## Accessories

<b>VS9040B</b> Open stand 400 mm 	<b>VS9080B</b> Open stand 800 mm 	<b>VS90120B</b> Open stand 1200 mm 	<b>H2 CABINETS</b> 	<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 
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## 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
	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	-    -	-



Cooking

# SERIES 900 - GAS RANGES



Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen
 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
 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
 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



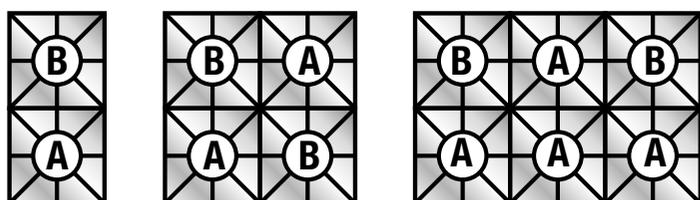
- The Serie 900 open burners models are available in different versions with 4 or 6 burners on gas or electric static oven.
- Working top in stainless AISI 304, 20/10 thickness with removable enamelled containers.
- Power from 5,5 kW up to 7,5 kW. High efficiency cast iron burners and brass flame spreaders, 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

Power supply  
Netzspannung

380 - 415 V  
3+N 50-60 Hz

380 - 415 V  
3+N 50-60 Hz





Cooking

# SERIES 900 - GAS SOLID TOPS



	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	- -	-



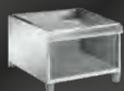
- Solid tops with radiant hotplate in heavy gauge cast iron and with central bullseye.
- Heating by cast iron burner of 12 kW for temperature up to 450°/500°C (in the TP, plate power of 12 kW and in the TPP model plate power of 7 kW). Gas supply controlled by safety valve with thermocouple, with piezo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

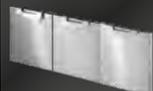
### V80P

Double door for  
stand 800 mm



### V120P

Set of 3 doors for  
stand 1200 mm



### V40CAM

Drawn diverter for  
400 mm modules



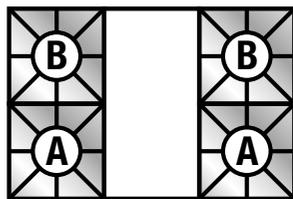
### V80CAM

Drawn diverter for  
800 mm modules



## Details

### DOUBLE-CROWN BURNERS



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





Cooking

# SERIES 900 - GAS SOLID TOP RANGES



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen
	<b>VS9080TPFG</b>	800	800•900•870	20,0	12,0	Static gas oven 8 kW, GN 2/1
	<b>VS9080TPPCFG</b>	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
	<b>VS90120TPFG</b>	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
	<b>V90120TPPCFG2</b>	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



- 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

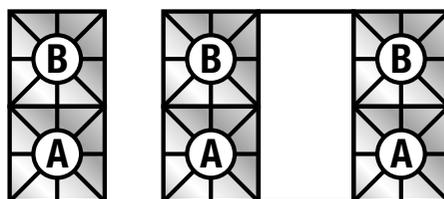
Drawn diverter for 800 mm modules



Power supply  
Netzspannung

Details

## DOUBLE-CROWN BURNERS



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





Cooking

# SERIES 900 - ELECTRIC RANGES WITH SQUARE PLATES



	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



300x300 mm

- 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 electric 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



## Details



Plate dimension: 300 x 300 mm



\* Electric convection oven on request





Cooking

# SERIES 900 - ELECTRIC SOLID TOP RANGES



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 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 electric 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

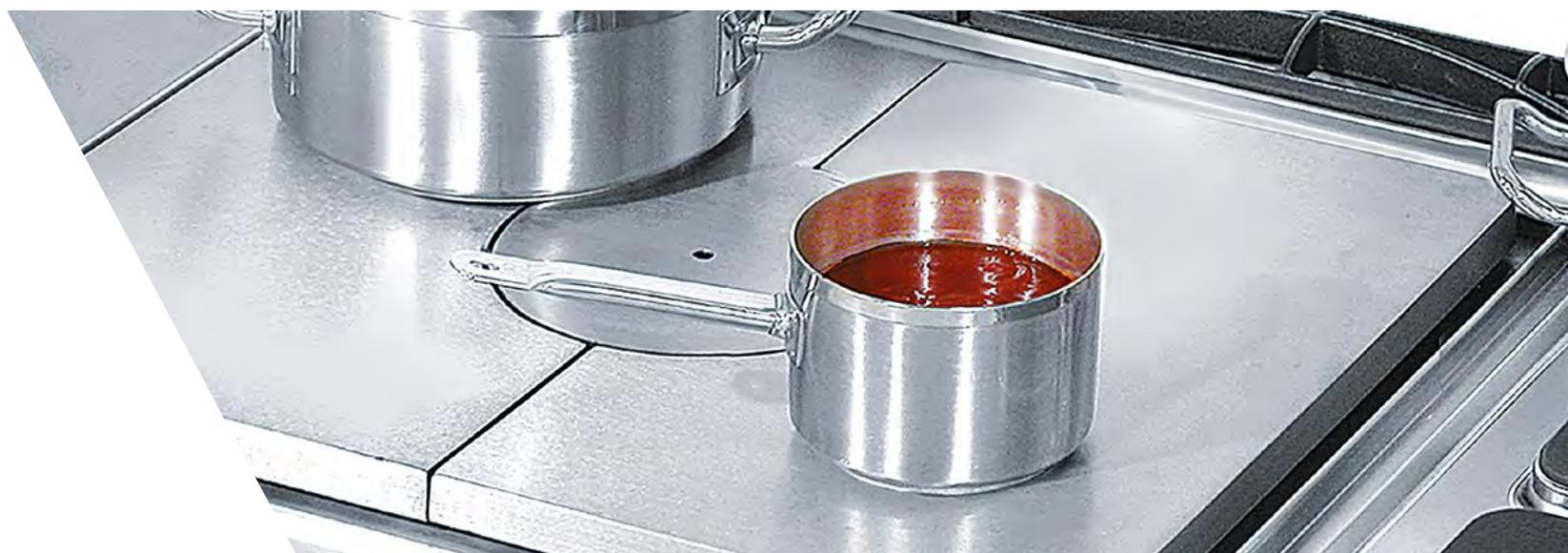


### H2 CABINETS



### V80P

Double door for  
stand 800 mm





Cooking

# SERIES 900 - INDUCTION RANGES



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



## Details



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





# SERIES 900 - GLASS CERAMIC RANGES

Cooking



	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



- 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 labyrinth 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



## Details



Cooking zone Ø 280 mm:



\* Electric convection oven on request





Cooking

# SERIES 900 - BAIN MARIES



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



- 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

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

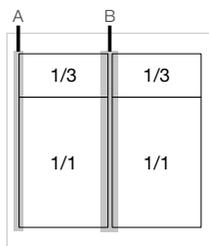
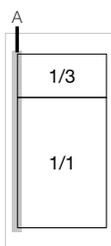


### 9911.4

GASTRONORM 1/1  
HEIGHT 100 MM



## Details



A and B included  
\* Pan not included





# SERIES 900 - PASTA COOKERS

Cooking



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

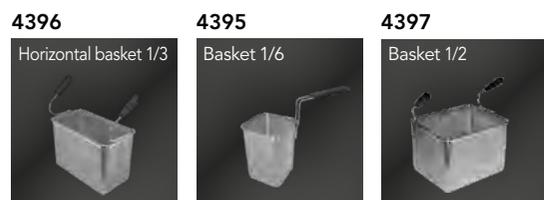
\* Gas models are delivered with flue extension. Pasta cookers are delivered without baskets.



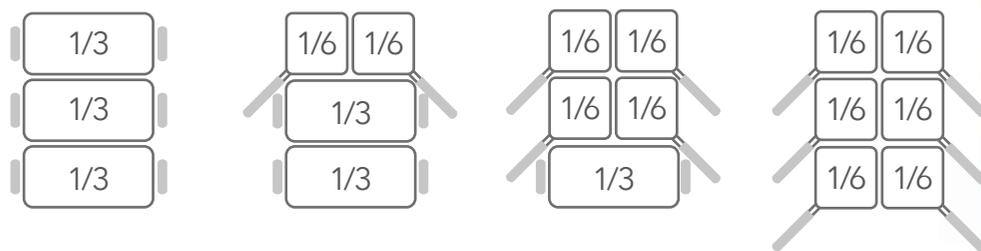
- The Serie 900 contains classic mechanical pasta cookers with a cooking well in AISI 316 stainless steel of 40 liters, water filling by mechanical tap. Equipped with false bottom.
- Working top made of AISI 304 stainless steel, 20/10 thickness.
- Gas models with high efficiency burners in stainless 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 elements



## Accessories



## Baskets scheme





# SERIES 900 - GAS FRYERS

Cooking



Heat exchange pipes in the well



Free well

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Oil drain-off pan Ölablasswanne included
	VS9040FRGS13*	400	400•900•870	12,0			No
	VS9080FRGS13*	800	800•900•870	24,0			No
	VS9040FRG22*	400	400•900•870	20,0			No
	VS9080FRG22*	800	800•900•870	40,0			No
	VS9040FRG21VL*	400	400•900•870	19,0	 16,5 kW  0,1 kW		Yes
	VS9080FRG21VL*	800	800•900•870	38,0	 33 kW  0,2 kW		Yes

\* All models are delivered with flue extension.



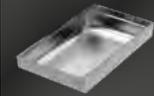
- The Serie 900 of gas fryers has different models available in 13, 21 and 22 liters. Equipped with heat exchanger pipes in the well, this feature guarantees better heat transmission and an optimal performance or free well, heating by external stainless steel burners with vertical optimized flame distribution.

- 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

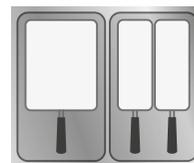


### V80CAM

Drawn diverter for 800 mm modules



## Baskets scheme



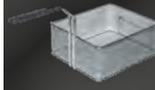
### VC12FRGS13

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 bakset for fryers 21/22 lt.



### VC12FRG22

1/2 basket for fryers 21/22 lt.



### VC1FRE21

1/1 basket for fryers 21/22 lt.



Basket Composition Korb-Bestückung included	Capacity Fassungsvermögen Lt.	Power supply Netzspannung
	13	-
	13 + 13	-
	22	-
	22 + 22	-
	21	220 - 240 V 1+N 50 Hz
	21 + 21	220 - 240 V 1+N 50 Hz





Cooking

# SERIES 900 - ELECTRIC FRYERS AND HEATED CHIP DUMP



Reversible heating element



Lifting heating element



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Oil drain-off pan Ölablasswanne included
	VS9040FRE88	400	400•900•870	14,0		Reversible heating elements	Yes
	VS9040FRE21	400	400•900•870	20,0		Reversible heating elements	Yes
	VS9080FRE21	800	800•900•870	40,0		Reversible heating elements	Yes
	VS9040FRE15	400	400•900•870	10,2		Lifting heating elements	No
	VS9080FRE15	800	800•900•870	20,4		Lifting heating elements	No
	VS9040SPET	400	400•900•250	1,0		-	-



- 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

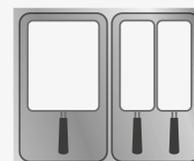
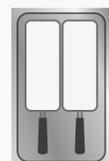


### V40PSX

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.



