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for Professional Kitchens



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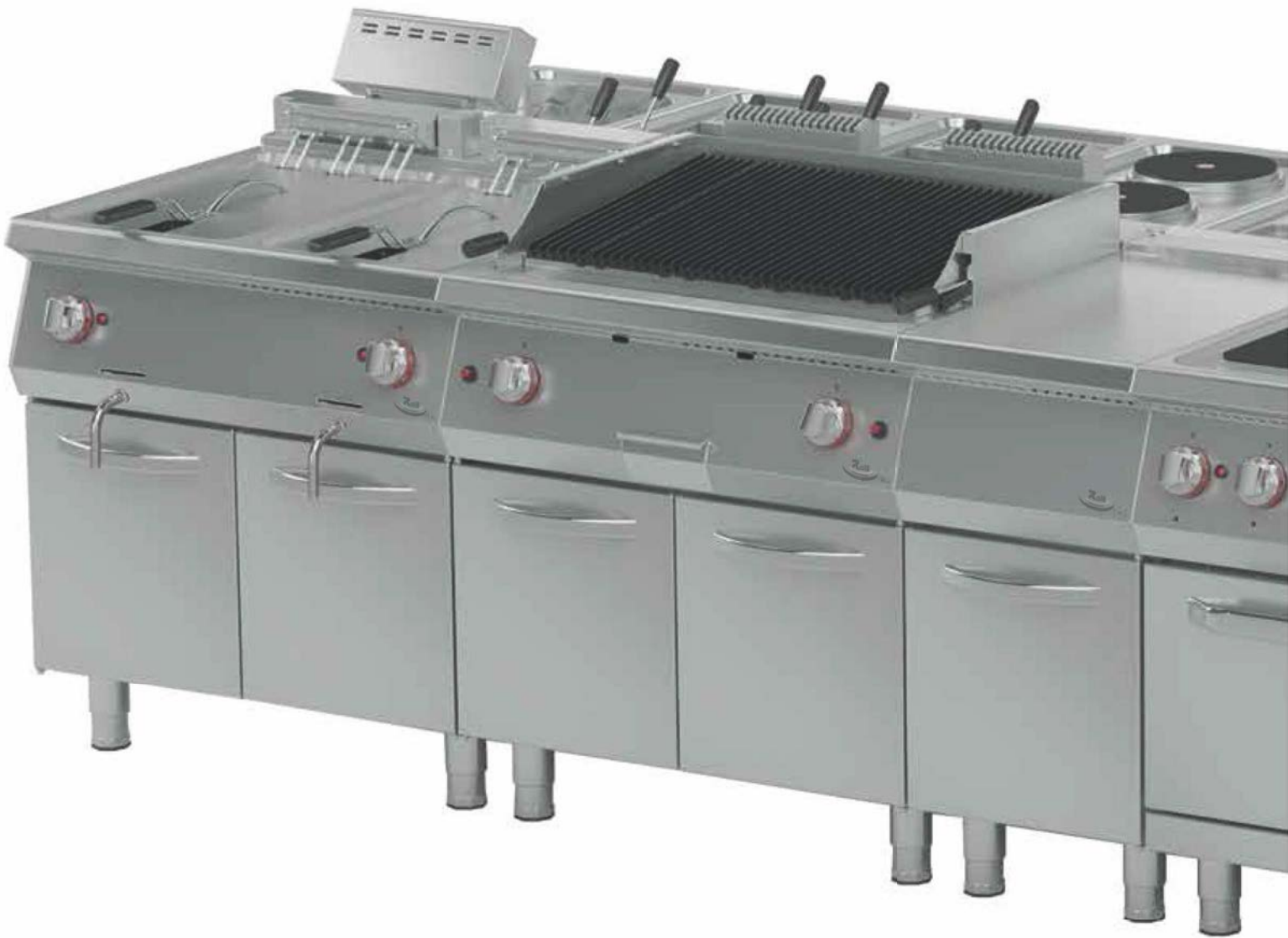


# ***Cooking***



***Professional Products***  
for Professional Kitchens





# Serie 700



## Open Gas Ranges



> GK07010




> GK07020



> GK07030

Standard 15/10 mm top thickness



Model	Description	 w	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GK07010	2 Burner Gas Range	15.000	400x730x280	30	420x800x450	37	745
GK07020	4 Burner Gas Range	30.000	800x730x280	51	820x800x450	60	1.310
GK07030	6 Burner Gas Range	45.000	1200x730x280	73	1220x800x450	88	1.825

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GK07010	1.588 m <sup>3</sup> /h	0.833 m <sup>3</sup> /h	1.183 kg/h	0.621 kg/h	R 1/2"
GK07020	3.175 m <sup>3</sup> /h	1.667 m <sup>3</sup> /h	2.366 kg/h	1.242 kg/h	R 1/2"
GK07030	4.762 m <sup>3</sup> /h	2.500 m <sup>3</sup> /h	3.549 kg/h	1.863 kg/h	R 1/2"

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Gas safety component and thermocouple
- Pilot flame burners
- Cast iron removable top pan grids
- High performance and low-emission gas burners
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Gas Wok Ranges



> GKW7010



> GKW7020

Standard 15/10 mm top thickness



Model	Description	w	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GKW7010	1 Burner Gas Wok Range	13.500	400x730x280	27	420x800x530	34	800
GKW7020	2 Burner Gas Wok Range	27.000	800x730x280	48	820x800x530	57	1.405
GKW7030	3 Burner Gas Wok Range	40.500	1200x730x280	68	1220x800x530	83	2.075

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GKW7010	1.429 m <sup>3</sup> /h	0.750 m <sup>3</sup> /h	1.065 kg/h	0.559 kg/h	R 3/4"
GKW7020	2.857 m <sup>3</sup> /h	1.500 m <sup>3</sup> /h	2.129 kg/h	1.118 kg/h	R 3/4"
GKW7030	4.286 m <sup>3</sup> /h	2.250 m <sup>3</sup> /h	3.194 kg/h	1.677 kg/h	R 3/4"

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Gas safety component and thermocouple
- Pilot flame burners
- Cast iron removable top pan grids
- High performance and low-emission gas burners
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Gas Show Ranges




> GKS7010



> GKS7020

Standard 15/10 mm top thickness



Model	Description	 w	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GKS7010	Gas Show Range	10.000	400x730x280	27	420x800x450	34	720
GKS7020	Gas Show Open Range	15.000	800x730x280	47	820x800x450	56	1.290

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GKS7010	1.058 m <sup>3</sup> /h	0.556 m <sup>3</sup> /h	0.789 kg/h	0.414 kg/h	R 1/2
GKS7020	1.588 m <sup>3</sup> /h	0.833 m <sup>3</sup> /h	1.183 kg/h	0.621 kg/h	R 1/2

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Gas safety component and thermocouple
- Pilot flame burners
- Cast iron removable top pan grids
- High performance and low-emission gas burners
- Usable for countertop or with base cupboard
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Electric Square Hot Plate Ranges





> EKO7010K





> EKO7020K



> EKO7030K

Standard 15/10 mm top thickness  

Model	Description	 W	Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€			
	EKO7010K	2 Electric Square Hot Plate Range	5.200	400x730x280	21	420x800x450	28	770
	EKO7020K	4 Electric Square Hot Plate Range	10.400	800x730x280	38	820x800x450	47	1.310
	EKO7030K	6 Electric Square Hot Plate Range	15.600	1200x730x280	57	1220x800x450	72	1.860

Model	Electric Voltage V	Cable Section mm <sup>2</sup>
EKO7010K	380 - 400V 3N AC 50 Hz	5x2,5
EKO7020K	380 - 400V 3N AC 50 Hz	5x4
EKO7030K	380 - 400V 3N AC 50 Hz	5x4

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- 6-level heat switch
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop

## Electric Round Hot Plate Ranges



> EKO7010





> EKO7020



> EKO7030

Standard 15/10 mm top thickness



Model	Description	 W	Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€			
	EKO7010	2 Electric Round Hot Plate Range	5.200	400x730x280	20	420x800x450	27	540
	EKO7020	4 Electric Round Hot Plate Range	10.400	800x730x280	36	820x800x450	45	840
	EKO7030	6 Electric Round Hot Plate Range	15.600	1200x730x280	54	1220x800x450	69	1.200

Model	Electric Voltage V	Cable Section mm <sup>2</sup>
EKO7010	380 - 400V 3N AC 50 Hz	5x2,5
EKO7020	380 - 400V 3N AC 50 Hz	5x4
EKO7030	380 - 400V 3N AC 50 Hz	5x4

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- 6-level heat switch
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop

## Electric Solid Top Ranges



> EST7010



> EST7020

Standard 15/10 mm top thickness



Model	Description	W	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
EST7010	Electric Solid Top Range	6.000	400x730x280	44	420x800x450	51	880
EST7020	Electric Solid Top Range	12.000	800x730x280	85	820x800x450	94	1.510

Model	Electric Voltage V	Cable Section mm <sup>2</sup>
EST7010	380-400 VAC 3N 50 HZ	5x2.5
EST7020	380-400 VAC 3N 50 HZ	5x4

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Separate cooking zones that can be controlled independently
- Up 300 °C thermostatic heat control
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Flat and wide cooking surface
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop
- Precise temperature control that responds to different cooking needs
- Electric heaters under steel baking table
- Easy pan sliding thanks to the flat cooking surface



## Gas Solid Top Ranges




> GST7010



> GST7020

Standard 15/10 mm top thickness



Model	Description	 w	Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€	
GST7010	Gas Solid Top Range	5.500	400x730x280	36	420x800x450 45	900
GST7020	Gas Solid Top Range	8.000	800x730x280	56	820x800x450 65	1.525

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GST7010	0.582 m <sup>3</sup> /h	0.306 m <sup>3</sup> /h	0.434 kg/h	0.228 kg/h	R 1/2
GST7020	0.847 m <sup>3</sup> /h	0.444 m <sup>3</sup> /h	0.631 kg/h	0.331 kg/h	R 1/2

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Gas safety component and thermocouple
- Pilot flame burners
- High performance and low-emission gas burners
- Easy to clean, removable, durable cast iron cooking surface
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard


## Gas Solid Top On Gas Oven



➤ GSF7020

Standard 15/10 mm top thickness



Model	Description	 w	Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
GSF7020	Gas Solid Top On Gas Oven	20.400	800x730x850 122	820x800x1100 137	2.705

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GSF7020	2.159m <sup>3</sup> /h	1.133 m <sup>3</sup> /h	1.609 kg/h	0.845 kg/h	R 1/2

### General Specifications

- Stainless steel exterior panels
- Monoblock worktop
- Gas safety component and thermocouple
- Pilot flame burners
- Up to 300 °C adjustable oven temperature with 8-level, pilot flame temperature control
- 2x 2/1 GN capacity oven chamber
- Cast iron oven bottom plate
- Large cooking surface with differentiated heating zones
- High performance and low-emission gas burners
- Easy to clean durable cast iron cooking surface
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Gas Ranges W / Gas Oven



> GKF7020




> GKF7030



> GKF7030M

Standard 15/10 mm top thickness



Model	Description	 w	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GKF7020	4 Burner Gas Range W/Gas Oven	42.400	800x730x850	117	820x800x1100	132	2.475
GKF7021	4 Burner Gas Range W/Gas Oven	47.400	800x730x850	120	820x800x1100	135	2.580
GKF7030	6 Burner Gas Range W/Gas Oven	57.400	1200x730x850	130	1220x800x1100	150	3.220
GKF7031	6 Burner Gas Range W/Gas Oven	64.900	1200x730x850	135	1220x800x1100	155	3.370
GKF7030M	6 Burner Gas Range W/Maxi Gas Oven	64.400	1200x730x850	150	1220x800x1100	170	3.815

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GKF7020	4.487 m <sup>3</sup> /h	2.356 m <sup>3</sup> /h	3.344 kg/h	1.756 kg/h	R 1/2"
GKF7021	5.016 m <sup>3</sup> /h	2.634 m <sup>3</sup> /h	3.738 kg/h	1.963 kg/h	R 1/2"
GKF7030	6.075 m <sup>3</sup> /h	3.189 m <sup>3</sup> /h	4.527 kg/h	2.377 kg/h	R 1/2"
GKF7031	6.869 m <sup>3</sup> /h	3.606 m <sup>3</sup> /h	5.118 kg/h	2.687 kg/h	R 1/2"
GKF7030M	6.816 m <sup>3</sup> /h	3.578 m <sup>3</sup> /h	5.079 kg/h	2.666kg/h	R 1/2"

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Gas safety component and thermocouple
- Pilot flame burners
- Up to 300 °C adjustable oven temperature with 8-level, pilot flame temperature control
- 2x 2/1 GN capacity oven chamber
- Cast iron removable top pan grids
- Cast iron oven bottom plate
- High performance and low-emission gas burners
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Gas Ranges W / Electric Oven



> GKFE7020



> GKFE7030

Standard 15/10 mm top thickness



Model	Description	w	w	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GKFE7020	Gas Ranges W / Electric Oven	30.000	5.000	800x730x850	114	820x800x1100	129	2.470
GKFE7030	Gas Ranges W / Electric Oven	45.000	5.000	1200x730x850	125	1220x800x1100	145	3.220

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Gas Consumption				Gas Inlet (inch)
			NG		LPG		
			max	min	max	min	
GKFE7020	220-230 V 1N AC 50 Hz	3x4	3.175 m <sup>3</sup> /h	1.667 m <sup>3</sup> /h	2.366 kg/h	1.242 kg/h	R 1/2
GKFE7030	220-230 V 1N AC 50 HZ	3X4	4.762 m <sup>3</sup> /h	2.500 m <sup>3</sup> /h	3.549 kg/h	1.863 kg/h	R 1/2

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Gas safety component and thermocouple
- Pilot flame burners
- Individually adjustable lower and upper oven temperature control up to 300 °C
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- 2x 2/1 GN capacity oven chamber
- Cast iron removable top pan grids
- Cast iron oven bottom plate
- High performance and low-emission gas burners
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Electric Ranges W / Electric Oven



> EKF7020



> EKF7030

Standard 15/10 mm top thickness



Model	Description	w	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
EKF7020	4 Round Electric Hot Plate Range W / Electric Oven	15.400	800x730x850	75	820x800x1050	90	1.755
EKF7030	6 Round Electric Hot Plate Range W / Electric Oven	20.600	1200x730x850	101	1220x800x1050	121	2.520

Model	Electric Voltage V	Cable Section mm <sup>2</sup>
EKF7020	380 - 400V 3N AC 50 Hz	5x4
EKF7030	380 - 400V 3N AC 50 Hz	5x6

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Ø 22 cm hot plates with 6-level heat switch
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- 2x 2/1 GN capacity oven chamber
- Individually heat control up to 300 ° C for upper and lower oven temperature
- Easy to clean through rounded corners worktop

## Electric Ranges W / Electric Oven




> EKF7020K



> EKF7030K

Standard 15/10 mm top thickness



Model	Description	 <b>w</b>	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
EKF7020K	4 Square Electric Hot Plate Range W / Electric Oven	15.400	800x730x850	77	820x800x1050	92	2.330
EKF7030K	6 Square Electric Hot Plate Range W / Electric Oven	20.600	1200x730x850	104	1220x800x1050	124	2.880

Model	Electric Voltage V	Cable Section mm <sup>2</sup>
EKF7020K	380 - 400V 3N AC 50 Hz	5x4
EKF7030K	380 - 400V 3N AC 50 Hz	5x6

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- 22x22 cm square hot plates with 6-level heat switch
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- 2x 2/1 GN capacity oven chamber
- Individually heat control up to 300 ° C for upper and lower oven temperature
- Easy to clean through rounded corners worktop

## Gas Fry Top



> GPI7010S



> GPI7020S

Standard 15/10 mm top thickness



Model	Description	w	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GPI7010S	Gas Fry Top - Smooth	7.500	400x730x280	47	420x800x530	54	940
GPI7020S	Gas Fry Top - Smooth	15.000	800x730x280	82	820x800x530	91	1.485
GPI7010R	Gas Fry Top - Ribbed	7.500	400x730x280	46	420x800x530	53	1.020
GPI7020R	Gas Fry Top - Ribbed	15.000	800x730x280	80	820x800x530	89	1.645
GPI7020SR	Gas Fry Top - Smooth+Ribbed	15.000	800x730x280	81	820x800x530	90	1.560
CC7010	Optional Chrome Coating for GPI7010.. Models	-	-	-	-	-	600
CC7020	Optional Chrome Coating for GPI7020.. Models	-	-	-	-	-	875

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GPI7010..	0.794 m³/h	0.417 m³/h	0.592 kg/h	0.311 kg/h	R 1/2"
GPI7020..	1.588 m³/h	0.833 m³/h	1.183 kg/h	0.621 kg/h	R 1/2"



### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Gas safety component and thermocouple
- Protected pilot flame
- Piezoelectric ignition system
- Removable cooking surface
- Stainless steel high splash guard on the rear and sides of cooking surface
- Removable oil drawer
- High performance and low-emission gas burners
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Electric Fry Top




➤ EPI7010R



➤ EPI7020SR

Standard 15/10 mm top thickness



Model	Description	 W	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
EPI7010S	Electric Fry Top - Smooth	4.500	400x730x280	41	420x800x530	48	905
EPI7020S	Electric Fry Top - Smooth	9.000	800x730x280	78	820x800x530	87	1.385
EPI7010R	Electric Fry Top - Ribbed	4.500	400x730x280	40	420x800x530	47	985
EPI7020R	Electric Fry Top - Ribbed	9.000	800x730x280	76	820x800x530	85	1.550
EPI7020SR	Electric Fry Top - Smooth+Ribbed	9.000	800x730x280	77	820x800x530	86	1.465
CC7010	Optional Chrome Coating for EPI7010.. Models	-	-	-	-	-	600
CC7020	Optional Chrome Coating for EPI7020.. Models	-	-	-	-	-	875

Model	Electric Voltage V	Cable Section mm <sup>2</sup>
EPI7010..	380 - 400V 3N AC 50 Hz	5x2,5
EPI7020..	380 - 400V 3N AC 50 Hz	5x4



### General Specifications

- Stainless steel exterior panels
- Monoblock worktop
- Up 300 °C thermostatic heat control
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Removable cooking surface
- Stainless steel high splash guard on the rear and sides of cooking surface
- Removable oil drawer
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop



## Gas Lavastone Grills



> GLI7010




> GLI7020



> GLI7030

Standard 15/10 mm top thickness



Model	Description	 w	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GLI7010	Gas Lavastone Grill	5.500	400x730x280	54	420x800x530	61	970
GLI7020	Gas Lavastone Grill	11.000	800x730x280	91	820x800x530	100	1.490
GLI7030	Gas Lavastone Grill	16.500	1200x730x280	130	1220x800x530	145	1.990

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GLI7010	0.582 m <sup>3</sup> /h	0.306 m <sup>3</sup> /h	0.434 kg/h	0.228 kg/h	R 1/2"
GLI7020	1.164 m <sup>3</sup> /h	0.611 m <sup>3</sup> /h	0.868 kg/h	0.455 kg/h	R 1/2"
GLI7030	1.746 m <sup>3</sup> /h	0.917 m <sup>3</sup> /h	1.301 kg/h	0.683 kg/h	R 1/2"



Cast iron removable grids

### General Specifications

- > Stainless steel exterior panels
- Gas safety component and thermocouple
- Removable burners with pilot flame
- Removable oil drawer
- Piezoelectric ignition system
- High performance and low-emission gas burners
- Special design grill to prevent oil dripping
- Height adjustable cooking surface
- Stainless steel high splash guard on the rear and sides of cooking surface
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Gas American Grills



> GSI7010



> GSI7020



> GSI7030

Standard 15/10 mm top thickness



Model	Description	w	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GSI7010	Gas American Grill	5.500	400x730x280	56	420x800x530	63	995
GSI7020	Gas American Grill	11.000	800x730x280	92	820x800x530	103	1.545
GSI7030	Gas American Grill	16.500	1200x730x280	135	1220x800x530	150	2.040

Model	Gas Consumption				Gas Inlet (Inch)
	NG		LPG		
	max	min	max	min	
GSI7010	0.582 m³/h	0.306 m³/h	0.434 kg/h	0.228 kg/h	R 1/2"
GSI7020	1.164 m³/h	0.611 m³/h	0.868 kg/h	0.455 kg/h	R 1/2"
GSI7030	1.746 m³/h	0.917 m³/h	1.301 kg/h	0.683 kg/h	R 1/2"



Cast iron removable grids

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Safety Burners with flame regulator and thermocouple
- Protected pilot flame
- Piezoelectric ignition system
- Removable cooking surface
- Ability to grill without drying with water drawer
- V-shaped special design cooking surface prevents oil dripping on burners
- Height adjustable cooking surface
- Stainless steel high splash guard on the rear and sides of cooking surface
- Removable oil drawer
- High performance and low-emission gas burners
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Gas Bain Maries





> GSB7010



> GSB7020

Standard 15/10 mm top thickness



Model	Description	 w		Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
GSB7010	Gas Bain Maries	2.000	1 x GN1/1	400x730x280 23	420x800x450 30	985
GSB7020	Gas Bain Maries	4.000	2 x GN1/1	800x730x280 39	820x800x450 48	1.650

GN containers and lids included

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GSB7010	0.212 m <sup>3</sup> /h	0.111 m <sup>3</sup> /h	0.158 kg/h	0,083 kg/h	R 1/2
GSB7020	0.423 m <sup>3</sup> /h	0.222 m <sup>3</sup> /h	0.315 kg/h	0.166 kg/h	R 1/2

### General Specifications

- > Stainless steel body
- Monoblock worktop
- Safety component, thermocouple, pilot flame burners
- High performance and low-emission gas burners
- Water drain valve
- Suitable for various kind of gastronorm containers
- 3 x 1/3 GN container supplied as standard
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Electric Bain Maries



> ESB7010



> ESB7020

Standard 15/10 mm top thickness



Model	Description	w		Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
ESB7010	Electric Bain Marie	1.500	1 x GN1/1	400x730x280	21	420x800x450	28	740
ESB7020	Electric Bain Marie	3.000	2 x GN1/1	800x730x280	36	820x800x450	45	1.310

GN containers and lids included

Model	Electric Voltage V	Cable Section mm <sup>2</sup>
ESB7010	220-230 V 1N AC 50 Hz	3x1,5
ESB7020	220-230 V 1N AC 50 Hz	3x1,5

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Thermostatic heat control
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Suitable for use with various kind of gastronorm containers
- 3 x 1/3 GN container supplied as standard
- Water drainage valve
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop

## Gas Fryers





> GFP7010



> GFP7020

Standard 15/10 mm top thickness



Model	Description	 W	 It.	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GFP7010	Gas Fryer, W/Base Cupboard	16.000	10	400x730x850	43	420x800x1100	50	1.450
GFP7020	Gas Fryer, W/Base Cupboard	32.000	10+10	800x730x850	76	820x800x1100	85	2.875

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Gas Consumption				Gas Inlet (inch)
			NG		LPG		
			max	min	max	min	
GFP7010	220-230 V 1N AC 50 Hz	3x1,5	1.693 m <sup>3</sup> /h	0.889 m <sup>3</sup> /h	1.262 kg/h	0.662kg/h	R 3/4"
GFP7020	220-230 V 1N AC 50 Hz	3x1,5	3.387 m <sup>3</sup> /h	1.778 m <sup>3</sup> /h	2.524 kg/h	1.325 kg/h	R 3/4"

### General Specifications

- > Stainless steel exterior panels
- Safety limit thermostat
- Safety component, thermocouple, pilot flame burner and electric ignition systems
- Oil drainage tap
- Basket hanger for oil straining after frying processes
- Up to 190 °C, adjustable temperature control with pilot flame
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Electric Fryers



> EFP7010



> EFP7020

Standard 15/10 mm top thickness



Model	Description	W	lt.	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
EFP7010	Electric Fryer	12.000	13	400x730x280	25	420x800x450	32	1.135
EFP7020	Electric Fryer	24.000	13+13	800x730x280	39	820x800x450	48	2.015

Model	Electric Voltage V	Cable Section mm <sup>2</sup>
EFP7010	380 - 400V 3N AC 50 Hz	5x4
EFP7020	380 - 400V 3N AC 50 Hz	5x6

### General Specifications

- > Stainless steel exterior panmels
- Monoblock worktop
- Safety limit thermostat
- Movable, safety switched heating resistor for easy cleaning of well
- Oil drain tap
- Basket hanger for oil straining after frying processes
- E.G.O. Safety limit thermostat
- Up to 180 °C, adjustable E.G.O. thermostat
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop

## Gas Pasta Cookers





> GMF7010



> GMF7020

Standard 15/10 mm top thickness



Model	Description	 W	 It.	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GMF7010	Gas Pasta Cookers	10.000	13	400x730x850	47	420x800x1100	54	1.880
GMF7020	Gas Pasta Cookers	20.000	13+13	800x730x850	83	820x800x1100	92	3.240

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Gas Consumption				Gas Inlet (inch)
			NG		LPG		
			max	min	max	min	
GMF7010	220-230 V 1N AC 50 Hz	3x1,5	1.058 m <sup>3</sup> /h	0.556 m <sup>3</sup> /h	0.789 kg/h	0.414 kg/h	R 3/4
GMF7020	220-230 V 1N AC 50 Hz	3x1,5	2.117 m <sup>3</sup> /h	1.111 m <sup>3</sup> /h	1.577 kg/h	0.828 kg/h	R 3/4

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Safety component, thermocouple, pilot flame burners
- High performance and low-emission gas burners
- Electric ignition systems
- Water drain valve
- Water overflow pipe
- Suitable for various kind of gastronorm containers
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Electric Pasta Cookers



> EMF7010



> EMF7020

Standard 15/10 mm top thickness



Model	Description	W	lt.	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
EMF7010	Electric Pasta Cooker	7.500	13	400x730x280	23	420x800x580	30	1.475
EMF7020	Electric Pasta Cooker	15.000	13+13	800x730x280	40	820x800x580	49	2.670

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Water Inlet (inch)
EMF7010	380 - 400V 3N AC 50 Hz	5x2,5	R 1/2"
EMF7020	380 - 400V 3N AC 50 Hz	5x4	R 1/2"

### General Specifications

- > Stainless steel body
- Monoblock worktop
- E.G.O. Safety limit thermostat
- E.G.O. 3-level heat switch and thermostatic temperature control
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Water inlet tap
- Electric controlled water filling system
- Water drain valve
- Water overflow pipe
- Usable for countertop or with base cupboard
- Easy to clean through rounded corners worktop






## Electric Chips Scuttle



> EPD7010

Standard 15/10 mm top thickness



Model	Description	 W	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
EPD7010	Electric Chips Scuttle	1.000	400x730x280	18	420x800x580	25	550

Model	Electric Voltage V	Cable Section mm <sup>2</sup>
EPD7010	220-230 V 1N AC 50 Hz	3x1,5

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Porcelain heating element
- Oil straining pan
- Ease of handling for countertop or with open / closed base
- Easy to clean through rounded corners worktop

## Worktop



> NTR7010



> NTR7020



> NTR7010E

Standard 15/10 mm top thickness

Model	Description	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
NTR7010	Worktop	400x730x280	13	420x800x450	19	300
NTR7015	Worktop	600x730x280	17	620x800x450	23	400
NTR7020	Worktop	800x730x280	18	820x800x450	26	435
NTR7010C	Worktop With Drawer	400x730x280	23	420x800x450	29	595
NTR7020C	Worktop With Drawer	800x730x280	32	820x800x450	40	890
NTR7010E	Worktop With Sink	400x730x280	18	420x800x450	24	550



> NTR7010C



> NTR7020C

## General Specifications

- > Stainless steel exterior body
- Monoblock worktop
- Suitable for hygienic and heavy-duty working structure
- Ease of handling for countertop or with open/ closed base

## Base Cupboard w/ Door



> STD7010D



> STD7020D



> STD7030D

Model	Description	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
STD7010D	Base Cupboard w / Door	400x600x570	14	420x630x580	19	310
STD7015D	Base Cupboard w / Door	600x600x570	19	620x630x580	26	400
STD7020D	Base Cupboard w / Door	800x600x570	22	820x630x580	30	450
STD7030D	Base Cupboard w / Door	1200x600x570	30	1220x630x580	41	615
STD7010C	Base Cupboard w/ Drawer	400x600x570	23	420x630x580	28	645
STD7020C	Base Cupboard w/ Drawer	800x600x570	33	820x630x580	40	965
STD7030C	Base Cupboard w/ Drawer	1200x600x570	37	1220x630x580	45	1.350

## Base Cupboard w/Drawer



> STD7010C



> STD7020C



> STD7030C

### Genel Özellikler / General Specifications

- > Stainless steel exterior panels
- Usable with worktops or cooking units
- Optional usage for base cupboards with or without lid
- Double-walled and ergonomic handles for base cupboard
- GN 1/1x100 container capacity

## Open Front Base Cupboard



➤ STD7010



➤ STD7020



➤ STD7030

Model	Description	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
STD7010	Open Front Base Cupboard	400x555x570	11	420x580x580	16	260
STD7015	Open Front Base Cupboard	600x555x570	14	620x580x580	21	310
STD7020	Open Front Base Cupboard	800x555x570	16	820x580x580	24	345
STD7030	Open Front Base Cupboard	1200x555x570	18	1220x580x580	29	460

### General Specifications

- Stainless steel exterior panels
- Usable with worktops or cooking units
- Optional usage for base cupboards with or without lid

## Indirect Boiling Pans



Overpressure safety valve and manometer



> GKT7080



> EKT7080

Standard 15/10 mm top thickness



Model	Description	W	It.	Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
GKT7080	Indirect Gas Boiling Pan 80 lt.	18.000	80	800x730x850 105	820x800x1150 120	4.915
EKT7080	Indirect Electric Boiling Pan 80 lt.	12.000	80	800x730x850 95	820x800x1150 110	4.830

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Gas Consumption				Gas Inlet (inch)	Water Inlet (inch)
			NG		LPG			
			max	min	max	min		
GKT7080	220-230 V 1N AC 50 Hz	3x1,5	1.905 m <sup>3</sup> /h	1.000 m <sup>3</sup> /h	1.420 kg/h	0.745 kg/h	R 1/2"	R 1/2"
EKT7080	380 - 400V 3N AC 50 Hz	5x4	-	-	-	-	-	R 1/2"

### General Specifications

- > Stainless steel exterior panels
- 2" drainage tap
- Double jacketed pan
- Counterweighted hinged lid
- Overpressure safety valve and manometer
- Cold water inlet
- Safety component, thermocouple, pilot flame burner and electric ignition systems for gas model
- Thermostat controlled heat adjustment electric and gas models
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Tilting Bratt Pans



> GDT7050



> EDT7050

Standard 20/10 mm top thickness



Model	Description	W	lit.	Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
GDT7050	Gas Tilting Bratt Pan 50 lt.	12.000	50	800x730x850 120	820x800x1100 135	3.350
EDT7050	Electric, Tilting Bratt Pan 50 lt.	8.000	50	800x730x850 110	820x800x1100 125	3.295

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Gas Consumption				Gas Inlet (Inch)	Water Inlet (inch)
			NG		LPG			
			max	min	max	min		
GDT7050	-	-	1.270 m <sup>3</sup> /h	0.667 m <sup>3</sup> /h	0.946 kg/h	0.497 kg/h	R 1/2"	R 1/2"
EDT7050	380 - 400V 3N AC 50 Hz	5x4	-	-	-	-	-	R 1/2"

### General Specifications



- > Stainless steel exterior panels
- Manuel tilting system
- Counterweighted hinged lid
- Cold water inlet
- 8-level temperature adjustment for gas models with safety component, thermocouple and pilot flame
- Up 300 °C temperature adjustment
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard



## Cooking Equipments 700 Serie



Model	Description	a	b	h	Oven W	Total Power W	m <sup>3</sup>	kg	€
GKO7010	2 Burner Gas Range	400	730	280	-	15.000	0,151	37	745
GKO7020	4 Burner Gas Range	800	730	280	-	30.000	0,295	60	1.310
GKO7030	6 Burner Gas Range	1200	730	280	-	45.000	0,439	88	1.825
GKW7010	1 Burner Gas Wok Range	400	730	280	-	13.500	0,178	34	800
GKW7020	2 Burner Gas Wok Range	800	730	280	-	27.000	0,348	57	1.405
GKW7030	3 Burner Gas Wok Range	1200	730	280	-	40.500	0,517	83	2.075
GKS7010	Gas Show Open Range	400	730	280	-	10.000	0,151	34	720
GKS7020	Gas Show Open Range	800	730	280	-	15.000	0,295	56	1.290
EKO7010K	2 Electric Square Hot Plate Range	400	730	280	-	5.200	0,151	28	770
EKO7020K	4 Electric Square Hot Plate Range	800	730	280	-	10.400	0,295	47	1.310
EKO7030K	6 Electric Square Hot Plate Range	1200	730	280	-	15.600	0,439	72	1.860
EKO7010	2 Electric Round Hot Plate Range	400	730	280	-	5.200	0,151	27	540
EKO7020	4 Electric Round Hot Plate Range	800	730	280	-	10.400	0,295	45	840
EKO7030	6 Electric Round Hot Plate Range	1200	730	280	-	15.600	0,439	69	1.200
EST7010	Electric Solid Top Range	400	730	280	-	6.000	0,151	51	880
EST7020	Electric Solid Top Range	800	730	280	-	12.000	0,295	94	1.510
GST7010	Gas Solid Top Range	400	730	280	-	5.500	0,151	45	900
GST7020	Gas Solid Top Range	800	730	280	-	8.000	0,295	65	1.525
GSF7020	Gas Solid Top On Gas Oven	800	730	850	12.400	20.400	0,722	137	2.705
GKF7020	4 Burner Gas Range W/Gas Oven	800	730	850	12,400	42.400	0,722	132	2.475
GKF7021	4 Burner Gas Range W/Gas Oven	800	730	850	12.400	47.400	0,722	135	2.580
GKF7030	6 Burner Gas Range W/Gas Oven	1200	730	850	12,400	57.400	1,074	150	3.220
GKF7031	6 Burner Gas Range W/Gas Oven	1200	730	850	12.400	64.900	1,074	155	3.370
GKF7030M	6 Burner Gas Range W/Maxi Gas Oven	1200	730	850	17.400	64.400	1,074	170	3.815
GKFE7020	Gas Ranges W/ Electric Oven	800	730	850	5.000	30.000	0,722	129	2.470
GKFE7030	Gas Ranges W/ Electric Oven	1200	730	850	5.000	45.000	1,074	145	3.220
EKF7020	4 Round Electric Hot Plate Range W/ Electric Oven	800	730	850	5.000	15.400	0,722	90	1.755
EKF7030	6 Round Electric Hot Plate Range W/ Electric Oven	1200	730	850	5.000	20.600	1,074	121	2.520
EKF7020K	4 Square Electric Hot Plate Range W/ Electric Oven	800	730	850	5.000	15.400	0,722	92	2.330
EKF7030K	6 Square Electric Hot Plate Range W/ Electric Oven	1200	730	850	5.000	20.600	1,074	124	2.880
GPI7010S	Gas Fry Top-Smooth	400	730	280	-	7.500	0,178	54	940
GPI7020S	Gas Fry Top-Smooth	800	730	280	-	15.000	0,348	91	1.485
GPI7010R	Gas Fry Top-Ribbed	400	730	280	-	7.500	0,178	53	1.020
GPI7020R	Gas Fry Top-Ribbed	800	730	280	-	15.000	0,348	89	1.645
GPI7020SR	Gas Fry Top-Smooth+Ribbed	800	730	280	-	15.000	0,348	90	1.560
CC7010	Optional Chrome Coating for GPI7010.. Models	-	-	-	-	-	-	-	600
CC7020	Optional Chrome Coating for GPI7020.. Models	-	-	-	-	-	-	-	875
EPI7010S	Electric Fry Top- Smooth	400	730	280	-	4.500	0,178	48	905

