The new kitchen Virtues

VIRTUS EXCELLENCE

VIRTUS EXCELLENCE

LEGEND

Automatic defrost
Automatische Abtauung
Dégivrage automatique
Descongelación automática
Sbrinamento automatico

Touch-Display
Touch Display
Touch Display
Touch Display
Touch Display

Plastic coated grid (s) supplied
Plastikbeschichtetes Rost (e) inbegriffen
Grille (s) plastifiée inclus
Rejilla plastificada incluido
Griglia plastificata incluso

LED Lighting
LED Beleuchtung
LED Eclairage
LED Iluminación
Illuminazione a LED

Lighting
Beleuchtung
Eclairage
Iluminación
Illuminazione

Static refrigeration
Statische Kühlung
Réfrigeration statique
Refrigeración estática
Refrigerazione statica

Ventilated
Umluft
Ventilé
Ventilado
Ventilato

Guides
Führungssschienen
Glissières
Guías
Guide scorrimento

Door lock
Türschloss
Serrure de porte
Cerradura de la puerta
Serratura

Monobloc cooling unit
Monoblock Kühlaggregat
Unité de refroidissement monobloc
Unidad de refrigeración monobloque
Unità di raffreddamento monoblocco

Ambient temperature/ Humidity
Umgebungstemperatur/ Luftfeuchtigkeit
Température ambiante/ Humidité
Temperatura ambiente/ Humedad
Temperatura ambiente / Umidità

Working temperature
Betriebstemperatur
Température de fonctionnement
Temperatura de funcionamiento
Temperatura di funzionamento

Insulation
Isolierung
Isolation
Aislamiento
Isolamento

Refrigeration gas
Kühlgas
Gaz de réfrigération
Gas de refrigeracion
Gas refrigerante

Refrigeration gas
Kühlgas
Gaz de réfrigération
Gas de refrigeracion
Gas refrigerante

Reversible door
Türanschlag wechselbar
Porte réversible
Puerta reversible
Porta reversibile

Self-closing
Selbstschließend
Fermeture automatique
Cierre automático
Chiusura porta automatica

Stainless steel exterior and interior
Innen- und Aussenverkleidung Edelstahl
Extérieur et intérieur en acier inoxydable
Exterior e interior de acero inoxidabl
Esterno ed interno in acciaio inox

Autoreverse
Autoreverse
Inversion automatique
Auto reversa
Autoreverse

Core probe
Kerntemperaturfühler
Sonde à coeur
Sonda al corazón
Sonda al cuore

Pizzeria
Pizzeria
Pizzeria
Pizzería
Pizzeria

Imbiss
Snack
Snack
Snack
Snack

Bain-Marie
Bainmarie
Bain-marie
Baño maría
Bagnomaria

Dimensions
Abmessungen
Dimension
Dimención
Dimensioni

Electric supply
Elektroanschluss
Alimentation électrique
Suministro eléctrico
Alimentazione elettrica

Gas supply
Gasanschluss
Alimentation à gaz
Suministro a gas
Alimentazione a gas

Electric oven
Elektroofen
Four electrique
Horno electrico
Forno elettrico

Gas oven
Gasofen
Four à gaz
Horno gas
Forno a gas

Ceramic plate
Cerankochfeld
Plaques vitroceramique
Planchas vitroceramica
Piastra in vetroceramica

Induction plate
Induktionskochfeld
Plaques induction
Placas de inducción
Piano ad induzione

Round plate
Runde Herdplatte
Plaque ronde
Plancha redondes
Piastra rotonde

Square plate
Quadratische Platte
Plaque carrée
Plancha cuadre
Piastra quadra

Burners
Brenner
Brûleurs
Quemadores
Bruciatori

Solid top
Glühplatte
Plaque coup
Cocina plancha radiante
Tuttapiastra

Flue extension
Kaminverlängerung
Rallonge cheminée
Extensión chimenea
Prolunga camino