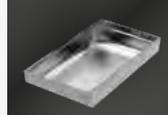
### VC1FRE15X

1/1 basket for  
fryers 15 lt.



### VBO900

Oil drain-off pan



Basket Composition Korb-Bestückung included	Capacity Fassungsvermögen Lt.	Power supply Netzspannung
	8 + 8	380 - 415 V 3+N 50-60 Hz
	21	380 - 415 V 3+N 50-60 Hz
	21 + 21	380 - 415 V 3+N 50-60 Hz
	15	380 - 415 V 3+N 50-60 Hz
	15 + 15	380 - 415 V 3+N 50-60 Hz
-	-	220 - 240 V 1+N 50-60 Hz





# SERIES 900 - GAS GRIDDLES

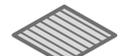
Cooking



Smooth plate



Chromed smooth plate



Ribbed plate



Chromed ribbed plate



2/3 smooth - 1/3 ribbed



Chromed  
2/3 smooth - 1/3 ribbed

Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Power supply Netzspannung
 VS9040FTGVGT	400	400•900•250	7,0			-
VS9040FTGVCRT	400	400•900•250	10,5			-
 VS9040FTRGVGT	400	400•900•250	7,0			-
V9040FTRGVCRT	400	400•900•250	10,5			-
 VS9080FTGVGT	800	800•900•250	14,0			-
VS9080FTGVCRT	800	800•900•250	21,0			-
 VS9080FTRGVGT	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.
- 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





# SERIES 900 - ELECTRIC GRIDDLES

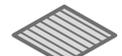
Cooking



Smooth plate



Chromed smooth plate



Ribbed plate



Chromed ribbed plate



2/3 smooth - 1/3 ribbed



Chromed  
2/3 smooth - 1/3 ribbed

	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



- 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



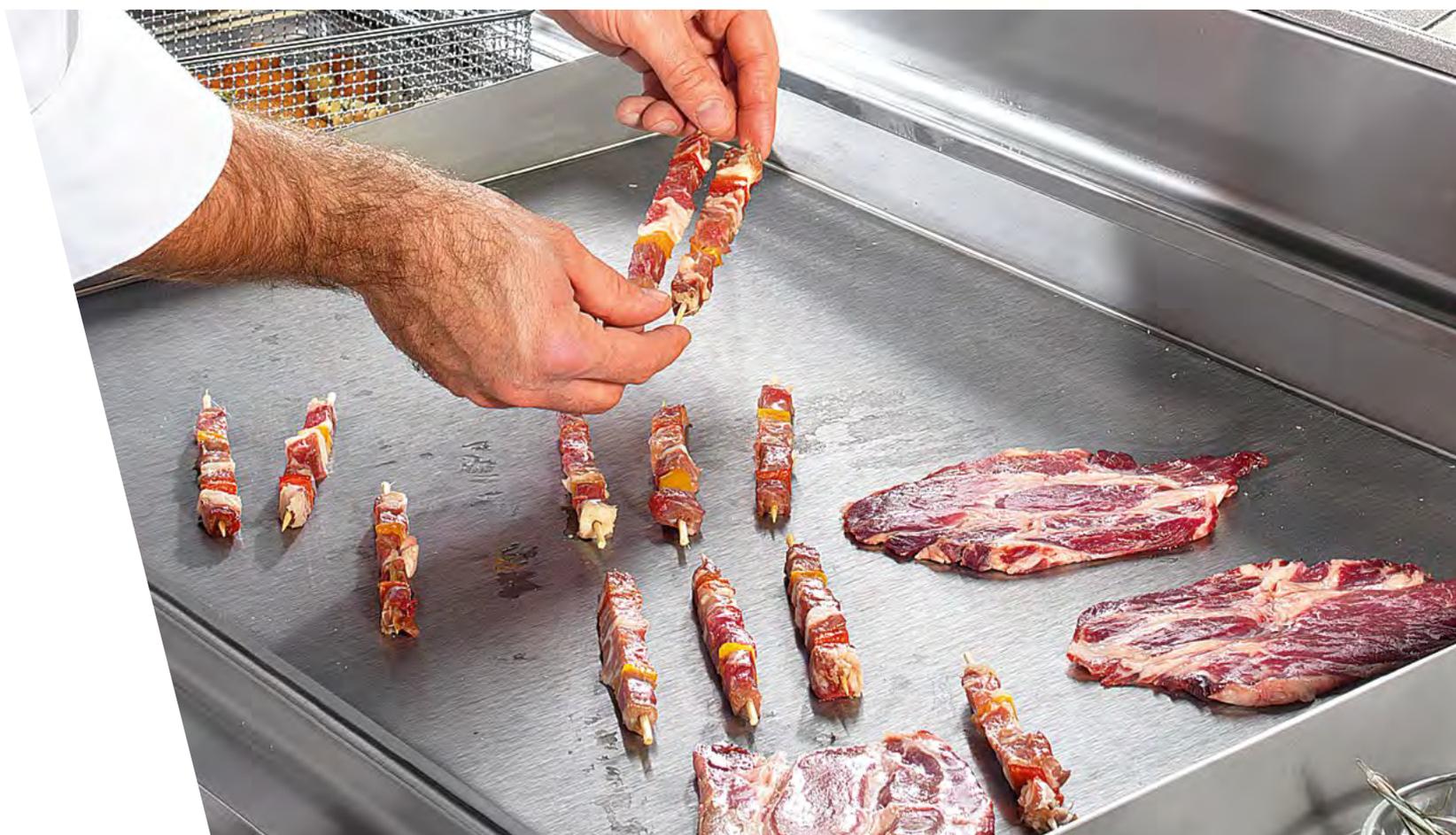
### V80P

Double door for  
stand 800 mm



### Z/M95109400

Teflon plug





Cooking

# SERIES 900 - WATER GRILLS

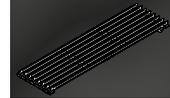


- The Serie 900 of water grills is available in gas or electric version with free-standing modules of 400 mm and 800 mm.
- Grid in stainless steel rods.  
Reversible cast-iron cooking grid sloped version for cooking fat meats and with drip tray for grease collection, plane version for fish and vegetables 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

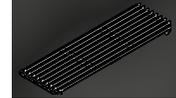
### VS9040GGACQ

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





Cooking

# SERIES 900 - BOILING PANS 100 LITERS



Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version 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.
- 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.





Cooking

# SERIES 900 - BOILING PANS 150 LITERS



Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version 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 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.
- 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

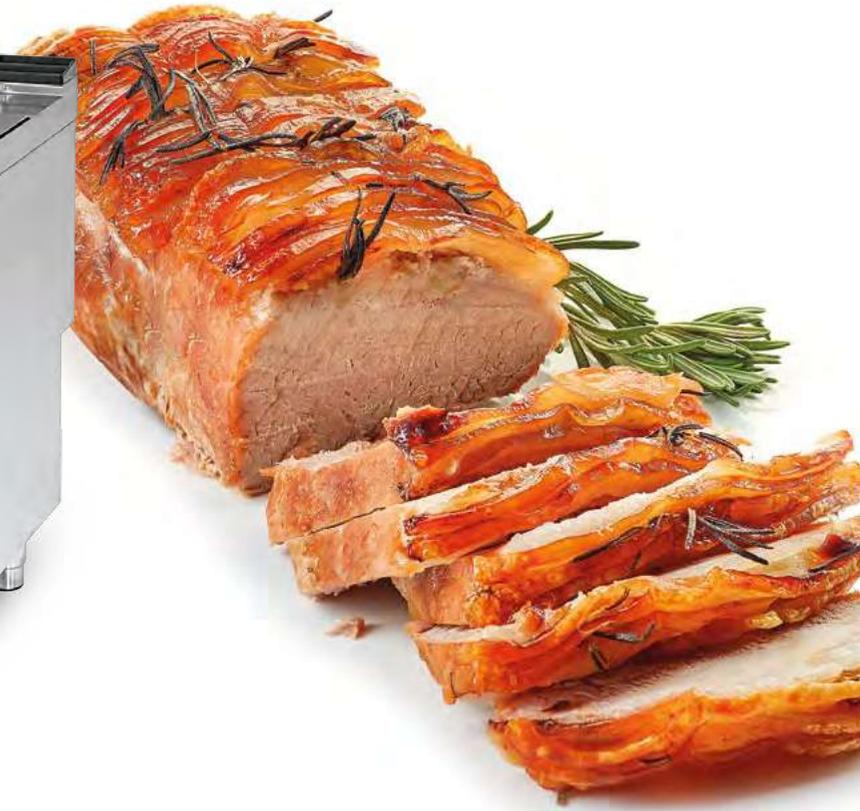
Tunnel drainage  
boiling pan 150 lt.





Cooking

# SERIES 900 - 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
	<b>VS9080BRGI</b>	800	800•900•870	20,0	Stainless steel bottom	80	
	<b>VS9080BRGIM</b>	800	800•900•870	20,0	Stainless steel bottom	80	
	<b>VS90120BRGI</b>	1200	1200•900•870	24,0	Stainless steel bottom	120	
	<b>VS90120BRGIM</b>	1200	1200•900•870	24,0	Stainless steel bottom	120	
	<b>VS9080BREI</b>	800	800•900•870	15,0	Stainless steel bottom	80	
	<b>VS9080BREIM</b>	800	800•900•870	15,0	Stainless steel bottom	80	
	<b>VS90120BREI</b>	1200	800•900•870	19,0	Stainless steel bottom	120	
	<b>VS90120BREIM</b>	1200	800•900•870	19,0	Stainless steel bottom	120	
	<b>VS9040BMFEP</b>	400	400•900•870	4,5	Stainless steel bottom	13	
	<b>VS9080BMFEP</b>	800	800•900•870	9,0	Stainless steel bottom	26	



- 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.