## Cooking Equipments 700 Serie

Model	Description	a	b	h	Oven W	Total Power W	 m³	 kg	€
EPI7020S	Electric Fry Top- Smooth	800	730	280	-	9.000	0,348	87	1.385
EPI7010R	Electric Fry Top- Ribbed	400	730	280	-	4.500	0,178	47	985
EPI7020R	Electric Fry Top- Ribbed	800	730	280	-	9.000	0,348	85	1.550
EPI7020SR	Electric Fry Top- Smooth+Ribbed	800	730	280	-	9.000	0,348	86	1.465
CC7010	Optional Chrome Coating for EPI7010.. Models	-	-	-	-	-	-	-	600
CC7020	Optional Chrome Coating for EPI7020.. Models	-	-	-	-	-	-	-	875
GLI7010	Gas Lavastone Grill	400	730	280	-	5.500	0,178	61	970
GLI7020	Gas Lavastone Grill	800	730	280	-	11.000	0,348	100	1.490
GLI7030	Gas Lavastone Grill	1200	730	280	-	16.500	0,517	145	1.990
GSI7010	Gas American Grill	400	730	280	-	5.500	0,178	63	995
GSI7020	Gas American Grill	800	730	280	-	11.000	0,348	103	1.545
GSI7030	Gas American Grill	1200	730	280	-	16.500	0,517	150	2.040
GSB7010	Gas Bain Maries	400	730	280	-	2.000	0,151	30	985
GSB7020	Gas Bain Maries	800	730	280	-	4.000	0,295	48	1.650
ESB7010	Electric Bain Marie	400	730	280	-	1.500	0,151	28	740
ESB7020	Electric Bain Marie	800	730	280	-	3.000	0,295	45	1.310
GFP7010	Gas Fryer, W/Base Cupboard	400	730	850	-	16.000	0,370	50	1.450
GFP7020	Gas Fryer, W/Base Cupboard	800	730	850	-	32.000	0,722	85	2.875
EFP7010	Electric Fryer	400	730	280	-	12.000	0,151	32	1.135
EFP7020	Electric Fryer	800	730	280	-	24.000	0,295	48	2.015
GMP7010	Gas Pasta Cookers	400	730	850	-	10.000	0,369	54	1.880
GMP7020	Gas Pasta Cookers	800	730	850	-	20.000	0,721	92	3.240
EMF7010	Electric Pasta Cookers	400	730	280	-	7.500	0,195	30	1.475
EMF7020	Electric Pasta Cookers	800	730	280	-	15.000	0,380	49	2.670
EPD7010	Electric Chips Scuttle	400	730	280	-	1.000	0,195	25	550
NTR7010	Worktop	400	730	280	-	-	0,151	19	300
NTR7015	Worktop	600	730	280	-	-	0,223	23	400
NTR7020	Worktop	800	730	280	-	-	0,295	26	435
NTR7010C	Worktop With Drawer	400	730	280	-	-	0,151	29	595
NTR7020C	Worktop With Drawer	800	730	280	-	-	0,295	40	890
NTR7010E	Worktop With Sink	400	730	280	-	-	0,151	24	550
STD7010D	Base Cupboard w / Door	400	600	570	-	-	0,153	19	310
STD7015D	Base Cupboard w / Door	600	600	570	-	-	0,227	26	400
STD7020D	Base Cupboard w / Door	800	600	570	-	-	0,300	30	450
STD7030D	Base Cupboard w / Door	1200	600	570	-	-	0,446	41	615
STD7010C	Base Cupboard w/ Drawer	400	600	570	-	-	0,153	28	645
STD7020C	Base Cupboard w/ Drawer	800	600	570	-	-	0,300	40	965
STD7030C	Base Cupboard w/ Drawer	1200	600	570	-	-	0,446	45	1.350
STD7010	Open Front Base Cupboard	400	555	570	-	-	0,141	16	260
STD7015	Open Front Base Cupboard	600	555	570	-	-	0,209	21	310
STD7020	Open Front Base Cupboard	800	555	570	-	-	0,276	24	345
STD7030	Open Front Base Cupboard	1200	555	570	-	-	0,410	29	460



## Cooking Equipments 700 Serie

Model	Description	a	b	h	Oven W	Total Power W	 m³	 kg	€
GKT7080	Indirect Gas Boiling Pan 80 lt.	800	730	850	-	18.000	0,754	120	4.915
EKT7080	Indirect Electric Boiling Pan 80 lt.	800	730	850	-	12.000	0,754	110	4.830
GDT7050	Gas Tilting Bratt Pan 50 lt.	800	730	850	-	12.000	0,722	135	3.350
EDT7050	Electric, Tilting Bratt Pan 50 lt.	800	730	850	-	8.000	0,722	125	3.295

Model	Product Name	Use With	€
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## > Accessories for Ranges

GW21	Gastronorm Wire Grid GN 2/1	GKF... Models	41
GKA15107	Smooth Plate for 2 Burner Cookers	GKO..., GKF... Models	324
GKA15157	Ribbed Plate for 2 Burner Cookers	GKO..., GKF... Models	373



## > Accessories for Grills

PGA1079	Spatula for Smooth Plate Grill	GPI..., EPI... Models	31
PGA1179	Spatula for Ribbed Plate Grill	GPI..., EPI... Models	36
LGA1179	Spatula for Lavastone Grill	GLI... Models	36



## > Accessories for Boiling Pans

KTC80	Cooking Basket for Serie 700 Boiling Pans	EKT..., GKT... Models	648
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## > General Accessories

ACSTR09	Trays Supports For Base Cupboards	Serie 700	276
ACSW079	Set of Wheels For Base Cupboards	Serie 700 and 900	157
ACSS07	Pair of side finishing panels for island cooking blocks	Serie 700	562
ACSB24007	S/S Plinth- 240 cm	Serie 700	648
ACSB28007	S/S Plinth- 280 cm	Serie 700	767
ACSB32007	S/S Plinth- 320 cm	Serie 700	843
ACSB36007	S/S Plinth- 360 cm	Serie 700	995
ACSB40007	S/S Plinth- 400 cm	Serie 700	1.135
ACSC240079	Double front cantilever line- 240 cm	Serie 700	3.240
ACSC280079	Double front cantilever line- 280 cm	Serie 700	4.050
ACSC320079	Double front cantilever line- 320 cm	Serie 700	4.320
ACSC360079	Double front cantilever line- 360 cm	Serie 700	5.130
ACSC400079	Double front cantilever line- 400 cm	Serie 700	5.400





# Serie 900



## Open Gas Ranges



> GKO9010




> GKO9020



> GKO9030

Standard 15/10 mm top thickness



Model	Description	 w	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GKO9010	2 Burner Gas Range	20.000	400x900x280	35	420x960x450	43	910
GKO9020	4 Burner Gas Range	40.000	800x900x280	66	820x960x450	76	1.790
GKO9030	6 Burner Gas Range	60.000	1200x900x280	93	1220x960x450	109	2.595

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GKO9010	2.117 m <sup>3</sup> /h	1.111 m <sup>3</sup> /h	1.577 kg/h	0.828 kg/h	R 1/2"
GKO9020	4.233 m <sup>3</sup> /h	2.222 m <sup>3</sup> /h	3.155 kg/h	1.656 kg/h	R 1/2"
GKO9030	6.350 m <sup>3</sup> /h	3.334 m <sup>3</sup> /h	4.732 kg/h	2.484 kg/h	R 1/2"

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Gas safety component and thermocouple
- Pilot flame burners
- Cast iron removable top pan grids
- Double crown brass burners
- High performance and low-emission gas burners
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Gas Wok Ranges



> GKW9010



> GKW9020

Standard 15/10 mm top thickness



Model	Description	w	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GKW9010	1 Gas Wok Range	13.500	400x900x280	39	420x960x530	47	1.020
GKW9020	2 Gas Wok Range	27.000	800x900x280	68	820x960x530	78	1.730
GKW9030	3 Gas Wok Range	40.500	1200x900x280	96	1220x960x530	112	2.460

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GKW9010	1.429 m³/h	0.750 m³/h	1.065 kg/h	0.559 kg/h	R 3/4"
GKW9020	2.857 m³/h	1.500 m³/h	2.129 kg/h	1.118 kg/h	R 3/4"
GKW9030	4.286 m³/h	2.250 m³/h	3.194 kg/h	1.667 kg/h	R 3/4"

## General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Gas safety component, thermocouple, pilot flame burners
- Cast iron removable Ø 31 cm top pan grid
- High performance and low-emission gas burners
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Gas Show Open Ranges



> GKS9010



> GKS9020

Standard 15/10 mm top thickness



Model	Description	w	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GKS9010	Gas Show Open Range	10.000	400x900x280	32	420x960x450	40	900
GKS9020	Gas Show Open Range	32.000	800x900x280	60	820x960x450	70	1.730

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GKS9010	1.058 m³/h	0.556 m³/h	0.789 kg/h	0.414 kg/h	R 1/2
GKS9020	1.588 m³/h	0.833 m³/h	1.183 kg/h	0.621 kg/h	R 1/2

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Gas safety component and thermocouple
- Pilot flame burners
- Cast iron removable top pan grids
- High performance and low-emission gas burners
- Usable for countertop or with base cupboard
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Electric Square Hot Plate Range



➤ EKO9010K





➤ EKO9020K



➤ EKO9030K

Standard 15/10 mm top thickness



Model	Description	 W	Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€			
	EKO9010K	2 Electric Square Hot Plate Range	8.000	400x900x280	32	420x960x450	40	1.035
	EKO9020K	4 Electric Square Hot Plate Range	16.000	800x900x280	60	820x960x450	70	1.670
	EKO9030K	6 Electric Square Hot Plate Range	24.000	1200x900x280	90	1220x960x450	106	2.530

Model	Electric Voltage V	Cable Section mm <sup>2</sup>
EKO9010K	380 - 400V 3N AC 50 Hz	5x2,5
EKO9020K	380 - 400V 3N AC 50 Hz	5x4
EKO9030K	380 - 400V 3N AC 50 Hz	5x6

### General Specifications

- Stainless steel exterior panels
- Monoblock worktop
- 30x30 cm square hot plates with 6-level heat switch
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop



## Electric Solid Top Ranges




> EST9010



> EST9020

Standard 15/10 mm top thickness



Model	Description	 W	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
EST9010	Electric Solid Top Range	8.000	400x900x280	60	420x960x450	68	1.195
EST9020	Electric Solid Top Range	16.000	800x900x280	110	820x960x450	120	2.025

Model	Electric Voltage V	Cable Section mm <sup>2</sup>
EST9010	380-400 VAC 3N 50 HZ	5x2.5
EST9020	380-400 VAC 3N 50 HZ	5x4

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Separate cooking zones that can be controlled independently
- Up 300 °C thermostatic heat control
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Flat and wide cooking surface
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop
- Precise temperature control that responds to different cooking needs
- Electric heaters under steel baking table
- Easy pan sliding thanks to the flat cooking surface

## Gas Solid Top Ranges



> GST9010



> GST9020

Standard 15/10 mm top thickness



Model	Description	w	Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
GST9010	Gas Solid Top Range	7.500	400x900x280 55	420x960x450 65	1.235
GST9020	Gas Solid Top Range	11.000	800x900x280 71	820x960x450 81	2.055

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GST9010	0.794 m³/h	0.417 m³/h	0.592 kg/h	0.311 kg/h	R 1/2
GST9020	1.164 m³/h	0.611 m³/h	0.868 kg/h	0.455 kg/h	R 1/2

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Gas safety component and thermocouple
- Pilot flame burners
- High performance and low-emission gas burners
- Easy to clean durable cast iron cooking surface
- Large cooking surface with differentiated heating zones
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard


## Gas Solid Top On Gas Oven



➤ GSF9020

Standard 15/10 mm top thickness



Model	Description	 w	Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€	
GSF9020	Gazlı Kapalı Ocaklı Kuzine Gas Solid Top On Gas Oven	23.400	800x900x850	139	820x960x1100 156	3.150

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GSF9020	2.476 m <sup>3</sup> /h	1.300 m <sup>3</sup> /h	1.845 kg/h	0.965 kg/h	R 1/2

### General Specifications

- Stainless steel exterior panels
- Monoblock worktop
- Gas safety component and thermocouple
- Pilot flame burners
- Up to 300 °C adjustable oven temperature with 8-level, pilot flame temperature control
- Oven chamber with 2-level of runners to accommodate 2/1 GN
- Cast iron oven bottom plate
- High performance and low-emission gas burners
- Large cooking surface with differentiated heating zones
- Easy to clean durable cast iron cooking surface
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Gas Ranges W / Gas Oven



> GKF9020



> GKF9030



> GKF9030M

Standard 15/10 mm top thickness



Model	Description	W	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GKF9020	4 Burner Gas Range W/Gas Oven	52.400	800x900x850	133	820x960x1100	150	2.870
GKF9021	4 Burner Gas Range W/Gas Oven	47.400	800x900x850	131	820x960x1100	148	2.870
GKF9030	6 Burner Gas Range W/Gas Oven	72.400	1200x900x850	160	1220x960x1100	182	3.905
GKF9031	6 Burner Gas Range W/Gas Oven	64.900	1200x900x850	157	1220x960x1100	179	3.905
GKF9030M	6 Burner Gas Range W/Maxi Gas Oven	79.400	1200x900x850	165	1220x960x1100	187	4.385

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GKF9020	5.546 m³/h	2.911 m³/h	4.133 kg/h	2.170 kg/h	R 1/2"
GKF9021	5.016 m³/h	2.634 m³/h	3.738 kg/h	1.963 kg/h	R 1/2"
GKF9030	7.662 m³/h	4.023 m³/h	5.710 kg/h	2.998 kg/h	R 1/2"
GKF9031	6.869 m³/h	3.606 m³/h	5.118 kg/h	2.687 kg/h	R 1/2"
GKF9030M	8.403 m³/h	4.412 m³/h	6.262 kg/h	3.288 kg/h	R 1/2"

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Gas safety component and thermocouple
- Pilot flame burners
- Up to 300 °C adjustable oven temperature with 8-level, pilot flame temperature control
- Oven chamber with 2-level of runners to accommodate 2/1 GN
- Cast iron removable top pan grids
- Cast iron oven bottom plate
- Double crown brass burners
- High performance and low-emission gas burners
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Gas Ranges W / Electric Oven





> GKFE9020



> GKFE9030

Standard 15/10 mm top thickness



Model	Description	 w	 w	Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
GKFE9020	Gas Ranges W / Electric Oven	40.000	5.000	800x900x850 129	820x960x1100 146	2.870
GKFE9030	Gas Ranges W / Electric Oven	60.000	5.000	1200x900x850 155	1220x960x1100 177	3.905

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Gas Consumption				Gas Inlet (Inch)
			NG		LPG		
			max	min	max	min	
GKFE9020	220-230 V 1N AC 50 Hz	3x4	4.233 m <sup>3</sup> /h	2.222 m <sup>3</sup> /h	3.155 kg/h	1.656 kg/h	R 1/2
GKFE9030	220-230 V 1N AC 50 HZ	3X4	6.350 m <sup>3</sup> /h	3.334 m <sup>3</sup> /h	4.732 kg/h	2.484 kg/h	R 1/2

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Gas safety component and thermocouple
- Pilot flame burners
- Individually adjustable lower and upper oven temperature control up to 300 °C
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Oven chamber with 2-level of runners to accommodate 2/1 GN
- Cast iron removable top pan grids
- Cast iron oven bottom plate
- High performance and low-emission gas burners
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Electric Ranges W / Electric Oven




➤ EKF9020K



➤ EKF9030K

Standard 15/10 mm top thickness



Model	Description	 W	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
EKF9020K	4 Square Electric Hot Plate Range W / Electric Oven	21.000	800x900x850	112	820x960x1050	129	2.930
EKF9030K	6 Square Electric Hot Plate Range W / Electric Oven	29.000	1200x900x850	140	1220x960x1050	162	3.965

Model	Electric Voltage V	Cable Section mm <sup>2</sup>
EKF9020K	380 - 400V 3N AC 50 Hz	5x6
EKF9030K	380 - 400V 3N AC 50 Hz	5x6

### General Specifications

- Stainless steel exterior panels
- Monoblock worktop
- 30x30 cm square hot plates with 6-level heat switch
- Oven chamber with 2-level of runners to accommodate 2/1 GN
- Individually heat control up to 300 ° C for upper and lower of oven temperature
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Easy to clean through rounded corners worktop

## Gas Fry Tops



> GPI9010S



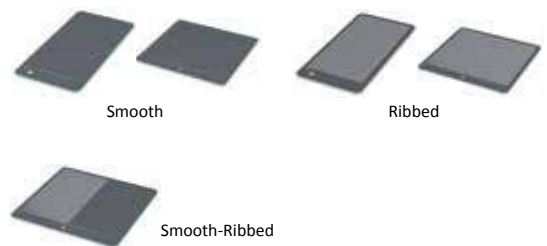
> GPI9020SR

Standard 15/10 mm top thickness



Model	Description	w	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GPI9010S	Gas Fry Top - Smooth	9.500	400x900x280	63	420x960x530	71	1.145
GPI9020S	Gas Fry Top - Smooth	19.000	800x900x280	107	820x960x530	117	1.760
GPI9010R	Gas Fry Top - Ribbed	9.500	400x900x280	62	420x960x530	70	1.230
GPI9020R	Gas Fry Top - Ribbed	19.000	800x900x280	105	820x960x530	115	1.930
GPI9020SR	Gas Fry Top - Smooth+Ribbed	19.000	800x900x280	106	820x960x530	116	1.850
CC9010	Optional Chrome Coating for GPI9010... Models	-	-	-	-	-	700
CC9020	Optional Chrome Coating for GPI9020... Models	-	-	-	-	-	1.000

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GPI9010..	1.005 m³/h	0.528 m³/h	0.749 kg/h	0.393 kg/h	R 1/2"
GPI9020..	2.011 m³/h	1.056 m³/h	1.498 kg/h	0.787 kg/h	R 1/2"



### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Burners with flame regulator and thermocouple
- Protected pilot flame
- Piezoelectric ignition system
- Removable cooking surface
- Stainless steel high splash guard on the rear and sides of cooking surface
- Removable oil drawer
- High performance and low-emission gas burners
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Electric Fry Tops



> EPI9010R



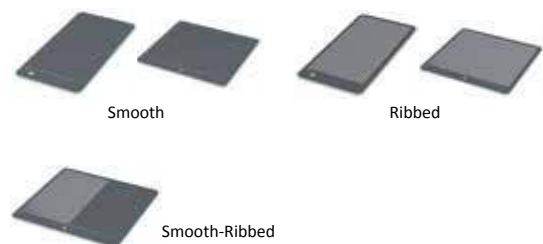
> EPI9020SR

Standard 15/10 mm top thickness



Model	Description	W	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
EPI9010S	Electric Fry Top - Smooth	7.500	400x900x280	57	420x960x530	65	1.080
EPI9020S	Electric Fry Top - Smooth	15.000	800x900x280	103	820x960x530	113	1.680
EPI9010R	Electric Fry Top - Ribbed	7.500	400x900x280	56	420x960x530	64	1.160
EPI9020R	Electric Fry Top - Ribbed	15.000	800x900x280	101	820x960x530	111	1.850
EPI9020SR	Electric Fry Top - Smooth+Ribbed	15.000	800x900x280	102	820x960x530	112	1.770
CC9010	Optional Chrome Coating for EPI9010... Models	-	-	-	-	-	700
CC9020	Optional Chrome Coating for EPI9020... Models	-	-	-	-	-	1.000

Model	Electric Voltage V	Cable Section mm <sup>2</sup>
EPI9010..	380 - 400V 3N AC 50 Hz	5x2,5
EPI9020..	380 - 400V 3N AC 50 Hz	5x4



## General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Up 300 °C thermostatic heat control
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Removable cooking surface
- Stainless steel high splash guard on the rear and sides of cooking surface
- Removable oil drawer
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop



## Gas Lavastone Grills



> GLI9010




> GLI9020



> GLI9030

Standard 15/10 mm top thickness



Model	Description	 w	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GLI9010	Gas Lavastone Grill	9.500	400x900x280	64	420x960x530	72	1.070
GLI9020	Gas Lavastone Grill	19.000	800x900x280	118	820x960x530	128	1.665
GLI9030	Gas Lavastone Grill	28.500	1200x900x280	160	1220x960x530	176	2.280

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GLI9010	1.005 m³/h	0.528 m³/h	0.749 kg/h	0.393kg/h	R 1/2"
GLI9020	2.011 m³/h	1.056 m³/h	1.498 kg/h	0.787 kg/h	R 1/2"
GLI9030	3.016 m³/h	1.584 m³/h	2.245 kg/h	1.180 kg/h	R 1/2"



Cast iron removable grids

### General Specifications

- > Stainless steel body
- Gas safety component and thermocouple
- Pilot flame removable burners
- Removable oil drawer
- Piezoelectric ignition system
- High performance and low-emission gas burners
- Special design grill to prevent oil dripping
- Adjustable cooking surface height
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Gas American Grills



> GSI9010



> GSI9020



> GSI9030

Standard 15/10 mm top thickness



Model	Description	w	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GSI9010	Gas American Grill	9.500	400x900x280	66	420x960x530	74	1.135
GSI9020	Gas American Grill	19.000	800x900x280	122	820x960x530	132	1.730
GSI9030	Gas American Grill	28.500	1200x900x280	164	1220x960x530	180	2.345

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GSI9010	1.005 m <sup>3</sup> /h	0.528 m <sup>3</sup> /h	0.749 kg/h	0.393kg/h	R 1/2"
GSI9020	2.011 m <sup>3</sup> /h	1.056 m <sup>3</sup> /h	1.498 kg/h	0.787 kg/h	R 1/2"
GSI9030	3.016 m <sup>3</sup> /h	1.584 m <sup>3</sup> /h	2.248 kg/h	1.180 kg/h	R 1/2"



Cast iron removable grids

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Burners with flame regulator and thermocouple
- Protected pilot flame
- Piezoelectric ignition system
- Removable cooking surface
- Ability to grill without drying with the water drawer
- V-shaped special design cooking surface prevents oil dripping on burners
- Height adjustable cooking surface
- Stainless steel high splash guard on the rear and sides of cooking surface
- Removable oil drawer
- High performance and low-emission gas burners
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Gas Bain Maries





> GSB9010



> GSB9020

Standard 15/10 mm top thickness



Model	Description	 w		Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
GSB9010	Gas Bain Maries	2.000	1 x GN1/1	400x900x280 22	420x960x450 35	965
GSB9020	Gas Bain Maries	4.000	2 x GN1/1	800x900x280 45	820x960x450 55	1.850

GN containers and lids included

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GSB9010	0.212 m <sup>3</sup> /h	0.111 m <sup>3</sup> /h	0.158 kg/h	0,083 kg/h	R 1/2
GSB9020	0.423 m <sup>3</sup> /h	0.222 m <sup>3</sup> /h	0.315 kg/h	0.166 kg/h	R 1/2

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Gas safety component, thermocouple, pilot flame burners
- High performance and low-emission gas burners
- Water drain valve
- Suitable for various kind of gastronorm containers
- Usable for countertop or with base cupboard
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Electric Bain Maries



> ESB9010



> ESB9020

Standard 15/10 mm top thickness



Model	Description	W		Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
ESB9010	Electric Bain Marie	1.500	1 x GN1/1	400x900x280	20	420x960x450	28	865
ESB9020	Electric Bain Marie	3.000	2 x GN1/1	800x900x280	42	820x960x450	52	1.590

GN containers and lids included

Model	Electric Voltage V	Cable Section mm <sup>2</sup>
ESB9010	220-230 V 1N AC 50 Hz	3x1,5
ESB9020	220-230 V 1N AC 50 Hz	3x1,5

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Thermostatic heat control
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Suitable for use with various kind of gastronorm containers
- 3 x 1/3 GN container supplied as standard
- Water drainage valve
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop

## Gas Fryers



> GFP9010



> GFP9020

Standard 15/10 mm top thickness



Model	Description	W	It.	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GFP9010	Gas Fryer, W/Base Cupboard	21.000	25	400x900x850	54	420x960x1100	62	1.760
GFP9020	Gas Fryer, W/Base Cupboard	42.000	25+25	800x900x850	102	820x960x1100	112	3.090

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Gas Consumption				Gas Inlet (inch)
			NG		LPG		
			max	min	max	min	
GFP9010	220-230 V 1N AC 50 Hz	3x1,5	2.222 m <sup>3</sup> /h	1.167 m <sup>3</sup> /h	1.656 kg/h	0.870 kg/h	R 3/4"
GFP9020	220-230 V 1N AC 50 Hz	3x1,5	4.445 m <sup>3</sup> /h	2.334 m <sup>3</sup> /h	3.312 kg/h	1.739 kg/h	R 3/4"

### General Specifications

- > Stainless steel exterior panels
- Safety limit thermostat
- Gas safety component, thermocouple, pilot flame burner and electric ignition systems
- Oil drainage tap
- Basket hanger for oil straining after frying processes
- Up to 190 °C, adjustable temperature control with pilot flame
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Electric Fryers



> EFP9010



> EFP9020

Standard 15/10 mm top thickness



Model	Description	W	It.	Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
EFP9010	Electric Fryer, W/Base Cupboard	19.500	25	400x900x850 47	420x960x1100 55	1.670
EFP9020	Electric Fryer, W/Base Cupboard	39.000	25+25	800x900x850 85	820x960x1100 95	2.840

Model	Electric Voltage V	Cable Section mm <sup>2</sup>
EFP9010	380 - 400V 3N AC 50 Hz	5x4
EFP9020	380 - 400V 3N AC 50 Hz	5x10

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Safety limit thermostat
- Movable, safety switched heating resistor for easy cleaning of well
- Oil drainage tap
- Basket hanger for oil straining after frying processes
- E.G.O. safety limit thermostat
- Up to 180 °C, adjustable E.G.O. thermostat
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Easy to clean through rounded corners worktop

## Gas Pasta Cookers





> GMF9010



> GMF9020

Standard 15/10 mm top thickness



Model	Description	 W	 It.	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GMF9010	Gas Pasta Cookers	15.000	25	400x900x850	58	420x960x1150	66	2.270
GMF9020	Gas Pasta Cookers	30.000	25+25	800x900x850	110	820x960x1150	120	3.995

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Gas Consumption				Gas Inlet (inch)
			NG		LPG		
			max	min	max	min	
GMF9010	220-230 V 1N AC 50 Hz	3x1,5	1.588 m <sup>3</sup> /h	0.833 m <sup>3</sup> /h	1.183 kg/h	0.621 kg/h	R 3/4
GMF9020	220-230 V 1N AC 50 Hz	3x1,5	3.175 m <sup>3</sup> /h	1.667 m <sup>3</sup> /h	2.366 kg/h	1.242 kg/h	R 3/4

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Gas safety component, thermocouple, pilot flame burners
- High performance and low-emission gas burners
- Electric ignition systems
- Water drain valve
- Water overflow pipe
- Suitable for various kind of gastronorm containers
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Electric Pasta Cookers



> EMF9010



> EMF9020

Standard 15/10 mm top thickness



Model	Description	W	It.	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
EMF9010	Electric Pasta Cooker, W/Base Cupboard	10.500	25	400x900x850	42	420x960x1150	50	2.050
EMF9020	Electric Pasta Cooker, W/Base Cupboard	21.000	25+25	800x900x850	75	820x960x1150	90	3.685

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Water Inlet (inch)
EMF9010	380 - 400V 3N AC 50 Hz	5x4	R 1/2"
EMF9020	380 - 400V 3N AC 50 Hz	5x6	R 1/2"

### General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- E.G.O Safety limit thermostat
- E.G.O 3-level heat switch and thermostatic control
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Water inlet tap
- Electric controlled water filling system
- Water drain valve
- Water overflow pipe
- Easy to clean through rounded corners worktop






# Electric Chips Scuttle



> EPD9010

Standard 15/10 mm top thickness 

Model	Description	 W	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
EPD9010	Chips Scuttle	1.000	400x900x280	25	420x960x580	33	645

Model	Electric Voltage V	Cable Section mm <sup>2</sup>
EPD9010	220-230 V 1N AC 50 Hz	3x1,5

## General Specifications

- > Stainless steel exterior panels
- Monoblock worktop
- Porcelain heating element
- Oil straining pan
- Ease of handling for countertop or with open/ closed base
- Easy to clean through rounded corners worktop

## Worktop



> NTR9010



> NTR9020

Standard 15/10 mm top thickness

Model	Description	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
NTR9010	Worktop	400x900x280	18	420x960x450	26	380
NTR9015	Worktop	600x900x280	23	620x960x450	32	535
NTR9020	Worktop	800x900x280	27	820x960x450	37	635
NTR9010C	Worktop With Drawer	400x900x280	28	420x960x450	36	795
NTR9020C	Worktop With Drawer	800x900x280	39	820x960x450	49	1.110
NTR9010E	Worktop With Sink	400x900x280	23	420x960x450	31	715



> NTR9010C



> NTR9020C



> NTR9010E

## General Specifications

- > Stainless steel exterior body
- Monoblock worktop
- Suitable for hygienic and heavy-duty working structure
- Ease of handling for countertop or with open/ closed base

## Base Cupboard W / Door



> STD9010D



> STD9020D



> STD9030D

Model	Description	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
STD9010D	Base Cupboard w / Door	400x770x570	18	420x800x580	23	355
STD9015D	Base Cupboard w / Door	600x770x570	22	620x800x580	29	450
STD9020D	Base Cupboard w / Door	800x770x570	25	820x800x580	33	500
STD9030D	Base Cupboard w / Door	1200x770x570	35	1220x800x580	46	805
STD9010C	Base Cupboard w/ Drawer	400x770x570	30	420x800x580	35	740
STD9020C	Base Cupboard w/ Drawer	800x770x570	39	820x800x580	46	1.075
STD9030C	Base Cupboard w/ Drawer	1200x770x570	44	1220x800x580	52	1.670

## Base Cupboard w / Drawer



> STD9010C



> STD9020C



> STD9030C

### General Specifications

- > Stainless steel exterior panels
- Usable with worktops or cooking units
- Optional usage for base cupboards with or without lid
- Double-walled and ergonomic handles for base cupboard
- GN 1/1x100 container capacity

## Open Front Base Cupboard



> STD9010



> STD9020



> STD9030

Model	Description	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
STD9010	Open Front Base Cupboard	400x725x570	15	420x750x580	20	305
STD9015	Open Front Base Cupboard	600x725x570	17	620x750x580	24	370
STD9020	Open Front Base Cupboard	800x725x570	19	820x750x580	27	385
STD9030	Open Front Base Cupboard	1200x725x570	23	1220x750x580	34	650

### General Specifications

- > Stainless steel exterior panels
- Usable with worktops or cooking units
- Optional usage for base cupboards with or without lid

## Indirect Gas Boiling Pans



> GKT90100



> GKT90150

Standard 15/10 mm top thickness



Model	Description	W	Lt.	Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
GKT90100	Indirect Gas Boiling Pan 100 lt.	24.000	100	800x900x850 130	820x960x1200 150	5.365
GKT90150	Indirect Gas Boiling Pan 150 lt.	24.000	150	800x900x850 142	820x960x1200 162	5.565

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Gas Consumption				Gas Inlet (inch)	Water Inlet (inch)
			NG		LPG			
			max	min	max	min		
GKT90100	220-230 V 1N AC 50 Hz	3x1,5	2.540 m <sup>3</sup> /h	1.334 m <sup>3</sup> /h	1.893 kg/h	0.994 kg/h	R 1/2"	R 1/2"
GKT90150	220-230 V 1N AC 50 Hz	3x1,5	2.540 m <sup>3</sup> /h	1.334 m <sup>3</sup> /h	1.893 kg/h	0.994 kg/h	R 1/2"	R 1/2"



### General Specifications

Pressure safety valve and manometer

- > Stainless steel exterior panels
- 2" drainage tap
- Double jacketed pan
- Counterweighted hinged lid
- Overpressure safety valve and manometer
- Cold water inlet
- Safety component, thermocouple, pilot flame burner and electric ignition systems
- Thermostat controlled heat adjustment
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Direct Gas Boiling Pans



> GKTD90150

Standard 15/10 mm top thickness



Model	Description	W	Lt.	Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
GKTD90150	Gazlı Kaynatma Tenceresi (Direkt) 150 lt. Gas Boiling Pan (Direct) 150 lt.	18.000	150	800x900x850 92	820x960x1150 112	4.430

Model	Gas Consumption				Gas Inlet (inch)	Water Inlet (inch)
	NG		LPG			
	max	min	max	min		
GKTD90150	1.905 m <sup>3</sup> /h	1.000 m <sup>3</sup> /h	1.420 kg/h	0.745 kg/h	R 1/2"	R 1/2"

### General Specifications

- > Stainless steel exterior panels
- 2" drainage tap
- Single jacket pan
- Counterweighted hinged lid
- Cold water inlet
- Safety component, thermocouple, pilot flame burner
- Manuel and piezo electric ignition
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Indirect Electric Boiling Pans



> EKT90100



> EKT90150

Standard 15/10 mm top thickness



Model	Description	W	Lt.	Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
EKT90100	Indirect Electric Boiling Pan 100 lt.	18.000	100	800x900x850 130	820x960x1150 150	5.200
EKT90150	Indirect Electric Boiling Pan 150 lt.	18.000	150	800x900x850 140	820x960x1150 160	5.390

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Water Inlet (inch)
EKT90100	380 - 400V 3N AC 50 Hz	5x4	R 1/2"
EKT90150	380 - 400V 3N AC 50 Hz	5x4	R 1/2"

### General Specifications

- > Stainless steel exterior panels
- 2" drainage tap
- Double jacketed pan
- Counterweighted hinged lid
- Overpressure safety valve and manometer
- Cold water inlet
- Thermostat controlled heat adjustment
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Easy to clean through rounded corners worktop

## Automatic Tilting, Gas Bratt Pan



> GDT9080M



> GDT90120M

Standard 20/10 mm top thickness



Model	Description	w	w	lt.	Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
GDT9080M	Automatic Tilting, Gas Bratt Pan 80 lt.	20.000	40	80	800x900x850 150	820x960x1050 170	4.835
GDT90120M	Automatic Tilting, Gas Bratt Pan 120 lt.	28.000	40	120	1200x900x850 208	1220x960x1050 233	7.535