Stainless steel tank bottom
Boden aus Edelstahl
Bas cuve en acier inox
Hondo cuba de acero inox
Fondo vasca in acciaio inox

Reversible
Kippbar
Relevable
Reversible
Reversibile

Smooth plate
Glatte Platte
Plaque lisse
Placa lisa
Piastra liscia

Smooth chrome plate
Glatte hartverchromte Platte
Plaque lisse chromée
Placa lisa cromada
Piastra liscia cromata

Ribbed plate
Gerillte Platte
Plaque nervurée
Plancha ranurada
Piastra rigata

Ribbed chrome plate
Gerillte hartverchromte Platte
Plaque nervurée chromée
Plancha ranurada cromada
Piastra rigata cromata

1/2 Smooth 1/2 Ribbed plate
1/2 Glatte 1/2 gerillte Platte
Plaque 1/2 lisse 1/2 nervurée
Plancha 1/2 lisa 1/2 ranurada
Piastra 1/2 liscia 1/2 rigata

Baskets supplied
Körbe inklusive
Panier fournies
Cestas provistas
Cestelli fornite

Oven with rack supplied
Ofen mit Rost geliefert
Four fournie avec grille
Horno provisto de rejilla
Forno fornito con griglia

Lifting
Heben
Levage
Levantamiento
Sollevamento

1/2 Smooth chrome 1/2 Ribbed chrome plate
1/2 Glatte hartverchromt 1/2 gerillte Platte hartverchromt
Plaque chromée 1/2 lisse 1/2 nervurée
Plancha cromada 1/2 lisa 1/2 ranurada
Piastra cromata 1/2 liscia 1/2 rigata

Gastronorm
Gastronorm
Gastronorm
Gastronorm
Gastronorm

Integrated shower system
Integriertes Duschsystem
Système de douche intégré
Sistema de ducha integrado
Sistema doccia integrato

"The new kitchen Virtues"

Virtus video

THE NEW KITCHEN VIRTUES

And the vice of giving everyone exactly what they need.

Thanks to our trademark qualities of expertise, dynamism and flexibility, we have the resources to operate in almost all professional hospitality and foodservice sectors.
Hotels, restaurants, schools, works canteens, bakeries, bars, ice cream parlours, supermarkets... even mobile kitchens.
The Virtus Group has a range of products among the most complete on the market, offering vanguard solutions designed to foresee what the customer is looking for and to improve the ergonomics and performance of the products themselves.

LE NUOVE VIRTÙ IN CUCINA
E il vizio di soddisfare le più svariate esigenze.
Grazie alle competenze, al dinamismo e alla flessibilità che ci contraddistinguono, operiamo in quasi tutti i settori dell'ospitalità e della ristorazione a livello professionale. Alberghi, ristoranti, scuole, mense aziendali, panifici, bar, gelaterie, supermercati fino alle cucine mobili. La Virtus Group ha una gamma di prodotti tra le più complete del mercato, capace di offrire soluzioni all'avanguardia, progettate per anticipare le richieste dei clienti e migliorare l'ergonomia e le prestazioni dei prodotti.

Company Profile

DIE NEUEN KRÄFTE IN DER KÜCHE
Das Verlangen die verschiedensten Bedürfnisse zu erfüllen.
Dank der fachlichen Kompetenz, der Dynamik und der Flexibilität sind wir von der klassischen Gastronomie bis zur Gemeinschaftsverpflegung tätig. Eine breite Produktpalette bedient die Anforderungen von Hotels, Restaurants, Schulen, Kantinen, Bäckereien, Bars, Eisdielen, Supermärkten bis hin zu mobilen Küchen. Das Angebot der Virtus Group ist eines der tiefsten und breitesten auf dem Markt, welches innovative Lösungen bietet, und somit die Kundenwünsche antizipiert und die Ergonomie und Performance der Produkte verbessert.