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





# SERIES 900 - NEUTRAL UNITS

Cooking



	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

- 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





Cooking

# SERIES 900 - REFRIGERATED UNDERCOUNTERS



HCE2016/900 + 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>BNA0080/900</b>	-2°/+8°	1 x GN2/1	1100	1200•900•600	304	50
<b>BNB0040/900</b>	-10°/-20°	1100	1200•900•600	304	50	



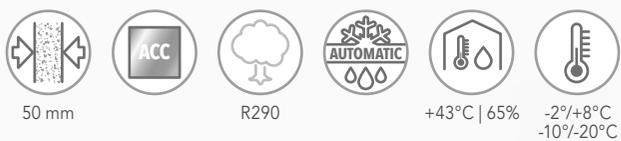
<b>HCE2014/900</b>	-2°/+8°	2 x GN 1/1	170	1200•900•600	304	50
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<b>HCE2016/900</b>	-2°/+8°	3 x GN 1/1	500	1600•900•600	304	50
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<b>HCE2018/900</b>	-2°/+8°	4 x GN 1/1	510	2200•900•600	304	50
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### Accessories

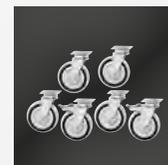
#### Z/CU700

2 x 1/2  
h=100 mm



! Only for positive counters

#### Z/FB00AY255



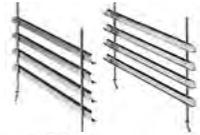
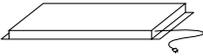
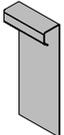
Set of 6 wheels with and without brakes (2+4)

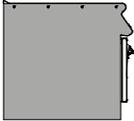
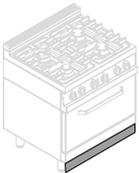
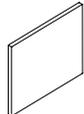
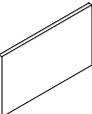
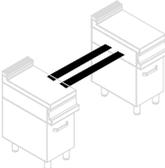
Refrigerant Gas Kühlgas	Power Supply Netzspannung
R290	220 - 240 V 1+N 50 Hz
R290	220 - 240 V 1+N 50 Hz
R290	220 - 240 V 1+N 50 Hz
R290	220 - 240 V 1+N 50 Hz
R290	220 - 240 V 1+N 50 Hz





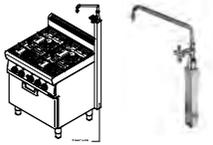
# SERIES 900 - GENERAL ACCESSORIES

Version Version	Item Code Artikelnummer	Description Beschreibung
	<b>VS9040B</b>	Open stand 400 mm
	<b>VS9040BH2</b>	Open stand 400 mm H2 R22
	<b>VS9080B</b>	Open stand 800 mm
	<b>VS9080BH2</b>	Open stand 800 mm H2 R22
	<b>VS90120B</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>VKR33</b>	Set of 3+3 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>VS90PLDX</b>	Side panel for back to back equipment, right side
	<b>VS90PLSX</b>	Side panel for back to back equipment, left side
	<b>VS180PL</b>	Side panel for back to back equipment VS900 - 1800 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>V90ZLT</b>	Side plinth for 900 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>V90ZL</b>	Side plinth.900 mm
	<b>V180ZLP</b>	Pass- through side plinth 1800 mm.
	<b>VS90PLQDX</b>	Squared side panel for back to back equipment, right side
	<b>VS90PLQSX</b>	Squared side panel for back to back equipment, left side
	<b>VS180PLQ</b>	Squared side panel for back to back equipment VS900 - 1800 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>VS9040PSFTS</b>	Splash guard for griddle plates VS9040FT...V...
	<b>VS9080PSFTS</b>	Splash guard for griddle plates VS9080FT...V...
	<b>Z/GSFT</b>	Scarper for smooth plate
	<b>VRASFTR</b>	Scarper for ribbed plate



# SERIES 900 - GENERAL ACCESSORIES

Version Version	Item Code Artikelnummer	Description Beschreibung
	<b>VS90PL1F</b>	Flate plate, 1 burner Dim [mm]: 390 • 284 • 22
	<b>VS90PR1F</b>	Grooved 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



Virtus  
Group



Cooking



# 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.





# SERIES 1100 - GAS RANGES

Cooking



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen
	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

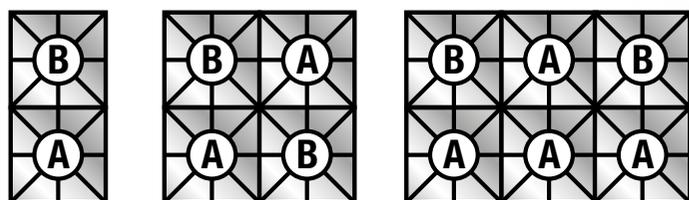


- The Serie 1100 gas range models are available with 2, 4 or 6 burners on static ovens or with closed cabinets.
- Pressed working top in stainless steel AISI 304, 20/10 thickness and stainless steel containers. Burners in cast iron and brass of 5,5 kW to 7,5 kW double crown.

- underneath the main burner body in order to be protected from accidental impacts and liquid overflow.
- Models with gas or electric static 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



Power supply  
Netzspannung

380 - 415 V  
3+N 50-60 Hz





Cooking

# SERIES 1100 - GAS AND ELECTRIC SOLID TOP RANGES



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Hot plates Kochplattenleistung kW	Ovens Öfen
	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	-
	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



- 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.



Power supply  
Netzspannung

-

-

380 - 415 V  
3+N 50-60 Hz

380 - 415 V  
3+N 50-60 Hz





Cooking

# SERIES 1100 - ELECTRIC RANGES WITH SQUARE PLATES



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



300x300 mm

- 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

### V9040IMP

Insert for square electric plates



### V9080IMP

Insert for square electric plates



### Details



Plate dimension: 300 x 300 mm



### Power supply Netzspannung

380 - 415 V  
3+N 50-60 Hz

380 - 415 V  
3+N 50-60 Hz

380 - 415 V  
3+N 50-60 Hz





# SERIES 1100 - INDUCTION RANGES

Cooking



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





# SERIES 1100 - PASTA COOKERS

Cooking



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Capacity Fassungsvermögen	Heating Beheizung	Version Version	Power supply Netzspannung
	<b>VS11060CPGS</b>	600	600•1100•870	11,8	1 well GN 1/1 40 lt		Manual water filling	-
	<b>VS11040CPES</b>	400	400•1100•870	9,0	1 well GN 1/1 40 lt		Manual water filling	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

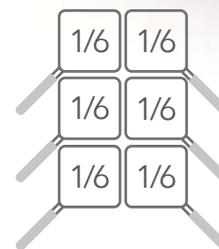
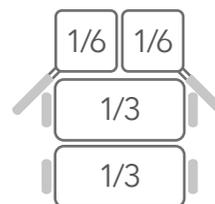
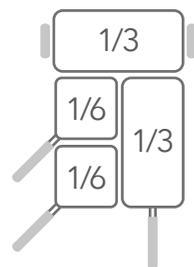
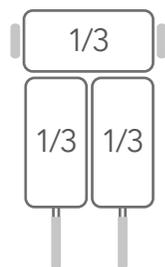


### 4397

Basket 1/2



## Baskets scheme





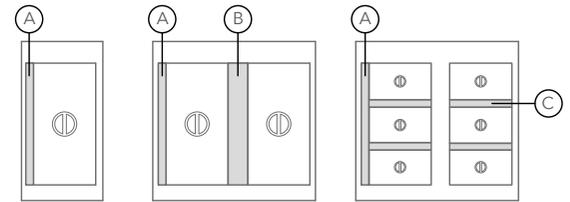
Cooking

# 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



# SERIES 1100 - GAS GRIDDLES

Cooking



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

	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. 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

## Optionals

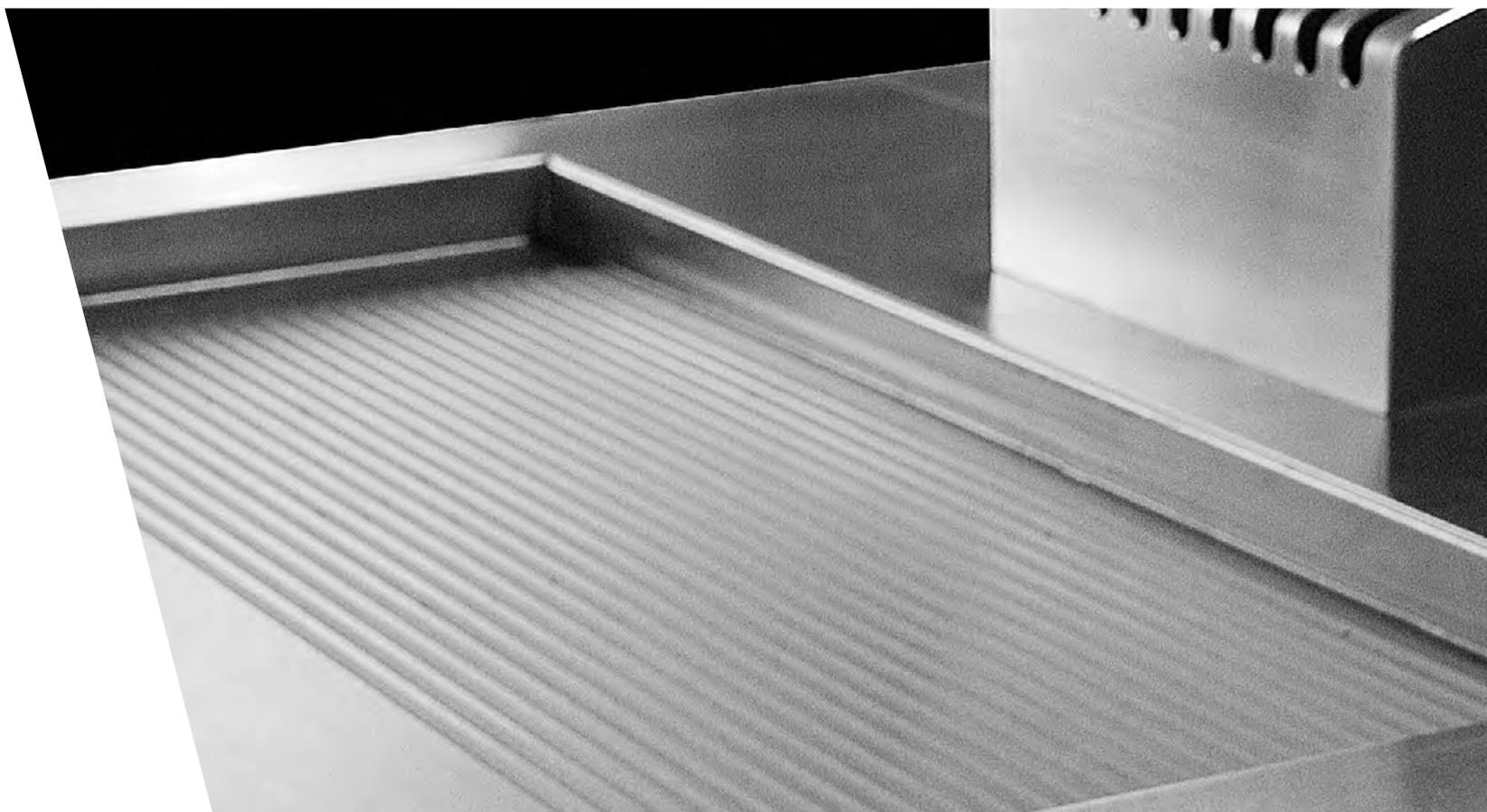
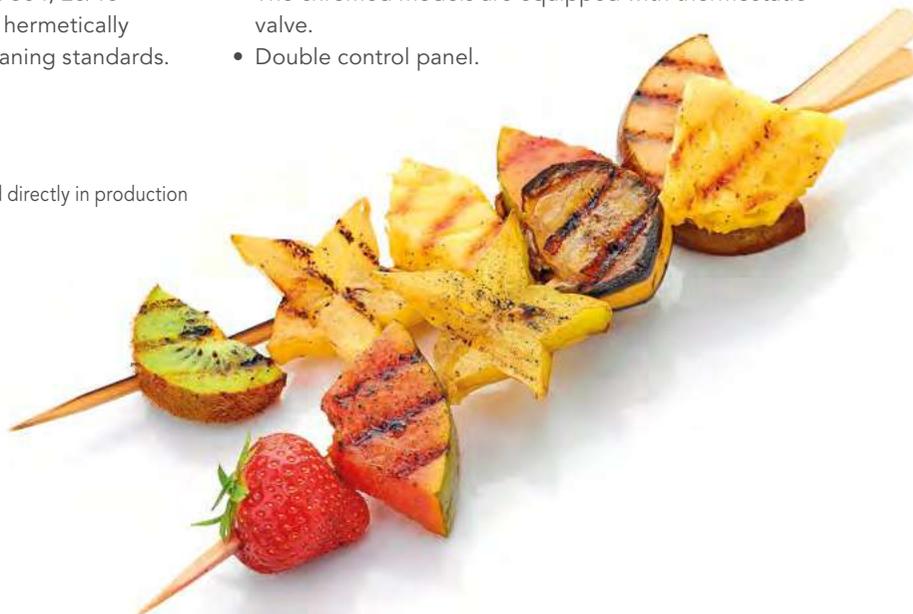
Has to be assembled directly in production