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Gas Consumption				Gas Inlet (inch)	Water Inlet (inch)
			NG		LPG			
			max	min	max	min		
GDT9080M	220-230 V 1N AC 50 Hz	3x1,5	2.117 m <sup>3</sup> /h	1.111 m <sup>3</sup> /h	1.577 kg/h	0.828 kg/h	R 1/2"	R 1/2"
GDT90120M	220-230 V 1N AC 50 Hz	3x1,5	2.963 m <sup>3</sup> /h	1.556 m <sup>3</sup> /h	2.208 kg/h	1.159 kg/h	R 1/2"	R 1/2"

### General Specifications

- > Stainless steel exterior panels
- Manuel and automatic tilting system
- Counterweighted hinged lid
- Cold water inlet
- 8-level heat adjustment with safety component, thermocouple and pilot flame
- Up 300 °C heat adjustment
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard



## Gas Tilting Bratt Pans



> GDT9080



> GDT90120

Standard 20/10 mm top thickness



Model	Description	w	it.	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GDT9080	Gas Tilting Bratt Pan 80 Lt.	20.000	80	800x900x850	142	820x960x1050	162	3.765
GDT90120	Gas Tilting Bratt Pan 120 Lt.	28.000	120	1200x900x850	200	1220x960x1050	225	5.160

Model	Gas Consumption				Gas Inlet (inch)	Water Inlet (inch)
	NG		LPG			
	max	min	max	min		
GDT9080	2.117 m³/h	1.111 m³/h	1.577 kg/h	0.828 kg/h	R 1/2"	R 1/2"
GDT90120	2.963 m³/h	1.556 m³/h	2.208 kg/h	1.159 kg/h	R 1/2"	R 1/2"

### General Specifications

- > Stainless steel exterior panels
- Manuel tilting system
- Counterweighted hinged lid
- Cold water inlet
- 8-level heat adjustment with safety component, thermocouple and pilot flame
- Up 300 °C heat adjustment
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Automatic Tilting, Electric Bratt Pan



> EDT9080M



> EDT90120M

Standard 20/10 mm top thickness



Model	Description	W	lt.	Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
EDT9080M	Automatic Tilting, Electric Bratt Pan 80 lt.	12.100	80	800x900x850 140	820x960x1050 160	4.725
EDT90120M	Automatic Tilting, Electric Bratt Pan 120 lt.	18.100	120	1200x900x850 190	1220x960x1050 215	7.425
EDT90150M	Automatic Tilting, Electric Bratt Pan 150 lt.	18.100	150	1200x900x850 195	1220x960x1050 220	7.965

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Water Inlet (inch)
EDT9080M	380 - 400V 3N AC 50 Hz	5x4	R 1/2"
EDT90120M	380 - 400V 3N AC 50 Hz	5x4	R 1/2"
EDT90150M	380 - 400V 3N AC 50 Hz	5x4	R 1/2"

### General Specifications

- > Stainless steel exterior panels
- Manuel and automatic tilting system
- Counterweighted hinged lid
- Hot - cold water inlet
- Up 300 °C heat adjustment
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Easy to clean through rounded corners worktop

## Electric Tilting Bratt Pans





> EDT90120  
> EDT90150



> EDT9080

Standard 20/10 mm top thickness



Model	Description	 W	 It.	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
EDT9080	Elektrikli Devrilir Tava 80 lt. Electric Tilting Bratt Pan 80 lt.	12.000	80	800x900x850	130	820x960x1050	150	3.565
EDT90120	Elektrikli Devrilir Tava 120 lt. Electric Tilting Bratt Pan 120 lt.	18.000	120	1200x900x850	180	1220x960x1050	205	4.905
EDT90150	Elektrikli Devrilir Tava 150 lt. Electric Tilting Bratt Pan 150 lt.	18.000	150	1200x900x850	185	1220x960x1050	210	5.565

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Water Inlet (inch)
EDT9080	380 - 400V 3N AC 50 Hz	5x4	R 1/2"
EDT90120	380 - 400V 3N AC 50 Hz	5x4	R 1/2"
EDT90150	380 - 400V 3N AC 50 Hz	5x4	R 1/2"

### General Specifications

- > Stainless steel exterior panels
- Manuel tilting system
- Counterweighted hinged lid
- Cold water inlet
- Up 300 °C heat adjustment
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Easy to clean through rounded corners worktop

## Cooking Equipments 900 Serie

Model	Description	a	b	h	Oven W	Total Power W	m <sup>3</sup>	kg	€
GKO9010	2 Open Gas Range	400	900	280	-	20.000	0,181	43	910
GKO9020	4 Open Gas Range	800	900	280	-	40.000	0,354	76	1.790
GKO9030	6 Open Gas Range	1200	900	280	-	60.000	0,527	109	2.595
GKW9010	1 Gas Wok Range	400	900	280	-	13.500	0,214	47	1.020
GKW9020	2 Gas Wok Range	800	900	280	-	27.000	0,417	78	1.730
GKW9030	3 Gas Wok Range	1200	900	280	-	40.500	0,621	112	2.460
GKS9010	Gas Show Open Range	400	900	280	-	10.000	0,181	40	900
GKS9020	Gas Show Open RAnge	800	900	280	-	32.000	0,354	70	1.730
EKO9010K	2 Electric Square Hot Plate Range	400	900	280	-	8.000	0,181	40	1.035
EKO9020K	4 Electric Square Hot Plate Range	800	900	280	-	16.000	0,354	70	1.670
EKO9030K	6 Electric Square Hot Plate Range	1200	900	280	-	24.000	0,527	106	2.530
EST9010	Electric Solid Top Range	400	900	280	-	8.000	0,181	68	1.195
EST9020	Electric Solid Top Range	800	900	280	-	16.000	0,354	120	2.025
GST9010	Gas Solid Top Range	400	900	280	-	7.500	0,181	65	1.235
GST9020	Gas Solid Top Range	800	900	280	-	11.000	0,354	81	2.055
GSF9020	Gas Solid Top On Gas Oven	800	900	850	12.400	23.400	0,866	156	3.150
GKF9020	4 Burner Gas Range W / Gas Oven	800	900	850	12.400	42.400	0,866	150	2.870
GKF9021	4 Burner Gas Range W/Gas Oven	800	900	850	12.400	47.400	0,866	148	2.870
GKF9030	6 Burner Gas Range W / Gas Oven	1200	900	850	12.400	72.400	1,288	182	3.905
GKF9031	6 Burner Gas Range W/Gas Oven	1200	900	850	12.400	64.900	1,288	179	3.905
GKF9030M	6 Burner Gas Range W/Maxi Gas Oven	1200	900	850	19.400	79.400	1,288	187	4.385
GKFE9020	Gas Ranges W / Electric Oven	800	900	850	5.000	40.000	0,866	146	2.870
GKFE9030	Gas Ranges W / Electric Oven	1200	900	850	5.000	60.000	1,288	177	3.905
EKF9020K	4 Square Electric Hot Plate Range W/ Electric Oven	800	900	850	5.000	21.000	0,827	129	2.930
EKF9030K	6 Square Electric Hot Plate Range W/ Electric Oven	1200	900	850	5.000	29.000	1,230	162	3.965
GPI9010S	Gas Fry Top-Smooth	400	900	280	-	9.500	0,214	71	1.145
GPI9020S	Gas Fry Top-Smooth	800	900	280	-	19.000	0,417	117	1.760
GPI9010R	Gas Fry Top-Ribbed	400	900	280	-	9.500	0,214	70	1.230
GPI9020R	Gas Fry Top-Ribbed	800	900	280	-	19.000	0,417	115	1.930
GPI9020SR	Gas Fry Top-Smooth+Ribbed	800	900	280	-	19.000	0,417	116	1.850
CC9010	Optional Chrome Coating for GPI9010... EPI9010.. Models	-	-	-	-	-	-	-	700
CC9020	Optional Chrome Coating for GPI9020... EPI9020.. Models	-	-	-	-	-	-	-	1.000
EPI9010S	Electric Fry Top- Smooth	400	900	280	-	7.500	0,214	65	1.080
EPI9020S	Electric Fry Top- Smooth	800	900	280	-	15.000	0,417	113	1.680
EPI9010R	Electric Fry Top- Ribbed	400	900	280	-	7.500	0,214	64	1.160
EPI9020R	Electric Fry Top- Ribbed	800	900	280	-	15.000	0,417	111	1.850
EPI9020SR	Electric Fry Top- Smooth+Ribbed	800	900	280	-	15.000	0,417	112	1.770
GLI9010	Gas Lavastone Grill	400	900	280	-	9.500	0,214	72	1.070
GLI9020	Gas Lavastone Grill	800	900	280	-	19.000	0,417	128	1.665
GLI9030	Gas Lavastone Grill	1200	900	280	-	28.500	0,620	176	2.280
GSI9010	Gas American Grill	400	900	280	-	9.500	0,214	74	1.135
GSI9020	Gas American Grill	800	900	280	-	19.000	0,417	132	1.730



## Cooking Equipments 900 Serie

Model	Description	a	b	h	Oven W	Total Power W	m <sup>3</sup>	kg	€
GS19030	Gas American Grill	1200	900	280	-	28.500	0,621	180	2.345
GSB9010	Gas Bain Maries	400	900	280	-	2000	0,181	35	965
GSB9020	Gas Bain Maries	800	900	280	-	4000	0,354	55	1.850
ESB9010	Electric Bain Marie	400	900	280	-	1.500	0,181	28	865
ESB9020	Electric Bain Marie	800	900	280	-	3.000	0,354	52	1.590
GFP9010	Gas Fryer, W/Base Cupboard	400	900	850	-	21.000	0,444	62	1.760
GFP9020	Gas Fryer, W/Base Cupboard	800	900	850	-	42.000	0,866	112	3.090
EF9010	Electric Fryer, W/Base Cupboard	400	900	850	-	19.500	0,444	55	1.670
EF9020	Electric Fryer, W/Base Cupboard	800	900	850	-	39.000	0,866	95	2.840
GMF9010	Gas Pasta Cookers	400	900	850	-	15.000	0,463	66	2.270
GMF9020	Gas Pasta Cookers	800	900	850	-	30.000	0,905	120	3.995
EMF9010	Electric Pasta Cooker, W/Base Cupboard	400	900	850	-	10.500	0,464	50	2.050
EMF9020	Electric Pasta Cooker, W/Base Cupboard	800	900	850	-	21.000	0,905	90	3.685
EPD9010	Electric Chips Scuttle	400	900	280	-	1.000	0,234	33	645
NTR9010	Worktop	400	900	280	-	-	0,181	26	380
NTR9015	Worktop	600	900	280	-	-	0,268	32	535
NTR9020	Worktop	800	900	280	-	-	0,354	37	635
NTR9010C	Worktop With Drawer	400	900	280	-	-	0,181	36	795
NTR9020C	Worktop With Drawer	800	900	280	-	-	0,354	49	1.110
NTR9010E	Worktop With Sink	400	900	280	-	-	0,181	31	715
STD9010D	Base Cupboard W/Door	400	770	570	-	-	0,195	23	355
STD9015D	Base Cupboard W/Door	600	770	570	-	-	0,288	29	450
STD9020D	Base Cupboard W/Door	800	770	570	-	-	0,380	33	500
STD9030D	Base Cupboard W/Door	1200	770	570	-	-	0,566	46	805
STD9010C	Base Cupboard w/ Drawer	400	770	570	-	-	0,195	35	740
STD9020C	Base Cupboard w/ Drawer	800	770	570	-	-	0,380	46	1.075
STD9030C	Base Cupboard w/ Drawer	1200	770	570	-	-	0,566	52	1.670
STD9010	Open Front Base Cupboard	400	725	570	-	-	0,183	20	305
STD9015	Open Front Base Cupboard	600	725	570	-	-	0,000	24	370
STD9020	Open Front Base Cupboard	800	725	570	-	-	0,357	27	385
STD9030	Open Front Base Cupboard	1200	725	570	-	-	0,531	34	650
GKT90100	Indirect Gas Boiling Pan 100 lt.	800	900	850	-	24.000	0,945	150	5.365
GKT90150	Indirect Gas Boiling Pan 150 lt.	800	900	850	-	24.000	0,945	162	5.565
GKTD90150	Gas Boiling Pan (Direct) 150 lt.	800	900	850	-	18.000	0,905	112	4.430
EKT90100	Indirect Electric Boiling Pan 100 lt.	800	900	850	-	18.000	0,905	150	5.200
EKT90150	Indirect Electric Boiling Pan 150 lt.	800	900	850	-	18.000	0,905	160	5.390
GDT9080M	Automatic Tilting, Gas Bratt Pan 80 lt.	800	900	850	-	20.000	0,827	170	4.835
GDT90120M	Automatic Tilting, Gas Bratt Pan 120 lt.	1200	900	850	-	28.000	1,23	233	7.535
GDT9080	Gas Tilting Bratt Pan 80 lt.	800	900	850	-	20.000	0,827	162	3.765
GDT90120	Gas Tilting Bratt Pan 120 lt.	1200	900	850	-	28.000	1,230	225	5.160
EDT9080M	Automatic Tilting, Electric Bratt Pan 80 lt.	800	900	850	-	12.100	0,827	160	4.725
EDT90120M	Automatic Tilting, Electric Bratt Pan 120 lt.	1200	900	850	-	18.100	1,230	215	7.425

## Cooking Equipments 900 Serie

Model	Description	a	b	h	Oven W	Total Power W	m <sup>3</sup>	kg	€
EDT90150M	Automatic Tilting, Electric Bratt Pan 150 lt.	1200	900	850	-	18.100	1,230	220	7.965
EDT9080	Electric Tilting Bratt Pan 80 lt.	800	900	850	-	12.000	0,827	150	3.565
EDT90120	Electric Tilting Bratt Pan 120 lt.	1200	900	850	-	18.000	1,230	205	4.905
EDT90150	Electric Tilting Bratt Pan 150 lt.	1200	900	850	-	18.000	1,230	210	5.565

Model	Product Name	Use With	€
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### > Accessories for Ranges

GW21	Gastronorm Wire Grid GN 2/1	GKF... Models	41
GKA15109	Smooth Plate for 2 Burner Cookers	GKO..., GKF... Models	368
GKA15159	Ribbed Cast Plate for 2 Burner Cookers	GKO..., GKF... Models	416



### > Accessories for Grills

PGA1079	Spatula for Smooth Plate Grill	GPI..., EPI... Models	31
PGA1179	Spatula for Ribbed Plate Grill	GPI..., EPI... Models	36
LGA1179	Spatula for Lavastone Grill	GLI... Models	36



### > Accessories for Boiling Pans

KTC100	Cooking Basket for Serie 900 Boiling Pans	GKT..., EKT... Models	864
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### > General Accessories

ACSTR09	Trays Supports For Base Cupboards	Serie 900	308
ACSW079	Set of Wheels For Base Cupboards	Serie 700 and 900	157
ACSS09	Pair of side finishing panels for island cooking blocks	Serie 900	756
ACSB24009	S/S Plinth- 240 cm	Serie 700	648
ACSB28009	S/S Plinth- 280 cm	Serie 900	767
ACSB32009	S/S Plinth- 320 cm	Serie 900	843
ACSB36009	S/S Plinth- 360 cm	Serie 900	994
ACSB40009	S/S Plinth- 400 cm	Serie 900	1.134
ACSC240079	Double front cantilever line- 240 cm	Serie 900	3.726
ACSC280079	Double front cantilever line- 280 cm	Serie 900	4.536
ACSC320079	Double front cantilever line- 320 cm	Serie 900	4.860
ACSC360079	Double front cantilever line- 360 cm	Serie 900	5.616
ACSC400079	Double front cantilever line- 400 cm	Serie 900	5.940





## Gas Ranges 1 m<sup>2</sup> -1.5 m<sup>2</sup>



> GKF100

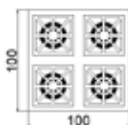


> GKF150

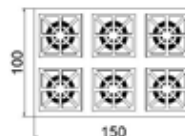


Model	Description	w	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GKF100	Gas Range W/ Oven	35.000	1000x1000x850	165	1020x1060x950	180	2.160
GKF150	Gas Range W/ Oven	49.000	1500x1000x850	230	1520x1060x950	250	2.970

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GKF100	3.704 m <sup>3</sup> /h	1.945 m <sup>3</sup> /h	2.760 kg/h	1.449 kg/h	R 3/4"
GKF150	5.186 m <sup>3</sup> /h	2.723 m <sup>3</sup> /h	3.864 kg/h	2.029 kg/h	R 3/4"



GKF100



GKF150

### General Specifications

- > Stainless steel exterior panels
- Safety component and with thermocouple burners
- Cast iron removable top pan grids
- High performance and low-emission gas burners
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard



## Gas Ranges 2 m<sup>2</sup>

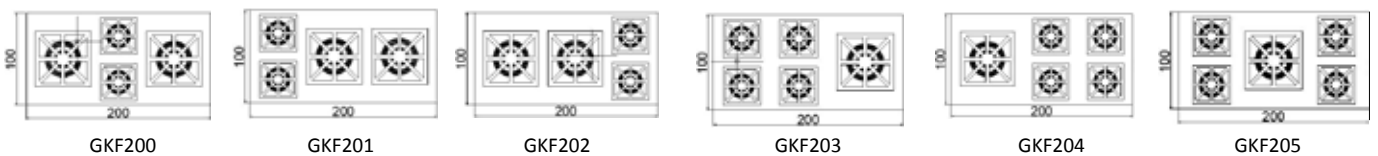


> GKF200



Model	Description	w	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GKF200	Gas Range W/ Oven	58.000	2000x1000x850	305	2020x1060x1050	320	3.645
GKF201	Gas Range W/ Oven	58.000	2000x1000x850	305	2020x1060x1050	320	3.645
GKF202	Gas Range W/ Oven	58.000	2000x1000x850	305	2020x1060x1050	320	3.645
GKF203	Gas Range W/ Oven	57.000	2000x1000x850	295	2020x1060x1050	310	3.780
GKF204	Gas Range W/ Oven	57.000	2000x1000x850	295	2020x1060x1050	310	3.780
GKF205	Gas Range W/ Oven	57.000	2000x1000x850	295	2020x1060x1050	310	3.780

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GKF200	6.138 m <sup>3</sup> /h	3.223 m <sup>3</sup> /h	4.574 kg/h	2.401 kg/h	R 3/4"
GKF201	6.138 m <sup>3</sup> /h	3.223 m <sup>3</sup> /h	4.574 kg/h	2.401 kg/h	R 3/4
GKF202	6.138 m <sup>3</sup> /h	3.223 m <sup>3</sup> /h	4.574 kg/h	2.401 kg/h	R 3/4
GKF203	6.032 m <sup>3</sup> /h	3.167 m <sup>3</sup> /h	4.495 kg/h	2.360 kg/h	R 3/4
GKF204	6.032 m <sup>3</sup> /h	3.167 m <sup>3</sup> /h	4.495 kg/h	2.360 kg/h	R 3/4
GKF205	6.032 m <sup>3</sup> /h	3.167 m <sup>3</sup> /h	4.495 kg/h	2.360 kg/h	R 3/4



### General Specifications

- > Stainless steel exterior panels
- Safety component and with thermocouple burners
- Cast iron removable top pan grids
- High performance and low-emission gas burners
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Indirect Gas Boiling Pans



> GKT90250



> GKT500



Model	Description	W	Lt.	Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
GKT90250	Indirect Gas Boiling Pan 250 Lt.	36.000	250	980x1020x950 197	1000x1080x1300 222	7.240
GKT500	Indirect Gas Boiling Pan 500 Lt.	56.000	500	1340x1620x1230 350	1450x1750x1500 380	12.960

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Gas Consumption				Gas Inlet (inch)	Water Inlet (inch)
			NG		LPG			
			max	min	max	min		
GKT90250	220-230 V 1N AC 50 Hz	3x1,5	3.810 m <sup>3</sup> /h	2.000 m <sup>3</sup> /h	2.839 kg/h	1.491 kg/h	R 1/2"	R 1/2"
GKT500	220-230 V 1N AC 50 Hz	3x1,5	5.920 m <sup>3</sup> /h	3.111 m <sup>3</sup> /h	4.417 kg/h	2.319 kg/h	R 3/4"	R 1/2"



### General Specifications

Pressure safety valve and manometer

- > Stainless steel exterior panels
- 2" drainage tap
- Double jacketed pan
- Counterweighted hinged lid
- Overpressure safety valve and manometer
- Cold water inlet
- Safety component, thermocouple, pilot flame burner and electric ignition systems
- Thermostat controlled heat adjustment
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Indirect Electric Boiling Pans





> EKT400



> EKT500

Standard 25/10 mm top thickness



Model	Description	 W	 lt.	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
EKT400	Indirect Electric Boiling Pan 400 lt.	54.000	400	1525x1500x1230	310	1635x1630x1500	340	10.910
EKT500	Indirect Electric Boiling Pan 500 lt.	54.000	500	1525x1500x1230	330	1635x1630x1500	360	11.775

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Water Inlet (inch)
EKT400	380 - 400V 3N AC 50 Hz	5x16	R 1/2"
EKT500	380 - 400V 3N AC 50 Hz	5x16	R 1/2"

### General Specifications

- > Stainless steel exterior panels
- 2" drainage tap
- Double jacketed pan
- Counterweighted hinged lid
- Overpressure safety valve and manometer
- Cold water inlet
- Thermostat controlled heat adjustment
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Easy to clean through rounded corners worktop

## Direct Gas Boiling Pans



> GKTD90250

Standard 15/10 mm top thickness



Model	Description	W	Lt.	Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
GKTD90250	Gas Boiling Pan (Direct) 250 lt.	28.000	250	980x1020x950 130	1000x1080x1300 155	5.455

Model	Gas Consumption				Gas Inlet (inch)	Water Inlet (inch)
	NG		LPG			
	max	min	max	min		
GKTD90250	2.963 m <sup>3</sup> /h	1.556 m <sup>3</sup> /h	2.208 kg/h	1.159 kg/h	R 1/2"	R 1/2"

### General Specifications

- > Stainless steel body
- 2" drainage tap
- Single jacket pan
- Counterweighted hinged lid
- Cold water inlet
- Safety component, thermocouple, pilot flame burner
- Manuel and piezo electric ignition
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard



## Indirect Electric Boiling Pans



➤ EKT90250

Standard 15/10 mm top thickness



Model	Description	 W	 lt.	Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
EKT90250	Indirect Electric Boiling Pan 250 lt.	36.000	250	980x1020x950 193	1000x1080x1300 218	6.915

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Water Inlet (inch)
EKT90250	380 - 400V 3N AC 50 Hz	5x10	R 1/2"

### General Specifications

- Stainless steel exterior panels
- 2" drainage tap
- Double jacketed pan
- Counterweighted hinged lid
- Overpressure safety valve and manometer
- Cold water inlet
- Thermostat controlled heat adjustment
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Easy to clean through rounded corners worktop

## Gas Low Stoves



> VY068



> VY078



Model	Description	w	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
VY068	2 Ring Gas Low Stove	15.000	600x800x500	43	620x880x620	48	610
VY078	4 Ring Gas Low Stove	32.000	700x900x550	65	720x1000x690	71	880

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
VY068	1.588 m³/h	0.833 m³/h	1.183 kg/h	0.621 kg/h	R 1/2"
VY078	3.387 m³/h	1.778 m³/h	2.524 kg/h	1.325 kg/h	R 3/4"

### General Specifications

- > Stainless steel exterior panels
- Safety component and with thermocouple burners
- Cast iron pan grid
- High performance and low-emission gas burners
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Electric Low Stove



> EYO400





Model	Description	W	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
 EYO400	Electric Low Stove	7.000	600x800x500	36	620x850x600	41	845

Model	Electric Voltage V	Cable Section mm <sup>2</sup>
EYO400	380-400 V 3N AC 50 Hz	5x2,5

### General Specifications

- > Stainless steel exterior panels
- 40x40 cm square hot plates with 3-level heat switch

## Other Cooking Appliances

Model	Description	a	b	h	Oven W	Total Power W	 m³	 kg	€
GKF100	Gas Range W/ Oven	1000	1000	850	7.000	35.000	1,027	180	2.160
GKF150	Gas Range W/ Oven	1500	1000	850	7.000	49.000	1,531	250	2.970
GKF200	Gas Range W/ Oven	2000	1000	850	2x7.000	58.000	2,248	320	3.645
GKF201	Gas Range W/ Oven	2000	1000	850	2x7.000	58.000	2,248	320	3.645
GKF202	Gas Range W/ Oven	2000	1000	850	2x7.000	58.000	2,248	320	3.645
GKF203	Gas Range W/ Oven	2000	1000	850	2x7.000	57.000	2,248	310	3.780
GKF204	Gas Range W/ Oven	2000	1000	850	2x7.000	57.000	2,248	310	3.780
GKF205	Gas Range W/ Oven	2000	1000	850	2x7.000	57.000	2,248	310	3.780
GKT90250	Indirect Gas Boiling Pan 250 lt	980	1020	950	-	36.000	1,404	222	7.240
GKT500	Indirect Gas Boiling Pan 500 lt	1340	1620	1230	-	56.000	3,806	380	12.960
EKT400	Indirect Electric Boiling Pan 400 lt	1525	1500	1230	-	54.000	3,997	340	10.910
EKT500	Indirect Electric Boiling Pan 500 lt	1525	1500	1230	-	54.000	3,997	360	11.775
GKTD90250	Gas Boiling Pan (Direct) 250 lt	980	1020	950	-	28.000	1,404	155	5.455
EKT90250	Indirect Electric Boiling Pan 250 lt.	980	1020	950	-	36.000	1,404	218	6.915
VYO68	2 Ring Gas Low Stove	600	800	500	-	15.000	0,338	48	610
VYO78	4 Ring Gas Low Stove	700	900	550	-	32.000	0,496	71	880
EYO400	Electric Low Stove	600	800	500	-	7.000	0,316	41	845



## Gas Ranges 1 m<sup>2</sup> -1.5 m<sup>2</sup>



> GKF100-ECO

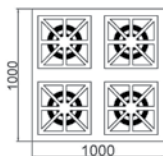


> GKF150-ECO

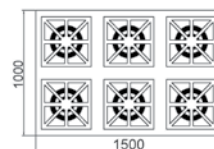


Model	Description	w	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GKF100-ECO	Gas Range W/ Oven	35.000	1000x1000x850	135	1020x1080x1050	150	1.475
GKF150-ECO	Gas Range W/ Oven	49.000	1500x1000x850	185	1520x1080x1050	205	2.075

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GKF100-ECO	3.704 m <sup>3</sup> /h	1.945 m <sup>3</sup> /h	2.760 kg/h	1.449 kg/h	R 3/4"
GKF150-ECO	5.186 m <sup>3</sup> /h	2.723 m <sup>3</sup> /h	3.864 kg/h	2.029 kg/h	R 3/4"



GKF100-ECO



GKF150-ECO

### General Specifications

- > Stainless steel exterior panels
- Safety component and with thermocouple burners
- Cast iron removable top pan grids
- High performance and low-emission gas burners
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Gas Ranges 2 m<sup>2</sup>

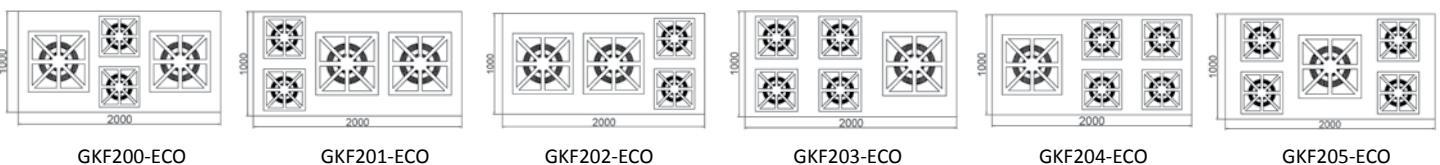


> GKF200-ECO



Model	Description	w	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GKF200-ECO	Gas Range W/ Oven	58.000	2000x1000x850	255	2020x1080x1050	270	2.725
GKF201-ECO	Gas Range W/ Oven	58.000	2000x1000x850	255	2020x1080x1050	270	2.725
GKF202-ECO	Gas Range W/ Oven	58.000	2000x1000x850	255	2020x1080x1050	270	2.725
GKF203-ECO	Gas Range W/ Oven	57.000	2000x1000x850	245	2020x1080x1050	260	2.835
GKF204-ECO	Gas Range W/ Oven	57.000	2000x1000x850	245	2020x1080x1050	260	2.835
GKF205-ECO	Gas Range W/ Oven	57.000	2000x1000x850	245	2020x1080x1050	260	2.835

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GKF200-ECO	6.138 m <sup>3</sup> /h	3.223 m <sup>3</sup> /h	4.574 kg/h	2.401 kg/h	R 3/4"
GKF201-ECO	6.138 m <sup>3</sup> /h	3.223 m <sup>3</sup> /h	4.574 kg/h	2.401 kg/h	R 3/4"
GKF202-ECO	6.138 m <sup>3</sup> /h	3.223 m <sup>3</sup> /h	4.574 kg/h	2.401 kg/h	R 3/4"
GKF203-ECO	6.032 m <sup>3</sup> /h	3.167 m <sup>3</sup> /h	4.495 kg/h	2.360 kg/h	R 3/4"
GKF204-ECO	6.032 m <sup>3</sup> /h	3.167 m <sup>3</sup> /h	4.495 kg/h	2.360 kg/h	R 3/4"
GKF205-ECO	6.032 m <sup>3</sup> /h	3.167 m <sup>3</sup> /h	4.495 kg/h	2.360 kg/h	R 3/4"



### General Specifications

- > Stainless steel exterior panels
- Safety component and with thermocouple burners
- Cast iron removable top pan grids
- High performance and low-emission gas burners
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Open Gas Burner W/Base Shelf

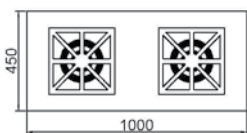


➤ GK0404-ECO

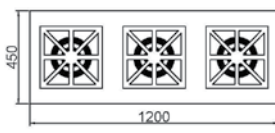


Model	Description	W	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GK0302-ECO	Open Gas Burner W/Base Shelf	13.000	1000x450x850	34	1020x510x1050	44	685
GK0303-ECO	Open Gas Burner W/Base Shelf	19.500	1200x450x850	50	1220x510x1050	60	830
GK0402-ECO	Open Gas Burner W/Base Shelf	14.000	1000x550x850	50	1020x610x1050	60	805
GK0403-ECO	Open Gas Burner W/Base Shelf	21.000	1500x550x850	65	1520x610x1050	80	965
GK0404-ECO	Open Gas Burner W/Base Shelf	28.000	1000x1000x850	80	1020x1060x1050	95	1.135

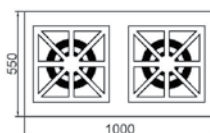
Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GK0302-ECO	1.376 m³/h	0.722 m³/h	1.025 kg/h	0.538 kg/h	R 3/4
GK0303-ECO	2.064 m³/h	1.083 m³/h	1.538 kg/h	0.807 kg/h	R 3/4
GK0402-ECO	1.482 m³/h	0.778 m³/h	1.104 kg/h	0.580 kg/h	R 3/4
GK0403-ECO	2.222 m³/h	1.167 m³/h	1.656 kg/h	0.870 kg/h	R 3/4
GK0404-ECO	2.963 m³/h	1.556 m³/h	2.208 kg/h	1.159 kg/h	R 3/4



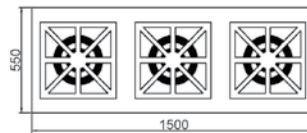
GK0302-ECO



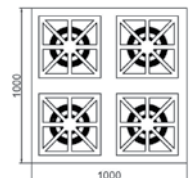
GK0303-ECO



GK0402-ECO



GK0403-ECO



GK0404-ECO

### General Specifications

- Stainless steel exterior panels
- Safety component and with thermocouple burners
- Cast iron removable top pan grids
- High performance and low-emission gas burners
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Open Gas Burner W/Base Shelf



> GKO406-ECO

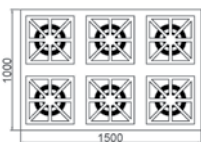


> GKO408-ECO

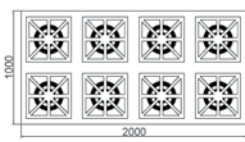


Model	Description	w	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GKO406-ECO	Open Gas Burner W/Base Shelf	42.000	1500x1000x850	120	1520x1060x1050	135	1.475
GKO408-ECO	Open Gas Burner W/Base Shelf	56.000	2000x1000x850	150	2020x1060x1050	165	1.930
GKO601-ECO	Open Gas Burner W/Base Shelf	15.000	800x800x850	60	820x860x1050	70	850
GKO602-ECO	Open Gas Burner W/Base Shelf	30.000	1600x800x850	110	1620x860x1050	125	1.360
GKO642-ECO	Open Gas Burner W/Base Shelf	44.000	2000x1000x850	140	2020x1060x1050	155	1.870
GKO643-ECO	Open Gas Burner W/Base Shelf	44.000	2000x1000x850	140	2020x1060x1050	155	1.870

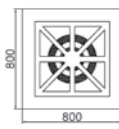
Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GKO406-ECO	4.445 m³/h	2.334 m³/h	3.312 kg/h	1.739 kg/h	R 3/4
GKO408-ECO	5.927 m³/h	3.111 m³/h	4.417 kg/h	2.319 kg/h	R 3/4
GKO601-ECO	1.588 m³/h	0.833 m³/h	1.183 kg/h	0.621 kg/h	R 3/4
GKO602-ECO	3.175 m³/h	1.667 m³/h	2.366 kg/h	1.242 kg/h	R 3/4
GKO642-ECO	4.657 m³/h	2.445 m³/h	3.470 kg/h	1.822 kg/h	R 3/4
GKO643-ECO	4.657 m³/h	2.445 m³/h	3.470 kg/h	1.822 kg/h	R 3/4



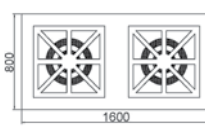
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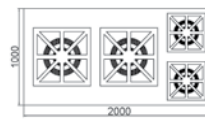
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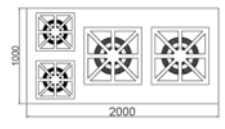
GKO601-ECO



GKO602-ECO



GKO642-ECO



GKO643-ECO

### General Specifications

- > Stainless steel exterior panels
- Safety component and with thermocouple burners
- Cast iron removable top pan grids
- High performance and low-emission gas burners
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Open Gas Burners Countertop