LOS NUEVOS PODERES EN LA COCINA
El deseo de satisfacer una amplia variedad de necesidades.
Gracias a nuestra competencia profesional, dinamismo y flexibilidad, operamos desde la gastronomía clásica hasta la restauración masiva. Una amplia gama de productos satisface los requisitos de hoteles, restaurantes, escuelas, comedores, panaderías, bares, heladerías, supermercados y cocinas móviles. La oferta de Virtus Group es una de las más profundas y amplias del mercado, que ofrece soluciones innovadoras y anticipa los deseos de los clientes y mejora la ergonomía y el rendimiento de los productos.

LES NOUVELLES VERTUS EN CUISINE
Et l'envie de répondre aux exigences les plus diverses.
Grâce aux compétences, au dynamisme et à la flexibilité qui nous distinguent, nous travaillons dans tous les secteurs de l'hôtellerie et de la restauration à un niveau professionnel. Hôtels, restaurants, écoles, cantines d'entreprise, boulangeries, bars, glaciers, supermarchés et aussi les cuisines mobiles. Virtus Group propose une gamme de produits parmi les plus complètes du marché, en mesure d'offrir des solutions de pointe, conçues pour anticiper les demandes des clients et pour améliorer l'ergonomie et la performance des produits.

A FAMILY, AND A PASSION THE QUEST FOR EXCELLENCE

An experience consolidated over time, with virtuous successes.

UNA FAMIGLIA, UNA PASSIONE, LA RICERCA DELL' ECCELLENZA
Un'esperienza consolidata nel tempo con dei successi virtuosi.
Un'esperienza consolidata nel tempo con dei successi virtuosi.
Nel 1989 Francesco Marrocchino apre la sua prima azienda nel settore delle Grandi Cucine. La sua visione di garantire il prodotto di pronta consegna, unitamente con un servizio di logistica e post vendita, ha rivoluzionato il mercato della distribuzione.
Nel 2004 il figlio Vittorio Marrocchino fonda la Mastro GmbH. Come già il padre, anche il figlio mette la passione al centro del lavoro. Negli anni l'azienda si converte da una identificazione di pura distribuzione ad una filosofia produttiva. Oggi la Virtus Group, guidata da padre e figlio, è un marchio per supportare gli chef nel raggiungere performance d'eccellenza.

In 1989 Francesco Marrocchino opened his first company in the Professional Kitchens sector. His vision of guaranteeing a product for immediate delivery, together with a logistics and after sales service, had the effect of revolutionizing distribution in the market of interest. In 2004, his son Vittorio Marrocchino set up Mastro GmbH. Like father, like son.
The factor that drives the business is passion.
Over time, the company that began as a purely distribution-oriented enterprise has taken on the outlook of a manufacturing concern. The Virtus Group today, run by father and son, is a brand on which professional chefs can depend in the pursuit of excellence.

EINE FAMILIE UND EINE LEIDENSCHAFT AUF DER STETIGEN SUCHE NACH FORTSCHRITT
1989 gründete Francesco Marrocchino seine erste Firma in der Großküchenbranche. Seine Vision, stetige Lagerverfügbarkeit, zusammen mit einem After-Sales-Service revolutionierten einst den Vertrieb von Großküchengeräten. Im Jahr 2004 gründete sein Sohn Vittorio Marrocchino die heutige Virtus Group GmbH. Wie schon zuvor dem Vater treibt auch den Sohn die Leidenschaft zur Branche an. Am Anfang identifizierte man sich noch als reines Großhandelsunternehmen, im Laufe der Jahre hat dann das Unternehmen einen Philosophiewechsel vollzogen. Von der Mentalität eines Großhandels hin zu der eines Produzenten. Virtus Group wird heute von Vater und Sohn geführt, und ist eine Marke, welche das Ziel hat die Küchenchefs zu unterstützen, damit jene exzellente und professionelle Ergebnisse erreichen können.