**Z/M95109400**

**VS100TR**

Teflon plug

Thermostatic version for non chromed modules





# SERIES 1100 - ELECTRIC GRIDDLES

Cooking



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

	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



- 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

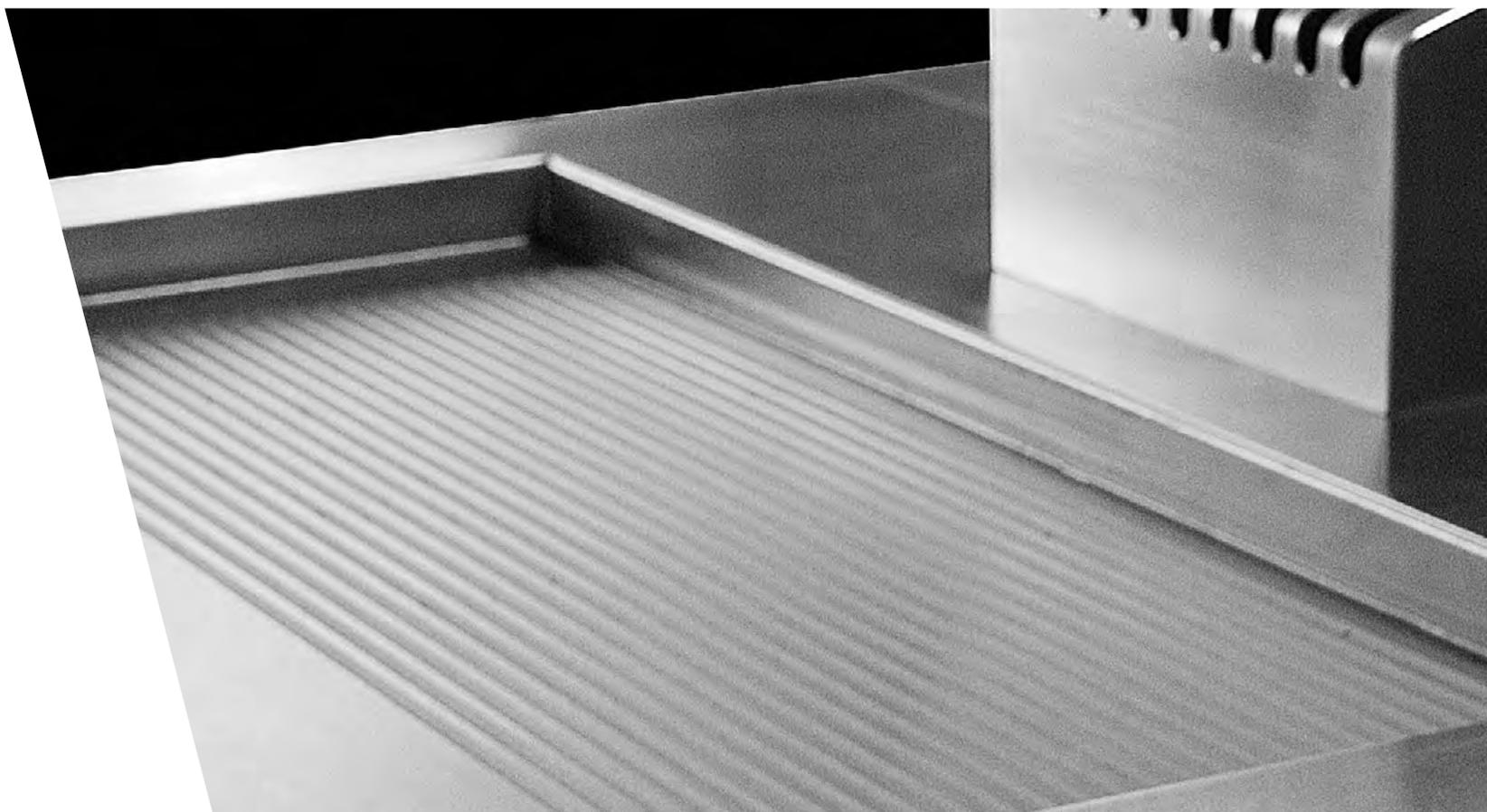
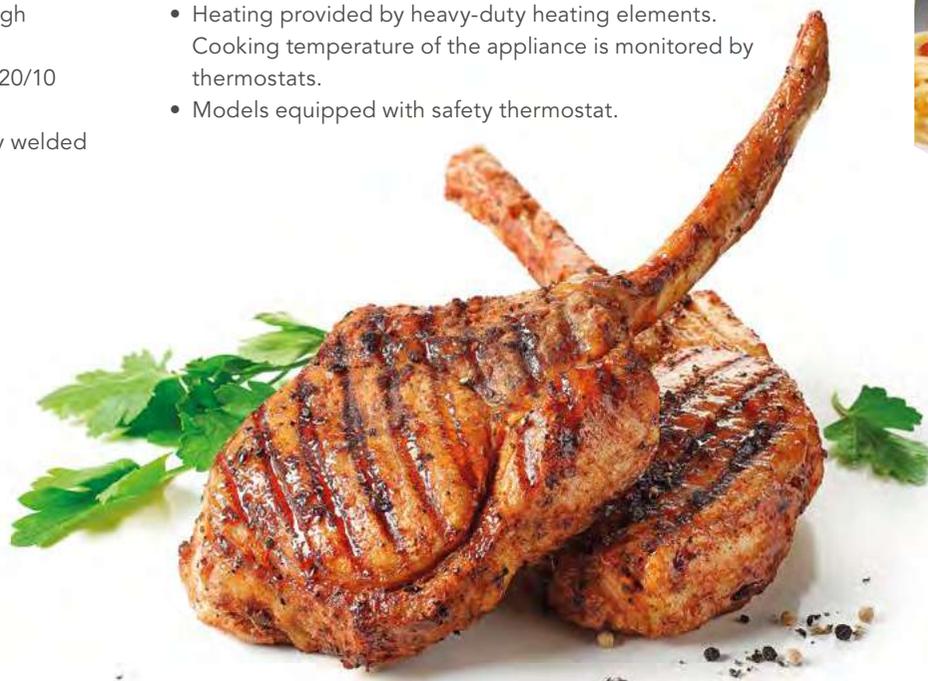
- together to guarantee ease of cleaning standards.
- Cooking plates in satin or glossy-chrome.
- Grease collector for all models.
- Heating provided by heavy-duty heating elements. Cooking temperature of the appliance is monitored by thermostats.
- Models equipped with safety thermostat.



## Accessories

**Z/M95109400**

Teflon plug





Cooking

# SERIES 1100 - GAS FRYERS



Heat exchange pipes in the well

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Oil drain-off pan Ölablasswanne included
	VS11040FRGS13	400	400•1100•870	12,0			No
	VS11080FRGS13	800	800•1100•870	24,0			No
	VS11040FRGS22	400	400•1100•870	20,0			No
	VS11080FRGS22	800	800•1100•870	40,0			No



- 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.



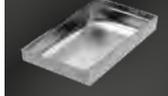
### VC1FRE21

1/1 basket for fryers 21/22 lt.

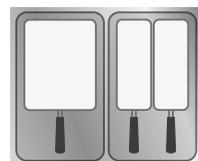


### VBO900

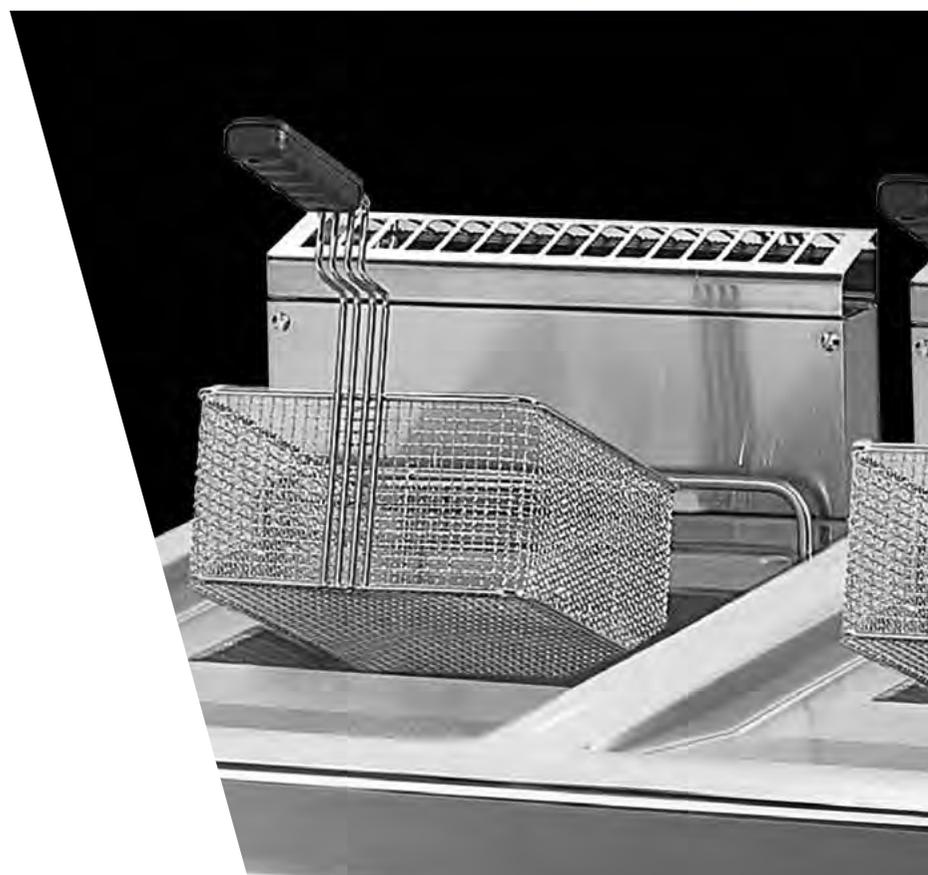
Oil drain-off pan



## Baskets scheme



Basket Composition Korb-Bestückung included	Capacity Fassungsvermögen Lt.	Power supply Netzspannung
	13	-
	13 + 13	-
	22	-
	22 + 22	-





Cooking

# 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



	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

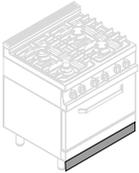
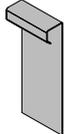
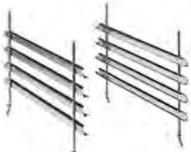
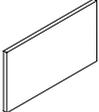
# SERIES 1100 - NEUTRAL ELEMENTS

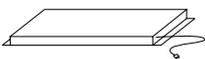


Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Version Version
VS11040PL	400	400•1100•870	On cupboard without drawer
VS11040PLC	400	400•1100•870	On cupboard with drawer



# SERIES 1100 - GENERAL ACCESSORIES

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

Version Version	Item Code Artikelnummer	Description Beschreibung
	<b>VS110PL1F</b>	Flate plate, 1 burner Dim [mm]: 370 • 37 • 12
	<b>VS110PR1F</b>	Grooved plate, 1 burner Dim [mm]: 370 • 37 • 12
	<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>Z/MCAC</b>	Water tap to be fixed on the top
	<b>Z/GSFT</b>	Scarper for smooth plate
	<b>VRASFTR</b>	Scarper for ribbed plate
	<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>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



## 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 FONCTIONNALTÉ 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.