> GSO201-ECO



> GSO202-ECO

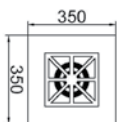


> GSO203-ECO

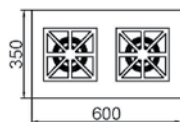


Model	Description	w	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GSO201-ECO	Open Gas Burners Countertop	6.500	350x350x250	15	370x410x400	22	285
GSO202-ECO	Open Gas Burners Countertop	13.000	600x350x250	27	620x410x400	35	455
GSO203-ECO	Open Gas Burners Countertop	19.500	900x350x250	40	920x410x400	48	605
GSO204-ECO	Open Gas Burners Countertop	19.500	600/350x600/350x250	42	620x660x400	52	910

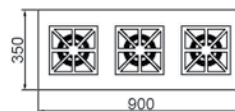
Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GSO201-ECO	0.688 m <sup>3</sup> /h	0.361 m <sup>3</sup> /h	0.513 kg/h	0.269 kg/h	R 3/4
GSO202-ECO	1.376 m <sup>3</sup> /h	0.722 m <sup>3</sup> /h	1.025 kg/h	0.538 kg/h	R 3/4
GSO203-ECO	2.064 m <sup>3</sup> /h	1.083 m <sup>3</sup> /h	1.538 kg/h	0.807 kg/h	R 3/4
GSO204-ECO	2.064 m <sup>3</sup> /h	1.083 m <sup>3</sup> /h	1.538 kg/h	0.807 kg/h	R 3/4



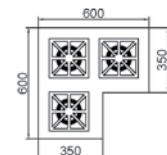
GSO201-ECO



GSO202-ECO



GSO203-ECO



GSO204-ECO

### General Specifications

- > Stainless steel exterior panels
- Safety component and with thermocouple burners
- Cast iron removable top pan grids
- High performance and low-emission gas burners
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Open Gas Burners Countertop



> GSO301-ECO



> GSO302-ECO

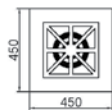


> GSO303-ECO

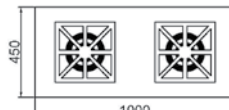


Model	Description	w	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GSO301-ECO	Open Gas Burners Countertop	6.500	450x450x250	20	470x510x400	27	365
GSO302-ECO	Open Gas Burners Countertop	13.500	1000x450x250	35	1020x510x400	43	570
GSO303-ECO	Open Gas Burners Countertop	19.500	1200x450x250	52	1220x510x400	60	685

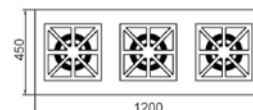
Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GSO301-ECO	0.688 m³/h	0.361 m³/h	0.513 kg/h	0.269 kg/h	R 3/4
GSO302-ECO	1.376 m³/h	0.722 m³/h	1.025 kg/h	0.538 kg/h	R 3/4
GSO303-ECO	2.064 m³/h	1.083 m³/h	1.538 kg/h	0.807 kg/h	R 3/4



GSO301-ECO



GSO302-ECO



GSO303-ECO

### General Specifications

- > Stainless steel exterior panels
- Safety component and with thermocouple burners
- Cast iron removable top pan grids
- High performance and low-emission gas burners
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Open Gas Burners Countertop



> GSO401-ECO



> GSO402-ECO

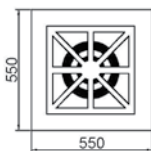


> GSO403-ECO

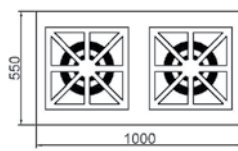


Model	Description	W	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
GSO401-ECO	Open Gas Burners Countertop	7.000	550x550x250	26	570x610x400	34	455
GSO402-ECO	Open Gas Burners Countertop	14.000	1000x550x250	46	1020x610x400	55	685
GSO403-ECO	Open Gas Burners Countertop	21.000	1500x550x250	63	1520x610x400	72	820

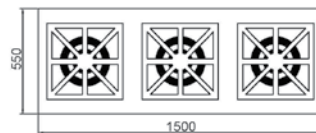
Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
GSO401-ECO	0.741 m <sup>3</sup> /h	0.389 m <sup>3</sup> /h	0.552 kg/h	0.290 kg/h	R 3/4
GSO402-ECO	1.482 m <sup>3</sup> /h	0.778 m <sup>3</sup> /h	1.104 kg/h	0.580 kg/h	R 3/4
GSO403-ECO	2.222 m <sup>3</sup> /h	1.167 m <sup>3</sup> /h	1.656 kg/h	0.870 kg/h	R 3/4



GSO401-ECO



GSO402-ECO



GSO403-ECO

### General Specifications

- > Stainless steel exterior panels
- Safety component and with thermocouple burners
- Cast iron removable top pan grids
- High performance and low-emission gas burners
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard

## Gas Low Stoves




> VY068-ECO



> VY078-ECO



Model	Description	 W	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
VY068-ECO	2 Ring Gas Low Stove	15.000	600x800x500	41	620x880x620	46	455
VY078-ECO	4 Ring Gas Low Stove	32.000	700x900x550	63	720x1000x690	69	735



Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
VY068-ECO	1.588 m <sup>3</sup> /h	0.833 m <sup>3</sup> /h	1.183 kg/h	0.621 kg/h	R 1/2"
VY078-ECO	3.387 m <sup>3</sup> /h	1.778 m <sup>3</sup> /h	2.524 kg/h	1.325 kg/h	R 3/4"

### General Specifications

- > Stainless steel exterior panels
- Safety component and with thermocouple burners
- Cast iron removable top pan grids
- High performance and low-emission gas burners
- Easy to clean through rounded corners worktop
- Combustion system developed for natural or lpg gas
- Conversion nozzles supplied as standard



## Eco Cookers

Model	Description	a	b	h	Oven W	Total Power W	 m³	 kg	€
GKF100-ECO	Gas Range W/ Oven	1000	1000	850	7.000	35.000	1,157	150	1.475
GKF150-ECO	Gas Range W/ Oven	1500	1000	850	7.000	49.000	1,724	205	2.075
GKF200-ECO	Gas Range W/ Oven	2000	1000	850	2x7.000	58.000	2,291	270	2.725
GKF201-ECO	Gas Range W/ Oven	2000	1000	850	2x7.000	58.000	2,291	270	2.725
GKF202-ECO	Gas Range W/ Oven	2000	1000	850	2x7.000	58.000	2,291	270	2.725
GKF203-ECO	Gas Range W/ Oven	2000	1000	850	2x7.000	57.000	2,291	260	2.835
GKF204-ECO	Gas Range W/ Oven	2000	1000	850	2x7.000	57.000	2,291	260	2.835
GKF205-ECO	Gas Range W/ Oven	2000	1000	850	2x7.000	57.000	2,291	260	2.835
GKO302-ECO	Open Gas Burner W/Base Shelf	1000	450	850	-	13.000	0,546	44	685
GKO303-ECO	Open Gas Burner W/Base Shelf	1200	450	850	-	19.500	0,653	60	830
GKO402-ECO	Open Gas Burner W/Base Shelf	1000	550	850	-	14.000	0,653	60	805
GKO403-ECO	Open Gas Burner W/Base Shelf	1500	550	850	-	21.000	0,974	80	965
GKO404-ECO	Open Gas Burner W/Base Shelf	1000	1000	850	-	28.000	1,135	95	1.135
GKO406-ECO	Open Gas Burner W/Base Shelf	1500	1000	850	-	42.000	1,692	135	1.475
GKO408-ECO	Open Gas Burner W/Base Shelf	2000	1000	850	-	56.000	2,248	165	1.930
GKO601-ECO	Open Gas Burner W/Base Shelf	800	800	850	-	15.000	0,740	70	850
GKO602-ECO	Open Gas Burner W/Base Shelf	1600	800	850	-	30.000	1,463	125	1.360
GKO642-ECO	Open Gas Burner W/Base Shelf	2000	1000	850	-	44.000	2,248	155	1.870
GKO643-ECO	Open Gas Burner W/Base Shelf	2000	1000	850	-	44.000	2,248	155	1.870
GSO201-ECO	Open Gas Burners Countertop	350	350	250	-	6.500	0,061	22	285
GSO202-ECO	Open Gas Burners Countertop	600	350	250	-	13.000	0,102	35	455
GSO203-ECO	Open Gas Burners Countertop	900	350	250	-	19.500	0,151	48	605
GSO204-ECO	Open Gas Burners Countertop	600/350	600/350	250	-	19.500	0,164	52	910
GSO301-ECO	Open Gas Burners Countertop	450	450	250	-	6.500	0,096	27	365
GSO302-ECO	Open Gas Burners Countertop	1000	450	250	-	13.500	0,208	43	570
GSO303-ECO	Open Gas Burners Countertop	1200	450	250	-	19.500	0,249	60	685
GSO401-ECO	Open Gas Burners Countertop	550	550	250	-	7.000	0,139	34	455
GSO402-ECO	Open Gas Burners Countertop	1000	550	250	-	14.000	0,249	55	685
GSO403-ECO	Open Gas Burners Countertop	1500	550	250	-	21.000	0,371	72	820
VYO68-ECO	2 Ring Gas Low Stove	600	800	500	-	15.000	0,338	46	455
VYO78-ECO	4 Ring Gas Low Stove	700	900	500	-	32.000	0,438	49	735




















# *Ovens*

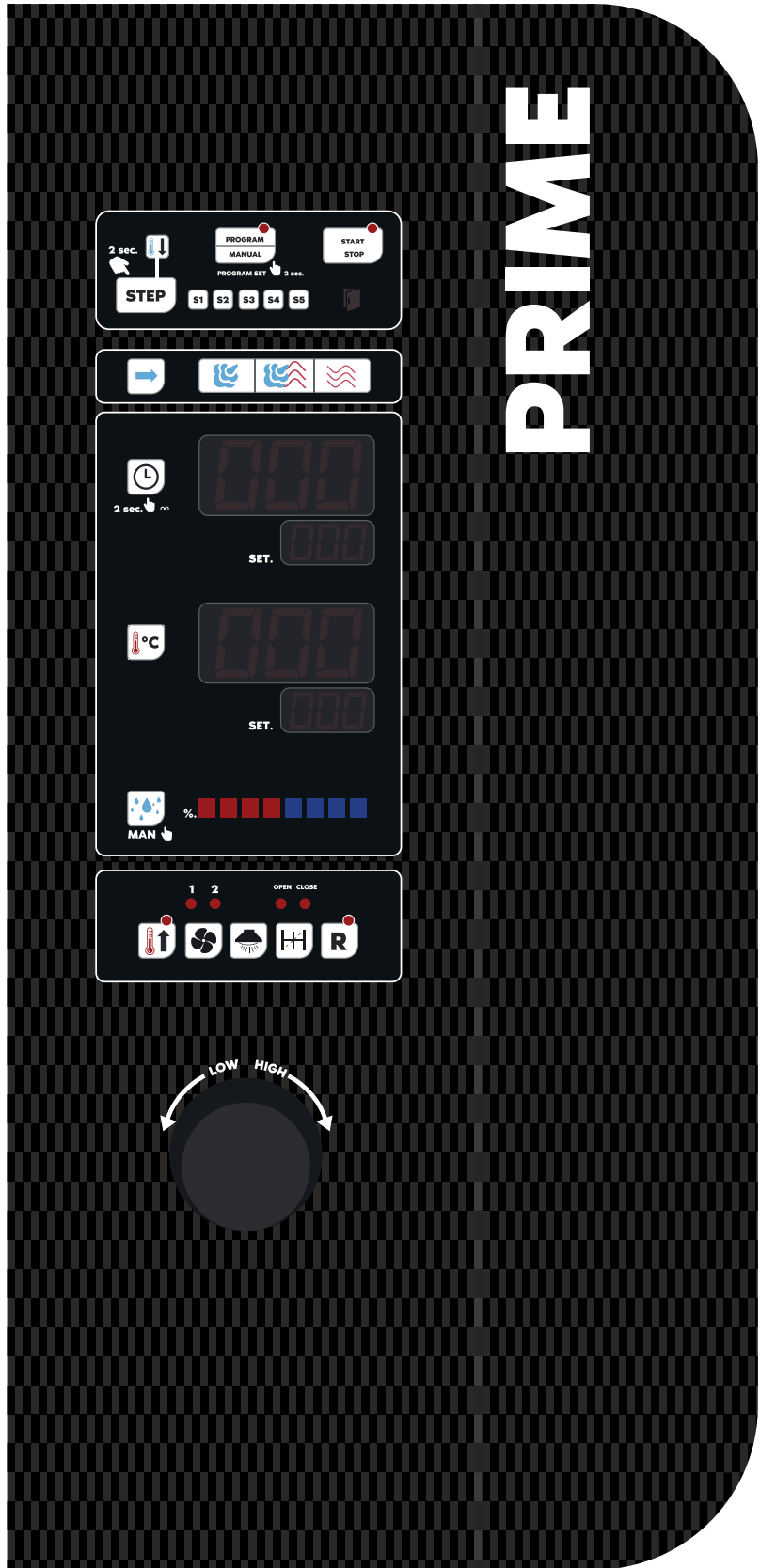


***Professional Products***  
for Professional Kitchens



# PRIME

-  **START-STOP**
-  **PROGRAMMING**
-  **COOKING STEP**
-  **COOL DOWN**
-  **DOOR INDICATOR**
-  **COOKING MODE**
-  **HUMIDITY MODE**
-  **CONVECTION HUMIDITY MODE**
-  **CONVECTION MODE**
-  **TIMER**
-  **TEMPERATURE**
-  **MANUEL HUMIDITY**
-  **PRE-HEATING**
-  **FAN SPEED**
-  **LIGHTING**
-  **AIR FLAP**
-  **REGENERATION**



- Up to 180 minutes adjustable cooking time
- All functions digitally controlled
- 20 programmable cooking memories
- 5 adjustable cooking stages in the pre-set program
- Selection and setting button
- Manual or adjustable automatic humidity control
- Halogen lamp interior lighting
- Leakproof door gasket
- Two-speed, reversing stainless steel fan
- Easy-to-clean rounded interior oven chamber
- Safety door switch
- High temperature resistant double glass
- Easy-to-clean openable internal glass
- Up to 300 °C adjustable cooking temperature
- Up to 150 °C regeneration mode
- Pre-heating function
- Cool down
- Reel hand shower for interior washing
- Stainless steel body
- Insulated cooking chamber
- Safety thermostat for all models

Gas Models;

- Closed burning system
- Atmospheric burner
- Gas safety system
- Electronic ignition
- LPG or natural gas operated

## Gas Steam Convection Ovens



> PRIME061G



> PRIME101G



Model	Description	W	W	W		Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
PRIME061G	Gas Steam Convection Oven	14.000	850	1.000	6 GN 1/1	970x910x865 140	1010x990x1030 161	4.970
PRIME101G	Gas Steam Convection Oven	21.000	850	1.000	10 GN 1/1	970x910x1155 180	1010x990x1320 205	5.300

Model	Gas Consumption				Gas Inlet (inch)	Water Inlet (inch)	Water Pressure (bar)	Power Input V-Hz	Cable Cross mm <sup>2</sup>
	NG		LPG						
	max	min	max	min					
PRIME061G	1.482 m <sup>3</sup> /h	0.778 m <sup>3</sup> /h	1.404kg/h	0.580 kg/h	R 3/4"	R 3/4"	1,5- 4 bar	220-230 V 1N AC 50 Hz	3x1.5 mm
PRIME101G	2.222 m <sup>3</sup> /h	1.167 m <sup>3</sup> /h	1.656 kg/h	0.870 kg/h	R 3/4"	R 3/4"	1,5- 4 bar	220-230 V 1N AC 50 Hz	3x1.5 mm

### General Specifications

- > Up to 180 minutes adjustable cooking time
- All functions digitally controlled
- 20 programmable cooking memories
- 5 adjustable cooking stages in the pre-set program
- Selection and setting button
- Manual or adjustable automatic humidity control
- Halogen lamp interior lighting
- Leakproof door gasket
- Two-speed, reversing stainless steel fan
- Easy-to-clean rounded interior oven chamber
- Safety door switch
- High temperature resistant double glass
- Easy-to-clean openable internal glass
- Up to 300 °C adjustable cooking temperature
- Up to 150 °C regeneration mode
- Pre-heating function
- Cool down
- Reel hand shower for interior washing
- Stainless steel body
- Insulated cooking chamber
- Closed burning system
- Atmospheric burner
- Gas safety system
- Electronic ignition
- Safety thermostat
- LPG or natural gas operated

## Gas Steam Convection Ovens



> PRIME102G



> PRIME202G



Model	Description	W	W	W		Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
PRIME102G	Gas Steam Convection Oven	35.000	850	1.000	10 GN 2/1 20 GN 1/1	1200x1100x1155 225	1240x1170x1320 250	5.830
PRIME202G	Gas Steam Convection Oven	46.600	2x850	2.000	20 GN 2/1 40 GN 1/1	1200x1100x1845 375	1240x1170x2075 409	8.530

Model	Gas Consumption				Gas Inlet (inch)	Water Inlet (inch)	Water Pressure (bar)	Power Input V-Hz	Cable Cross mm <sup>2</sup>
	NG		LPG						
	max	min	max	min					
PRIME102G	3.704 m <sup>3</sup> /h	1.945 m <sup>3</sup> /h	2.760 kg/h	1.449 kg/h	R 3/4"	R 3/4"	1,5- 4 bar	220-230 V 1N AC 50 Hz	3x1.5 mm
PRIME202G	4.932 m <sup>3</sup> /h	2.589 m <sup>3</sup> /h	3.675 kg/h	1.929 kg/h	R 3/4"	R 3/4"	1,5- 4 bar	220-230 V 1N AC 50 Hz	3x1.5 mm

### General Specifications

- > Up to 180 minutes adjustable cooking time
- All functions digitally controlled
- 20 programmable cooking memories
- 5 adjustable cooking stages in the pre-set program
- Selection and setting button
- Manual or adjustable automatic humidity control
- Halogen lamp interior lighting
- Leakproof door gasket
- Two-speed, reversing stainless steel fan
- Easy-to-clean rounded interior oven chamber
- Safety door switch
- High temperature resistant double glass
- Easy-to-clean openable internal glass
- Up to 300 °C adjustable cooking temperature
- Up to 150 °C regeneration mode
- Pre-heating function
- Cool down
- Reel hand shower for interior washing
- Stainless steel body
- Insulated cooking chamber
- Closed burning system
- Atmospheric burner
- Gas safety system
- Electronic ignition
- Safety thermostat
- LPG or natural gas operated

## Electric Steam Convection Ovens







> PRIME061E



> PRIME101E



Model	Description	 W	 W	 W		Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
PRIME061E	Electric Steam Convection Oven	12.000	850	13.000	6 GN 1/1	970x910x865 125	1010x990x1030 146	4.200
PRIME101E	Electric Steam Convection Oven	18.000	850	19.000	10 GN 1/1	970x910x1155 165	1010x990x1320 190	4.820

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Water Inlet (inch)	Water Pressure (bar)
PRIME061E	380 - 400V 3N AC 50 Hz	5x4	R 3/4"	1,5- 4 bar
PRIME101E	380 - 400V 3N AC 50 Hz	5x4	R 3/4"	1,5- 4 bar

### General Specifications

- > Up to 180 minutes adjustable cooking time
- All functions digitally controlled
- 20 programmable cooking memories
- 5 adjustable cooking stages in the pre-set program
- Selection and setting button
- Manual or adjustable automatic humidity control
- Halogen lamp interior lighting
- Leakproof door gasket
- Two-speed, reversing stainless steel fan
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Easy-to-clean rounded interior oven chamber
- Safety door switch
- High temperature resistant double glass
- Easy-to-clean openable internal glass
- Up to 300 °C adjustable cooking temperature
- Up to 150 °C regeneration mode
- Pre-heating function
- Cool down
- Reel hand shower for interior washing
- Stainless steel body
- Insulated cooking chamber
- Safety thermostat

## Electric Steam Convection Ovens



> PRIME102E



> PRIME202E



Model	Description	W	W	W		Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
PRIME102E	Electric Steam Convection Oven	27.000	850	28.000	10 GN 2/1 20 GN 1/1	1200x1100x1155 210	1240x1170x1320 235	5.620
PRIME202E	Electric Steam Convection Oven	54.000	2x850	56.000	20 GN 2/1 40 GN 1/1	1200x1100x1845 350	1240x1170x2075 382	8.350

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Water Inlet (inch)	Water Pressure (bar)
PRIME102E	380 - 400V 3N AC 50 Hz	5x6	R 3/4"	1,5- 4 bar
PRIME202E	380 - 400V 3N AC 50 Hz	5x16	R 3/4"	1,5- 4 bar

### General Specifications

- > Up to 180 minutes adjustable cooking time
- All functions digitally controlled
- 20 programmable cooking memories
- 5 adjustable cooking stages in the pre-set program
- Selection and setting button
- Manual or adjustable automatic humidity control
- Halogen lamp interior lighting
- Leakproof door gasket
- Two-speed, reversing stainless steel fan
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Easy-to-clean rounded interior oven chamber
- Safety door switch
- High temperature resistant double glass
- Easy-to-clean openable internal glass
- Up to 300 °C adjustable cooking temperature
- Up to 150 °C regeneration mode
- Pre-heating function
- Cool down
- Reel hand shower for interior washing
- Stainless steel body
- Insulated cooking chamber
- Safety thermostat



## Gas Convection Ovens







> PRIME061GM



> PRIME101GM



Model	Description	 W	 W	 W		Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
PRIME061GM	Gas Convection Oven	14.000	550	700	6 GN 1/1	970x910x865 135	1010x990x1030 155	3.915
PRIME101GM	Gas Convection Oven	21.000	550	700	10 GN 1/1	970x910x1155 175	1010x990x1320 200	4.440

Model	Gas Consumption				Gas Inlet (inch)	Water Inlet (inch)	Water Pressure (bar)	Power Input V-Hz	Cable Section mm <sup>2</sup>
	NG		LPG						
	max	min	max	min					
PRIME061GM	1.482 m <sup>3</sup> /h	0.778 m <sup>3</sup> /h	1.404 kg/h	0.580 kg/h	R 3/4"	R 3/4"	1,5- 4 bar	220-230 VAC 1N 50 HZ	3x1.5
PRIME101GM	2.222 m <sup>3</sup> /h	1.167 m <sup>3</sup> /h	1.656 kg/h	0.870 kg/h	R 3/4"	R 3/4"	1,5- 4 bar	220-230 VAC 1N 50 HZ	3x1.5

### General Specifications

- > Up to 120 minutes adjustable cooking time
- Digitally controlled thermostat
- Temperature setting button
- Manual adjustable humidity control
- Halogen lamp interior lighting
- Leakproof door gasket
- Double direction rotatable stainless steel fan
- Easy-to-clean rounded interior oven chamber
- Safety door switch
- High temperature resistant double glass
- Easy-to-clean openable internal glass
- Up to 300 °C adjustable cooking temperature
- Cool down
- Stainless steel body
- Insulated cooking chamber
- Closed burning system
- Atmospheric burner
- Gas safety system
- Electronic ignition
- Safety thermostat
- LPG or natural gas operated

## Gas Convection Ovens



> PRIME102GM



> PRIME202GM



Model	Description	W	W	W		Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
PRIME102GM	Gas Convection Oven	35.000	550	700	10 GN 2/1 20 GN 1/1	1200x1100x1155 220	1240x1170x1320 245	4.830
PRIME202GM	Gas Convection Oven	46.600	2x550	1.400	20 GN 2/1 40 GN 1/1	1200x1100x1845 365	1240x1170x2075 400	7.195

Model	Gas Consumption				Gas Inlet (inch)	Water Inlet (inch)	Water Pressure (bar)	Power Input V-Hz	Cable Section mm <sup>2</sup>
	NG		LPG						
	max	min	max	min					
PRIME102GM	3.704 m <sup>3</sup> /h	1.945 m <sup>3</sup> /h	2.760 kg/h	1.449 kg/h	R 3/4"	R 3/4"	1,5- 4 bar	220-230 V 1N AC 50 Hz	3x1.5
PRIME202GM	4.932 m <sup>3</sup> /h	2.589m <sup>3</sup> /h	3.675 kg/h	1.929 kg/h	R 3/4"	R 3/4"	1,5- 4 bar	220-230 V 1N AC 50 Hz	3x1.5

### General Specifications

- > Up to 120 minutes adjustable cooking time
- Digitally controlled thermostat
- Temperature setting button
- Manual adjustable humidity control
- Halogen lamp interior lighting
- Leakproof door gasket
- Double direction rotatable stainless steel fan
- Easy-to-clean rounded interior oven chamber
- Safety door switch
- High temperature resistant double glass
- Easy-to-clean openable internal glass
- Up to 300 °C adjustable cooking temperature
- Cool down
- Stainless steel body
- Insulated cooking chamber
- Closed burning system
- Atmospheric burner
- Gas safety system
- Electronic ignition
- Safety thermostat
- LPG or natural gas operated

## Electric Convection Ovens







> PRIME061EM



> PRIME101EM



Model	Description	 W	 W	 W		Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
PRIME061EM	Electric Convection Oven	12.000	550	12.700	6 GN 1/1	970x910x865 120	1010x990x1030 140	3.465
PRIME101EM	Electric Convection Oven	18.000	550	18.700	10 GN 1/1	970x910x1155 160	1010x990x1320 185	4.085

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Water Inlet (inch)	Water Pressure (bar)
PRIME061EM	380 - 400V 3N AC 50 Hz	5x4	R 3/4"	1,5- 4 bar
PRIME101EM	380 - 400V 3N AC 50 Hz	5x4	R 3/4"	1,5- 4 bar

### General Specifications

- > Up to 120 minutes adjustable cooking time
- Digitally controlled thermostat
- Temperature setting button
- Manual adjustable humidity control
- Halogen lamp interior lighting
- Leakproof door gasket
- Double direction rotatable stainless steel fan
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Easy-to-clean rounded interior oven chamber
- Safety door switch
- High temperature resistant double glass
- Easy-to-clean openable internal glass
- Up to 300 °C adjustable cooking temperature
- Cool down
- Stainless steel body
- Insulated cooking chamber
- Safety thermostat

## Electric Convection Ovens



> PRIME102EM



> PRIME202EM



Model	Description	W	W	W		Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
PRIME102EM	Electric Convection Oven	27.000	550	27.700	10 GN 2/1 20 GN 1/1	1200x1100x1155 205	1240x1170x1320 230	4.885
PRIME202EM	Electric Convection Oven	54.000	2x550	55.400	20 GN 2/1 40 GN 1/1	1200x1100x1845 343	1240x1170x2075 375	7.615

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Water Inlet (inch)	Water Pressure (bar)
PRIME102EM	380 - 400V 3N AC 50 Hz	5x6	R 3/4"	1,5- 4 bar
PRIME202EM	380 - 400V 3N AC 50 Hz	5x16	R 3/4"	1,5- 4 bar

### Genel Özellikler / General Specifications

- > Up to 120 minutes adjustable cooking time
- Digitally controlled thermostat
- Temperature setting button
- Manual adjustable humidity control
- Halogen lamp interior lighting
- Leakproof door gasket
- Double direction rotatable stainless steel fan
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Easy-to-clean rounded interior oven chamber
- Safety door switch
- High temperature resistant double glass
- Easy-to-clean openable internal glass
- Up to 300 °C adjustable cooking temperature
- Cool down
- Stainless steel body
- Insulated cooking chamber
- Safety thermostat

## > Accessories for Ovens

Model	Product Name	Use With	Dimensions	€
PAS061-1	Oven Base	PRIME, 061E-061G	910x625x660	319
PAS101-1	Oven Base	PRIME, 101E-101G	910x625x660	319
PAS102-1	Oven Base	PRIME, 102E-102G	1150x810x660	341
PAS061-2	Oven Base, with Tray Slide- GN 1/1	PRIME, 061E-061G	910x625x660	454
PAS061-3	Oven Base, with Tray Slide- 40x60	PRIME, 061E, 061G	910x625x660	499
PAS101-2	Oven Base, with Tray Slide- GN 1/1	PRIME, 101E-101G	910x625x660	454
PAS101-3	Oven Base, with Tray Slide- 40x60	PRIME, 101E-101G	910x625x660	499
PAS102-2	Oven Base, with Tray Slide- GN 2/1	PRIME, 102E-102G	1150x810x660	533
PTK061-211M	Roll-in Rack for 6 GN 1/1	PRIME, 061E-061G		477
PTK101-211M	Roll-in Rack for 10 GN 1/1	PRIME, 101E-101G		578
PTK102-221M	Roll-in Rack for 20 GN 1/1	PRIME, 102E-102G		646
PFA101	Trolley for Roll-in Rack	PRIME, 061E-061G, 101E-101G		794
PFA102	Trolley for Roll-in Rack	PRIME, 102E-102G		850
PFA202-1	Trolley for Mobile Oven Rack and Tray Kit 20 GN 2/1	PRIME, 202E-202G		1.502
PFA202-2	Trolley for Mobile Oven Rack and Tray Kit 16 GN 2/1	PRIME, 202E-202G		1.502
PFA202B	Roll-in Plate Rack Trolley and Tray Kit 80 Plates	PRIME, 202E-202G		3.186



## > Accessories for Ovens

Model	Description	Use With	€
PVH11	Ventilation Hood	PRIME, 061E-061G, 101E-101G	972
PVH21	Ventilation Hood	PRIME, 102E-102G, 202E-202G	1.080
GW11	Wire Grid 1/1 GN	PRIME All Models	23
GW21	Wire Grid 2/1 GN	PRIME, 102E-102G, 202E-202G	39
GN1140	Oven Tray 1/1-40 GN	PRIME All Models	20
GN2140	Oven Tray 2/1-40 GN	PRIME, 102E-102G, 202E-202G	33
GN1120P	Perforated Oven Tray 1/1-20 GN	PRIME, All Models	23
GN2120P	Perforated Oven Tray 2/1-20 GN	PRIME, 102E-102G, 202E-202G	39
GN1120S	Non-stick Oven Tray 1/1-20 GN	PRIME, All Models	54
GN2120S	Non-stick Oven Tray 2/1-20 GN	PRIME, 102E-102G, 202E-202G	87
EM1140	Enamel Coated Oven Tray 1/1-40 GN	PRIME, All Models	43
SR11	Ceramic Coated Oven Tray 1/1-20 GN	PRIME, All Models	54
SR21	Ceramic Coated Oven Tray 2/1-20 GN	PRIME, 102E-102G, 202E-202G	108



## Electric Convection Patisserie Ovens







> NEVO-02E

> NEVO-04E

> NEVO-06E

> NEVO-10E



Model	Description	 W	 W	 W	Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg		€
NEVO-02E	Electric Convection Patisserie Oven	180	3.400	3.200	510x700x560 48	530x750x670 58	4 x GN 2/3 65 mm	1.570
NEVO-04E	Electric Convection Patisserie Oven	2x180	6.800	6.400	750x795x560 62	770x850x670 72	4 x 40x60 mm 4 x GN 1/1 65 mm	1.910
NEVO-06E	Electric Convection Patisserie Oven	2x180	10.000	9.600	945x860x815 115	970x920x930 135	6 x 40x60 mm 6 x GN 1/1 65 mm	3.405
NEVO-10E	Electric Convection Patisserie Oven	3x180	15.000	14.400	945x860x1135 140	970x920x1250 165	10 x 40x60 mm 10 x GN 1/1 65 mm	4.400

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Water Inlet inch	Water Pressure (bar)
NEVO-02E	220-230 VAC 1N 50 HZ	3x4	R 3/4	1.5-4
NEVO-04E	380-400 VAC 3N 50 HZ 220-230 VAC 1N 50 HZ	5x2.5 3x6	R 3/4	1.5-4
NEVO-06E	380-400 VAC 3N 50 HZ	5x4	R 3/4	1.5-4
NEVO-10E	380-400 VAC 3N 50 HZ	5x6	R 3/4	1.5-4



5 level fan speed control

### General Specifications

- > Up to 120 minutes adjustable cooking time
- Up to 250 °C adjustable cooking temperature
- All functions digitally controlled
- 99 programmable cooking memories
- 5 adjustable cooking stages in the pre-set program
- Manual or adjustable automatic humidity control
- 5 speed fan control
- Reversing stainless steel fan
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Convection or steam cooking mode
- Stand-by automatic
- Cool down
- Safety door switch
- Halogen lamp interior lighting
- Leakproof door gasket
- Easy-to-clean rounded interior oven chamber
- High temperature resistant double glass
- Easy-to-clean openable internal glass
- Stainless steel body
- Insulated cooking chamber
- Safety thermostat

## Electric Convection Manual Patisserie Ovens







> NEVO-02EM

> NEVO-04EM

> NEVO-06EM

> NEVO-10EM



Model	Description	 W	 W	 W	Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg		€		
NEVO-02EM	Electric Convection Manual Patisserie Oven	180	3.400	3.200	510x700x560	48	530x750x670	58	4 x GN 2/3 65 mm	1.170
NEVO-04EM	Electric Convection Manual Patisserie Oven	2x180	6.800	6.400	750x795x560	62	770x850x670	72	4 x 40x60 mm 4 x GN 1/1 65 mm	1.510
NEVO-06EM	Electric Convection Manual Patisserie Oven	2x180	10.000	9.600	945x860x815	115	970x920x930	135	6 x 40x60 mm 6 x GN 1/1 65 mm	2.805
NEVO-10EM	Electric Convection Manual Patisserie Oven	3x180	15.000	14.400	945x860x1135	140	970x920x1250	165	10 x 40x60 mm 10 x GN 1/1 65 mm	3.800

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Water Inlet inch	Water Pressure (bar)
NEVO-02EM	220-230 VAC 1N 50 HZ	3x4	R 3/4	1.5-4
NEVO-04EM	380-400 VAC 3N 50 HZ 220-230 VAC 1N 50 HZ	5x2.5 3x6	R 3/4	1.5-4
NEVO-06EM	380-400 VAC 3N 50 HZ	5x4	R 3/4	1.5-4
NEVO-10EM	380-400 VAC 3N 50 HZ	5x6	R 3/4	1.5-4

### General Specifications

- > Up to 120 minutes adjustable cooking time
- Up to 300 °C adjustable cooking temperature
- Manual adjustable humidity control
- Cool down
- Halogen lamp interior lighting
- Leakproof door gasket
- Double direction rotatable stainless steel fan
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Easy-to-clean rounded interior oven chamber
- Safety door switch
- High temperature resistant double glass
- Easy-to-clean openable internal glass
- Stainless steel body
- Insulated cooking chamber
- Safety thermostat



## Electric Leavening Chamber



> VMD-04



Model	Description	W	W	W	Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg		€
VMD-04	Electric Leavening Chamber	38	3.250	3.200	750x725x845	48 770x750x1000 60	8 x 40x60 mm 8 x GN 1/1 65 mm	1.155
VMD-06	Electric Leavening Chamber	38	3.250	3.200	945x725x845	60 970x750x1000 75	8 x 40x60 mm 8 x GN 1/1 65 mm	1.365



Model	Electric Voltage V	Cable Section mm <sup>2</sup>
VMD-04	220-230 VAC 1N 50 HZ	3x2.5
VMD-06	220-230 VAC 1N 50 HZ	3x2.5