UNE FAMILLE, UNE PASSION LA RECHERCHE DE L'EXCELLENCE
Une expérience consolidée au fil du temps avec des succès vertueux.
En 1989, Francesco Marrocchino ouvre sa première entreprise dans le secteur des Grandes Cuisines. Il révolutionne le marché de la distribution en garantissant un produit toujours en stock, ainsi qu'un service de logistique et d'après-vente.
En 2004, son fils Vittorio Marrocchino fonde Mastro GmbH. Comme son père autrefois, le fils met sa passion au coeur de son travail. Au fil des années, la société ne s'identifie plus seulement à une distribution pure mais à une philosophie de production. Aujourd'hui Virtus Group, dirigée par lepère et le fils, est une marque qui aide les chefs à atteindre des performances excellentes.

UNA FAMILIA Y UNA PASIÓN EN LA BÚSQUEDA CONTINUA DE PROGRESO
En 1989, Francesco Marrocchino fundó su primera empresa en el sector de la cocina comercial. Su visión, la disponibilidad constante de toda la gama de productos, junto con la logística y un servicio postventa, revoluciono una vez la venta de electrodomésticos de cocinas comerciales. En 2004, su hijo Vittorio Marrocchino fundó lo que ahora es Mastro GmbH. Como el padre antes, el hijo es impulsado por la pasión por la industria. Al principio fue identificado como un mayorista, pero con los años la compañía cambió su filosofía. De la mentalidad de un mayorista a la de un productor. Virtus Group ahora está dirigido por padre e hijo y es una marca que tiene como objetivo apoyar a los chefs para que puedan lograr resultados excelentes y profesionales.

THINKING, DESIGNING, PRODUCING ENVIRONMENTALLY FRIENDLY

Earth, fire, water, air. The inspiration for the development, design and production of all Virtus ranges are based on the 4 elements of our nature, which are the footing of every life.

OUR PASSION AND OUR TA
HELPING TO REALIZE YOUR

The possibility of benefiting from a complete service, accessed through a single contact and point of purchase.

This is a formula that has great advantages for our customers, who can count on a one-stop solution for all their needs.
An expert partner, capable of identifying the most suitable products for a given project and providing a complete service, from supply and installation to personnel training and after-sales support.
A single company combining multiple strengths: the ideal partner.

LENT
EXPECTATIONS.

LA NOSTRA PASSIONE E IL NOSTRO TALENTO PER REALIZZARE I VOSTRI PROGETTI
La possibilità di usufruire di un servizio completo, attraverso un solo contatto e centro d'acquisto.
Questa formula è un grande vantaggio per i nostri clienti che possono così relazionarsi con un unico interlocutore. Un partner competente, capace di identificare i prodotti più adatti per ogni progetto e di gestire la fornitura, l'installazione e la formazione del personale, fino all'assistenza post-vendita. Le forze unite in un'unica azienda ci rendono il partner ideale.

UNSERE LEIDENSCHAFT UND UNSER TALENT HILFT IHNEN IHRE ERWARTUNGEN ZU REALISIEREN.
Die Möglichkeit, von einem kompletten Service zu profitieren, der über einen einzigen Ansprechpartner abgerufen werden kann.
Dies ist eine Formel, die große Vorteile für unsere Kunden hat, die sich auf eine Komplettlösung für alle ihre Bedürfnisse verlassen können. Ein kompetenter Partner, der in der Lage ist, die am besten geeigneten Produkte für ein bestimmtes Projekt zu identifizieren und einen kompletten Service von der Lieferung und Installation über die Schulung des Personals bis hin zum After-Sales-Support bereitzustellen. Ein Unternehmen, das mehrere Stärken vereint: Der ideale Partner.

NOTRE PASSION ET NOTRE TALENT AU SERVICE DEVOS PROJETS.
Nous offrons la possibilité de profiter d'un service complet grâce à un contact et un centre d'achat unique.
Cette formule est un grand avantage pour nos clients qui peuvent ainsi bénéficier d'un seul interlocuteur. C'est un partenaire compétent, pouvant identifier les produits les mieux adaptés à chaque projet et pouvant gérer la fourniture, l'installation et la formation du personnel ainsi que le service après-vente. Ces forces fusionnées en une seule société font de nous un partenaire idéal.