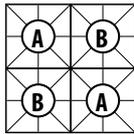
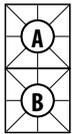
## LA SEMPLICITÀ PER LA MASSIMA FUNZIONALITÀ

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- &amp; ELEKTROHERDE

Single-crown burners /  
Einzelkranzbrenner: A = 3,3 kW B = 3,6 kW**Item code**  
Artikelnummer**MS63PCGT****MS66PCGT****Dimensions**  
AbmessungenWxDxH  
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)**Price**  
Preis

€

**766,00****1.305,00****Item code**  
Artikelnummer**MS63PCET****MS66CFE****Dimensions**  
AbmessungenWxDxH  
mm

300x600x300

600x600x850

**Power supply**  
Netzspannung

V-P-Hz

380-415V  
3+N 50-60 Hz380-415V  
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**Price**  
Preis

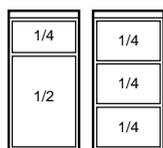
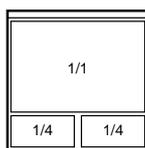
€

**710,00****2.583,00**

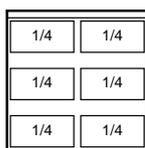
# BAIN MARIES & PASTA COOKERS

## BAINMARIES & NUDELKOCHER

### SERIES 600


 BAIN MARIE  
Mod. MS63


Mod. MS66



\* Baskets not included  
\* Körbe nicht enthalten



**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

**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

**Price**  
Preis

€

**877,00**

**1.089,00**



**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

**Electric pasta cooker**  
30 lt  
9,0 kW

**Basket**  
for pasta cooker, 1/8

**Elektro-Nudelkocher**  
14 lt  
3,0 kW

**Elektro-Nudelkocher**  
30 lt  
9,0 kW

**Nudelkorb**  
1/8

**Price**  
Preis

€

**1.276,00**

**1.712,00**

**97,00**

## FRYERS

### FRITTEUSEN



Item code Artikelnummer		<b>MS63FRGT</b>	<b>MS66FRGT</b>	<b>MS63FRET</b>	<b>MS66FRET</b>
<b>Dimensions</b> Abmessungen	WxDxH mm	300x600x300	600x600x300	300x600x300	600x600x300
<b>Power supply</b> Netzspannung	V-P-Hz			380-415V 3+N 50-60 Hz	380-415V 3+N 50-60 Hz
<b>Description</b> Beschreibung		<b>Gas fryer</b> 8 lt 6,8 kW  <b>Gas-Fritteuse</b> 8 lt 6,8 kW	<b>Gas fryer</b> 8 + 8 lt 13,6 kW  <b>Gas-Fritteuse</b> 8 + 8 lt 13,6 kW	<b>Electric fryer</b> 10 lt 9,0 kW  <b>Elektro-Fritteuse</b> 10 lt 9,0 kW	<b>Electric fryer</b> 10+10 lt 18,0 kW  <b>Elektro-Fritteuse</b> 10+10 lt 18,0 kW
<b>Price</b> Preis	€	<b>1.537,00</b>	<b>2.681,00</b>	<b>1.393,00</b>	<b>2.488,00</b>

## CHIP WARMER

### FRITTENWÄRMER



Item code Artikelnummer		<b>MS63SPET</b>
<b>Dimensions</b> Abmessungen	WxDxH mm	300x600x300
<b>Power supply</b> Netzspannung	V-P-Hz	220-240V 1+N 50-60 Hz
<b>Description</b> Beschreibung		<b>Chip warmer</b> GN 1/2 1,0 kW  <b>Frittenwärmer</b> GN 1/2 1,0 kW
<b>Price</b> Preis	€	<b>896,00</b>

# GRIDDLES

## GRILLPLATTEN

### SERIES 600



Item code  
Artikelnummer



**MS63FTGT MS63FTGCRT**

**MS66FTGT MS66FTGCRT**

**MS66FTRGT MS66FTRGCRT**

Dimensions  
Abmessungen

WxDxH  
mm

300x600x300

600x600x300

600x600x300

Absorbed  
power  
Anschlusswert

Description  
Beschreibung

**Gas griddle**  
smooth  
5,2 kW

**Gas griddle**  
smooth  
chromed  
5,2 kW

**Gas griddle**  
smooth  
10,4 kW

**Gas griddle**  
smooth  
chromed  
10,4 kW

**Gas griddle**  
smooth and  
grooved  
10,4 kW

**Gas griddle**  
smooth and  
grooved  
chromed  
10,4 kW

**Gas- Grillplatte**  
glatt  
5,2 kW

**Gas-Grillplatte**  
glatt verchromt  
5,2 kW

**Gas-Grillplatte**  
glatt  
10,4 kW

**Gas-Grillplatte**  
glatt verchromt  
10,4 kW

**Gas-Grillplatte**  
glatt und gerillt  
10,4 kW

**Gas-Grillplatte**  
glatt und gerillt  
verchromt  
10,4 kW

Price  
Preis

€

**1.173,00**

**1.710,00**

**1.589,00**

**2.408,00**

**1.742,00**

**2.452,00**



Item code  
Artikelnummer



**MS63FTET MS63FTECRT**

**MS66FTET MS66FTECRT**

**MS66FTRET MS66FTRECRT**

Dimensions  
Abmessungen

WxDxH  
mm

300x600x300

600x600x300

600x600x300

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  
3,0 kW

**Electric**  
**griddle**  
smooth  
chromed  
3,0 kW

**Electric**  
**griddle**  
smooth  
6,0 kW

**Electric**  
**griddle**  
smooth  
chromed  
6,0 kW

**Electric**  
**griddle**  
smooth and  
grooved  
6,0 kW

**Electric**  
**griddle**  
smooth and  
grooved  
chromed  
6,0 kW

**Elektro-**  
**Grillplatte**  
glatt  
3,0 kW

**Elektro-**  
**Grillplatte**  
glatt verchromt  
3,0 kW

**Elektro-**  
**Grillplatte**  
glatt  
6,0 kW

**Elektro-**  
**Grillplatte**  
glatt verchromt  
6,0 kW

**Elektro-**  
**Grillplatte**  
glatt und gerillt  
6,0 kW

**Elektro-**  
**Grillplatte**  
glatt und gerillt  
verchromt  
6,0 kW

Price  
Preis

€

**1.120,00**

**1.492,00**

**1.537,00**

**2.298,00**

**1.803,00**

**2.403,00**

## LAVA-STONE GRILL & NEUTRAL UNITS

### LAVASTEINGRILL & NEUTRALELEMENTE



Item code Artikelnummer		<b>MS66GRLT</b>	<b>MS63PLCT</b>	<b>MS66PLCT</b>
<b>Dimensions</b> Abmessungen	WxDxH mm	600x600x300	300x600x300	600x600x300
<b>Description</b> Beschreibung		<b>Gas lava-stone grill</b> 11,0 kW  <b>Gas-Lavasteingrill</b> 11,0 kW	<b>Neutral element</b> with drawer  <b>Neutralelement</b> mit Schublade	<b>Neutral element</b> with drawer  <b>Neutralelement</b> mit Schublade
<b>Price</b> Preis	€	<b>2.971,00</b>	<b>498,00</b>	<b>738,00</b>

## REFRIGERATED UNDERCOUNTERS

### KÜHLUNTERBAUTEN



Item code Artikelnummer		<b>HCE2001/F</b>	<b>HCE2004/F</b>	<b>HCE2007/F</b>	<b>HCE2005/F</b>	<b>HCE2008/F</b>	<b>HCE2006/F</b>
<b>Dimensions</b> Abmessungen	WxDxH mm	1200x600 x600	1400x600 x600	1400x600 x600	1800x600 x600	1800x600 x600	2200x600 x600
<b>Volume</b> Fassungsvermögen	drawers n°	2	2	2	3	3	4
<b>Working temperature</b> Betriebstemperatur	°C	-2° +8°	-2° +8°	-10° -20°	-2° +8°	-10° -20°	-2° +8°
<b>Absorbed power</b> Anschlusswert	watt	400	400	900	500	1000	510
<b>Power supply</b> Netzspannung	V-P-Hz	220-240V 1+N 50 Hz			220-240V 1+N 50 Hz		220-240V 1+N 50 Hz
<b>Price</b> Preis	€	<b>2.599,00</b>	<b>2.599,00</b>	<b>2.969,00</b>	<b>3.288,00</b>	<b>4.099,00</b>	<b>4.044,00</b>



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



**Z/CU12F 495,00 €**



**Z/FB00AY255 170,00 €**

**i** Only for positive counters  
Nur für NK Unterbauten

**Set of 6 castors**  
6er Räder set

# ACCESSORIES

## ZUBEHÖRE

### SERIES 600



VERSION	Item code Artikelnummer	Dimensions Abmessungen	Description Beschreibung		Price Preis
		WxDxH mm			€
	<b>6030PDX</b>	300x400x20	Rechte Tür für Unterbau	Right door for cabinet	<b>176,00</b>
	<b>6030PSX</b>	300x400x20	Linke Tür für Unterbau	Left door for cabinet	<b>176,00</b>
	<b>6060P2</b>	600x400x20	Türenkit für Unterbau	Couple of doors for cabinet	<b>284,00</b>
	<b>6030C2</b>	300x490x400	Schubladenkit für Unterbau B=300 mm	Couple of drawers for cabinet w=300 mm	<b>466,00</b>
	<b>6060C2</b>	600x490x400	Schubladenkit für Unterbau B=600 mm	Couple of drawers for cabinet w=600 mm	<b>580,00</b>
	<b>C12FR</b>	110x225x110	Korb für Gas- und Elektro-Fritteuse, 1/2	Basket for gas and electric fryer, 1/2	<b>80,00</b>
	<b>C1FRE10</b>	220x300x110	Korb für Elektro-Fritteuse, 1/1	Basket for electric fryer, 1/1	<b>95,00</b>
	<b>C1FRG</b>	230x255x110	Korb für Gas-Fritteuse, 1/1	Basket for gas fryer, 1/1	<b>95,00</b>
	<b>60CGFTDX</b>	580	Verbindungsleiste rechts für Grillplatte T=650 mm	Joint trim right for griddle d=650 mm	<b>64,00</b>
	<b>60CGFTSX</b>	580	Verbindungsleiste links für Grillplatte T=650 mm	Joint trim left for griddle d=650 mm	<b>64,00</b>
	<b>60CGFTFT</b>	580	Verbindungsleiste für Grillplatte + Grillplatte T=650 mm	Joint trim for griddle + griddle d=650 mm	<b>64,00</b>
	<b>60CG</b>	530x15x7	Verbindungsleiste für Kochgeräte	Joint trim for cooking equipment	<b>33,00</b>
	<b>6030B</b>	300x490x570	Offener Unterbau für Tischgeräte B=300 mm	Open cabinet for table top appliances l=300 mm	<b>360,00</b>
	<b>6060B</b>	600x490x570	Offener Unterbau für Tischgeräte B=600 mm	Open cabinet for table top appliances l=600 mm	<b>427,00</b>
	<b>6090B</b>	900x490x570	Offener Unterbau für Tischgeräte B=900 mm	Open cabinet for table top appliances l=900 mm	<b>517,00</b>
	<b>60120B</b>	1200x490x570	Offener Unterbau für Tischgeräte B=1200 mm	Open cabinet for table top appliances l=1200 mm	<b>608,00</b>