## Gas Pastry Oven



> PBF53






Model	Description	 W		Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
PBF53	Gas Pastry Oven	13.500	5 pcs 540x750x50 mm	900x1000x1650 140	950x1050x1850 160	2.050

Model	Gas Consumption				Gas Inlet (inch)
	NG		LPG		
	max	min	max	min	
PBF53	1.429 m <sup>3</sup> /h	0.750 m <sup>3</sup> /h	1.065 kg/h	0.559 kg/h	R 3/4"

### General Specifications

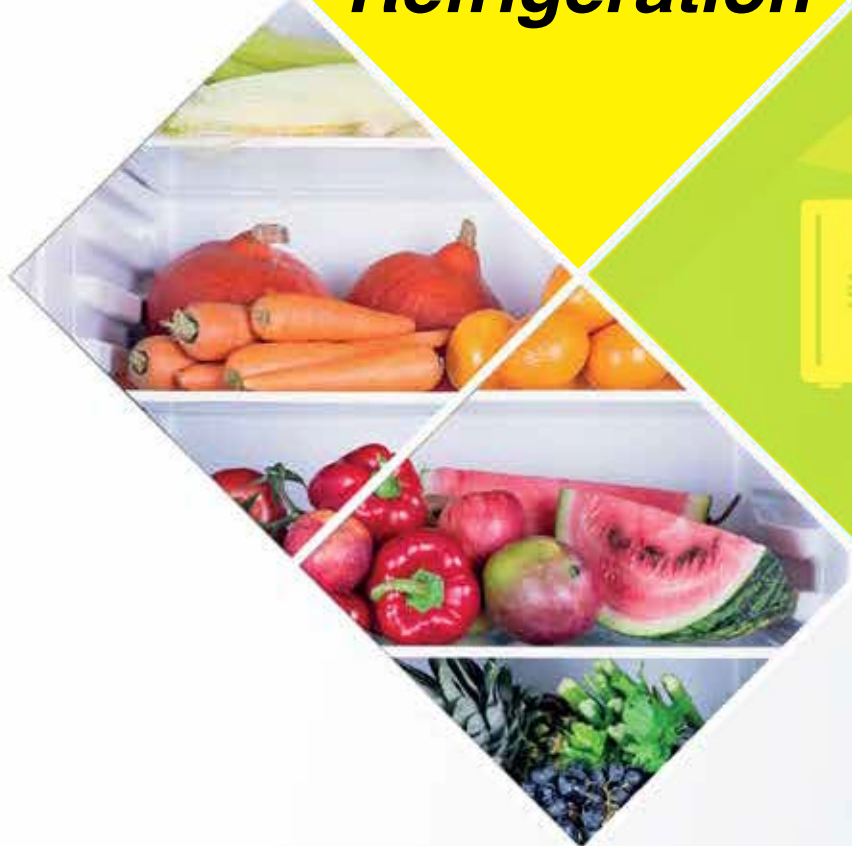
- > Stainless steel body
- Insulated cooking chamber
- High temperature resistant double glass
- Easy-to-clean openable internal glass
- Gas safety system
- Lpg or natural gas

## Ovens

Model	Description	a	b	h	 max W	Heating Power W	 m <sup>3</sup>	 kg	€
PRIME061G	Gas Steam Convection Oven	970	910	865	1.000	14.000	1,019	161	4.970
PRIME101G	Gas Steam Convection Oven	970	910	1155	1.000	21.000	1,319	205	5.300
PRIME102G	Gas Steam Convection Oven	1200	1100	1155	1.000	35.000	1,915	250	5.830
PRIME202G	Gas Steam Convection Oven	1200	1100	1845	2.000	46.600	3,010	409	8.530
PRIME061E	Electric Steam Convection Oven	970	910	865	13.000	12.000	1,019	146	4.200
PRIME101E	Electric Steam Convection Oven	970	910	1155	19.000	18.000	1,319	190	4.820
PRIME102E	Electric Steam Convection Oven	1200	1100	1155	28.000	28.000	1,915	235	5.620
PRIME202E	Electric Steam Convection Oven	1200	1100	1845	56.000	54.000	3,010	382	8.350
PRIME061GM	Gas Convection Oven	970	910	865	700	14.000	1,019	155	3.915
PRIME101GM	Gas Convection Oven	970	910	1155	700	21.000	1,319	200	4.440
PRIME102GM	Gas Convection Oven	1200	1100	1155	700	35.000	1,915	245	4.830
PRIME202GM	Gas Convection Oven	1200	1100	1845	1.400	46.600	3,010	400	7.195
PRIME061EM	Electric Convection Oven	970	910	865	12.700	12.000	1,019	140	3.465
PRIME101EM	Electric Convection Oven	970	910	1155	18.700	18.000	1,319	185	4.085
PRIME102EM	Electric Convection Oven	1200	1100	1155	27.700	27.000	1,915	230	4.885
PRIME202EM	Electric Convection Oven	1200	1100	1845	55.400	54.000	3,010	375	7.615
NEVO-02E	Electric Convection Patisserie Oven	510	700	560	3.400	3.200	0,266	58	1.570
NEVO-04E	Electric Convection Patisserie Oven	750	795	560	6.800	6.400	0,438	72	1.910
NEVO-06E	Electric Convection Patisserie Oven	945	860	815	10.000	9.600	0,830	135	3.405
NEVO-10E	Electric Convection Patisserie Oven	945	860	1135	15.000	14.400	1,115	165	4.400
NEVO-02EM	Electric Convection Manual Patisserie Oven	510	700	560	3.400	3.200	0,266	58	1.170
NEVO-04EM	Electric Convection Manual Patisserie Oven	750	795	560	6.800	6.400	0,438	72	1.510
NEVO-06EM	Electric Convection Manual Patisserie Oven	945	860	815	10.000	9.600	0,830	135	2.805
NEVO-10EM	Electric Convection Manual Patisserie Oven	945	860	1135	15.000	14.400	1,115	165	3.800
VMD-04	Electric Leavening Chamber	750	725	845	3.250	3.200	0,577	60	1.155
VMD-06	Electric Leavening Chamber	945	725	845	3.250	3.200	0,727	75	1.365
PBFG53	Gas Pastry Oven	900	1000	1650	-	13.500	1,845	160	2.050



# **Refrigeration**



**Professional Products**  
for Professional Kitchens

## Counter Type Refrigerators



> VBT 137A








> VBT 187A



> VBT 187C



Model	Description	 W	 It			Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	
VBT 137A	C. Type Refrigerator with Two Doors	250	285	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1490x600x850 90	1530x630x920 100	1.818
VBT 187A	C. Type Refrigerator with Three Doors	285	440	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2020x600x850 120	2050x630x920 132	2.100
VBT 187C	C. Type Refrigerator with Four Doors	350	595	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2550x600x850 180	2580x630x920 225	2.665
VBT 137B	C. Type Refrigerator with Two Doors	275	345	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1490x700x850 90	1530x730x920 100	2.059
VBT 187B	C. Type Refrigerator with Three Doors	310	532	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2020x700x850 120	2050x730x920 132	2.302
VBT 187D	C. Type Refrigerator with Four Doors	375	720	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2550x700x850 200	2580x730x920 215	3.028

### General Specifications

- > Made of stainless steel
- Rounded inner base sides
- 45 °Constant self-closing doors
- "Ozone-friendly" 40 kg/m<sup>3</sup> density polyurethane insulation
- Interior adjustable shelves, plastic coating
- "CFC Free" R-134A refrigerant gas
- Fan cooling, copper pipe, aluminum panel evaporator
- Operating temperature -2 / +8 °C

## Counter Type Refrigerators



> VBT 137A-G



> VBT 187A-G



> VBT 187C-G



Model	Description	W	lt.		Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
VBT 137A-G	Counter Type Refrigerators with Two Glass Door	250	285	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup> 1490x600x850	108 1530x630x920	118 2.119
VBT 187A-G	Counter Type Refrigerators with Three Glass Door	285	440	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup> 2020x600x850	120 2050x630x920	132 2.592
VBT 187C-G	Counter Type Refrigerators with Four Glass Door	350	595	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup> 2550x600x850	250 2580x630x920	265 3.391
VBT 137B-G	Counter Type Refrigerators with Two Glass Door	275	345	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup> 1490x700x850	110 1530x730x920	120 2.360
VBT 187B-G	Counter Type Refrigerators with Three Glass Door	310	532	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup> 2020x700x850	150 2050x730x920	162 2.754
VBT 187D-G	Counter Type Refrigerators with Four Glass Door	375	720	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup> 2550x700x850	250 2580x730x920	265 3.634

### General Specifications

- > Made of stainless steel
- Rounded inner base sides
- 45 °Constant self-closing doors
- "Ozone-friendly" 40 kg/m<sup>3</sup> density polyurethane insulation
- Interior adjustable shelves, plastic coating
- "CFC Free" R-134A refrigerant gas
- Fan cooling, copper pipe, aluminum panel evaporator
- Operating temperature -2 / +8 °C

## Counter Type Refrigerators with Drawers



> VBT 137A-4C



> VBT 187A-6C



> VBT 187C-8C



Model	Description	W	It.			Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
VBT 137A-4C	Counter Type Refrigerators with Four Drawers	250	285	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1490x600x850 95	1530x630x920 105	2.538
VBT 187A-6C	Counter Type Refrigerators with Six Drawers	285	440	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2020x600x850 120	2050x630x920 132	3.212
VBT 187C-8C	Counter Type Refrigerators with Eight Drawers	350	595	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2550x600x850 190	2580x630x920 205	3.951
VBT 137B-4C	Counter Type Refrigerators with Four Drawers	275	345	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1490x700x850 100	1530x730x920 110	2.773
VBT 187B-6C	Counter Type Refrigerators with Six Drawers	310	532	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2020x700x850 120	2050x730x920 132	3.391
VBT 187D-8C	Counter Type Refrigerators with Eight Drawers	375	720	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2550x700x850 200	2580x730x920 215	4.307

### General Specifications

- > Made of stainless steel
- Rounded inner base sides
- "Ozone-friendly" 40 kg/m<sup>3</sup> density polyurethane insulation
- Interior adjustable shelves, plastic coating
- "CFC Free" R-134A refrigerant gas
- Fan cooling, copper pipe, aluminum panel evaporator
- Operating temperature -2 / +8 °C

## Counter Type Refrigerators with Drawers



> VBT137A-2C



> VBT187A-4C



> VBT187C-4C



Model	Description	W	lt.			Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
VBT 137A-2C	Counter Type Refrigerators with Two Drawers and Single Door	250	285	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1490x600x850	95	1530x630x920	105	2.181
VBT 187A-4C	Counter Type Refrigerators with Four Drawers and Single Door	285	440	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2020x600x850	120	2050x630x920	132	2.840
VBT 187C-4C	Counter Type Refrigerators with Four Drawers and Two Doors	350	595	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2550x600x850	180	2580x630x920	195	3.389
VBT 137B-2C	Counter Type Refrigerators with Drawers and Single Door	275	345	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1490x700x850	95	1530x730x920	105	2.421
VBT 187B-4C	Counter Type Refrigerators with Four Drawers and Single Door	310	532	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2020x700x850	120	2050x730x920	132	3.027
VBT 187D-4C	Counter Type Refrigerators with For Drawers and Two Doors	375	720	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2550x700x850	200	2580x730x920	215	3.753

### General Specifications

- > Made of stainless steel
- Rounded inner base sides
- 45 °Constant self-closing doors
- "Ozone-friendly" 40 kg/m<sup>3</sup> density polyurethane insulation
- Interior adjustable shelves, plastic coating
- "CFC Free" R-134A refrigerant gas
- Fan cooling, copper pipe, aluminum panel evaporator
- Operating temperature -2 / +8 °C



## Counter Type Counter Type Deepfreeze



> VBN 137A






> VBN 187A



> VBN 187C



Model	Description	 W	 lt.		Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
VBN 137A	C. Type Deepfreeze with Two Doors	570	285	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1490x600x850 90	1530x630x920 100 2.500
VBN 187A	C. Type Deepfreeze with Three Doors	570	440	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2020x600x850 120	2050x630x920 132 2.953
VBN 187C	C. Type Deepfreeze with Four Doors	720	595	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2550x600x850 180	2580x630x920 195 3.635
VBN 137B	C. Type Deepfreeze with Two Doors	570	345	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1490x700x850 90	1530x730x920 100 2.953
VBN 187B	C. Type Deepfreeze with Three Doors	570	530	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2020x700x850 120	2050x730x920 132 3.293
VBN 187D	C. Type Deepfreeze with Four Doors	720	720	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2550x700x850 200	2580x730x920 215 3.975

### General Specifications

- > Made of stainless steel.
- Rounded inner base sides.
- 45 °Constant self-closing doors.
- "Ozone-friendly" 40 kg/m<sup>3</sup> density polyurethane insulation.
- Interior adjustable shelves, plastic coating.
- "CFC Free" R-134A refrigerant gas.
- Fan cooling, copper pipe, aluminum panel evaporator.
- Operating temperature -18 / -22 °C.

## Counter Type Deep Freezers with Drawers



➤ VBN 137A-2C



➤ VBN 187A-4C



➤ VBN 187C-4C



Model	Description	W	lt.		Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
VBN 137A-2C	Counter Type Deep Freezer with Two Drawers and Single Door	570	285	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1490x600x850 108	1530x630x920 118 3.180
VBN 187A-4C	Counter Type Deep Freezer with Four Drawers and Single Door	570	440	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2020x600x850 120	2050x630x920 132 3.635
VBN 187C-4C	Counter Type Deep Freezer with Four Drawers and Two Doors	720	595	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2550x600x850 180	2580x630x920 195 4.315
VBN 137B-2C	Counter Type Deep Freezer with Two Drawers and Single Door	570	345	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1490x700x850 95	1530x730x920 105 3.293
VBN 187B-4C	Counter Type Deep Freezer with Four Drawers and Single Door	570	530	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2020x700x850 120	2050x730x920 132 3.975
VBN 187D-4C	Counter Type Deep Freezer with Four Drawers and Two Doors	720	720	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2550x700x850 200	2580x730x920 215 4.656

### General Specifications

- Made of stainless steel.
- Rounded inner base sides.
- 45 °Constant self-closing doors.
- "Ozone-friendly" 40 kg/m<sup>3</sup> density polyurethane insulation.
- Interior adjustable shelves, plastic coating.
- "CFC Free" R-134A refrigerant gas.
- Fan cooling, copper pipe, aluminum panel evaporator.
- Operating temperature-18 / -22 °C

## Under Counter Refrigerators



> VBT 137B-S







> VBT 187B-S



> VBT 187D-S



Model	Description	 W	 lt.			Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
VBT 137B-S	Under Counter Refrigerator with Two Drawers	275	310	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1490x700x600 100	1530x730x610 110	2.919
VBT 187B-S	Under Counter Refrigerator with Three Drawers	310	478	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2020x700x600 120	2050x730x610 132	3.225
VBT 187D-S	Under Counter Refrigerator with Four Drawers	375	648	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2550x700x600 145	2580x730x610 155	4.147

### General Specifications

- > Made of stainless steel
- Rounded inner base sides
- 45 °Constant self-closing doors
- "Ozone-friendly" 40 kg/m<sup>3</sup> density polyurethane insulation
- Interior adjustable shelves, plastic coating
- "CFC Free" R-134A refrigerant gas
- Fan cooling, copper pipe, aluminum panel evaporator
- Operating temperature -2 / +8 °C

## Pizza and Salad Preparation Fridge



➤ VBT 137-PM



➤ VBT 187-P



Model	Description	⚡ W	📏 lt.	⌘	Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€			
VBT 137-P	Pizza and Salad Preparation Fridge	275	345	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1500x700x850/1300	130	1530x730x1150	140	3.464
VBT 137-PM	Pizza and Salad Preparation Fridge, Marble Top	275	345	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1500x700x850/1330	190	1530x730x1350	202	3.774
VBT 187-P	Pizza and Salad Preparation Fridge	285	530	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2100x730x850/1150	160	2130x730x1180	172	3.635
VBT 187-PM	Pizza and Salad Preparation Fridge, Marble Top	285	530	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2100x730x850/1150	245	2130x730x1180	260	3.918

### General Specifications




- Made of stainless steel
- Rounded inner base sides
- 45 °Constant self-closing doors
- "Ozone-friendly" 40 kg/m<sup>3</sup> density polyurethane insulation
- Interior adjustable shelves, plastic coating
- "CFC Free" R-134A refrigerant gas
- Fan cooling, copper pipe, aluminum panel evaporator
- Operating temperature -2 / +8 °C.

## Countertop Saladbar



> VBT 137-S



Model	Description	 W	 It.		Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
VBT 137-S	Countertop Saladbar	170	-	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1496x370x450 45	1530x400x500 55 1.441
VBT 187-S	Countertop Saladbar	190	-	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	2025x370x450 55	2050x400x500 65 1.842

### General Specifications

- > Made of stainless steel
- "Ozone-friendly" 40 kg/m<sup>3</sup> density polyurethane insulation
- Static cooling
- "CFC Free" R-134A refrigerant gas
- Copper pipe, aluminum panel evaporator
- Operating temperature -2 / +8 °C

## Upright Refrigerators






> VBD P140A



> VBD P700A



Model	Description	 W	 lt.		Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€	
VBD P700A	Upright Ref. with Single Door	210	600	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	680x720x2100 115	730x790x2110 125	1.921
VBD P140A	Upright Ref. with Two Doors	340	1200	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1380x720x2100 200	1430x790x2110 215	2.853
VBD P700B	Upright Ref. with Single Door	210	700	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	680x820x2100 130	730x900x2110 140	2.096
VBD P140B	Upright Ref. with Two Doors	340	1400	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1380x820x2100 220	1430x900x2110 235	3.085
VBD P700C	Upright Ref. with Single Door	350	725	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	680x920x2100 145	730x1000x2110 155	2.271
VBD P140C	Upright Ref. with Two Doors	700	1450	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1380x920x2100 240	1430x1000x2110 255	3.260

### General Specifications

- > Made of stainless steel
- Rounded inner base sides
- 45 °Constant self-closing doors
- "Ozone-friendly" 40 kg/m<sup>3</sup> density polyurethane insulation
- Interior adjustable shelves, plastic coating
- "CFC Free" R-134A refrigerant gas
- Fan cooling, copper pipe, aluminum panel evaporator
- Operating temperature -2 / +8 °C

## Upright Refrigerators






> VBD P700A-2K



> VBD P140A-2K



Model	Description	 W	 lt.		Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
VBD P700A-2K	Upright Refrigerators With 1/2 Door	210	600	220-230 VAC 1N 50 HZ	3x1.5 mm <sup>2</sup> 680x720x2100	115 730x790x2110	125 1.921
VBD P140A-2K	Upright Refrigerators With 1+1/2 Doors	340	1200	220-230 VAC 1N 50 HZ	3x1.5 mm <sup>2</sup> 1380x720x2100	180 1430x790x2110	195 3.435
VBD P700B-2K	Upright Refrigerators With 1/2 Door	210	700	220-230 VAC 1N 50 HZ	3x1.5 mm <sup>2</sup> 680x820x2100	130 730x900x2110	140 2.166
VBD P140B-2K	Upright Refrigerators With 1+1/2 Doors	340	1400	220-230 VAC 1N 50 HZ	3x1.5 mm <sup>2</sup> 1380x820x2100	180 1430x900x2110	195 3.260
VBD P700C-2K	Upright Refrigerators With 1/2 Door	350	725	220-230 VAC 1N 50 HZ	3x1.5 mm <sup>2</sup> 680x920x2100	120 730x1000x2110	130 2.398
VBD P140C-2K	Upright Refrigerators With 1+1/2 Doors	700	1450	220-230 VAC 1N 50 HZ	3x1.5 mm <sup>2</sup> 1380x920x2100	230 1430x1000x2110	245 3.435

### General Specifications

- > Made of stainless steel
- Rounded inner base sides
- 45 °Constant self-closing doors
- "Ozone-friendly" 40 kg/m<sup>3</sup> density polyurethane insulation
- Interior adjustable shelves, plastic coating
- "CFC Free" R-134A refrigerant gas
- Fan cooling, copper pipe, aluminum panel evaporator
- Operating temperature -2 / +8 °C

## Upright Glass Door Refrigerators







> VBD P700A-G



> VBD P140A-G



Model	Description	 W	 lt.			Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
VBD P700A-G	Upright Refrigerators With Single Glass Door	210	600	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	680x720x2100 140	730x790x2110 150	2.211
VBD P140A-G	Upright Refrigerators With Two Glass Doors	340	1200	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1380x720x2100 180	1430x790x2110 195	2.853
VBD P700B-G	Upright Refrigerators With Single Glass Door	210	700	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	680x820x2100 155	730x900x2110 165	2.387
VBD P140B-G	Upright Refrigerators With Two Glass Doors	340	1400	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1380x820x2100 230	1430x900x2110 245	3.667
VBD P700C-G	Upright Refrigerators With Single Glass Door	350	725	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	680x920x2100 150	730x1000x2110 160	2.560
VBD P140C-G	Upright Refrigerators With Two Glass Doors	700	1450	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1380x920x2100 280	1430x1000x2110 295	3.841

### General Specifications

- > Made of stainless steel
- Rounded inner base sides
- 45 °Constant self-closing doors
- "Ozone-friendly" 40 kg/m<sup>3</sup> density polyurethane insulation
- Interior adjustable shelves, plastic coating
- "CFC Free" R-134A refrigerant gas
- Fan cooling, copper pipe, aluminum panel evaporator
- Operating temperature -2 / +8 °C



## Upright Deepfreeze






> VBD N140A



> VBD N700A



Model	Description	 W	 lt.			Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
VBD N700A	Upright Deepfreeze With Single Door	720	600	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	680x720x2100 115	730x790x2110 125	2.840
VBD N140A	Upright Deepfreeze With Two Doors	950	1200	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1380x720x2100 200	1430x790x2110 215	3.748
VBD N700B	Upright Deepfreeze With Single Door	720	700	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	680x820x2100 130	730x900x2110 140	3.068
VBD N140B	Upright Deepfreeze With Two Doors	950	1400	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1380x820x2100 180	1430x900x2110 195	3.975
VBD N700C	Upright Deepfreeze With Single Door	1.250	725	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	680x920x2100 120	730x1000x2110 130	3.124
VBD N140C	Upright Deepfreeze With Two Doors	1.320	1450	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1380x920x2100 230	1430x1000x2110 245	4.720

### General Specifications

- > Made of stainless steel
- Rounded inner base sides
- 45 °Constant self-closing doors
- "Ozone-friendly" 40 kg/m<sup>3</sup> density polyurethane insulation
- Interior adjustable shelves, plastic coating
- "CFC Free" R-134A refrigerant gas
- Fan cooling, copper pipe, aluminum panel evaporator
- Operating temperature -18 / -22 °C

## Upright Deepfreeze



➤ VBD N700A-2K



➤ VBD N140A-2K





Model	Description	W	lt.		Dimensions / Weight mm/kg	Pack. Dim. / Gross Weight mm/kg	€
VBD N700A-2K	Upright DF. with 1/2 Door	720	600	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	680x720x2100 115	730x790x2110 125 2.953
VBD N140A-2K	Upright DF. with 1+1/2 Doors	950	1200	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1380x720x2100 200	1430x790x2110 215 3.919
VBD N700B-2K	Upright DF. with 1/2 Door	720	700	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	680x820x2100 130	730x900x2110 140 3.178
VBD N140B-2K	Upright DF. with 1+1/2 Doors	950	1400	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1380x820x2100 220	1430x900x2110 235 4.371
VBD N700C-2K	Upright DF. with 1/2 Door	1.250	725	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	680x920x2100 150	730x1000x2110 160 3.235
VBD N140C-2K	Upright DF. with 1+1/2 Doors	1.320	1450	220-230 V 1N AC 50 Hz	3x1.5 mm <sup>2</sup>	1380x920x2100 230	1430x1000x2110 245 4.314



### General Specifications

- Made of stainless steel
- Rounded inner base sides
- 45 °Constant self-closing doors
- "Ozone-friendly" 40 kg/m<sup>3</sup> density polyurethane insulation
- Interior adjustable shelves, plastic coating
- "CFC Free" R-134A refrigerant gas
- Fan cooling, copper pipe, aluminum panel evaporator
- Operating temperature -18 / -22 °C

## Refrigeration

Model	Description	a	b	h	Total Power- W	Volume lt.	 m <sup>3</sup>	 kg	€
VBT 137A	C. Type Refrigerator with Two Doors	1490	600	850	250	285	0,886	100	1.818
VBT 187A	C. Type Refrigerator with Three Doors	2020	600	850	285	440	1,188	132	2.100
VBT 187C	C. Type Refrigerator with Four Doors	2550	600	850	350	595	1,495	225	2.665
VBT 137B	C.Type Refrigerator with Two Doors	1490	700	850	275	345	1,027	100	2.059
VBT 187B	C.Type Refrigerator with Three Doors	2020	700	850	310	532	1,376	132	2.302
VBT 187D	C.Type Refrigerator with Four Doors	2550	700	850	375	720	1,732	215	3.028
VBT 137A-G	Counter Type Refrigerators with Two Glass Door	1490	600	850	250	285	0,886	118	2.119
VBT 187A-G	Counter Type Refrigerators with Three Glass Door	2020	600	850	285	440	1,188	132	2.592
VBT 187C-G	Counter Type Refrigerators with Four Glass Door	2550	600	850	350	595	1,495	265	3.391
VBT 137B-G	Counter Type Refrigerators with Two Glass Door	1490	700	850	275	345	1,027	120	2.360
VBT 187B-G	Counter Type Refrigerators with Three Glass Door	2020	700	850	310	532	1,376	162	2.754
VBT 187D-G	Counter Type Refrigerators with Four Glass Door	2550	700	850	375	720	1,732	265	3.634
VBT 137A-4C	Counter Type Refrigerators with Four Drawers	1490	600	850	250	285	0,886	105	2.538
VBT 187A-6C	Counter Type Refrigerators with Six Drawers	2020	600	850	285	440	1,188	132	3.212
VBT 187C-8C	Counter Type Refrigerators with Eight Drawers	2550	600	850	350	595	1,495	205	3.951
VBT 137B-4C	Counter Type Refrigerators with Four Drawers	1490	700	850	275	345	1,027	110	2.773
VBT 187B-6C	Counter Type Refrigerators with Six Drawers	2020	700	850	310	532	1,376	132	3.391
VBT 187D-8C	Counter Type Refrigerators with Eight Drawers	2550	700	850	375	720	1,732	215	4.307
VBT 137A-2C	Counter Type Refrigerators with Two Drawers and Single Door	1490	600	850	250	285	0,886	105	2.181
VBT 187A-4C	Counter Type Refrigerators with Four Drawers and Single Door	2020	600	850	285	440	1,188	132	2.840
VBT 187C-4C	Counter Type Refrigerators with Four Drawers and Two Doors	2550	600	850	350	595	1,495	195	3.389
VBT 137B-2C	Counter Type Refrigerators with Drawers and Single Door	1490	700	850	275	345	1,027	105	2.421
VBT 187B-4C	Counter Type Refrigerators with Four Drawers and Single Door	2020	700	850	310	532	1,376	132	3.027
VBT 187D-4C	Counter Type Refrigerators with For Drawers and Two Doors	2550	700	850	375	720	1,732	215	3.753
VBN 137A	C. Type Deepfreeze with Two Doors	1490	600	850	570	285	0,886	100	2.500
VBN 187A	C. Type Deepfreeze with Three Doors	2020	600	850	570	440	1,188	132	2.953
VBN 187C	C. Type Deepfreeze with Four Doors	2550	600	850	720	595	1,495	195	3.635
VBN 137B	C. Type Deepfreeze with Two Doors	1490	700	850	570	345	1,027	100	2.953
VBN 187B	C. Type Deepfreeze with Three Doors	2020	700	850	570	530	1,376	132	3.293
VBN 187D	C. Type Deepfreeze with Four Doors	2550	700	850	720	720	1,732	215	3.975
VBN 137A-2C	Counter Type Deep Freezer with Two Drawers and Single Door	1490	600	850	570	285	0,886	118	3.180

## Refrigeration

Model	Description	a	b	h	Total Power-W	Volume lt.	 m³	 kg	€
VBN 187A-4C	Counter Type Deep Freezer with Four Drawers and Single Door	2020	600	850	570	440	1,188	132	3.635
VBN 187C-4C	Counter Type Deep Freezer with Four Drawers and Two Doors	2550	600	850	720	595	1,495	195	4.315
VBN 137B-2C	Counter Type Deep Freezer with Two Drawers and Single Door	1490	700	850	570	345	1,027	105	3.293
VBN 187B-4C	Counter Type Deep Freezer with Four Drawers and Single Door	2020	700	850	570	530	1,376	132	3.975
VBN 187D-4C	Counter Type Deep Freezer with For Drawers and Two Doors	2550	700	850	720	720	1,732	215	4.656
VBT 137B-S	Under Counter Refrigerator with Two Drawers	1490	700	600	275	310	0,625	110	2.919
VBT 187B-S	Under Counter Refrigerator with Three Drawers	2020	700	600	310	478	0,838	132	3.225
VBT 187D-S	Under Counter Refrigerator with Four Drawers	2550	700	600	375	648	1,054	155	4.147
VBT 137-P	Pizza and Salad Preparation Fridge	1500	700	850	275	345	1,284	140	3.464
VBT 137-PM	Pizza and Salad Preparation Fridge, Marble Top	1500	700	850	275	345	1,507	202	3.774
VBT 187-P	Pizza and Salad Preparation Fridge	2100	730	850	285	530	1,720	172	3.635
VBT 187-PM	Pizza and Salad Preparation Fridge, Marble Top	2100	730	850	285	530	2,020	260	3.918
VBT 137-S	Countertop Saladbar	1496	370	450	170	-	0,306	55	1.441
VBT 187-S	Countertop Saladbar	2025	370	450	190	-	0,369	65	1.842
VBD P700A	Upright Ref. with Single Door	680	720	2100	210	600	1,216	125	1.921
VBD P140A	Upright Ref. with Two Doors	1380	720	2100	340	1200	2,383	215	2.853
VBD P700B	Upright Ref. with Single Door	680	820	2100	210	700	1,386	140	2.096
VBD P140B	Upright Ref. with Two Doors	1380	820	2100	340	1400	2,715	235	3.085
VBD P700C	Upright Ref. with Single Door	680	920	2100	350	725	1,540	155	2.271
VBD P140C	Upright Ref. with Two Doors	1380	920	2100	700	1450	3.017	255	3.260
VBD P700A-2K	Upright Ref. with 1/2 Door	680	720	2100	210	600	1,216	125	1.921
VBD P140A-2K	Upright Ref. with 1+1/2 Doors	1380	720	2100	340	1200	2,383	195	3.435
VBD P700B-2K	Upright Ref. with 1/2 Door	680	820	2100	210	700	1,386	140	2.166
VBD P140B-2K	Upright Ref. with 1+1/2 Doors	1380	820	2100	340	1400	2,715	195	3.260
VBD P700C-2K	Upright Ref. with 1/2 Door	680	920	2100	350	725	1,540	130	2.398
VBD P140C-2K	Upright Ref. with 1+1/2 Doors	1380	920	2100	700	1450	3.017	245	3.435
VBD P700A-G	Upright Ref. with Single Glass Door	680	720	2100	210	600	1,216	150	2.211
VBD P140A-G	Upright Ref. with Two Glass Doors	1380	720	2100	340	1200	2,383	195	2.853
VBD P700B-G	Upright Ref. with Single Glass Door	680	820	2100	210	700	1,386	165	2.387
VBD P140B-G	Upright Ref. with Two Glass Doors	1380	820	2100	340	1400	2,715	245	3.667
VBD P700C-G	Upright Ref. with Single Glass Door	680	920	2100	350	725	1,540	160	2.560
VBD P140C-G	Upright Ref. with Two Glass Doors	1380	920	2100	700	1450	3.017	295	3.841
VBD N700A	Upright DF. with Single Door	680	720	2100	720	600	1,216	125	2.840
VBD N140A	Upright DF. with Two Doors	1380	720	2100	950	1200	2,383	215	3.748
VBD N700B	Upright DF. with Single Door	680	820	2100	720	700	1,386	140	3.068

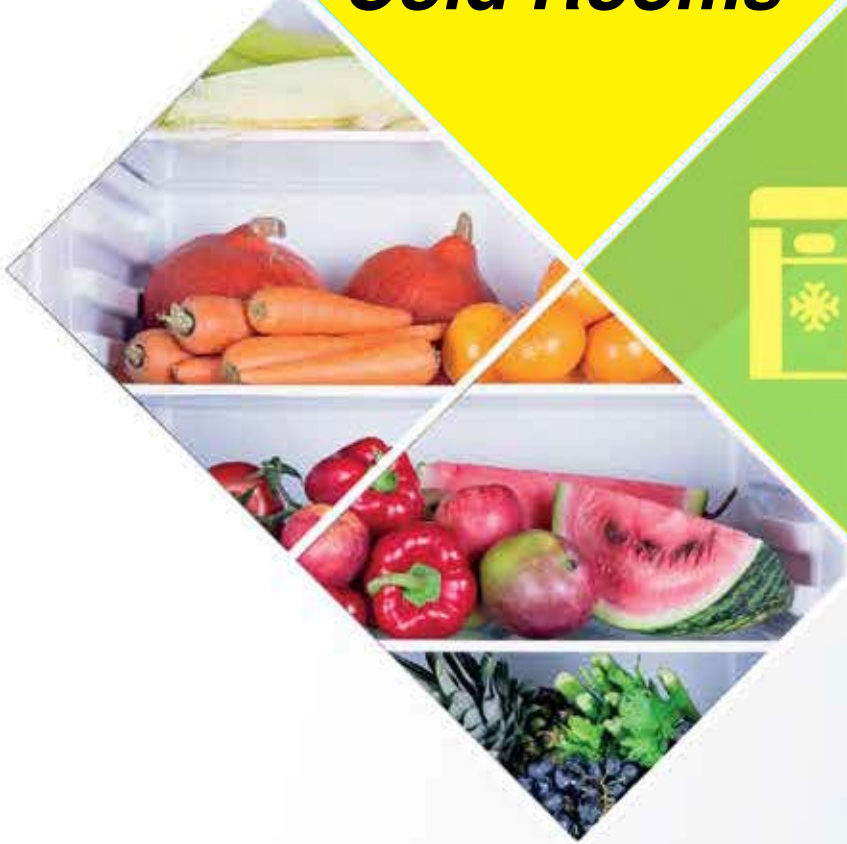


## Refrigeration

Model	Description	a	b	h	Total Power W	Volume lt.	 m³	 kg	€
VBD N140B	Upright DF. with Two Doors	1380	820	2100	950	1400	2,715	195	3.975
VBD N700C	Upright DF. with Single Door	680	920	2100	1250	725	1,540	130	3.124
VBD N140C	Upright DF. with Two Doors	1380	920	2100	1320	1450	3.017	245	4.720
VBD N700A-2K	Upright DF. with 1/2 Door	680	720	2100	720	600	1,216	125	2.953
VBD N140A-2K	Upright DF. with 1+1/2 Doors	1380	720	2100	950	1200	2,383	215	3.919
VBD N700B-2K	Upright DF. with 1/2 Door	680	820	2100	720	700	1,386	140	3.178
VBD N140B-2K	Upright DF. with 1+1/2 Doors	1380	820	2100	950	1400	2,715	235	4.371
VBD N700C-2K	Upright DF. with 1/2 Door	680	920	2100	1250	725	1,540	160	3.235
VBD N140C-2K	Upright DF. with 1+1/2 Doors	1380	920	2100	1320	1450	3.017	245	4.314



## ***Cold Rooms***



***Professional Products***  
for Professional Kitchens



## General Specifications

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> Vital cold rooms are available in production with a wide of range of different size, capacity and functions. The production consists of cooler, freezer and shock freezers with built- in and/or remote refrigeration units.