NUESTRA PASIÓN Y NUESTRO TALENTO LE AYUDARÁN A REALIZAR SUS EXPECTATIVAS
La oportunidad de beneficiarse de un servicio completo al que se puede acceder a través de un solo contacto.
Esta es una fórmula que tiene grandes ventajas para nuestros clientes, quienes pueden confiar en una solución completa para todas sus necesidades. Un socio competente que puede identificar los productos más adecuados para un proyecto específico y proporcionar un servicio completo desde la entrega y la instalación hasta la capacitación del personal y el servicio postventa.
Una empresa que combina varias fortalezas: el socio ideal.

THE PURSUIT OF EXCELLENCE

Details make the difference.

With a wealth of experience to call on, Virtus can always offer something more. The Virtus brand covers all areas of kitchen equipment: horizontal and vertical cooking lines, refrigeration, and washing. Certain elements have always been — and will always be — of key importance: high productivity, care for the environment, and quality of raw materials. But in recent times, design and ergonomics have also become effectively prerequisites. All segments of the Virtus range have a coordinated look, to ensure the customer has a unique point of reference.

PERSEGUIRE L'ECCELLENZA
Sono i particolari cha fanno la differenza.
Con l'esperienza di lunga data la Virtus ha realizzato qualcosa in più. Il marchio Virtus spazia dalle linee di cottura orizzontali e verticali alla refrigerazione fino al lavaggio.
Al centro dell'attenzione sono stati e rimarranno sempre l'elevata produttività, l'ecologia e la qualità delle materie prime. Ultimamente però il design e l'ergonomia sono diventati una sorta di parola d'ordine. Tutti i segmenti della serie Virtus hanno un'estetica uniforme per assicurare al cliente un'identificazione univoca.

DAS STREBEN NACH EXZELLENZ
Es sind die Details, die den Unterschied machen.
Basierend auf langjähriger Erfahrung hat Virtus es geschafft seinen Kunden einen Mehrwert zu bieten. Die Marke Virtus deckt alle Produktgruppen innerhalb einer Küche ab; beginnend mit den Kochserien, dem Cook&Chill über die Kühltechnik bis zur Spültechnik. Fokus liegt von Anfang an darauf maximale Produktivität, Nachhaltigkeit und Qualität zu bieten. Design und Ergonomie stehen dem Anspruch in keiner Weise nach. Alle Produktgruppen sind vereint durch dieselbe Ästhetik, um den Kunden ein einheitliches Bild zu gewährleisten.

À LA POURSUITE DE L'EXCELLENCE
Les détails font la différence.
Grâce à son expérience de longue date, Virtus a pu réaliser quelque chose de plus. La marque Virtus propose des lignes de cuisson horizontales et verticales, des lignes de réfrigération et de lavage. La productivité élevée, l'écologie et la qualité des matières premières ont eu et ont encore toute notre attention. Ces derniers temps cependant, le design et l'ergonomie sont devenus incontournables. Tous les produits de la série Virtus présentent un esthétisme uniforme pour que l'identification par le client soit univoque.

EL PROPÓSITO DE LA EXCELENCIA
Son los detalles los que marcan la diferencia.
Basado en muchos años de experiencia, Virtus ha logrado ofrecer a sus clientes un valor agregado. La marca Virtus cubre todos los grupos de productos dentro de una cocina; comenzando con la serie de cocción, Cook & Chill, la tecnología de enfriamiento y la tecnología de lavado. Desde el principio, la atención se ha centrado en ofrecer la máxima productividad, sostenibilidad y calidad.
El diseño y la ergonomía no son inferiores a las exigencias.
Todos los grupos de productos están unidos por la misma estética para garantizar a los clientes una imagen uniforme.