## 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.

## 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.

## 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.

## PICCOLI SPAZI, GRANDI PRESTAZIONI

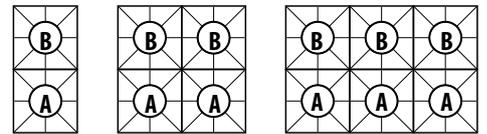
MASTRO 650: un'ampia gamma di piattaforme di cottura modulare. Infinite combinazioni consentono l'installazione anche in ambienti di dimensioni ridotte valorizzando lo spazio con aree di cottura compatte e performanti. Con i modelli MASTRO 650 puoi creare la tua cucina ideale concentrando tutto ciò che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





# GAS RANGES

## GASHERDE



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



Item code  
Artikelnummer



**MS654PCGT**

**MS657PCGT**

Dimensions  
Abmessungen

WxDxH  
mm

400x650x300

700x650x300

Description  
Beschreibung

**Gas hob, 2 burners**  
(Back 3,6 kW / Front 5,0 kW)

**Gas hob, 4 burners**  
(Back 3,6+3,6 kW / Front 5,0+5,0 kW)

**Gaskochfeld, 2 Brenner**  
(3,6 kW Hinten / 5,0 kW Vorne)

**Gaskochfeld, 4 Brenner**  
(3,6+3,6 kW Hinten / 5,0+5,0 kW Vorne)

Price  
Preis

€

**991,00**

**1.700,00**



<b>Item code</b> Artikelnummer		<b>MS657CFG</b>	<b>MS657CFGE</b>	<b>MS6511CFG</b>
<b>Dimensions</b> Abmessungen	WxDxH mm	700x650x850	700x650x850  380-415V 3+N 50-60 Hz	1100x650x850
<b>Power supply</b> Netzspannung				
<b>Description</b> Beschreibung		<b>Gas range, 4 burners</b> (Back 3,6+3,6 kW / Front 5,0+5,0 kW) <b>Gas oven 5 kW</b> 555x540x270 mm  <b>Gasherd, 4 Brenner</b> (3,6+3,6 kW Hinten / 5,0+5,0 kW Vorne) <b>Gasofen 5 kW</b> 555x540x270 mm	<b>Gas range, 4 burners</b> (Back 3,6+3,6 kW / Front 5,0+5,0 kW) <b>Electric convection oven 3,96 kW</b> 565x330x325 mm  <b>Gasherd, 4 Brenner</b> (3,6+3,6 kW Hinten / 5,0+5,0 kW Vorne) <b>Elektro-Konvektionsofen 3,96 kW</b> 565x330x325 mm	<b>Gas range, 6 burners</b> (Back 3,6+3,6+3,6 kW / Front 5,0+5,0+5,0kW) <b>Gas oven 5 kW</b> 565x330x325 mm  <b>Gasherd, 6 Brenner</b> (3,6+3,6+3,6 kW Hinten / 5,0+5,0+5,0 kW Vorne) <b>Gasofen 5 kW</b> 565x330x325 mm
<b>Price</b> Preis	€	<b>2.849,00</b>	<b>3.507,00</b>	<b>4.222,00</b>



<b>Item code</b> Artikelnummer		<b>MS657TPGT</b>	<b>MS6511TPFG</b>
<b>Dimensions</b> Abmessungen	WxDxH mm	700x650x300	1100x650x850
<b>Description</b> Beschreibung		<b>Gas solid top</b> 8,2 kW  <b>Gas-Glühplattenherd</b> 8,2 kW	<b>Gas solid top, 2 burners</b> (3,6 kW Back / 5,0 kW Front / 9,0 kW) <b>Gas oven 5 kW</b> 555x540x270 mm  <b>Gas-Glühplattenherd, 2 Brenner</b> (3,6 kW Hinten / 5,0 kW Vorne / 8,2 kW) <b>Gasofen 5 kW</b> 555x540x270 mm
<b>Price</b> Preis	€	<b>2.059,00</b>	<b>4.737,00</b>

## ELECTRIC RANGES

### ELEKTROHERDE



Item code Artikelnummer		<b>MS654PCET</b>	<b>MS657PCET</b>	<b>MS657CFE</b>
<b>Dimensions</b> Abmessungen	WxDxH mm	400x650x300	700x650x300	700x650x850
<b>Power supply</b> 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
<b>Description</b> Beschreibung		<p><b>Electric hob, 2 plates</b> (Back 2,6 kW / Front 2,6 kW) 5,2 kW</p> <p><b>Elektrokochfeld, 2 Platten</b> (2,6 kW Hinten / 2,6 kW Vorne) 5,2 kW</p>	<p><b>Electric hob, 4 plates</b> (Back 2,6+2,6 kW / Front 2,6+2,6 kW) 10,4 kW</p> <p><b>Elektrokochfeld, 4 Platten</b> (2,6+2,6 kW Hinten / 2,6+2,6 kW Vorne) 10,4 kW</p>	<p><b>Electric hob, 4 plates</b> (Back 2,6+2,6 kW / Front 2,6+2,6 kW) 10,4 kW</p> <p><b>Electric convection oven 3,96 kW</b> 570 x 335 x 325 mm</p> <p><b>Elektrokochfeld, 4 Platten</b> (2,6+2,6 kW Hinten / 2,6+2,6 kW Vorne) 10,4 kW</p> <p><b>Elektro-Konvektionsofen 3,96 kW</b> 570 x 335 x 325 mm</p>
<b>Price</b> Preis	€	<b>881,00</b>	<b>1.539,00</b>	<b>3.422,00</b>

## GLASS-CERAMIC PLATE

### GLASKERAMIK KOCHFELD

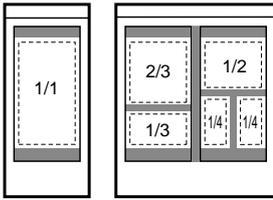


Item code Artikelnummer		<b>MS657PVET</b>
<b>Dimensions</b> Abmessungen	WxDxH mm	700x650x300
<b>Power supply</b> Netzspannung	V-P-Hz	380-415V 3+N 50-60 Hz
<b>Description</b> Beschreibung		<p><b>Electric ceramic glass hob, 4 zones</b> (Back 2,1 + 2,5 kW / Front 2,5 + 2,1 kW) 9,2 kW</p> <p><b>Glaskeramikkochfeld, 4 Zonen</b> (2,1 + 2,5 kW Hinten / 2,5 + 2,1 kW Vorne) 9,2 kW</p>
<b>Price</b> Preis	€	<b>3.759,00</b>

# 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

Price  
Preis €

**1.069,00**

**1.512,00**



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

Price  
Preis €

**1.349,00**

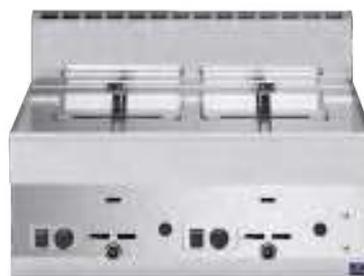
**1.956,00**

**94,00**

**97,00**

# FRYERS & CHIP WARMER

## FRITTEUSEN & FRITTENWÄRMER



**Item code**  
Artikelnummer



**MS654FRGT**

**MS657FRGT**

**Dimensions**  
Abmessungen

WxDxH  
mm

400x650x300

700x650x300

**Description**  
Beschreibung

**Gas fryer**  
8 lt  
6,8 kW

**Gas-Fritteuse**  
8 lt  
6,8 kW

**Gas fryer**  
8 + 8 lt  
13,6 kW

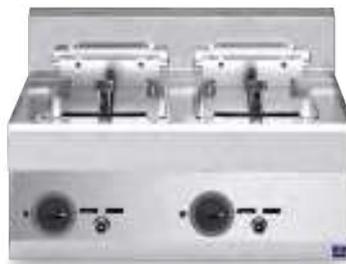
**Gas-Fritteuse**  
8 + 8 lt  
13,6 kW

**Price**  
Preis

€

**1.719,00**

**2.952,00**



**Item code**  
Artikelnummer



**MS654FRET**

**MS657FRET**

**MS654SPET**

**Dimensions**  
Abmessungen

WxDxH  
mm

400x650x300

700x650x300

400x650x300

**Power supply**  
Netzspannung

V-P-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  
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

**Price**  
Preis

€

**1.599,00**

**2.868,00**

**1.029,00**

# GAS GRIDDLES

## GAS-GRILLPLATTEN

### SERIES 650



Item code  
Artikelnummer



**MS654FTGT**

**MS654FTGCRT**

**MS654FTRGT**

Dimensions  
Abmessungen

WxDxH  
mm

400x650x300

400x650x300

400x650x300

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

Price  
Preis

€

**1.338,00**

**2.059,00**

**1.544,00**



Item code  
Artikelnummer



**MS654FTRGCRT**

**MS657FTGT**

**MS657FTGCRT**

Dimensions  
Abmessungen

WxDxH  
mm

400x650x300

700x650x300

700x650x300

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

Price  
Preis

€

**2.471,00**

**1.774,00**

**2.907,00**



# 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

**Price**  
Preis

€

**2.083,00****3.216,00**

**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

**Price**  
Preis

€

**2.468,00****3.742,00**

# ELECTRIC GRIDDLES

## ELEKTRO-GRILLPLATTEN

### SERIES 650



<b>Item code</b> Artikelnummer		<b>MS654FTET</b>	<b>MS654FTECRT</b>	<b>MS654FTRET</b>
<b>Dimensions</b> Abmessungen	WxDxH mm	400x650x300	400x650x300	400x650x300
<b>Power supply</b> 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
<b>Description</b> Beschreibung		<b>Electric griddle</b> smooth 4,5 kW  <b>Elektro-Grillplatte</b> glatt 4,5 kW	<b>Electric griddle</b> smooth chromed 4,5 kW  <b>Elektro-Grillplatte</b> glatt, verchromt 4,5 kW	<b>Electric griddle</b> grooved 4,5 kW  <b>Elektro-Grillplatte</b> gerillt 4,5 kW
<b>Price</b> Preis	€	<b>1.299,00</b>	<b>1.935,00</b>	<b>1.582,00</b>