Vital cold rooms offer reliable, efficient, environmental applications.

Typical temperatures for our cold rooms range from -5°C to +5°C for chillers, from -15°C to -22°C for freezers, from 0°C to +7°C for blast chillers and, from -25°C to -40°C for shock freezers.

Cooling capacities are calculated and evaluated with ratings of +45°C condensation and -10°C (-25°C for deepfreezers) evaporation environment conditions.

Coating panel surfaces plastified against to occur of odor, mold and bacteria. Not contains other toxic substances.

Air, heat and steam proof panel joints.

Interior and exterior surfaces of wall and ceiling panels accomply with 1006 Food Safe Quality Standard Regulations

Cold storage panels and doors have 80-100-120-150 mm thickness, 42 kg/m<sup>3</sup> density with high pressure polyurethane insulation and appropriate to B3 degree of incombustibility according to DIN 4102 regulations.

Tight temperature control for reliability and accuracy.

Work with any space constraints, flexible custom applications.

Easy-to-install modular systems with no time waste. Modular systems compliance available with no-additional cost to the customers.

Special accessories that allow uninterrupted operation and great convenience. Simple, easy-to-use, easy-to-service control systems.

Optional IP 65 10W LED lighting.

The led lights produce less radiant heat, and with less heat used, the cooling requirement for the controlled environment is diminished and the total energy used by a LED-equipped chamber is substantially reduced.

Provides the possibility range of applications for floor panel (with panel/ without panel) and doors (with sight glass / without sight glass).

Get the widest choice of Vital® cold room doors at the highest level of cold storage design and operational efficiency.

All Vital® doors for -15°C to -40°C cooling ranges have the option of heated fascias to resist condensation and frosting around seals.

The lockable doors have the option of door safety release from inside.

### **Application/Usage Area**

Food Industry

Catering Service

Medicine and Chemistry Industry

Aquaculture Facilities

Ice and Ice Manufacturing Industry

Medical and Biomedical Sector

Agriculture Industry

Tourism and Hospitality Industry

Livestock and Meat Processing Industry

## General Specifications

### ➤ Wall and Ceiling Panels

Wall and ceiling panels provide a variety range of usage options with its, Polyester painted sheet, PVC sheet and Cr-Ni (stainless steel) surfaces, Pvc, polyester or Cr-Ni applications (stainless steel) with dual surfaces.

### Floor Panels

The inner surfaces of the standard floor panels are plywood and the exterior surfaces are galvanized sheet.

Floor panels have different surface coatings such as with plywood or Cr-Ni internal surface or non-floor, or Cr-Ni internal and polyester exterior, or dual surface Cr-Ni.

### Doors

90x190 cm swinging doors a standard production of Vital.

Other available different sizes of hinged doors are 70-75-80-100-120 cm.

The height of doors are compatible with cold room heights.

Hinged cold room door surfaces are produced with the same or different surface finishes as the other panel surfaces.

The door leaf and doorcases are polyurethane insulated and with heat bridged, rising type hinged.

All Vital® doors for -15°C to -40°C cooling ranges have the option of heated fascias to resist condensation and frosting around seals.

The lockable doors have the option of door safety release from inside.

Pvc strip type air curtain in various sizes for door transition is available as an option.

Sliding, sliding doors for meat rail system, with double swinging door and high-speed roll up doors are other models.

### Control Panel

Control panel with microprocessor processor with automatic and manual defrost function.

Room lighting on control panel.

Cooling, fan, defrost, alarm and time display

Rapid cooling

On/Off

Encrypted protection

Connection to external or central alarm





## Walk in Cold Rooms -5 / +5 °C



Model	Description	mm	Internal Volume m <sup>3</sup>	hp	W	⚡	€
VSHD-P01	Walk in Cold Room -5 / +5 °C	1520x1520x2400	4.14	1,1	1.846	1.4 kW 220 V-230V 50 Hz	5.516
VSHD-P02		1520x2720x2400	7.80	1,1	1.846	1.4 kW 220 V-230V 50 Hz	6.255
VSHD-P03		2720x2720x2400	14.68	1,3	2.225	1.72 kW 220 V-230V 50 Hz	7.520
VSHD-P04		2720x3920x2400	21.56	1,5	2.940	2 kW 220 V-230V 50 Hz	8.655
VSHD-P05		3920x3920x2400	31.67	2	3.066	2.36 kW 380 V-400 V 50 Hz	10.853
VSHD-P06		3920x5120x2400	41.78	3	3.986	3.04 kW 380 V-400 V 50 Hz	13.654
VSHD-P07		5120x5120x2400	55.11	4	5.211	4.29 kW 380 V-400 V 50 Hz	15.650
VSHD-P08		5120x6320x2400	68.44	4	5.435	4.29 kW 380 V-400 V 50 Hz	17.165
VSHD-P09		6320x6320x2400	85.00	5	6.191	4.86 kW 380 V-400 V 50 Hz	19.620
VSHD-P10		6320x7520x2400	101.56	5	7.107	4.86 kW 380 V-400 V 50 Hz	21.395
VSHD-P11		7520x7520x2400	121.34	6	8.559	6.10 kW 380 V-400 V 50 Hz	23.935

\* Cooling capacities are based on condensation about +45 °C and evaporation -10 °C.

## General Specifications

- > All cold storage panels have 80 mm thickness, 42 kg/m<sup>3</sup> density with high pressure polyurethane insulation and appropriate to B3 degree of incombustibility according to DIN 4102 regulations.  
Exterior wall and ceiling panels with 0.50-0.55 mm thickness, top surface 25 micron polyester based painting. Interior surfaces are primed painting galvanize sheet.  
Interior surface of floor panels in 0.50-0.55 mm thickness patterned AISI 304 grade stainless steel sheet. 10 mm thickness of reinforcement wood, bonded with special technics to stainless steel bottom sheet.  
Exterior surfaces with 0.50-0.55 mm thick galvanized polyester painted sheet metal.  
Cold room panels can be assembled and disassembled, self-supported, have eccentric and self-move hook locking mechanism.  
Coating panel surfaces plastified against to occur of odor, mold and bacteria. Not contains other toxic substances.  
Air, heat and steam proof panel joints.  
Interior and exterior surfaces of wall and ceiling panels accomply with 1006 Food Safe Quality Standard Regulations  
Cold room doors are with (net transition) 90×190 cm.  
Doors have the option of door safety release from inside.  
Control panel with microprocessor processor with automatic and manual defrost function.  
Room lighting on control panel.  
Cooling, fan, defrost, alarm and time display.  
Rapid cooling function. On/Off, Encrypted protection.  
Connection to external or central alarm.



## Walk in Freezers -18 / -22 °C



Model	Description	mm	Internal Volume m <sup>3</sup>	hp	W	⚡	€
VSHD-N01	Walk in Freezers -18 /-22 °C	1600x1600x2400	4.00	1,5	1.176	1.64 kW 220 V-230V 50 Hz	6.145
VSHD-N02		1600x2800x2400	7.52	1,5	1.176	1.64 kW 220 V-230V 50 Hz	7.010
VSHD-N03		2800x2800x2400	14.16	2	1.704	2.12 kW 220 V-230V 50 Hz	9.516
VSHD-N04		2800x4000x2400	20.79	3	2.310	2.97 kW 220 V-230V 50 Hz	10.946
VSHD-N05		4000x4000x2400	30.54	5	3.378	3.79 kW 380 V-400 V 50 Hz	13.990
VSHD-N06		4000x5200x2400	40.28	5	3.378	3.79 kW 380 V-400 V 50 Hz	15.340
VSHD-N07		5200x5200x2400	53.14	7	4.575	5.48 kW 380 V-400 V 50 Hz	19.010
VSHD-N08		5200x6400x2400	66.00	7	4.575	5.48 kW 380 V-400 V 50 Hz	20.755

\* Cooling capacities are based on condensation about +45 °C and evaporation -25 °C.

## General Specifications

> All cold storage panels have 120 mm thickness, 42 kg/m<sup>3</sup> density with high pressure polyurethane insulation and appropriate to B3 degree of incombustibility according to DIN 4102 regulations.

Exterior wall and ceiling panels with 0.50-0.55 mm thickness, top surface 25 micron polyester based painting. Interior surfaces are primed painting galvanize sheet.

Interior surface of floor panels in 0.50-0.55 mm thickness patterned AISI 304 grade stainless steel sheet. 10 mm thickness of reinforcement wood, bonded with special technics to stainless steel bottom sheet. Exterior surfaces with 0.50-0.55 mm thick galvanized polyester painted sheet metal.

Cold room panels can be assembled and disassembled, self-supported, have eccentric and self-move hook locking mechanism.

Coating panel surfaces plastified against to occur of odor, mold and bacteria.

Not contains other toxic substances.

Air, heat and steam proof panel joints.

Interior and exterior surfaces of wall and ceiling panels accomply with 1006 Food Safe Quality Standard Regulations

Cold room doors are with (net transition) 90×190 cm.

Doors have the option of door safety release from inside.

Control panel with microprocessor processor with automatic and manual defrost function.

Room lighting on control panel.

Cooling, fan, defrost, alarm and time display.

Rapid cooling function. On/Off, Encrypted protection.

Connection to external or central alarm.

## Reef. Container



## Hermetic Split Cooling Devices -5 / +5 °C



Model	HP					Watt		€
						-8 °C / +40 °C	-8 °C / +50 °C	
VSHD-P110	1,1	CAJ 9513 Z	R404A	1.411	220 V-230V 50 Hz	2.215	1.755	3.120
VSHD-P130	1,3	CAJ 4517 Z	R404A	1.722	220 V-230V 50 Hz	2.625	2.116	3.260
VSHD-P150	1,5	CAJ 4519 Z	R404A	2.004	220 V-230V 50 Hz	3.468	2.796	3.544
VSHD-P200	2	TFH 4524 Z	R404A	2.369	380 V-400 V 50 Hz	3.734	2.915	4.536
VSHD-P250	2,5	TFH 4531 Z	R404A	2.894	380 V-400 V 50 Hz	4.818	3.789	4.961
VSHD-P300	3	TFH 4540 Z	R404A	3.041	380 V-400 V 50 Hz	6.215	4.954	5.245
VSHD-P400	4	TAG 4553 Z	R404A	4.294	380 V-400 V 50 Hz	7.797	5.885	5.953
VSHD-P500	5	TAG 4561 Z	R404A	4.860	380 V-400 V 50 Hz	8.776	6.756	6.945
VSHD-P600	6	TAG 4568 Z	R404A	6.102	380 V-400 V 50 Hz	10.281	8.137	8.080
VSHD-P700	7	TAG 4573 Z	R404A	7.507	380 V-400 V 50 Hz	11.096	8.733	8.221

## Hermetic Split Cooling Devices-18 / -25 °C



Model	HP					Watt		€
						-25 °C / +40 °C	-25 °C / +50 °C	
VSHD-N150	1,5	CAJ 2464 Z	R404A	1.641	220 V-230V 50 Hz	1.264	983	3.402
VSHD-N200	2	TFH 2480 Z	R404A	1.907	380 V-400 V 50 Hz	1.854	1.409	4.110
VSHD-N300	3	TFH 2511 Z	R404A	2.976	380 V-400 V 50 Hz	2.536	1.901	5.386
VSHD-N500	5	TAG 2516 Z	R404A	3.797	380 V-400 V 50 Hz	3.705	2.760	6.518
VSHD-N700	7	TAG 2522 Z	R404A	5.483	380 V-400 V 50 Hz	4.977	3.388	7.087

## Semi Hermetic Split Cooling Devices -5 / +5 °C



Model	HP					Watt		€
						-8 °C / +40 °C	-8 °C / +50 °C	
VSHD-PY400	4	Q4.21.1Y	R404A	6.077	380 V-400 V 50 Hz	12.230	9.850	9.072
VSHD-PY500	5	Q5.25.1Y	R404A	7.628	380 V-400 V 50 Hz	14.400	11.660	10.206
VSHD-PY700	7	Q7.28.1Y	R404A	8.894	380 V-400 V 50 Hz	16.770	13.690	12.757
VSHD-PY701	7	Q7.33.1Y	R404A	10.534	380 V-400 V 50 Hz	19.360	15.800	14.175
VSHD-PY800	12	S 12.1.Y	R404A	11.518	380 V-400 V 50 Hz	23.800	19.240	17.580
VSHD-PY1000	15	S 15.1.Y	R404A	16.269	380 V-400 V 50 Hz	31.320	25.990	21.830
VSHD-PY1500	20	S 20.56.Y	R404A	16.588	380 V-400 V 50 Hz	34.470	28.660	23.250

## Semi Hermetic Split Cooling Devices -18 / -25 °C



Model	HP					Watt		€
						-25 °C / +40 °C	-25 °C / +50 °C	
VSHD-NY400	4	Q 4.24.1 Y	R404A	5.230	220 V-230V 50 Hz	6.300	4.950	9.215
VSHD-NY500	5	Q 5.28.1 Y	R404A	6.436	380 V-400 V 50 Hz	7.750	6.190	10.205
VSHD-NY501	5	Q 5.33.1 Y	R404A	7.804	380 V-400 V 50 Hz	9.250	7.540	12.050
VSHD-NY700	7	Q 7.36.1 Y	R404A	8.429	380 V-400 V 50 Hz	11.040	8.890	13.465
VSHD-NY800	8	S 8.42.1 Y	R404A	9.497	380 V-400 V 50 Hz	12.080	9.550	15.025
VSHD-NY1000	10	H 1001 CS	R404A	10.760	380 V-400 V 50 Hz	14.390	11.440	17.010
VSHD-NY1500	15	H 1501 CS	R404A	12.672	380 V-400 V 50 Hz	16.710	13.400	18.427







# ***Preparation Equipments***



***Professional Products***  
for Professional Kitchens

## Vegetable Washing Machine




➤ SYM3000



➤ SYM2500



Model	Description	Capacity	Dimensions / Weight mm/kg		 W	Pack. Dim. / Gross Weight mm/kg		€
SYM2500	Vegetable Washing Mac.	Light Leafy Vegetables 200/300 kg	2500x1070x1510	348	2.570	2600x1170x1650	378	24.300
		Heavy Vegetables 400/500 kg						
SYM3000	Vegetable Washing Mac.	Light Leafy Vegetables 300/400 kg	3000x1300x1600	478	3.670	3100x1400x1740	513	26.460
		Heavy Vegetables 600/800 kg						

Model	Electric Voltage V	Cable Section mm <sup>2</sup>
SYM2500	380 - 400V 3N AC 50 Hz	5x2,5
SYM3000	380 - 400V 3N AC 50 Hz	5x2,5

### General Specifications

- Internal and external components constructed from AISI 304 stainless steel
- Heavy-duty body provides long lasting usage
- Conveyor belt, with variable speed, in non-toxic plastic with AISI 304 stainless steel inserts
- Perforated stainless steel filters easy to remove
- Adjustable lower and upper water sprays with separate controls
- Leafy & heavy vegetables, fruit, fish and etc. foods can be wash rapidly and hygienic
- With easy and functional control panel and two - three wash pumps (SYM 2500 - SYM 3000) will reduce your workload in all catering, hospitals, hotels, public institutions and organizations

## Meat-Bone Saw




➤ EKT01



➤ EKT02



Model	Description	Capacity	Dimensions / Weight mm/kg		 W	Pack. Dim. / Gross Weight mm/kg	€	
EKT01	Meat-Bone Saw	Cutting height 0-350 mm Cutting depth 0-290 mm	850x950x1620	132	1.500	950x1050x1720	150	7.940
EKT02	Meat-Bone Saw, Countertop	Cutting height 0-290 mm Cutting depth 0-180 mm	480x680x990	40	750	530x730x1100	50	1.785

Model	Electric Voltage V	Cable Section mm <sup>2</sup>
EKT01	380 - 400V 3N AC 50 Hz	5x1,5
EKT02	380 - 400V 3N AC 50 Hz	5x1,5

### General Specifications

- Stainless steel body
- Adjustable cutting height and depth
- Push handle
- Double-switch protection
- Easy-to-change bandsaw

## UV Knife Sterilizer




> VBS-10



> VBS-20



Model	Description	 W	Capacity	Dimensions / Weight mm/kg		Pack. Dim. / Gross Weight mm/kg		€
VBS-10	UV Knife Sterilizer	15	10 Knife	515x130x615	8	565x160x690	9	230
VBS-20	UV Knife Sterilizer	30	20 Knife	950x130x615	11.5	1000x160x690	13	335

Model Model	Elektrik Voltaji Electric Voltage V	Kablo Kesiti Cable Section mm <sup>2</sup>
VBS-10	220-230 V 1N AC 50 Hz	3x0.75
VBS-20	220-230 V 1N AC 50 Hz	3x0.75

### General Specifications

- > Stainless steel body
- Up to 120 minutes adjustable time
- Lockable colored plexiglass cover that prevents Uv rays from damaging the user
- Safety door switch

## Preparation Equipments

Model	Description	Capacity	a	b	h	Total Power W	 m³	 kg	€
SYM2500	Vegetable Washing Mac.	Light Leafy Vegetables 200/300 kg	2500	1070	1510	2.570	5,019	378	24.300
		Heavy Vegetables 400/500 kg							
SYM3000	Vegetable Washing Mac.	Light Leafy Vegetables 300/400 kg	3000	1300	1600	3.670	7,551	513	26.460
		Heavy Vegetables 600/800 kg							
EKT01	Meat-Bone Saw	Cutting height 0-350 mm	850	950	1620	1.500	1,715	150	7.940
		Cutting depth 0-290 mm							
EKT02	Meat-Bone Saw, Countertop	Cutting height 0-290 mm	480	680	990	750	0,425	50	1.785
		Cutting depth 0-180 mm							
VBS-10	UV Knife Sterilizer- 10 Knives	10 Knife	515	130	615	15	0,0623	9	230
VBS-20	UV Knife Sterilizer- 20 Knives	20 Knife	950	130	615	30	0,110	13	335





## ***Dishwasher***



***Professional Products***  
for Professional Kitchens



## Undercounter Dishwasher



> VBY500



Model	Description	saat	Dimensions / Weight mm/kg	Pack. Dim / Gross Weight mm/kg	w	€		
VBY500	Undercounter Dishwasher, With Drainage Pump	540	595x670x820	60	620x710x950	75	5.200	1.400

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Water Inlet inch	Water Pressure Bar
VBY500	220-230 VAC 1N 50 HZ	3x4	R 3/4	2-4

### General Specifications

- > Stainless steel body
- Stainless steel rinsing arms
- Rinsing system in accordance with HACCP standards
- Double safety water level control
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Water overflow safety
- Automatic water drainage
- User-friendly control panel
- 4-Washing program

## Hood Type Dishwasher



> VBY1000



Model	Description	saat	Dimensions / Weight mm/kg	Pack. Dim / Gross Weight mm/kg	w	€		
VBY1000	Hood Type Dishwasher	1080	695X810X1456	94	715X830X1556	101.5	9.730	1.900

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Water Inlet inch	Water Pressure Bar
VBY1000	380-400 VAC 3N 50 HZ	5x4	R 3/4	2-4

### General Specifications

- > Stainless steel body
- Stainless steel rinsing arms
- Rinsing system in accordance with HACCP standards
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Water overflow safety
- User-friendly control panel
- 4-Washing program




## Digital Control Undercounter Dishwasher

### Dishwasher



> VBY500D



Model	Description		Dimensions / Weight mm/kg	Pack. Dim / Gross Weight mm/kg				
VBY500D	Undercounter Dishwasher, With Drainage Pump	540	595x670x820	60	620x710x950	75	5.200	1.485

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Water Inlet inch	Water Pressure Bar
VBY500D	220-230 VAC 1N 50 HZ	3x4	R 3/4	2-4

### General Specifications




- > Stainless steel body
- Stainless steel rinsing arms
- Rinsing system in accordance with HACCP standards
- Double safety water level control
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Water overflow safety
- Automatic water drainage
- User-friendly digital control panel
- 5-Washing program

## Digital Control Hood Type Dishwasher



> VBY1000D



Model	Description		Dimensions / Weight mm/kg	Pack. Dim / Gross Weight mm/kg				
VBY1000D	Hood Type Dishwasher	1080	695X810X1456	94	715X830X1556	101.5	9.730	1.985

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Water Inlet inch	Water Pressure Bar
VBY1000	380-400 VAC 3N 50 HZ	5x4	R 3/4	2-4

### General Specifications

- > Stainless steel body
- Stainless steel rinsing arms
- Rinsing system in accordance with HACCP standards
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Water overflow safety
- User-friendly digital control panel
- 5-Washing program

## Undercounter Glasswasher



> VGY400



Model	Description	basket/hour	Dimensions / Weight mm/kg		w	€
VGY400	Undercounter Glasswasher	30	480x580x720	45	3.300	1.300

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Water Inlet Inch	Water Pressure Bar
VGY400	220-230V 1N AC 50 Hz	3x1,5	R 3/4	2-4

### General Specifications

- > Stainless steel body
- Rinsing system in accordance with HACCP standards
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Water overflow safety
- Automatic rinsing
- Detergent dispenser
- User-friendly Control Panel
- 3-Washing program

## Conveyor Dishwashers



> VBY2000L



> VBY2000R



Model	Description	piece/hour	Dimensions / Weight mm/kg		Pack. Dim / Gross Weight mm/kg		w	€
VBY2000L	Conveyor Dishwasher, with Drying Tunnel	2000	2620x800x1900	330	2670x850x2020	375	48.572	9.660
VBY2000R	Conveyor Dishwasher, with Drying Tunnel	2000	2620x800x1900	330	2670x850x2020	375	48.572	9.660

Model	Electric Voltage V	Cable Section mm <sup>2</sup>	Water Inlet inch	Water Pressure Bar
VBY2000L	380 - 400V 3N AC 50 Hz	5x16	R 3/4	2-4
VBY2000R	380 - 400V 3N AC 50 Hz	5x16	R 3/4	2-4

\*L: (Left to Right)  
\*R: (Right to Left)

### General Specifications

- > Stainless steel body
- Stainless steel washing and rinsing arms
- Rinsing system in accordance with HACCP standards
- Incoloy 800 quality long life resistances resistant to high temperature, lime corrosion and chemical use
- Water overflow safety
- User-friendly control panel
- 2-speed conveyor (1st speed 2176 dishes / 136 baskets; 2nd speed: 1088 dishes / 68 baskets)

## Worktable with Disposal Unit



> VCT-BS-146

### Dishwasher

Model	Description		€
VCT-BS-106	Worktable with Disposal Unit	1000x600x850	437
VCT-BS-126		1200x600x850	472
VCT-BS-146		1400x600x850	512
VCT-BS-166		1600x600x850	546
VCT-BS-196		1900x600x850	597
VCT-BS-107		1000x700x850	462
VCT-BS-127		1200x700x850	498
VCT-BS-147		1400x700x850	542
VCT-BS-167		1600x700x850	579
VCT-BS-197		1900x700x850	634

## Dish Sorting Table With Scrapping Hole



> VCT-BA-168

Model	Description		€
VCT-BA-128	Dish Sorting Table with Scrapping Hole	1200x800x850/1350	987
VCT-BA-148		1400x800x850/1350	1.065
VCT-BA-168		1600x800x850/1350	1.133
VCT-BA-188		1800x800x850/1350	1.201
VCT-BA-208		200x800x850/1350	1.268

## Loading Table (Handling System for Hood / Rack Type Dishwashers)



> VCT-BG-167

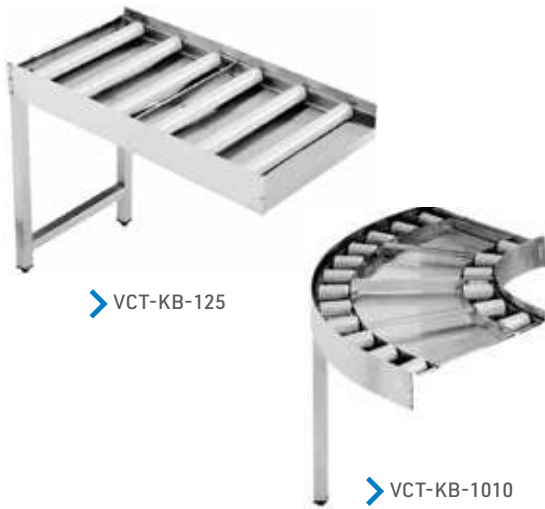
Model	Description		€
VCT-BG-87	Loading Table	800x750x850	519
VCT-BG-107		1000x750x850	554
VCT-BG-127		1200x750x850	588
VCT-BG-147		1400x750x850	634
VCT-BG-167		1600x750x850	669
VCT-BG-197		1900x750x850	720

## Unloading Table (Handling System for Hood / Rack Type Dishwashers)



Model	Description		€
VCT-BC-87	Unloading Table	800x750x850	402
VCT-BC-107		1000x750x850	436
VCT-BC-127		1200x750x850	471
VCT-BC-147		1400x750x850	517
VCT-BC-167		1600x750x850	551
VCT-BC-197		1900x750x850	603

## Dishwasher Conveyor Inlet-Outlet Table



Model	Description		€
VCT-KB-115	Dishwasher Conveyor Inlet-Outlet Table	1000x535x850	886
VCT-KB-125		1200x535x850	949
VCT-KB-145		1400x535x850	1.050
VCT-KB-165		1600x535x850	1.116
VCT-KB-1010	Dishwasher Corner Table/Conveyor Type	1000x1000x850	1.265

## Bowl Wash Sink



Model	Description		€
VCT-KY-77	Bowl Wash Sink	700x700x650	658
VCT-KY-88		800x800x650	724
VCT-KY-108		1000x800x650	797
VCT-KY-128		1200x800x650	871
VCT-KY-148		1400x800x650	946
VCT-KY-168		1600x800x650	1.019
VCT-KY-198		1900x800x650	1.221

## Spray Unit



Model	Description	Dimensions / Weight mm/kg		€
VTS-01	Spray Unit Table Mounted	150x440x1200	3	208
VTS-01A	Spray Unit Table Mounted, with Battery	150x440x1200	4	238
VDS-01	Spray Unit Wall Mounted	190x420x1200	4,5	216
VDS-01A	Spray Unit Wall Mounted, with Battery	190x420x1200	5,5	249

### General Specifications

- On VTS-01 model used sink type battery, VDS-02 model used wall type battery.
- Stainless steel body.
- Hot and cold water inlet.
- Spray pressure bound up with mains water pressure.
- Saves your water and detergent.
- Spiral avoids the bending of hose.
- Pullers is capable to rotate around 360°.

## Spray Unit

Model	Description	Dimensions / Weight mm/kg		€
VMS-01	Spray Unit Roller-10 m	120x490x450	13,5	1.188
VMS-02	Spray Unit Roller-12 m	80x350x350	15	1.242
VMS-03	Spray Unit Roller-15 m	120x490x450	17,5	1.361



> VMS-02



> VMS-01  
> VMS-03

### General Specifications

- 10 mm diameter Hose reel
- Operation pressure is 10 bars.
- G 1/2" hose for installation.
- 180 degree rotatable and wall mountable housing.
- Adjustable hose output feature.
- Roller kernel with polyamid cradle.
- 2-degree locking property.
- Conformable to hygienic standards with a body made of 100% stainless steel
- 6 meter long reel hose meeting food standards.
- Optional hot water hose.
- Optional painted body.

## Waste Grinder



> VWG-01



Model	Description	Dimensions / Weight mm/kg		⚡ w	€
VWG-01	Waste Grinder	Ø250x400	5.5	520	1.404

Model	Electric Voltage V	Cable Section mm <sup>2</sup>
VWG-01	220-230V 1N AC 50 Hz	3x1,5

## Washing Basket



> BB-50



> KB-50



> TB-50

Model	Description	Dimensions / Weight mm/kg		€
TB-50	Plate Basket	500x500x110	8	22
KB-50	Cutlery Basket	500x500x110	9	19
BB-50	Glass Basket	500x500x110	10	19

## Dosing Pump

Model	Description	Dimensions / Weight mm/kg		€
VDP-01	Detergent Pump	120x150x150	2	85
VDP-02	Rinsing Pump	120x150x150	2	85




> VDP-01




> VDP-02

## Dishwasher

Model	Description	a	b	h	Total Power W	Capacity	 kg	€
VBY-500	Undercounter Dishwashing Machine, with Drain Pump	595	670	820	5.200	540	75	1.400
VBY-1000	Hood Type Dishwashing Machine	695	810	1456	9.730	1080	101.5	1.900
VBY-500D	Undercounter Dishwashing Machine, with Drain Pump	595	670	820	5.200	540	75	1.485
VBY-1000D	Hood Type Dishwashing Machine	695	810	1456	9.730	1080	101.5	1.985
VGY-400	Undercounter Glasswasher	480	580	720	3.200	1000	45	1.300
VBY-2000L	Conveyor Dishwashing Machine, with Drying	2620	800	1900	48.572	2000	375	9.660
VBY-2000R	Conveyor Dishwashing Machine, with Drying	2620	800	1900	48.572	2000	375	9.660
VCT-BS-106	Worktable with Disposal Unit	1000	600	850	-	-	-	437
VCT-BS-126	Worktable with Disposal Unit	1200	600	850	-	-	-	472
VCT-BS-146	Worktable with Disposal Unit	1400	600	850	-	-	-	512
VCT-BS-166	Worktable with Disposal Unit	1600	600	850	-	-	-	546
VCT-BS-196	Worktable with Disposal Unit	1900	600	850	-	-	-	597
VCT-BS-107	Worktable with Disposal Unit	1000	700	850	-	-	-	462
VCT-BS-127	Worktable with Disposal Unit	1200	700	850	-	-	-	498
VCT-BS-147	Worktable with Disposal Unit	1400	700	850	-	-	-	542
VCT-BS-167	Worktable with Disposal Unit	1600	700	850	-	-	-	579
VCT-BS-197	Worktable with Disposal Unit	1900	700	850	-	-	-	634
VCT-BA-128	Dish Sorting Table with Scrapping Hole	1200	800	850/1350	-	-	-	987
VCT-BA-148	Dish Sorting Table with Scrapping Hole	1400	800	850/1350	-	-	-	1.065
VCT-BA-168	Dish Sorting Table with Scrapping Hole	1600	800	850/1350	-	-	-	1.133
VCT-BA-188	Dish Sorting Table with Scrapping Hole	1800	800	850/1350	-	-	-	1.201
VCT-BA-208	Dish Sorting Table with Scrapping Hole	2000	800	850/1350	-	-	-	1.268
VCT-BG-87	Loading Table	800	750	850	-	-	-	519
VCT-BG-107	Loading Table	1000	750	850	-	-	-	554
VCT-BG-127	Loading Table	1200	750	850	-	-	-	588
VCT-BG-147	Loading Table	1400	750	850	-	-	-	634
VCT-BG-167	Loading Table	1600	750	850	-	-	-	669
VCT-BG-197	Loading Table	1900	750	850	-	-	-	720
VCT-BC-87	Unloading Table	800	750	850	-	-	-	402
VCT-BC-107	Loading Table	1000	750	850	-	-	-	436



## Dishwasher

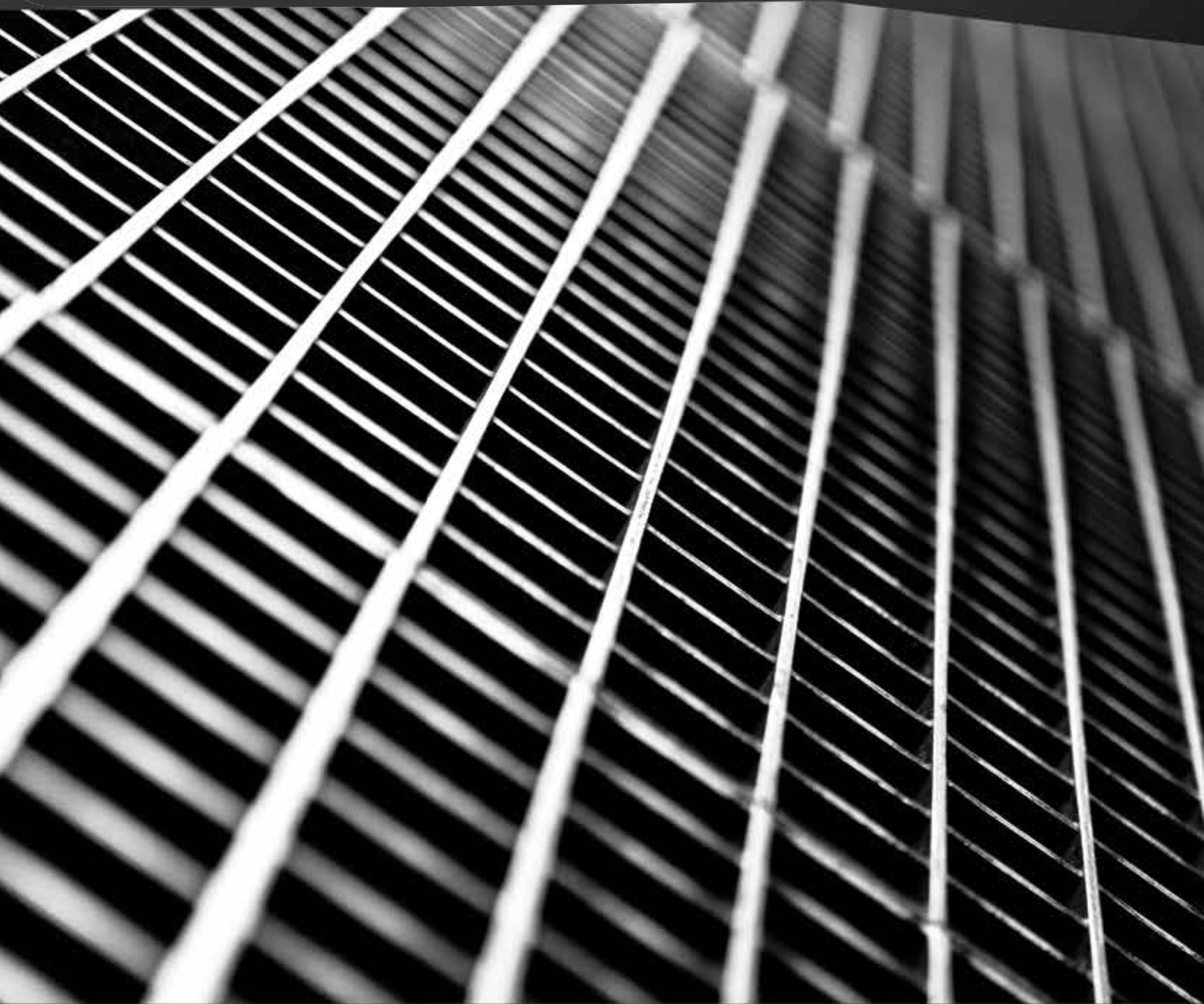
Model	Description	a	b	h	Total Power W	Capacity	 kg	€
VCT-BC-127	Unloading Table	1200	750	850	-	-	-	471
VCT-BC-147	Unloading Table	1400	750	850	-	-	-	517
VCT-BC-167	Unloading Table	1600	750	850	-	-	-	551
VCT-BC-197	Unloading Table	1900	750	850	-	-	-	603
VCT-KB-115	Dishwasher Conveyor Inlet-Outlet Table	1000	535	850	-	-	-	886
VCT-KB-125	Dishwasher Conveyor Inlet-Outlet Table	1200	535	850	-	-	-	949
VCT-KB-145	Dishwasher Conveyor Inlet-Outlet Table	1400	535	850	-	-	-	1.050
VCT-KB-165	Dishwasher Conveyor Inlet-Outlet Table	1600	535	850	-	-	-	1.116
VCT-KB-1010	Dishwasher Corner Table/Conveyor Type	1000	1000	850	-	-	-	1.265
VCT-KY-77	Bowl Wash Sink	700	700	650	-	-	-	658
VCT-KY-88	Bowl Wash Sink	800	800	650	-	-	-	724
VCT-KY-108	Bowl Wash Sink	1000	800	650	-	-	-	797
VCT-KY-128	Bowl Wash Sink	1200	800	650	-	-	-	871
VCT-KY-148	Bowl Wash Sink	1400	800	650	-	-	-	946
VCT-KY-168	Bowl Wash Sink	1600	800	650	-	-	-	1.019
VCT-KY-198	Bowl Wash Sink	1900	800	650	-	-	-	1.221
VTS-01	Spray Unit Table Mounted	150	440	1200	-	-	3	208
VTS-01A	Spray Unit Table Mounted, with Battery	150	440	1200	-	-	4	238
VDS-01	Spray Unit Wall Mounted	190	420	1200	-	-	4,5	216
VDS-01A	Spray Unit Wall Mounted, with Battery	190	420	1200	-	-	5,5	249
VMS-01	Spray Unit Roller-10 m	120	490	450	-	-	13,5	1.188
VMS-02	Spray Unit Roller-12 m	80	350	350	-	-	15	1.242
VMS-03	Spray Unit Roller-15 m	120	490	450	-	-	17,5	1.361
VWG-01	Waste Grinder	Ø250	400	-	520	-	5,5	1.404
TB-50	Plate Basket	500	500	110	-	-	8	22
KB-50	Cutlery Basket	500	500	110	-	-	9	19
BB-50	Glass Basket	500	500	110	-	-	10	19
VDP-01	Detergent Pump	120	150	150	-	-	2	85
VDP-02	Rinsing Pump	120	150	150	-	-	2	85