INNOVATION AND ENVIRONMENTAL PROTECTION ARE INVESTMENTS IN THE FUTURE

Always a step ahead in the market.

In its modus operandi, technological choices and commitment to constant innovation, which takes account of the need to safeguard energy resources and care for the environment.
We want to share our ideas. "Without sharing, there is no real progress". These principles have guided the growth of the Group, and will continue in the future to influence the way we conduct our business. It is a challenge we take up every day.

L'INNOVAZIONE E LA DIFESA AMBIENTALE SONO GLI INVESTIMENTI NEL FUTURO
Sempre un passo in avanti nel mercato.
Nel modo di operare, nelle scelte tecnologiche, nell'impegno per un'innovazione costante, che tenga conto dell'esigenza di salvaguardare le risorse energetiche e l'ambiente. Vogliamo condividere le nostre idee. "Senza condivisione non esiste un vero progresso". Questi principi hanno guidato il processo di crescita del Gruppo e in futuro continueranno a orientare il nostro modo di fare business. È una sfida che si rinnova ogni giorno.

INNOVATION UND UMWELTSCHUTZ SIND INVESTITIONEN IN DIE ZUKUNFT. Immer einen Schritt voraus.
In ihrer Arbeitsweise, in der Wahl der Technologien, dem Engagement für ständige Innovation, welche dienen um den Ansprüchen gerecht zu werden, berücksichtigt sie stets die Nachhaltigkeit. Wir möchten unsere Ideen teilen. „Ohne einen stetigen Austausch gibt es keinen Fortschritt".
Dieser Grundsatz hat zum Wachstum der Virtus Group beigesteuert und auch in Zukunft orientierten wir uns an diesen Leitsatz, um gemeinsam Geschäfte zu tätigen. Es ist eine Herausforderung, die wir jeden Tag annehmen.

L'INNOVATION ET LA DÉFENSE DE L'ENVIRONNEMENT SONT LES INVESTISSEMENTS DE L'AVENIR
Toujours une longueur d'avance sur le marché.
Dans la façon d'agir, dans les choix technologiques, dans l'engagement pour une innovation constante, en prenant en compte l'exigence de préserver les ressources énergétiques et l'environnement. Nous voulons partager nos idées. « Sans partage, il n'y a pas de réel progrès ». Ces principes ont guidé la croissance du Groupe et, à l'avenir, ils continueront de guider notre façon de faire des affaires.
C'est un défi qui se renouvelle chaque jour.

LA INNOVACIÓN Y LA PROTECCIÓN DEL MEDIO AMBIENTE SON INVERSIONES EN EL FUTURO.
Siempre un paso por delante.
En su forma de trabajar, en la elección de las tecnologías, el compromiso con la innovación constante, que sirven para satisfacer las demandas, siempre se tiene en cuenta la sostenibilidad. Queremos compartir nuestras ideas. "Sin un intercambio constante no habrá progreso". Estos principios han contribuido al crecimiento de Virtus Group y continuaremos siguiendo estos principios para hacer negocios juntos. Es un desafío que aceptamos todos los días.

SERVICE AND TAKING ON RESPONSIBILITY

Winning the trust of partners.

He professionalism and expertise of the Virtus Group, at your service. We take great care of our customers, before and after. Our extensive sales network provides a guarantee of technical support and an efficient pre and after sales service, tailored to your needs. A local brand providing a global service.

SERVIZIO E ASSUNZIONE DI RESPONSABILITÁ
Conquistando la fiducia dei partner.
La professionalità e competenza di Virtus Group, al tuo servizio. Abbiamo grandi attenzioni per i nostri clienti, prima e dopo. La nostra vasta rete di partner di vendita garantisce l'assistenza tecnica e un servizio pre e post vendita efficace e vicino alle tue esigenze. Un marchio locale con un servizio globale.