<b>Item code</b> Artikelnummer		<b>MS654FTRECRT</b>	<b>MS657FTET</b>	<b>MS657FTECRT</b>
<b>Dimensions</b> Abmessungen	WxDxH mm	400x650x300	700x650x300	700x650x300
<b>Power supply</b> 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
<b>Description</b> Beschreibung		<b>Electric griddle</b> chromed and grooved 4,5 kW  <b>Elektro-Grillplatte</b> verchromt und gerillt 4,5 kW	<b>Electric griddle</b> smooth 9,0 kW  <b>Elektro-Grillplatte</b> glatt 9,0 kW	<b>Electric griddle</b> smooth chromed 9,0 kW  <b>Elektro-Grillplatte</b> glatt, verchromt 9,0 kW
<b>Price</b> Preis	€	<b>2.097,00</b>	<b>1.882,00</b>	<b>2.724,00</b>



# ELECTRIC GRIDDLES

## ELEKTRO-GRILLPLATTEN



**Item code**  
Artikelnummer

**MS657FTRET****MS657FTRECRT**

**Dimensions**  
Abmessungen

WxDxH  
mm

700x650x300

700x650x300

**Power supply**  
Netzspannung

V-P-Hz

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

**Price**  
Preis

€

**2.059,00****3.171,00**

**Item code**  
Artikelnummer

**MS6510FTET****MS6510FTECRT**

**Dimensions**  
Abmessungen

WxDxH  
mm

1000x650x300

1000x650x300

**Power supply**  
Netzspannung

V-P-Hz

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

**Price**  
Preis

€

**2.614,00****3.664,00**

# LAVA-STONE GRILLS & GAS GRILL

## LAVASTEINGRILLS & GAS-ROSTBRÄTER

### SERIES 650



<b>Item code</b> Artikelnummer		<b>MS654GRLT</b>	<b>MS657GRLT</b>	<b>MS657GRGT</b>
<b>Dimensions</b> Abmessungen	WxDxH mm	400x650x300	700x650x300	700x650x300
<b>Description</b> Beschreibung		<b>Gas lava-stone grill</b> 5,5 kW <b>Gas-Lavasteingrill</b> 5,5 kW	<b>Gas lava-stone grill</b> 11,0 kW <b>Gas-Lavasteingrill</b> 11,0 kW	<b>Gas grill</b> 15,0 kW <b>Gas-Rostbräter</b> 15,0 kW
<b>Price</b> Preis	€	<b>2.162,00</b>	<b>3.213,00</b>	<b>2.875,00</b>

## ELECTRIC TILTING PAN

### ELEKTRO-KIPPBRATPFANNE



<b>Item code</b> Artikelnummer		<b>6570BRE</b>
<b>Dimensions</b> Abmessungen	WxDxH mm	700x650x300
<b>Power supply</b> Netzspannung	V-P-Hz	380-415V 3+N 50-60 Hz
<b>Description</b> Beschreibung		<b>Electric tilting brattpan,</b> 30 lt, 6,3 kW <b>Elektro-Kippbratpfanne,</b> 30 lt, 6,3 kW
<b>Price</b> Preis	€	<b>3.701,00</b>

# NEUTRAL UNITS

## NEUTRALELEMENTE



**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)

**Price**  
Preis

€

**671,00**

**906,00**

**1.235,00**

# REFRIGERATED UNDERCOUNTERS

## KÜHLUNTERBAUTEN

### SERIES 650



HCE2004/F



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



Item code Artikelnummer		HCE2001/F	HCE2004/F	HCE2007/F	HCE2005/F	HCE2008/F	HCE2006/F
<b>Dimensions</b> Abmessungen	WxDxH mm	1200x600 x600	1400x600 x600	1400x600 x600	1800x600 x600	1800x600 x600	2200x600 x600
<b>Volume</b> Fassungsvermögen	drawers n°	2	2	2	3	3	4
<b>Working temperature</b> Betriebstemperatur	°C	-2° +8°	-2° +8°	-10° -20°	-2° +8°	-10° -20°	-2° +8°
<b>Absorbed power</b> Anschlusswert	watt	400	400	900	500	1000	510
<b>Power supply</b> Netzspannung	V-P-Hz		220-240V 1+N 50 Hz		220-240V 1+N 50 Hz		220-240V 1+N 50 Hz
<b>Price</b> Preis	€	<b>2.599,00</b>	<b>2.599,00</b>	<b>2.969,00</b>	<b>3.288,00</b>	<b>4.099,00</b>	<b>4.044,00</b>



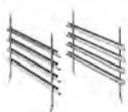
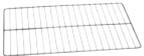
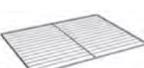
Z/CU12F **495,00 €**



Z/FB00AY255 **170,00 €**

**i** Only for positive counters / Nur für NK Unterbauten

Set of 6 castors  
6er Räder-set

VERSION	Item code Artikelnummer	Dimensions Abmessungen	Description Beschreibung	Price
		WxDxH mm		€
	<b>6540B</b>	400x540x570	Offener Unterbau für Tischgeräte B=400 mm	<b>441,00</b>
	<b>6570B</b>	700x540x570	Offener Unterbau für Tischgeräte B=700 mm	<b>506,00</b>
	<b>6580B</b>	800x540x570	Offener Unterbau für Tischgeräte B=800 mm	<b>580,00</b>
	<b>65100B</b>	1000x540x570	Offener Unterbau für Tischgeräte B=1000 mm	<b>617,00</b>
	<b>65110B</b>	1100x540x570	Offener Unterbau für Tischgeräte B=1100 mm	<b>700,00</b>
	<b>65140B</b>	1400x540x570	Offener Unterbau für Tischgeräte B=1400 mm	<b>782,00</b>
	<b>6540PDX</b>	350x400x20	Rechte Tür für Unterbau	<b>204,00</b>
	<b>6540PSX</b>	350x400x20	Linke Tür für Unterbau	<b>204,00</b>
	<b>6570P2</b>	700x400x20	Türenkit für Unterbau	<b>325,00</b>
	<b>6540C2</b>	400x540x400	Schubladenkit für Unterbau B=400 mm	<b>529,00</b>
	<b>6570C2</b>	700x540x400	Schubladenkit für Unterbau B=700 mm	<b>665,00</b>
	<b>Z/GRG11</b>	325x300x40	Führungsschienenkit für Unterbau	<b>122,00</b>
	<b>Z/GSFT</b>		Schaber für glatte Grillplatten	<b>68,00</b>
	<b>Z/GG11P</b>	530x325	Rost für Unterbau B=400 mm	<b>23,00</b>
	<b>65G</b>	620x530x50	Rost für Unterbau und Backofen B=700 mm	<b>68,00</b>

# ACCESSORIES

## ZUBEHÖRE

### SERIES 650



VERSION	Item code Artikelnummer	Dimensions Abmessungen	Description Beschreibung		Price
		WxDxH mm			€
	<b>CPC4</b>	140x140x160	Nudelkorb, 1/4	Basket for pasta cooker, 1/4	<b>94,00</b>
	<b>C12FR</b>	110x250x110	Korb für Gas- und Elekt- ro-Fritteuse, 1/2	Basket for gas and elect- ric fryer, 1/2	<b>80,00</b>
	<b>C1FRE10</b>	220x300x110	Korb für Elektro-Fritteu- se, 1/1	Basket for electric fryer, 1/1	<b>95,00</b>
	<b>C1FRG</b>	230x255x110	Korb für Gas-Fritteuse, 1/1	Basket for gas fryer, 1/1	<b>95,00</b>
	<b>65CG</b>	580	Verbindungsleiste für Standardkochgeräte T=650 mm	Joint trim for standard cooking equipment d=650 mm	<b>41,00</b>
	<b>65CGBR</b>	555	Verbindungsleiste für Kippbratpfanne T=650 mm	Joint trim for brattpan d=650 mm	<b>41,00</b>
	<b>65CGFTDX</b>	580	Verbindungsleiste rechts für Grillplatte T=650 mm	Joint trim right for griddle d=650 mm	<b>65,00</b>
	<b>65CGFTSX</b>	580	Verbindungsleiste links für Grillplatte T=650 mm	Joint trim left for griddle d=650 mm	<b>65,00</b>
	<b>65CGFTFT</b>	580	Verbindungsleiste für Grillplatte + Grillplat- te T=650 mm	Joint trim for griddle + griddle d=650 mm	<b>65,00</b>
	<b>Z/MGRID</b>	260x260x10	Reduzierkreuz	Reduction grid	<b>19,00</b>
	<b>65PL1F</b>	320x270x15	Glatte Bratfläche für 1 Brenner	Smooth plate for 1 burner	<b>156,00</b>
	<b>65PB2F</b>	320x560x50	Gerillte Bratfläche für 2 Brenner	Grooved plate for 2 burners	<b>250,00</b>
	<b>Z/MCASB</b>	50x50x1500	Wasserhahn für seitliche Befestigung	Water tap to be fixed on the side	<b>455,00</b>

## 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.

# SERIES 700



COOKING LINES





# GAS RANGES

## GASHERDE



**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)

**Price**  
Preis

€

**1.199,00****1.781,00****2.572,00**



**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

**Price**  
Preis

€

**2.888,00**

**3.859,00**



# ELECTRIC RANGES

## ELEKTROHERDE



Item code Artikelnummer		<b>MS74PCET</b>	<b>MS78PCET</b>	<b>MS78CFE</b>
<b>Dimensions</b> Abmessungen	WxDxH mm	400x730x300	800x730x300	800x730x900
<b>Power supply</b> Netzspannung	V-P-Hz	4,6 kW 220-240V 3+N 50-60 Hz	9,2 kW 380-415V 3+N 50-60 Hz	15,2 kW 380-415V 3+N 50-60 Hz
<b>Description</b> Beschreibung		<b>Electric hob,</b> 2 plates (1x2,0 + 1x2,6 kW)  <b>Elektrokochfeld,</b> 2 Platten (1x2,0 + 1x2,6 kW)	<b>Electric hob,</b> 4 plates (2x2,0 + 2x2,6 kW)  <b>Elektrokochfeld,</b> 4 Platten (2x2,0 + 2x2,6 kW)	<b>Electric hob, 4 plates</b> (2x2,0 + 2x2,6 kW) 9,2 kW  <b>Electric convection oven</b> <b>6,0 kW</b>  <b>Elektrokochfeld, 4 Platten</b> (2x2,0 + 2x2,6 kW) 9,2 kW  <b>Elektro-Konvektionsofen</b> <b>6,0 kW</b>
<b>Price</b> Preis	€	<b>849,00</b>	<b>1.301,00</b>	<b>2.999,00</b>



**Item code**  
Artikelnummer



**MS74PCERT**

**MS78PCERT**

**Dimensions**  
Abmessungen

WxDxH  
mm

400x730x300

800x730x300

**Power supply**  
Netzspannung

V-P-Hz

6,0 kW  
380-415V  
3+N 50-60 Hz

12,0 kW  
380-415V  
3+N 50-60 Hz

**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

**Price**  
Preis

€

**1.699,00**

**2.852,00**

# BAIN MARIE & PASTA COOKERS

## BAINMARIE & NUDELKOCHER



Item code Artikelnummer		<b>MS74BMET</b>	<b>MS74CPG</b>	<b>MS74CPE</b>
<b>Dimensions</b> Abmessungen	WxDxH	400x730x300	400x730x900	400x730x900
	mm			
<b>Power supply</b> Netzspannung	V-P-Hz	220-240V 1+N 50-60 Hz		380-415V 3+N 50-60 Hz
<b>Description</b> Beschreibung		<b>Electric bain-marie</b> (3pcs) 1/3 GN - (1pcs) 1/1 GN 1,5 kW	<b>Gas pasta cooker</b> (2pcs) 1/3 GN - (4pcs) 1/6 GN 10,5 kW	<b>Electric pasta cooker</b> (2pcs) 1/3 GN - (4pcs) 1/6 GN 9,0 kW
		<b>Elektro-Bainmarie</b> (3pcs) 1/3 GN - (1pcs) 1/1 GN 1,5 kW	<b>Gas-Nudelkocher</b> (2pcs) 1/3 GN - (4pcs) 1/6 GN 10,5 kW	<b>Elektro-Nudelkocher</b> (2pcs) 1/3 GN - (4pcs) 1/6 GN 9,0 kW
<b>Price</b> Preis	€	<b>944,00</b>	<b>1.870,00</b>	<b>1.962,00</b>