## ***Cold Rooms***



***Professional Products***  
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*DRAINS*



**Professional Products**  
for Professional Kitchens

## Floor Drains V Type



Type	Depth	Siphon mm	Out mm	Length mm	Width mm	€
V1 V2	LOW TYPE DEEP TYPE	Ø120x80 (C) Ø120x120 (C)	Ø50 Ø70 PVC / PIPE	300	200	104
				500	200	132
				750	200	168
				950	200	195
				1200	200	239
				1400	200	258
				1650	200	297
				1850	200	323
				2100	200	361
				2300	200	387
				2550	200	442
				2750	200	478
V3 V4	LOW TYPE DEEP TYPE	Ø200x80 (C) Ø200x120 (C)	Ø50 Ø70 PVC / PIPE	300	300	125
				500	300	163
				750	300	209
				950	300	248
				1200	300	301
				1400	300	334
				1650	300	396
				1850	300	429
				2100	300	483
				2300	300	515
				2550	300	584
				2750	300	630
V3 V4	LOW TYPE DEEP TYPE	Ø200x80 (C) Ø200x120 (C)	Ø70 Ø100 PVC / PIPE	300	400	142
				500	400	191
				750	400	252
				950	400	301
				1200	400	360
				1400	400	412
				1650	400	468
				1850	400	530
				2100	400	584
				2300	400	638
				2550	400	738
				2750	400	793

## Floor Drains M Type



Type	Depth	Siphon mm	Out mm	Lenght mm	Width mm	€
M1 M2	LOW TYPE DEEP TYPE	Ø120x80 (C) Ø120x120 (C)	Ø50 Ø70 PVC / PIPE	300	200	107
				500	200	135
				750	200	170
				950	200	198
				1200	200	242
				1400	200	260
				1650	200	300
				1850	200	325
				2100	200	364
				2300	200	389
				2550	200	445
				2750	200	480
M3 M4	LOW TYPE DEEP TYPE	Ø200x80 (C) Ø200x120 (C)	Ø50 Ø70 PVC / PIPE	300	300	127
				500	300	166
				750	300	211
				950	300	250
				1200	300	303
				1400	300	337
				1650	300	398
				1850	300	431
				2100	300	485
				2300	300	517
				2550	300	586
				2750	300	633
M3 M4	LOW TYPE DEEP TYPE	Ø200x80 (C) Ø200x120 (C)	Ø70 Ø100 PVC / PIPE	300	400	145
				500	400	194
				750	400	254
				950	400	303
				1200	400	362
				1400	400	414
				1650	400	471
				1850	400	532
				2100	400	586
				2300	400	640
				2550	400	740
				2750	400	795

## Floor Drains L Type



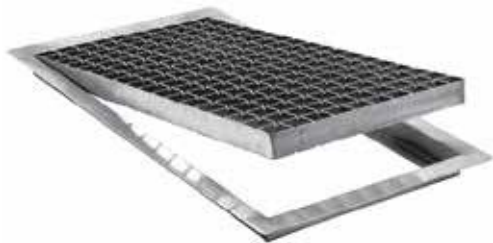
Type	Depth	Siphon mm	Out mm	Length mm	Width mm	€
L1 L2	LOW TYPE DEEP TYPE	Ø120x80 (C) Ø120x120 (C)	Ø50 Ø70 PVC / PIPE	300	200	104
				500	200	132
				750	200	168
				950	200	195
				1200	200	239
				1400	200	258
				1650	200	297
				1850	200	323
				2100	200	361
				2300	200	387
				2550	200	442
				2750	200	478
				L3 L4	LOW TYPE DEEP TYPE	Ø200x80 (C) Ø200x120 (C)
500	300	163				
750	300	209				
950	300	248				
1200	300	301				
1400	300	334				
1650	300	396				
1850	300	429				
2100	300	483				
2300	300	515				
2550	300	584				
2750	300	630				
L3 L4	LOW TYPE DEEP TYPE	Ø200x80 (C) Ø200x120 (C)	Ø70 Ø100 PVC / PIPE			
				500	400	191
				750	400	252
				950	400	301
				1200	400	360
				1400	400	412
				1650	400	468
				1850	400	530
				2100	400	584
				2300	400	638
				2550	400	738
				2750	400	793

## Floor Drains S Type

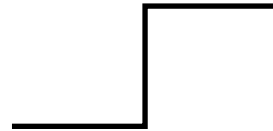


Type	Depth	Siphon mm	Out mm	Lenght mm	Width mm	€
S1 S2	LOW TYPE DEEP TYPE	Ø120x80 (C) Ø120x120 (C)	Ø50 Ø70 PVC / PIPE	300	200	107
				500	200	135
				750	200	170
				950	200	198
				1200	200	242
				1400	200	260
				1650	200	300
				1850	200	325
				2100	200	364
				2300	200	389
				2550	200	445
				2750	200	480
S3 S4	LOW TYPE DEEP TYPE	Ø200x80 (C) Ø200x120 (C)	Ø50 Ø70 PVC / PIPE	300	300	127
				500	300	166
				750	300	211
				950	300	250
				1200	300	303
				1400	300	337
				1650	300	398
				1850	300	431
				2100	300	485
				2300	300	517
				2550	300	586
				2750	300	633
S3 S4	LOW TYPE DEEP TYPE	Ø200x80 (C) Ø200x120 (C)	Ø70 Ø100 PVC / PIPE	300	400	145
				500	400	194
				750	400	254
				950	400	303
				1200	400	362
				1400	400	414
				1650	400	471
				1850	400	532
				2100	400	586
				2300	400	640
				2550	400	740
				2750	400	795

Grids



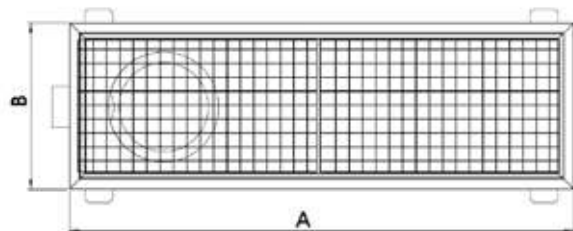
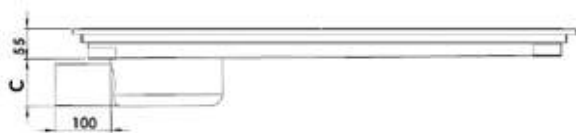
Grids Frame



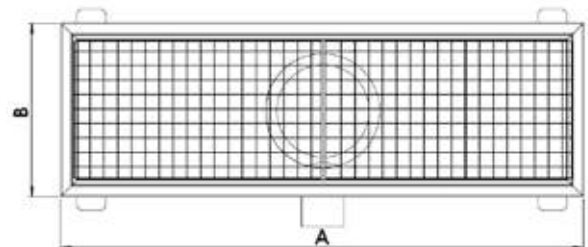
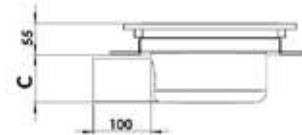
Model	Description	€
OZEL	Grids	480/m <sup>2</sup>

Model	Description	€
OZEL	Grids Support	28/mtul

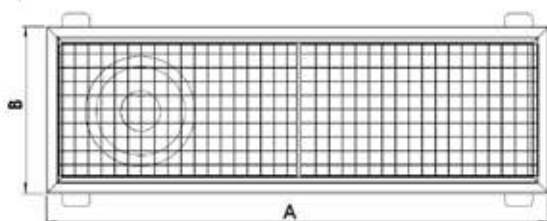
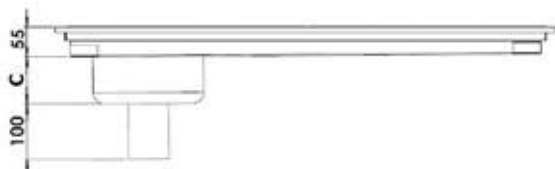
Floor Drain Technical Dimensions



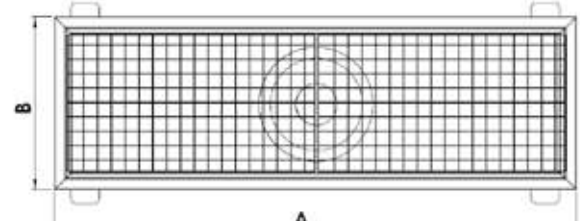
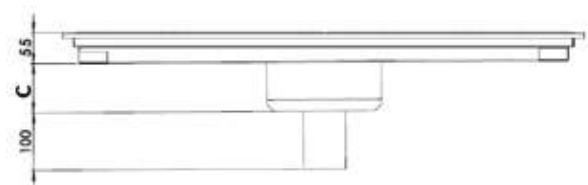
V/Type



M/Type



L/Type



S/Type





*STORE*



**Professional Products**  
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## Shelving Unit Demountable 4 Tiers, Smooth




➤ VRDD-15236

**304**

1,0 mm  
thickness



Model	Description		€
VRDD-7636		760x360x1600	466
VRDD-9136		910x360x1600	514
VRDD-10736		1070x360x1600	564
VRDD-12236		1220x360x1600	612
VRDD-13736		1370x360x1600	659
VRDD-15236		1520x360x1600	793
VRDD-18336		1830x360x1600	910
VRDD-7646		760x460x1600	510
VRDD-9146		910x460x1600	564
VRDD-10746		1070x460x1600	623
VRDD-12246		1220x460x1600	678
VRDD-13746		1370x460x1600	733
VRDD-15246		1520x460x1600	875
VRDD-18346		1830x460x1600	1.006
VRDD-7653	Shelving Unit Demountable 4 Tiers, Smooth	760x530x1600	540
VRDD-9153		910x530x1600	600
VRDD-10753		1070x530x1600	665
VRDD-12253		1220x530x1600	725
VRDD-13753		1370x530x1600	785
VRDD-15253		1520x530x1600	955
VRDD-18353		1830x530x1600	1.102
VRDD-7661			760x610x1600
VRDD-9161		910x610x1600	641
VRDD-10761		1070x610x1600	712
VRDD-12261		1220x610x1600	778
VRDD-13761		1370x610x1600	844
VRDD-15261		1520x610x1600	1.020
VRDD-18361		1830x610x1600	1.178

## Shelving Unit Demountable 4 Tiers, Perforated

Model	Description	mm	€
VRDP-7636		760x360x1600	488
VRDP-9136		910x360x1600	539
VRDP-10736		1070x360x1600	592
VRDP-12236		1220x360x1600	641
VRDP-13736		1370x360x1600	691
VRDP-15236		1520x360x1600	828
VRDP-18336		1830x360x1600	949
VRDP-7646		760x460x1600	534
VRDP-9146		910x460x1600	592
VRDP-10746		1070x460x1600	653
VRDP-12246		1220x460x1600	710
VRDP-13746		1370x460x1600	768
VRDP-15246		1520x460x1600	913
VRDP-18346		1830x460x1600	1.049
VRDP-7653	Shelving Unit Demountable 4 Tiers, Perforated	760x530x1600	566
VRDP-9153		910x530x1600	630
VRDP-10753		1070x530x1600	697
VRDP-12253		1220x530x1600	760
VRDP-13753		1370x530x1600	822
VRDP-15253		1520x530x1600	1.001
VRDP-18353		1830x530x1600	1.154
VRDP-7661		760x610x1600	604
VRDP-9161	910x610x1600	672	
VRDP-10761	1070x610x1600	746	
VRDP-12261	1220x610x1600	815	
VRDP-13761	1370x610x1600	884	
VRDP-15261	1520x610x1600	1.069	
VRDP-18361	1830x610x1600	1.236	



**304**  
1,0 mm  
thickness



➤ VRDP-15236


Shelving Unit Demountable 4 Tiers, Smooth, Light



**304**  
0,8 mm  
thickness

➤ VRDD-15236-L



Model	Description		€
VRDD-7636-L	Shelving Unit Demountable 4 Tiers, Smooth, Light	760x360x1600	422
VRDD-9136-L		910x360x1600	462
VRDD-10736-L		1070x360x1600	505
VRDD-12236-L		1220x360x1600	546
VRDD-13736-L		1370x360x1600	586
VRDD-15236-L		1520x360x1600	695
VRDD-18336-L		1830x360x1600	792
VRDD-7646-L		760x460x1600	460
VRDD-9146-L		910x460x1600	505
VRDD-10746-L		1070x460x1600	556
VRDD-12246-L		1220x460x1600	601
VRDD-13746-L		1370x460x1600	648
VRDD-15246-L		1520x460x1600	763
VRDD-18346-L		1830x460x1600	874
VRDD-7653-L		760x530x1600	486
VRDD-9153-L		910x530x1600	536
VRDD-10753-L		1070x530x1600	590
VRDD-12253-L		1220x530x1600	641
VRDD-13753-L		1370x530x1600	691
VRDD-15253-L		1520x530x1600	835
VRDD-18353-L	1830x530x1600	959	
VRDD-7661-L	760x610x1600	515	
VRDD-9161-L	910x610x1600	571	
VRDD-10761-L	1070x610x1600	630	
VRDD-12261-L	1220x610x1600	685	
VRDD-13761-L	1370x610x1600	742	
VRDD-15261-L	1520x610x1600	890	
VRDD-18361-L	1830x610x1600	1.024	

## Shelving Unit Demountable 4 Tiers, Perforated

Model	Description	mm	€
VRDP-7636-L		760x360x1600	445
VRDP-9136-L		910x360x1600	487
VRDP-10736-L		1070x360x1600	533
VRDP-12236-L		1220x360x1600	575
VRDP-13736-L		1370x360x1600	618
VRDP-15236-L		1520x360x1600	730
VRDP-18336-L		1830x360x1600	832
VRDP-7646-L		760x460x1600	485
VRDP-9146-L		910x460x1600	533
VRDP-10746-L		1070x460x1600	586
VRDP-12246-L		1220x460x1600	635
VRDP-13746-L		1370x460x1600	683
VRDP-15246-L		1520x460x1600	802
VRDP-18346-L		1830x460x1600	917
VRDP-7653-L	Shelving Unit Demountable 4 Tiers, Perforated, Light	760x530x1600	511
VRDP-9153-L		910x530x1600	565
VRDP-10753-L		1070x530x1600	623
VRDP-12253-L		1220x530x1600	676
VRDP-13753-L		1370x530x1600	730
VRDP-15253-L		1520x530x1600	881
VRDP-18353-L		1830x530x1600	1.012
VRDP-7661-L		760x610x1600	544
VRDP-9161-L	910x610x1600	601	
VRDP-10761-L	1070x610x1600	665	
VRDP-12261-L	1220x610x1600	722	
VRDP-13761-L	1370x610x1600	781	
VRDP-15261-L	1520x610x1600	938	
VRDP-18361-L	1830x610x1600	1.080	



304

0,8 mm  
thickness



➤ VRDP-18336-L

Shelving Unit-Demountable 4 Tiers, Smooth,Eco



**430**  
1 mm  
thickness

➤ VRDD-18336-ECO



Model	Description	mm	€
VRDD-7636-ECO	Shelving Unit Demountable 4 Tiers, Smooth, Eco	760x360x1600	404
VRDD-9136-ECO		910x360x1600	440
VRDD-10736-ECO		1070x360x1600	480
VRDD-12236-ECO		1220x360x1600	517
VRDD-13736-ECO		1370x360x1600	554
VRDD-15236-ECO		1520x360x1600	653
VRDD-18336-ECO		1830x360x1600	742
VRDD-7646-ECO		760x460x1600	438
VRDD-9146-ECO		910x460x1600	481
VRDD-10746-ECO		1070x460x1600	526
VRDD-12246-ECO		1220x460x1600	569
VRDD-13746-ECO		1370x460x1600	611
VRDD-15246-ECO		1520x460x1600	716
VRDD-18346-ECO		1830x460x1600	817
VRDD-7653-ECO		760x530x1600	462
VRDD-9153-ECO		910x530x1600	509
VRDD-10753-ECO	1070x530x1600	558	
VRDD-12253-ECO	1220x530x1600	605	
VRDD-13753-ECO	1370x530x1600	652	
VRDD-15253-ECO	1520x530x1600	784	
VRDD-18353-ECO	1830x530x1600	898	
VRDD-7661-ECO	760x610x1600	490	
VRDD-9161-ECO	910x610x1600	540	
VRDD-10761-ECO	1070x610x1600	595	
VRDD-12261-ECO	1220x610x1600	646	
VRDD-13761-ECO	1370x610x1600	697	
VRDD-15261-ECO	1520x610x1600	834	
VRDD-18361-ECO	1830x610x1600	958	

## Shelving Unit Demountable 4 Tiers, Perforated Eco

Model	Description	mm	€
VRDP-7636-ECO	Shelving Unit Demountable 4 Tiers, Perforated, Eco	760x360x1600	427
VRDP-9136-ECO		910x360x1600	466
VRDP-10736-ECO		1070x360x1600	508
VRDP-12236-ECO		1220x360x1600	547
VRDP-13736-ECO		1370x360x1600	586
VRDP-15236-ECO		1520x360x1600	688
VRDP-18336-ECO		1830x360x1600	781
VRDP-7646-ECO		760x460x1600	463
VRDP-9146-ECO		910x460x1600	508
VRDP-10746-ECO		1070x460x1600	557
VRDP-12246-ECO		1220x460x1600	601
VRDP-13746-ECO		1370x460x1600	647
VRDP-15246-ECO		1520x460x1600	754
VRDP-18346-ECO		1830x460x1600	860
VRDP-7653-ECO		760x530x1600	488
VRDP-9153-ECO		910x530x1600	538
VRDP-10753-ECO		1070x530x1600	590
VRDP-12253-ECO		1220x530x1600	640
VRDP-13753-ECO		1370x530x1600	689
VRDP-15253-ECO		1520x530x1600	829
VRDP-18353-ECO	1830x530x1600	950	
VRDP-7661-ECO	760x610x1600	517	
VRDP-9161-ECO	910x610x1600	571	
VRDP-10761-ECO	1070x610x1600	629	
VRDP-12261-ECO	1220x610x1600	684	
VRDP-13761-ECO	1370x610x1600	738	
VRDP-15261-ECO	1520x610x1600	883	
VRDP-18361-ECO	1830x610x1600	1.014	



430

1 mm  
thickness



> VRDP-18346-ECO

Shelving Unit- Demountable 4 Tiers, Smooth, Eco Light



430

0,8 mm thickness


➤ VRDD-18346-ECOL



Model	Description	mm	€
VRDD-7636-ECOL	Shelving Unit Demountable 4 Tiers, Smooth, Eco Light	760x360x1600	373
VRDD-9136-ECOL		910x360x1600	404
VRDD-10736-ECOL		1070x360x1600	438
VRDD-12236-ECOL		1220x360x1600	470
VRDD-13736-ECOL		1370x360x1600	502
VRDD-15236-ECOL		1520x360x1600	583
VRDD-18336-ECOL		1830x360x1600	659
VRDD-7646-ECOL		760x460x1600	402
VRDD-9146-ECOL		910x460x1600	439
VRDD-10746-ECOL		1070x460x1600	478
VRDD-12246-ECOL		1220x460x1600	514
VRDD-13746-ECOL		1370x460x1600	551
VRDD-15246-ECOL		1520x460x1600	636
VRDD-18346-ECOL		1830x460x1600	722
VRDD-7653-ECOL		760x530x1600	422
VRDD-9153-ECOL		910x530x1600	462
VRDD-10753-ECOL		1070x530x1600	505
VRDD-12253-ECOL		1220x530x1600	545
VRDD-13753-ECOL		1370x530x1600	584
VRDD-15253-ECOL		1520x530x1600	698
VRDD-18353-ECOL	1830x530x1600	796	
VRDD-7661-ECOL	760x610x1600	446	
VRDD-9161-ECOL	910x610x1600	490	
VRDD-10761-ECOL	1070x610x1600	536	
VRDD-12261-ECOL	1220x610x1600	580	
VRDD-13761-ECOL	1370x610x1600	624	
VRDD-15261-ECOL	1520x610x1600	742	
VRDD-18361-ECOL	1830x610x1600	846	



## Shelving Unit Demountable 4 Tiers, Perforated Eco Light

Model	Description		€
VRDP-7636-ECOL		760x360x1600	396
VRDP-9136-ECOL		910x360x1600	430
VRDP-10736-ECOL		1070x360x1600	466
VRDP-12236-ECOL		1220x360x1600	499
VRDP-13736-ECOL		1370x360x1600	534
VRDP-15236-ECOL		1520x360x1600	617
VRDP-18336-ECOL		1830x360x1600	697
VRDP-7646-ECOL		760x460x1600	427
VRDP-9146-ECOL		910x460x1600	466
VRDP-10746-ECOL		1070x460x1600	508
VRDP-12246-ECOL		1220x460x1600	547
VRDP-13746-ECOL		1370x460x1600	586
VRDP-15246-ECOL	Shelving Unit Demountable 4 Tiers, Perforated, Eco Light	1520x460x1600	674
VRDP-18346-ECOL		1830x460x1600	766
VRDP-7653-ECOL		760x530x1600	449
VRDP-9153-ECOL		910x530x1600	492
VRDP-10753-ECOL		1070x530x1600	538
VRDP-12253-ECOL		1220x530x1600	580
VRDP-13753-ECOL		1370x530x1600	623
VRDP-15253-ECOL		1520x530x1600	744
VRDP-18353-ECOL		1830x530x1600	848
VRDP-7661-ECOL		760x610x1600	474
VRDP-9161-ECOL		910x610x1600	521
VRDP-10761-ECOL		1070x610x1600	571
VRDP-12261-ECOL		1220x610x1600	618
VRDP-13761-ECOL		1370x610x1600	665
VRDP-15261-ECOL		1520x610x1600	790
VRDP-18361-ECOL		1830x610x1600	902



**430**  
0,8 mm  
thickness




➤ VRDP-18336-ECOL

## Shelving Unit - 4 Flat Footed



➤ VR-18050-4



Model	Description		€
VR-9040-4	Shelving Unit 4 Flat Footed	900x400x1600	680
VR-10040-4		1000x400x1600	708
VR-12040-4		1200x400x1600	763
VR-14040-4		1400x400x1600	852
VR-16040-4		1600x400x1600	907
VR-18040-4		1800x400x1600	962
VR-19040-4		1900x400x1600	990
VR-9050-4		900x500x1600	742
VR-10050-4		1000x500x1600	775
VR-12050-4		1200x500x1600	840
VR-14050-4		1400x500x1600	949
VR-16050-4		1600x500x1600	1.014
VR-18050-4		1800x500x1600	1.079
VR-19050-4		1900x500x1600	1.111
VR-9060-4		900x600x1600	804
VR-10060-4		1000x600x1600	842
VR-12060-4		1200x600x1600	917
VR-14060-4		1400x600x1600	1.045
VR-16060-4		1600x600x1600	1.120
VR-18060-4		1800x600x1600	1.195
VR-19060-4		1900x600x1600	1.233
VR-9070-4		900x700x1600	866
VR-10070-4		1000x700x1600	908
VR-12070-4		1200x700x1600	994
VR-14070-4		1400x700x1600	1.141
VR-16070-4		1600x700x1600	1.226
VR-18070-4		1800x700x1600	1.311
VR-19070-4		1900x700x1600	1.354
VR-9080-4		900x800x1600	928
VR-10080-4		1000x800x1600	975
VR-12080-4		1200x800x1600	1.071
VR-14080-4		1400x800x1600	1.237
VR-16080-4		1600x800x1600	1.332
VR-18080-4		1800x800x1600	1.428
VR-19080-4		1900x800x1600	1.476

## Shelving Unit - 4 Perforated Table

Model	Description	mm	€
VRP-9040-4	Shelving Unit 4 Perforated Footed	900x400x1600	704
VRP-10040-4		1000x400x1600	731
VRP-12040-4		1200x400x1600	786
VRP-14040-4		1400x400x1600	876
VRP-16040-4		1600x400x1600	931
VRP-18040-4		1800x400x1600	985
VRP-19040-4		1900x400x1600	1.013
VRP-9050-4		900x500x1600	765
VRP-10050-4		1000x500x1600	798
VRP-12050-4		1200x500x1600	863
VRP-14050-4		1400x500x1600	972
VRP-16050-4		1600x500x1600	1.037
VRP-18050-4		1800x500x1600	1.102
VRP-19050-4		1900x500x1600	1.134
VRP-9060-4		900x600x1600	827
VRP-10060-4		1000x600x1600	865
VRP-12060-4		1200x600x1600	940
VRP-14060-4		1400x600x1600	1.068
VRP-16060-4		1600x600x1600	1.143
VRP-18060-4		1800x600x1600	1.218
VRP-19060-4		1900x600x1600	1.256
VRP-9070-4		900x700x1600	889
VRP-10070-4		1000x700x1600	932
VRP-12070-4		1200x700x1600	1.017
VRP-14070-4		1400x700x1600	1.164
VRP-16070-4		1600x700x1600	1.249
VRP-18070-4		1800x700x1600	1.335
VRP-19070-4		1900x700x1600	1.377
VRP-9080-4		900x800x1600	951
VRP-10080-4		1000x800x1600	998
VRP-12080-4		1200x800x1600	1.094
VRP-14080-4		1400x800x1600	1.260
VRP-16080-4		1600x800x1600	1.356
VRP-18080-4		1800x800x1600	1.451
VRP-19080-4		1900x800x1600	1.499



➤ VRP-18050-4

## Shelving Unit Demounted Wire Table, 4 Tiers



➤ VRT-15246-4

304

Model	Description	mm	€
VRT-7636-4	Shelving Unit 4 Flat Table Demounted	760x360x1600	366
VRT-9136-4		910x360x1600	394
VRT-10736-4		1070x360x1600	429
VRT-12236-4		1220x360x1600	458
VRT-13736-4		1370x360x1600	485
VRT-15236-4		1520x360x1600	543
VRT-18336-4		1830x360x1600	611
VRT-7646-4		760x460x1600	394
VRT-9146-4		910x460x1600	429
VRT-10746-4		1070x460x1600	463
VRT-12246-4		1220x460x1600	492
VRT-13746-4		1370x460x1600	553
VRT-15246-4		1520x460x1600	595
VRT-18346-4		1830x460x1600	662
VRT-7653-4		760x530x1600	406
VRT-9153-4		910x530x1600	445
VRT-10753-4		1070x530x1600	492
VRT-12253-4		1220x530x1600	577
VRT-13753-4		1370x530x1600	616
VRT-15253-4		1520x530x1600	651
VRT-18353-4		1830x530x1600	737
VRT-7661-4		760x610x1600	435
VRT-9161-4		910x610x1600	491
VRT-10761-4		1070x610x1600	553
VRT-12261-4		1220x610x1600	600
VRT-13761-4		1370x610x1600	651
VRT-15261-4		1520x610x1600	703
VRT-18361-4		1830x610x1600	766

## Shelving Unit Demounted Wire Table, 4 Tiers



➤ VRT-15246-4

201



Model	Description	mm	€
VRT-7636-4		760x360x1600	277
VRT-9136-4		910x360x1600	294
VRT-10736-4		1070x360x1600	316
VRT-12236-4		1220x360x1600	334
VRT-13736-4		1370x360x1600	357
VRT-15236-4		1520x360x1600	396
VRT-18336-4		1830x360x1600	436
VRT-7646-4		760x460x1600	311
VRT-9146-4		910x460x1600	332
VRT-10746-4		1070x460x1600	345
VRT-12246-4		1220x460x1600	362
VRT-13746-4		1370x460x1600	401
VRT-15246-4		1520x460x1600	424
VRT-18346-4		1830x460x1600	475
VRT-7653-4	Shelving Unit 4 Flat Table Demounted	760x530x1600	334
VRT-9153-4		910x530x1600	339
VRT-10753-4		1070x530x1600	357
VRT-12253-4		1220x530x1600	417
VRT-13753-4		1370x530x1600	453
VRT-15253-4		1520x530x1600	475
VRT-18353-4		1830x530x1600	537
VRT-7661-4		760x610x1600	334
VRT-9161-4		910x610x1600	373
VRT-10761-4		1070x610x1600	407
VRT-12261-4		1220x610x1600	453
VRT-13761-4		1370x610x1600	480
VRT-15261-4		1520x610x1600	514
VRT-18361-4		1830x610x1600	560

## Bonnet - Overshoe - Mask Unit

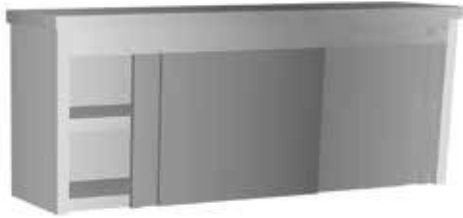


➤ VBG-60

➤ VBC-60

Model	Description	mm	€
VBG-60	Bonnet- Overshoe- Mask Unit	600x150x300	186
VBC-60	Bonnet- Overshoe- Mask Bin Unit	600x150x400	140

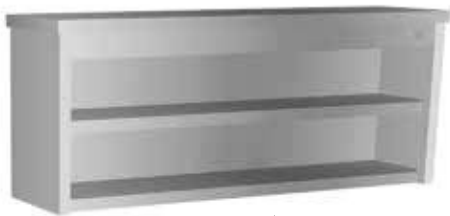
## Wall Cupboard with Cover Middle Shelf



➤ VDD-KL-14040

Model	Description	mm	€
VDD-KL-9540	Wall Cupboard with Cover Middle Shelf	950x400x600	511
VDD-KL-12040		1200x400x600	642
VDD-KL-14040		1400x400x600	710
VDD-KL-16040		1600x400x600	777
VDD-KL-19040		1900x400x600	878

## Wall Cupboard with Middle Shelf



➤ VDD-KS-14040

Model	Description	mm	€
VDD-KS-9540	Wall Cupboard with Middle Shelf	950x400x600	416
VDD-KS-12040		1200x400x600	517
VDD-KS-14040		1400x400x600	570
VDD-KS-16040		1600x400x600	623
VDD-KS-19040		1900x400x600	703

## Wall Shelf



➤ VDR-16030

Model	Description	mm	€
VDR-8030	Wall Shelf	800x300x40	127
VDR-10030		1000x300x40	138
VDR-12030		1200x300x40	148
VDR-14030		1400x300x40	158
VDR-16030		1600x300x40	168
VDR-18030		1800x300x40	178
VDR-19030		1900x300x40	183

## Leadle Hanging Unit



➤ VAB-100

Model	Description	mm	€
VAB-60	Leadle Hanging Unit	600	96
VAB-80		800	98
VAB-100		1000	100
VAB-120		1200	102
VAB-140		1400	104
VAB-160		1600	106
VAB-180		1800	108
VAB-200		2000	110

## Material Cupboard

Model	Description	mm	€
VMD-9060	Material Cupboard	900x600x1600	1.327
VMD-12060		1200x600x1600	1.669

> VMD-12060



## Bread Cabinet

Model	Description	mm	€
VED-9060	Bread Cabinet	900x600x1600	1.338
VED-12060		1200x600x1600	1.681

> VED-12060



## Scoop-Colander Cupboard

Model	Description	mm	€
VKD-9060	Scoop-Colander Cupboard	900x600x1600	1.112
VKD-12060		1200x600x1600	1.290

> VKD-12060



## Pantry Unit

Model	Description	mm	€
VDKU-12060	Pantry Unit	1200x600x850	1.148
VDKU-19060		1900x600x850	1.314



> VDKU-19060



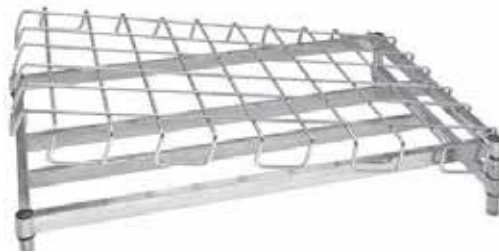
## Plastic Pallet




> 80x120 K

Model	Description		Capacity Dynamic	Capacity Static		€
80x120 K	Plastic Pallet	800x1200x150	500	2000	13,5	50