SERVICE UND VERANTWORTUNG ÜBERNEHMEN
Das Vertrauen der Partner gewinnen.
Die Professionalität und das Fachwissen der Virtus Group stehen zu Ihren Diensten. Wir kümmern uns um unsere Kunden. Unser umfangreiches Vertriebsnetz garantiert technischen Support und einen effizienten Service vor- und nach dem Kauf, der auf Ihre Bedürfnisse zugeschnitten ist.Eine lokale Marke, die einen globalen Service bietet. Im Bereich der Ersatzteilversorgung setzen wir auf unseren jahrelangen Partner GEV Großküchen-Ersatzteil-Vertrieb GmbH, welcher eine Auswahl von mehr als 85.000 Ersatzteilen bereitstellt und einem schnellen, zuverlässigen und sicheren Versand in alle Ländern der Welt.

SERVICE ET PRISE DE RESPONSABILITÉ
En gagnant la confiance des partenaires.
Le professionnalisme et la compétence du Virtus Group sont à votre service. Nous couvrons nos clients d'attentions, avant et après. Notre vaste réseau de partenaires commerciaux garantit l'assistance technique et un service de pré-vente et d'après-vente efficace qui répond à vos besoins. Une marque locale avec un service global.

SERVICIO Y RESPONSABILIDAD
Ganar confianza de los socios.
La profesionalidad y experiencia de Virtus Group están a su servicio. Nos preocupamos por nuestros clientes.
Nuestra extensa red de distribución garantiza soporte técnico y un servicio eficiente antes y después de la compra adaptado a sus necesidades: una marca local que ofrece un servicio global.
En el área de suministro de repuestos, confiamos en nuestro socio de larga data GEV Großküchen-Ersatzteil-Vertrieb GmbH, que ofrece una selección de más de 85.000 repuestos y envíos rápidos, confiables y seguros a todos los países del mundo.

VIRTUS A NAME ON THE GLOBAL MARKET SYNONYMOUS WITH EXCELLENCE IN FOOD SERVICE EQUIPMENT

A winning team, achieving continual expansion on international markets.

The centrality of people is all-important. The Virtus Group seeks to offer a stimulating environment where people can show their worth. Similarly, every individual involved in the distribution or use of our products is important. There are no "one-size-fits-all" solutions: only by understanding the needs of single customers who approach our company can we guarantee maximum satisfaction in each case.
The Virtus Group seeks to be a reliable partner for consultants and distributors. Your need is our strength: we want to grow with you and help you develop your business.

UN TEAM VINCENTE E IN CONTINUA ESPANSIONE NEI MERCATI INTERNAZIONALI.
La centralità delle persone è un principio irrinunciabile.
In Virtus Group cerchiamo di offrire un ambiente stimolante nel quale mettersi in gioco. Allo stesso modo, ogni persona che distribuisce o utilizza i nostri prodotti è importante. Non esistono soluzioni valide per tutti: solo la comprensione delle esigenze di chiunque si rivolga alle nostra azienda può garantire la massima soddisfazione del cliente. Virtus Group vuole essere un partner affidabile per i consulenti e i distributori. Voi siete la nostra forza e vogliamo crescere con voi e aiutarvi a sviluppare il vostro business.

VIRTUS IST KEINE UBEKANNTE MEHR, SONDERN EIN SYNONYM FÜR EXZELLENZ IN DER GROSSKÜCHENBRANCHE
Ein Team mit dem Bestreben zur kontinuierlichen Expansion in den internationalen Märkten.
Die Virtus Group bietet ein anregendes Umfeld, in dem Menschen sich verwirklichen können. Jeder Kunde, welcher unsere Produkte bewirbt oder verwendet, ist für uns von maximaler Bedeutung.
Es gibt keine pauschale Lösung für alle; nur durch das Verstehen der Bedürfnisse eines jeden Kunden, können wir diese erfüllen.
Die Virtus Group möchte ein Partner für Consultant und Fachhändler sein. Der Kunde macht uns zu dem was wir sind, und gemeinsam mit unseren Kunden möchten wir in die Zukunft gehen.