# GAS FRYERS

## GAS-FRITTEUSEN



**Item code**  
Artikelnummer

**MS74FRG15****MS78FRG15**

**Dimensions**  
Abmessungen

WxDxH  
mm

400x730x900

800x730x900

**Description**  
Beschreibung

**Gas fryer**  
15 lt  
13,5 kW

Basket dimensions  
2x140x280x130

**Gas-Fritteuse**  
15 lt  
13,5 kW

Korbabmessungen  
2x140x280x130

**Gas fryer**  
15+15 lt  
27 kW

Basket dimensions  
4x140x280x130

**Gas-Fritteuse**  
15+15 lt  
27 kW

Korbabmessungen  
4x140x280x130

**Price**  
Preis

€

**2.153,00****3.699,00**

# ELECTRIC FRYERS & CHIP WARMER

## ELEKTRO-FRITTEUSEN & FRITTENWÄRMER

### SERIES 700



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

Price  
Preis

€

**1.599,00**

**2.599,00**

**1.870,00**

**2.999,00**

**818,00**

# GAS GRIDDLES

## GAS-GRILLPLATTEN



**MS78FTGCRT + MS78B + 2X MS40P**



**Item code**  
Artikelnummer



**MS74FTGT**

**MS74FTGCRT**

**Dimensions**  
Abmessungen

WxDxH  
mm

400x730x300

400x730x300

**Description**  
Beschreibung

**Gas griddle**  
smooth  
6,5 kW

**Gas griddle**  
smooth chromed  
6,5 kW

**Gas-Grillplatte**  
glatt  
6,57 kW

**Gas-Grillplatte**  
glatt, verchromt  
6,5 kW

**Price**  
Preis

€

**1.266,00**

**1.619,00**

# SERIES 700



**MS78FTRGCRT + MS78B**



 <b>MS78FTGT</b>	<b>MS78FTGCRT</b>	<b>MS78FTRGT</b>	<b>MS78FTRGCRT</b>
800x730x300	800x730x300	800x730x300	800x730x300
<b>Gas griddle</b> smooth 13 kW  <b>Gas-Grillplatte</b> glatt 13 kW	<b>Gas griddle</b> smooth chromed 13 kW  <b>Gas-Grillplatte</b> glatt, verchromt 13 kW	<b>Gas griddle</b> smooth/grooved 13 kW  <b>Gas-Grillplatte</b> glatt/gerillt 13 kW	<b>Gas griddle</b> smooth chromed/ grooved 13 kW  <b>Gas-Grillplatte</b> glatt, verchromt/ gerillt 13 kW
<b>1.884,00</b>	<b>2.565,00</b>	<b>2.132,00</b>	<b>2.813,00</b>

# ELECTRIC GRIDDLES

## ELEKTRO-GRILLPLATTEN



**MS74FTET + MS74B + MS40P**



**MS78FTRECRT + MS78B + 2X MS40P**



**Item code**  
Artikelnummer



**MS74FTET**

**MS74FTECRT**

**Dimensions**  
Abmessungen

WxDxH  
mm

400x730x300

400x730x300

**Power supply**  
Netzspannung

V-P-Hz

380-415V  
3+N 50-60 Hz

380-415V  
3+N 50-60 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

**Price**  
Preis

€

**1.266,00**

**1.619,00**

# SERIES 700



MS78FTET	MS78FTECRT	MS78FTRET	MS78FTRECRT
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
<b>Electric griddle</b> Smooth plate 7,2 kW <b>Elektro-Grillplatte</b> Glatt 7,2 kW	<b>Electric griddle</b> Smooth chromed plate 7,2 kW <b>Elektro-Grillplatte</b> Glatt, verchromt 7,2 kW	<b>Electric griddle</b> Smooth/grooved 7,2 kW <b>Elektro-Grillplatte</b> Glatt/gerillt 7,2 kW	<b>Electric griddle</b> Chromed smooth/ grooved 7,2 kW <b>Elektro-Grillplatte</b> Glatt/gerillt, verchromt 7,2 kW
<b>1.790,00</b>	<b>2.436,00</b>	<b>1.910,00</b>	<b>2.677,00</b>

# TEPPANYAKI GRIDDLES

## TEPPANYAKI GRILLPLATTEN



**Item code**  
Artikelnummer



**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

**Electric teppanyaki griddle**  
9,0 kW

**Elektro-Teppanyaki**  
9,0 kW

**Elektro-Teppanyaki**  
9,0 kW

**Price**  
Preis

€

**5.790,00**

**6.209,00**

# LAVA-STONE GRILLS

## LAVASTEINGRILLS

### SERIES 700



MS78GRLT + MS78B + 2X MS40P



**Item code**  
Artikelnummer



**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 lava-stone grill**  
18,0 kW  
Cooking surfaces dim.  
640x530 mm  
Stainless steel V-shope grilling grate

**Gas-Lavasteingrill**  
9,0 kW  
Brat/Grillplatte Maße  
320x530 mm

**Gas-Lavasteingrill**  
18,0 kW  
Brat/Grillplatte Maße  
320x530 mm

**Price**  
Preis

€

**1.299,00**

**2.192,00**



# BOILING PAN & TILTING PANS

## KOCHKESSEL & KIPPBRATPFANNEN



Item code Artikelnummer		 <b>MS78PED60</b>	 <b>MS78BRG</b>	 <b>MS78BRE</b>
<b>Dimensions</b> Abmessungen	WxDxH mm	800x730x900	800x730x900	800x730x900
<b>Power supply</b> 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
<b>Description</b> Beschreibung		<b>Boiling pan</b> 6,0 kW Useful capacity 60 lt  <b>Kochkessel</b> 6,0 kW Nenninhalt 60 lt	<b>Tilting bratt pan</b> 18,0 kW Useful capacity 60 lt  <b>Kippbratpfanne</b> 18,0 kW Nenninhalt 60 lt	<b>Tilting bratt pan</b> 9,0 kW Useful capacity 60 lt  <b>Kippbratpfanne</b> 9,0 kW Nenninhalt 60 lt
<b>Price</b> Preis	€	<b>5.755,00</b>	<b>5.230,00</b>	<b>4.855,00</b>

**NEUTRAL UNITS**  
 NEUTRALELEMENTE  
**SERIES 700**



**MS74PLT + MS74B + MS40P**



**Item code**  
 Artikelnummer

**MS74PLT**

**MS78PLT**

**Dimensions**  
 Abmessungen

WxDxH  
 mm

400x730x300

800x730x300

**Price**  
 Preis

€

**369,00**

**533,00**



# REFRIGERATED UNDERCOUNTERS

## KÜHLUNTERBAUTEN



Item code Artikelnummer		HCE2014	HCE2016	HCE2017	HCE2022	HCE2018
<b>Dimensions</b> Abmessungen	WxDxH mm	1200x700x600	1600x700x600	1800x700x600	1800x700x600	2200x700x600
<b>Volume</b> Fassungsvermögen	drawers n°	2	3	3	3	4
<b>Working temperature</b> Betriebstemperatur	°C	-2° +8°	-2° +8°	-2° +8°	-10° -20°	-2° +8°
<b>Absorbed power</b> Anschlusswert	watt	400	400	500	1000	510
<b>Power supply</b> Netzspannung	V-P-Hz	220-240V 1+N 50 Hz				
<b>Price</b> Preis	€	2.777,00	3.455,00	3.372,00	4.199,00	4.265,00



Item code Artikelnummer		BNA0080	BNB0040
<b>Dimensions</b> Abmessungen	WxDxH mm	1200x700x600	1200x700x600
<b>Volume</b> Fassungsvermögen	drawers n°	1	1
<b>Working temperature</b> Betriebstemperatur	°C	-2° +8°	-10° -20°
<b>Absorbed power</b> Anschlusswert	watt	1100	1100
<b>Power supply</b> Netzspannung	V-P-Hz	220-240V 1+N 50 Hz	
<b>Price</b> Preis	€	3.795,00	4.465,00



Z/CU700 495,00 €

**i** Only for positive counters / Nur für NK Unterbauten



Z/FB00AY255 170,00 €

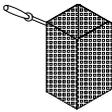
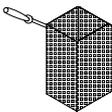
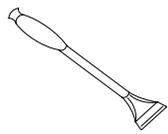
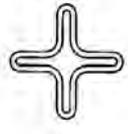
Set of 6 castors  
6er Räderset



# ACCESSORIES

## ZUBEHÖRE

### SERIES 700

	Item code Artikelnummer	Description Beschreibung WxDxH mm	Price €		Item code	Description Beschreibung WxDxH mm	Price Preis €
	<b>MS74B</b>	400x700x600	<b>255,00</b>		<b>4398</b>	Basket 1/6 for pasta cooker Nudelkorb 1/6	<b>92,00</b>
	<b>MS78B</b>	800x700x600	<b>340,00</b>		<b>4399</b>	Basket 1/3 for pasta cooker Nudelkorb 1/3	<b>110,00</b>
	<b>MS712B</b>	1200x700x600	<b>468,00</b>		<b>MSC12FRE10</b>	Basket 1/2 for electric fryer, 10 lt Korb 1/2 für Elektro-Fritteuse, 10 lt	<b>69,00</b>
	<b>MS40P</b>		<b>144,00</b>		<b>MSC12FRE18</b>	Basket 1/2 for electric fryer, 18 lt Korb 1/2 für Elektro-Frit- teuse, 18 lt	<b>89,00</b>
	<b>Z/GSFT</b>	Scraper for cleaning of smooth plates fry tops Reinigungsspachtel für glatte Bratflächen	<b>66,00</b>		<b>MSC12FRG15</b>	Basket 1/2 for electric fryer, 15 lt Korb 1/2 für Elektro-Frit- teuse, 15 lt	<b>85,00</b>
	<b>Z/MGRID</b>	Reduction grid	<b>19,00</b>		<b>MSC1FRE10</b>	Basket 1/1 for electric fryer, 10 lt Korb 1/1 für Elektro-Frit- teuse, 10 lt	<b>85,00</b>
					<b>MSC1FRE18</b>	Basket 1/1 for electric fryer, 18 lt Korb 1/1 für Elektro-Frit- teuse, 18 lt	<b>103,00</b>
					<b>MSC1FRG15</b>	Basket 1/1 for electric fryer, 15 lt Korb 1/1 für Elektro-Frit- teuse, 15 lt	<b>99,00</b>



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INSTAGRAM



YOUTUBE



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