## Floor Etegre



> M80040

Model	Description		€
M80040	Floor Grid	910x530x200	330





*Worktables*



**Professional Products**  
for Professional Kitchens

## Worktable



➤ VCT-N-166



Model	Description		€
VCT-N-96	Worktable	900x600x850	301
VCT-N-126		1200x600x850	348
VCT-N-146		1400x600x850	390
VCT-N-166		1600x600x850	421
VCT-N-196		1900x600x850	468
VCT-N-97		900x700x850	318
VCT-N-127		1200x700x850	369
VCT-N-147		1400x700x850	414
VCT-N-167		1600x700x850	449
VCT-N-197		1900x700x850	500

## Worktable with Base Shelf



➤ VCT-TR-166



Model	Description		€
VCT-TR-96	Worktable with Base Shelf	900x600x850	389
VCT-TR-126		1200x600x850	462
VCT-TR-146		1400x600x850	521
VCT-TR-166		1600x600x850	569
VCT-TR-196		1900x600x850	642
VCT-TR-97		900x700x850	415
VCT-TR-127		1200x700x850	495
VCT-TR-147		1400x700x850	560
VCT-TR-167		1600x700x850	613
VCT-TR-197		1900x700x850	694

## Worktable with Base and Middle Shelf



➤ VCT-TA-166



Model	Description		€
VCT-TA-96	Worktable with Base and Middle Shelf	900x600x850	505
VCT-TA-126		1200x600x850	606
VCT-TA-146		1400x600x850	684
VCT-TA-166		1600x600x850	751
VCT-TA-196		1900x600x850	852
VCT-TA-97		900x700x850	542
VCT-TA-127		1200x700x850	655
VCT-TA-147		1400x700x850	740
VCT-TA-167		1600x700x850	815
VCT-TA-197		1900x700x850	927



Model	Description	mm	€
VCT-D-96	Worktable with Cupboard	900x600x850	625
VCT-D-126		1200x600x850	739
VCT-D-146		1400x600x850	826
VCT-D-166		1600x600x850	901
VCT-D-196		1900x600x850	1.015
VCT-D-97		900x700x850	663
VCT-D-127		1200x700x850	784
VCT-D-147		1400x700x850	876
VCT-D-167		1600x700x850	957
VCT-D-197		1900x700x850	1.079

## Worktable with Cupboard



> VCT-D-166



Model	Description	m	€
VCT-DA-96	Worktable with Middle Shelf, Cupboard	900x600x850	733
VCT-DA-126		1200x600x850	875
VCT-DA-146		1400x600x850	980
VCT-DA-166		1600x600x850	1.075
VCT-DA-196		1900x600x850	1.216
VCT-DA-97		900x700x850	782
VCT-DA-127		1200x700x850	935
VCT-DA-147		1400x700x850	1.048
VCT-DA-167		1600x700x850	1.150
VCT-DA-197		1900x700x850	1.303

## Worktable with Middle Shelf, Cupboard



> VCT-DA-166



Model	Description	mm	€
VCT-GC-126	Worktable with Group Drawers	1200x600x850	832
VCT-GC-146		1400x600x850	873
VCT-GC-166		1600x600x850	903
VCT-GC-196		1900x600x850	948
VCT-GC-127		1200x700x850	871
VCT-GC-147		1400x700x850	915
VCT-GC-167		1600x700x850	948
VCT-GC-197		1900x700x850	998

## Worktable with Group Drawers



> VCT-GC-166

## Worktable with Base Shelf and Group Drawers



> VCT-TG-166

Model	Description		€
VCT-TG-126	Worktable with Base Shelf and Group Drawers	1200x600x850	898
VCT-TG-146		1400x600x850	955
VCT-TG-166		1600x600x850	1.001
VCT-TG-196		1900x600x850	1.071
VCT-TG-127		1200x700x850	944
VCT-TG-147		1400x700x850	1.007
VCT-TG-167		1600x700x850	1.058
VCT-TG-197		1900x700x850	1.135

## Worktable with Base and Middle Shelf, Group Drawers



> VCT-AG-166

Model	Description		€
VCT-AG-126	Worktable with Base and Middle Shelf and Group Drawers	1200x600x850	978
VCT-AG-146		1400x600x850	1.053
VCT-AG-166		1600x600x850	1.118
VCT-AG-196		1900x600x850	1.216
VCT-AG-127		1200x700x850	1.033
VCT-AG-147		1400x700x850	1.116
VCT-AG-167		1600x700x850	1.188
VCT-AG-197		1900x700x850	1.297

## Worktable with Cupboard, Group Drawers



> VCT-DG-166

Model	Description		€
VCT-DG-126	Worktable with Cupboard, Group Drawers	1200x600x850	1.112
VCT-DG-146		1400x600x850	1.197
VCT-DG-166		1600x600x850	1.272
VCT-DG-196		1900x600x850	1.383
VCT-DG-127		1200x700x850	1.164
VCT-DG-147		1400x700x850	1.254
VCT-DG-167		1600x700x850	1.334
VCT-DG-197		1900x700x850	1.454

## Worktable with Cupboard Base and Middle Shelf, Group Drawers



Model	Description	mm	€
VCT-DAG-126	Worktable with Cupboard Base and Middle Shelf, Group Drawers	1200x600x850	1.192
VCT-DAG-146		1400x600x850	1.295
VCT-DAG-166		1600x600x850	1.387
VCT-DAG-196		1900x600x850	1.525
VCT-DAG-127		1200x700x850	1.252
VCT-DAG-147		1400x700x850	1.363
VCT-DAG-167		1600x700x850	1.462
VCT-DAG-197		1900x700x850	1.612



> VCT-DAG-166



Model	Description	m	€
VCT-G-66	Group Drawers Unit	610x600x850	750
VCT-G-67		610x700x850	783

## Group Drawers Unit



> VCT-G-67



Model	Description	mm	€
VCT-S-87	Worktable Under Counter	800x700x600	281
VCT-S-127		1200x700x600	349
VCT-S-167		1600x700x600	428
VCT-S-207		2000x700x600	497
VCT-S-247		2400x700x600	640

## Worktable Under Counter




> VCT-S-167

## Worktable with Base Shelf Under Counter




> VCT-ST-167

Model	Description		€
VCT-ST-87	Worktable with Base Shelf Under Counter	800x700x600	368
VCT-ST-127		1200x700x600	475
VCT-ST-167		1600x700x600	593
VCT-ST-207		2000x700x600	701
VCT-ST-247		2400x700x600	886

## Worktable with Cupboard Under Counter




> VCT-SD-167

Model	Description		€
VCT-SD-87	Worktable with Cupboard Under Counter	800x700x600	549
VCT-SD-127		1200x700x600	694
VCT-SD-167		1600x700x600	850
VCT-SD-207		2000x700x600	994
VCT-SD-247		2400x700x600	1.232

## Worktable with Drawer



> VCT-C-166

Model	Description		€
VCT-C-96	Worktable with Drawer	900x600x850	435
VCT-C-126		1200x600x850	490
VCT-C-146		1400x600x850	537
VCT-C-166		1600x600x850	574
VCT-C-196		1900x600x850	629
VCT-C-97		900x700x850	455
VCT-C-127		1200x700x850	514
VCT-C-147		1400x700x850	564
VCT-C-167		1600x700x850	604
VCT-C-197		1900x700x850	663

## Worktable with Base Shelf and Drawer



Model	Description	mm	€
VCT-TC-96	Worktable with Base Shelf and Drawer	900x600x850	523
VCT-TC-126		1200x600x850	604
VCT-TC-146		1400x600x850	668
VCT-TC-166		1600x600x850	722
VCT-TC-196		1900x600x850	802
VCT-TC-97		900x700x850	551
VCT-TC-127		1200x700x850	640
VCT-TC-147		1400x700x850	710
VCT-TC-167		1600x700x850	769
VCT-TC-197		1900x700x850	857



> VCT-TC-166

## Worktable with Cupboard and Drawer



Model	Description	mm	€
VCT-DC-96	Worktable with Cupboard and Drawer	900x600x850	744
VCT-DC-126		1200x600x850	862
VCT-DC-146		1400x600x850	952
VCT-DC-166		1600x600x850	1.031
VCT-DC-196		1900x600x850	1.150
VCT-DC-97		900x700x850	784
VCT-DC-127		1200x700x850	910
VCT-DC-147		1400x700x850	1.005
VCT-DC-167		1600x700x850	1.089
VCT-DC-197		1900x700x850	1.216



> VCT-DC-166

## Worktable, Mobile



> VCT-H-166



Model	Description		€
VCT-H-96	Worktable, Mobile	900x600x850	400
VCT-H-126		1200x600x850	455
VCT-H-146		1400x600x850	503
VCT-H-166		1600x600x850	540
VCT-H-196		1900x600x850	595
VCT-H-97		900x700x850	421
VCT-H-127		1200x700x850	481
VCT-H-147		1400x700x850	531
VCT-H-167		1600x700x850	571
VCT-H-197		1900x700x850	631

## Worktable with Base Shelf, Mobile



> VCT-HT-166



Model	Description		€
VCT-HT-96	Worktable with Base Shelf, Mobile	900x600x850	479
VCT-HT-126		1200x600x850	556
VCT-HT-146		1400x600x850	619
VCT-HT-166		1600x600x850	670
VCT-HT-196		1900x600x850	748
VCT-HT-97		900x700x850	508
VCT-HT-127		1200x700x850	594
VCT-HT-147		1400x700x850	661
VCT-HT-167		1600x700x850	718
VCT-HT-197		1900x700x850	804

## Worktable Mobile with Base and Middle Shelf



> VCT-HA-166



Model	Description		€
VCT-HA-96	Worktable Mobile with Base and Middle Shelf	900x600x850	589
VCT-HA-126		1200x600x850	696
VCT-HA-146		1400x600x850	778
VCT-HA-166		1600x600x850	850
VCT-HA-196		1900x600x850	957
VCT-HA-97		900x700x850	630
VCT-HA-127		1200x700x850	748
VCT-HA-147		1400x700x850	838
VCT-HA-167		1600x700x850	917
VCT-HA-197		1900x700x850	1.036



## Worktable Mobile with Cupboard



Model	Description	mm	€
VCT-HD-96	Worktable Mobile with Cupboard	900x600x850	688
VCT-HD-126		1200x600x850	801
VCT-HD-146		1400x600x850	888
VCT-HD-166		1600x600x850	964
VCT-HD-196		1900x600x850	1.077
VCT-HD-97		900x700x850	725
VCT-HD-127		1200x700x850	847
VCT-HD-147		1400x700x850	938
VCT-HD-167		1600x700x850	1.019
VCT-HD-197		1900x700x850	1.141



> VCT-HD-166

## Worktable Mobile with Cupboard and Middle Shelf



Model	Description	mm	€
VCT-HDA-96	Worktable Mobile with Cupboard and Middle Shelf	900x600x850	798
VCT-HDA-126		1200x600x850	941
VCT-HDA-146		1400x600x850	1.046
VCT-HDA-166		1600x600x850	1.141
VCT-HDA-196		1900x600x850	1.283
VCT-HDA-97		900x700x850	847
VCT-HDA-127		1200x700x850	1.000
VCT-HDA-147		1400x700x850	1.114
VCT-HDA-167		1600x700x850	1.216
VCT-HDA-197		1900x700x850	1.370



> VCT-HDA-166

## Worktable Mobile with Drawer



Model	Description	mm	€
VCT-HC-96	Worktable Mobile with Drawer	900x600x850	552
VCT-HC-126		1200x600x850	614
VCT-HC-146		1400x600x850	666
VCT-HC-166		1600x600x850	707
VCT-HC-196		1900x600x850	769
VCT-HC-97		900x700x850	577
VCT-HC-127		1200x700x850	644
VCT-HC-147		1400x700x850	699
VCT-HC-167		1600x700x850	743
VCT-HC-197		1900x700x850	809



> VCT-HC-166

## Worktable Mobile with Base Shelf and Drawer



> VCT-HTC-166

Model	Description		€
VCT-HTC-96	Worktable Mobile with Base Shelf and Drawer	900x600x850	630
VCT-HTC-126		1200x600x850	715
VCT-HTC-146		1400x600x850	781
VCT-HTC-166		1600x600x850	838
VCT-HTC-196		1900x600x850	922
VCT-HTC-97		900x700x850	665
VCT-HTC-127		1200x700x850	757
VCT-HTC-147		1400x700x850	829
VCT-HTC-167		1600x700x850	890
VCT-HTC-197		1900x700x850	982

## Worktable with Polyethylene Top



> VCT-P-166

Model	Description		€
VCT-P-96	Worktable with Polyethylene Top	900x600x850	404
VCT-P-126		1200x600x850	473
VCT-P-146		1400x600x850	525
VCT-P-166		1600x600x850	575
VCT-P-196		1900x600x850	638
VCT-P-97		900x700x850	438
VCT-P-127		1200x700x850	514
VCT-P-147		1400x700x850	572
VCT-P-167		1600x700x850	630
VCT-P-197		1900x700x850	700

## Worktable with Polyethylene Top and Base Shelf



> VCT-PT-166

Model	Description		€
VCT-PT-96	Worktable with Polyethylene Top and Base Shelf	900x600x850	492
VCT-PT-126		1200x600x850	586
VCT-PT-146		1400x600x850	655
VCT-PT-166		1600x600x850	723
VCT-PT-196		1900x600x850	811
VCT-PT-97		900x700x850	535
VCT-PT-127		1200x700x850	640
VCT-PT-147		1400x700x850	717
VCT-PT-167		1600x700x850	794
VCT-PT-197		1900x700x850	894

## Worktable with Polyethylene Top Base and Middle Shelf



Model	Description	mm	€
VCT-PA-96	Worktable with Polyethylene Top Base and Middle Shelf	900x600x850	601
VCT-PA-126		1200x600x850	724
VCT-PA-146		1400x600x850	813
VCT-PA-166		1600x600x850	900
VCT-PA-196		1900x600x850	1.018
VCT-PA-97		900x700x850	655
VCT-PA-127		1200x700x850	793
VCT-PA-147		1400x700x850	892
VCT-PA-167		1600x700x850	991
VCT-PA-197		1900x700x850	1.124



> VCT-PA-166

## Worktable with Polyethylene Top, Cupboard



Model	Description	mm	€
VCT-PD-96	Worktable with Polyethylene Top with Cupboard	900x600x850	704
VCT-PD-126		1200x600x850	835
VCT-PD-146		1400x600x850	930
VCT-PD-166		1600x600x850	1.023
VCT-PD-196		1900x600x850	1.148
VCT-PD-97		900x700x850	754
VCT-PD-127		1200x700x850	897
VCT-PD-147		1400x700x850	999
VCT-PD-167		1600x700x850	1.101
VCT-PD-197		1900x700x850	1.238



> VCT-PD-166

## Worktable with Polyethylene Top, Cupboard and Middle Shelf



Model	Description	mm	€
VCT-PDA-96	Worktable with Polyethylene Top with Cupboard and Middle Shelf	900x600x850	807
VCT-PDA-126		1200x600x850	966
VCT-PDA-146		1400x600x850	1.078
VCT-PDA-166		1600x600x850	1.189
VCT-PDA-196		1900x600x850	1.341
VCT-PDA-97		900x700x850	868
VCT-PDA-127		1200x700x850	1.042
VCT-PDA-147		1400x700x850	1.164
VCT-PDA-167		1600x700x850	1.287
VCT-PDA-197		1900x700x850	1.454




> VCT-PDA-166

### Worktable with Polyethylene Top, Group Drawers



> VCT-PG-166




Model	Description		€
VCT-PG-126	Worktable with Polyethylene Top with Group Drawers	1200x600x850	939
VCT-PG-146		1400x600x850	991
VCT-PG-166		1600x600x850	1.042
VCT-PG-196		1900x600x850	1.105
VCT-PG-127		1200x700x850	995
VCT-PG-147		1400x700x850	1.053
VCT-PG-167		1600x700x850	1.110
VCT-PG-197		1900x700x850	1.182

### Worktable with Polyethylene Top, Base Shelf and Group Drawers



> VCT-PTG-166




Model	Description		€
VCT-PTG-126	Worktable with Polyethylene Top with Base Shelf and Group Drawers	1200x600x850	1.015
VCT-PTG-146		1400x600x850	1.085
VCT-PTG-166		1600x600x850	1.153
VCT-PTG-196		1900x600x850	1.243
VCT-PTG-127		1200x700x850	1.079
VCT-PTG-147		1400x700x850	1.157
VCT-PTG-167		1600x700x850	1.235
VCT-PTG-197		1900x700x850	1.336

### Worktable with Polyethylene Top and Drawer



> VCT-PC-166



Model	Description		€
VCT-PC-96	Worktable with Polyethylene Top and Drawer	900x600x850	533
VCT-PC-126		1200x600x850	606
VCT-PC-146		1400x600x850	662
VCT-PC-166		1600x600x850	715
VCT-PC-196		1900x600x850	782
VCT-PC-97		900x700x850	570
VCT-PC-127		1200x700x850	651
VCT-PC-147		1400x700x850	711
VCT-PC-167		1600x700x850	772
VCT-PC-197		1900x700x850	847

## Worktable with Polyethylene Top, Base Shelf and Drawer



Model	Description	mm	€
VCT-PTC-96	Worktable with Polyethylene Top and Base Shelf and Drawer	900x600x850	621
VCT-PTC-126		1200x600x850	720
VCT-PTC-146		1400x600x850	792
VCT-PTC-166		1600x600x850	863
VCT-PTC-196		1900x600x850	956
VCT-PTC-97		900x700x850	666
VCT-PTC-127		1200x700x850	777
VCT-PTC-147		1400x700x850	857
VCT-PTC-167		1600x700x850	937
VCT-PTC-197		1900x700x850	1.041



> VCT-PTC-166

## Polyethylene Top Meat Chopping Block



Model	Description	mm	€
VCT-EK-66	Polyethylene Top Meat Chopping Block	600x600x850	495
VCT-EK-77		700x700x850	600



> VCT-EK-66




## Worktable with Marble Top



➤ VCT-M-167




Model	Description		€
VCT-M-97	Worktable with Marble Top	900x700x850	379
VCT-M-127		1200x700x850	428
VCT-M-147		1400x700x850	472
VCT-M-167		1600x700x850	516
VCT-M-197		1900x700x850	565
VCT-M-98		900x800x850	402
VCT-M-128		1200x800x850	455
VCT-M-148		1400x800x850	502
VCT-M-168		1600x800x850	550
VCT-M-198		1900x800x850	604

## Worktable with Marble Top and Base Shelf



➤ VCT-MT-167




Model	Description		€
VCT-MT-97	Worktable with Marble Top and Base Shelf	900x700x850	489
VCT-MT-127		1200x700x850	573
VCT-MT-147		1400x700x850	640
VCT-MT-167		1600x700x850	707
VCT-MT-197		1900x700x850	791
VCT-MT-98		900x800x850	521
VCT-MT-128		1200x800x850	613
VCT-MT-148		1400x800x850	685
VCT-MT-168		1600x800x850	759
VCT-MT-198		1900x800x850	850

## Worktable with Marble Top Base and Middle Shelf



➤ VCT-MA-167



Model	Description		€
VCT-MA-97	Worktable with Marble Top Base and Middle Shelf	900x700x850	609
VCT-MA-127		1200x700x850	726
VCT-MA-147		1400x700x850	815
VCT-MA-167		1600x700x850	904
VCT-MA-197		1900x700x850	1.021
VCT-MA-98		900x800x850	652
VCT-MA-128		1200x800x850	781
VCT-MA-148		1400x800x850	877
VCT-MA-168		1600x800x850	975
VCT-MA-198		1900x800x850	1.103

## Worktable with Marble Top and Cupboard



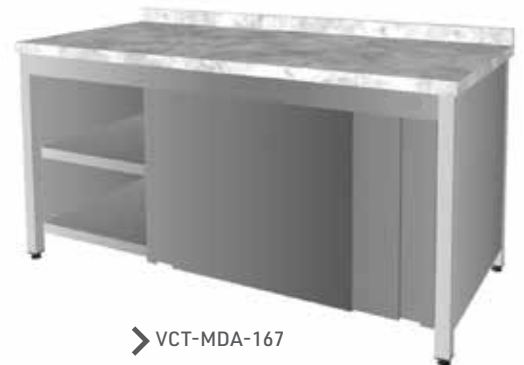
Model	Description	mm	€
VCT-MD-97	Worktable with Marble Top and Cupboard	900x700x850	712
VCT-MD-127		1200x700x850	834
VCT-MD-147		1400x700x850	926
VCT-MD-167		1600x700x850	1.019
VCT-MD-197		1900x700x850	1.141
VCT-MD-98		900x800x850	751
VCT-MD-128		1200x800x850	881
VCT-MD-148		1400x800x850	978
VCT-MD-168		1600x800x850	1.078
VCT-MD-198		1900x800x850	1.208



## Worktable with Marble Top, Cupboard and Middle Shelf



Model	Description	mm	€
VCT-MDA-97	Worktable with Marble Top and Cupboard and Middle Shelf	900x700x850	825
VCT-MDA-127		1200x700x850	978
VCT-MDA-147		1400x700x850	1.090
VCT-MDA-167		1600x700x850	1.202
VCT-MDA-197		1900x700x850	1.355
VCT-MDA-98		900x800x850	876
VCT-MDA-128		1200x800x850	1.039
VCT-MDA-148		1400x800x850	1.159
VCT-MDA-168		1600x800x850	1.281
VCT-MDA-198		1900x800x850	1.445



## Worktable with Marble Top and Group Drawer



Model	Description	mm	€
VCT-MG-127	Worktable with Marble Top and Group Drawer	1200x700x850	925
VCT-MG-147		1400x700x850	972
VCT-MG-167		1600x700x850	1.019
VCT-MG-197		1900x700x850	1.074
VCT-MG-128		1200x800x850	964
VCT-MG-148		1400x800x850	1.014
VCT-MG-168		1600x800x850	1.066
VCT-MG-198		1900x800x850	1.125




## Worktable with Marble Top and Drawer



➤ VCT-MC-167




Model	Description		€
VCT-MC-97	Worktable with Marble Top and Drawer	900x700x850	521
VCT-MC-127		1200x700x850	580
VCT-MC-147		1400x700x850	630
VCT-MC-167		1600x700x850	680
VCT-MC-197		1900x700x850	739
VCT-MC-98		900x800x850	546
VCT-MC-128		1200x800x850	609
VCT-MC-148		1400x800x850	662
VCT-MC-168		1600x800x850	717
VCT-MC-198		1900x800x850	780

## Worktable with Marble Top Base Shelf and Drawer



➤ VCT-MTC-167



Model	Description		€
VCT-MTC-97	Worktable with Marble Top Base Shelf and Drawer	900x700x850	618
VCT-MTC-127		1200x700x850	706
VCT-MTC-147		1400x700x850	776
VCT-MTC-167		1600x700x850	845
VCT-MTC-197		1900x700x850	933
VCT-MTC-98		900x800x850	651
VCT-MTC-128		1200x800x850	747
VCT-MTC-148		1400x800x850	822
VCT-MTC-168		1600x800x850	898
VCT-MTC-198		1900x800x850	994



## Worktable with Sink



➤ VCT-E-166

Model	Description	mm	€
VCT-E-66	Worktable with Sink	600x600x850	413
VCT-E-76		700x600x850	429
VCT-E-86		800x600x850	444
VCT-E-106		1000x600x850	475
VCT-E-126		1200x600x850	505
VCT-E-146		1400x600x850	536
VCT-E-166		1600x600x850	567
VCT-E-186		1800x600x850	597
VCT-E-206		2000x600x850	628
VCT-E-67		600x700x850	480
VCT-E-77		700x700x850	493
VCT-E-87		800x700x850	510
VCT-E-107		1000x700x850	544
VCT-E-127		1200x700x850	577
VCT-E-147		1400x700x850	611
VCT-E-167		1600x700x850	644
VCT-E-187		1800x700x850	678
VCT-E-207		2000x700x850	711

## Worktable with Double Sink



➤ VCT-EC-166


Model	Description	mm	€
VCT-EC-126	Worktable with Double Sink	1200x600x850	629
VCT-EC-146		1400x600x850	660
VCT-EC-166		1600x600x850	690
VCT-EC-186		1800x600x850	721
VCT-EC-196		1900x600x850	736
VCT-EC-206		2000x600x850	752
VCT-EC-127		1200x700x850	746
VCT-EC-147		1400x700x850	780
VCT-EC-167		1600x700x850	814
VCT-EC-187		1800x700x850	847
VCT-EC-197		1900x700x850	864
VCT-EC-207		2000x700x850	881

## Worktable with Three Sinks



> VCT-EU-196




Model	Description		€
VCT-EU-186	Worktable with Three Sinks	1800x600x850	823
VCT-EU-196		1900x600x850	837
VCT-EU-187		1800x700x850	941
VCT-EU-197		1900x700x850	955
VCT-EU-207		2000x700x850	971

## Worktable with Sink and Cupboard



> VCT-ED-166



Model	Description		€
VCT-ED-66	Worktable with Sink and Cupboard	600x600x850	644
VCT-ED-76		700x600x850	681
VCT-ED-86		800x600x850	719
VCT-ED-106		1000x600x850	795
VCT-ED-126		1200x600x850	870
VCT-ED-146		1400x600x850	945
VCT-ED-166		1600x600x850	1.021
VCT-ED-186		1800x600x850	1.096
VCT-ED-206		2000x600x850	1.171
VCT-ED-67		600x700x850	736
VCT-ED-77		700x700x850	766
VCT-ED-87		800x700x850	806
VCT-ED-107		1000x700x850	887
VCT-ED-127		1200x700x850	968
VCT-ED-147		1400x700x850	1.048
VCT-ED-167		1600x700x850	1.129
VCT-ED-187	1800x700x850	1.210	
VCT-ED-207	2000x700x850	1.290	

## Worktable with Double Sink and Cupboard



Model	Description	mm	€
VCT-ECD-126	Worktable with Double Sink and Cupboard	1200x600x850	972
VCT-ECD-146		1400x600x850	1.048
VCT-ECD-166		1600x600x850	1.123
VCT-ECD-186		1800x600x850	1.199
VCT-ECD-196		1900x600x850	1.236
VCT-ECD-206		2000x600x850	1.274
VCT-ECD-127		1200x700x850	1.109
VCT-ECD-147		1400x700x850	1.190
VCT-ECD-167		1600x700x850	1.271
VCT-ECD-187		1800x700x850	1.351
VCT-ECD-197		1900x700x850	1.392
VCT-ECD-207		2000x700x850	1.432



> VCT-ECD-166

## Worktable with Three Sinks and Cupboard



Model	Description	mm	€
VCT-EUD-186	Worktable with Three Sinks and Cupboard	1800x600x850	1.341
VCT-EUD-196		1900x600x850	1.377
VCT-EUD-187		1800x700x850	1.486
VCT-EUD-197		1900x700x850	1.524
VCT-EUD-207		2000x700x850	1.563



> VCT-EUD-196



Model	Description	mm	€
VCT-TT-106	Draining Table	1000x600x850	720
VCT-TT-126		1200x600x850	775
VCT-TT-146		1400x600x850	833
VCT-TT-166		1600x600x850	888
VCT-TT-186		1800x600x850	943
VCT-TT-206		2000x600x850	998
VCT-TT-107		1000x700x850	762
VCT-TT-127		1200x700x850	822
VCT-TT-147		1400x700x850	885
VCT-TT-167		1600x700x850	945
VCT-TT-187		1800x700x850	1.005
VCT-TT-207		2000x700x850	1.064

## Draining Table



> VCT-TT-166

## Fish Preparation Table



> VCT-BH-167

Model	Description	mm	€
VCT-BH-147	Fish Preparation Table	1400x700x850	889
VCT-BH-167		1600x700x850	958
VCT-BH-197		1900x700x850	1.062

## Hygiene Sink



> VHE-50

> VHE-D-50

Model	Description	mm	€
VHE-40	Hygiene Sink Hot&Cold	400x400x270	275
VHE-50		510x420x270	300
VHE-D-50		510x420x850	475

## Water Fountain



> VSUP-10

> VSUP-01

Model	Description	mm	€
VSUP-01	Water Fountain	600x400	395
VSUP-02		1000x400	660
VSUP-03		1400x400	900
VSUP-10		Ø50x750	570



> VSUP-02



> VSUP-03

## Coke Table



Model	Description		€
VCT-SK-77	Coke Table	700x700x850	960
VCT-SK-87		800x700x850	1.050



> VCT-SK-77

## Bar Table with Drain Shelf



Model	Description		€
VCT-SR-66	Bar Table with Drain Shelf	600x600x850	820
VCT-SR-86		800x600x850	950
VCT-SR-106		100x600x850	1.060
VCT-SR-126		1200x600x850	1.200



> VCT-SR-106

## Blender Table



Model	Description		€
VCT-BL-46	Blender Table	400x600x850	550
VCT-BL-66		600x600x850	600



## Cocktail Table



> VCT-KL-46



Model	Description	mm	€
VCT-KL-46	Cocktail Table	400x600x850	770
VCT-KL-66		600x600x850	860
VCT-KL-86		800x600x850	960

## Premix Table




> VCT-PX-106



Model	Description	mm	€
VCT-PX-66	Premix Table	600x600x850	500
VCT-PX-86		800x600x850	570
VCT-PX-106		100x600x850	645
VCT-PX-126		120x600x850	710
VCT-PX-146		140x600x850	800
VCT-PX-166		160x600x850	890

## Cutlery Unit



Model	Description		Dimensions mm	€
VKU-77	Cutlery Unit	3xGN 1/4 x 150 mm	700x700x850/1400	829
VKU-87		3xGN 1/4 x 150 mm	800x700x850/1400	861
VKU-97		3xGN 1/4 x 150 mm	900x700x850/1400	893
VKU-107		3xGN 1/4 x 150 mm	1000x700x850/1400	925
VKU-117		3xGN 1/4 x 150 mm	1100x700x850/1400	957
VKU-127		3xGN 1/4 x 150 mm	1200x700x850/1400	1.040

GN containers included



## Neutral Service Unit



Model	Description	Dimensions mm	€
VST-77	Neutral Service Unit	700x700x850/1400	715
VST-87		800x700x850/1400	757
VST-97		900x700x850/1400	799
VST-107		1000x700x850/1400	840
VST-117		1100x700x850/1400	882
VST-127		1200x700x850/1400	967

## Hot Service Unit





Model	Description	 W	Electric Voltage V		Dimensions mm	€
VSYTB-127	Hot Service Unit	2.500	220-230 V 1N AC 50 Hz	3xGN 1/1 x 150 mm Hot	1200x700x850/1400	1.446
VSYTB-157				3xGN 1/1 x 150 mm Hot 1xGN 1/1 x 150 mm Neutral	1500x700x850/1400	1.649
VSYTB-187				4xGN 1/1 x 150 mm Hot 1xGN 1/1 x 150 mm Neutral	1800x700x850/1400	1.852
VSYTB-217				5xGN 1/1 x 150 mm Hot 1xGN 1/1 x 150 mm Neutral	2100x700x850/1400	2.147

GN containers and lids included

## Cold Service Refrigerator




Model	Description	 W	Cooling Capacity	Electric Voltage V	Fluid		Dimensions mm	€
VCSR-127	Cold Service Refrigerator	415	450 W	220-230 V 1N AC 50 Hz	R134A	3xGN 1/1 x 100 mm	1200x700x850/1400	2.532
VCSR-157			470 W			4xGN 1/1 x 100 mm	1500x700x850/1400	2.782
VCSR-187			490 W			5xGN 1/1 x 100 mm	1800x700x850/1400	3.030
VCSR-217			600 W			6xGN 1/1 x 100 mm	2100x700x850/1400	3.372

GN containers and lids included



## Cold Service Unit



Model	Description	⚡ W	Cooling Capacity	Electric Voltage V	Fluid		Dimensions mm	€
VCSU-127	Cold Service Unit	310	360 W	220-230 V 1N AC 50 Hz	R134A	3xGN 1/1 x 100 mm	1200x700x850/1400	2.340
VCSU-157		310	380 W			4xGN 1/1 x 100 mm	1500x700x850/1400	2.570
VCSU-187		415	400 W			5xGN 1/1 x 100 mm	1800x700x850/1400	2.700
VCSU-217		415	420 W			6xGN 1/1 x 100 mm	2100x700x850/1400	3.125

GN containers and lids included


## Cold Display Refrigerator Sliding Door



Model	Description	⚡ W	Cooling Capacity	Electric Voltage V	Fluid	Dimensions mm	€
VCTR-107	Cold Display Refrigerator Sliding Door	470 W	415 W	220-230 V 1N AC 50 Hz	R134A	1000x700x850/1600	3.645
VCTR-127		500 W	550 W			1200x700x850/1600	3.735
VCTR-147		580 W	615 W			1400x700x850/1600	3.890
VCTR-167		580 W	615 W			1600x700x850/1600	4.040
VCTR-187		580 W	615 W			1800x700x850/1600	4.190
VCTR-207		610 W	710 W			2000x700x850/1600	4.341


## Cold Display Unit Sliding Door



Model	Description	 W	Cooling Capacity	Electric Voltage V	Fluid	Dimensions mm	€
VCTU-107	Cold Display Unit Sliding Door	470 W	325 W	220-230 V 1N AC 50 Hz	R134A	1000x700x850/1600	3.265
VCTU-127		500 W	460 W			1200x700x850/1600	3.360
VCTU-147		500 W	523 W			1400x700x850/1600	3.500
VCTU-167		500 W	523W			1600x700x850/1600	3.630
VCTU-187		580 W	680 W			1800x700x850/1600	3.770
VCTU-207		610 W	790 W			2000x700x850/1600	3.905


## Showcase Type Display Unit



Model	Description	 W	Cooling Capacity	Electric Voltage V	Fluid	Dimensions mm	€
VCVU-107	Showcase Type Display Unit	340 W	180 W	220-230 V 1N AC 50 Hz	R134A	1000x700x640/1350	2.850
VCVU-127		365 W	260 W			1200x700x640/1350	2.940
VCVU-147		470 W	325 W			1400x700x640/1350	3.070
VCVU-167		470 W	460 W			1600x700x640/1350	3.195
VCVU-187		500 W	523 W			1800x700x640/1350	3.325
VCVU-197		500 W	523 W			1900x700x640/1350	3.450
VCVU-207		500 W	523 W			2000x700x640/1350	3.585

## Showcase Type Display Unit-Neutral



Model	Description	 W	Electric Voltage V	Dimensions mm	€
VCVU-107	Showcase Type Display Unit	20 W	220-230 V 1N AC 50 Hz	1000x700x640/1350	2.330
VCVU-127		25 W		1200x700x640/1350	2.370
VCVU-147		30 W		1400x700x640/1350	2.450
VCVU-167		35 W		1600x700x640/1350	2.520
VCVU-187		40 W		1800x700x640/1350	2.620
VCVU-197		45 W		1900x700x640/1350	2.690
VCVU-207		50 W		2000x700x640/1350	2.760



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