VIRTUS UNE EXCELLENCE SUR LE MARCHÉ GLOBAL DES ÉQUIPEMENTS POUR LA RESTAURATION
Une équipe gagnante, en expansion continue sur les marchés internationaux.
Les personnes au centre, c'est notre principe de base. Virtus Group essaye d'offrir un environnement stimulant dans lequel s'impliquer. De la même façon, toute personne qui distribue ou utilise nos produits est importante. Il n'y a pas de solutions valables pour tout le monde: seule la compréhension des besoins de toute personne qui s'adresse à notre entreprise peut garantir la satisfaction maximale des clients. Virtus Group veut être un partenaire fiable pour les consultants et les distributeurs. Vous êtes notre force et nous voulons grandir avec vous et vous aider à développer votre entreprise.

VIRTUS NO ES UN DESCONOCIDO MÁS, ES UN SINÓNIMO DE EXCELENCIA EN LA INDUSTRIA DE LA COCINA
Un equipo que se esfuerza por la expansión continua en los mercados internacionales.
El Virtus Group ofrece un entorno estimulante en el que las personas pueden realizarse. Cada cliente que anuncia o utiliza nuestros productos es de suma importancia para nosotros.
No existe una solución única para todos; solo entendiendo las necesidades de cada cliente podemos satisfacerlas.
Virtus Group quiere ser un socio para consultores y distribuidores especializados. El cliente nos hace lo que somos y, junto con nuestros clientes, queremos ir al futuro.

A WIDE RANGE OF PRODUCTS AT YOUR SERVICE

Meeting the needs of today's market

018 Cooking

188 Cook & Chill

222 Refrigeration

The Virtus Group has one of the most comprehensive ranges of products on the market, able to meet the requirements and support the ambitions of chefs in their pursuit of excellence. Vertical and horizontal cooking, refrigeration and dishwashing.

L' AMPIA GAMMA AL TUO SERVIZIO
Soddisfare le esigenze del mercato odierno.
La Virtus Group ha una gamma di prodotti tra le più complete del mercato per soddisfare le esigenze e per supportare gli chef nel raggiungere performance d'eccellenza.
Dalla cottura verticale e orizzontale alla refrigerazione fino al lavaggio.

EINE GROßES PRODUKTANGEBOT ZU IHRER AUSWAHL
Den heutigen Bedürfnissen entsprechen.
Die Virtus Group verfügt über eine der umfangreichsten Produktreihen in der Grossküchenbranche, um die Bedürfnisse und dem Streben der Chefköche nach Exzellenz gerecht zu werden. Beginnend mit den Kochserien, dem Cook&Chill über die Kühltechnik bis zur Spültechnik.

UNE LARGE GAMME À VOTRE SERVICE
Répondre aux besoins du marché actuel.
Virtus Group dispose d'une gamme de produits parmi les plus complètes sur le marché pour répondre aux besoins et pour aider les chefs à atteindre des performances excellentes.
La cuisson verticale et horizontale, la réfrigération et le lavage.

274 Dishwashing

312 Conditions of Sale

UNA GRAN GAMA DE PRODUCTOS PARA ELEGIR
Satisfacer las necesidades de hoy.
Virtus Group tiene una de las lineas de productos más extensas en el sector de la cocina comercial para satisfacer las necesidades y aspiraciones de los chefs de excelencia. Comenzando con la serie de cocción, Cook & Chill, desde la tecnología de enfriamiento hasta la tecnología de lavado.

Cooking

EVOLUTION 700 - 900

Chefs' favourite

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

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

New design

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

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

The handles: more comfortable and ergonomic.

The doors: new modern linear look.

Evolution 700

Evolution 900

EVOLUTION 700 – 900

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

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

La più amata dagli chef

Nuovo design
La Linea Evolution è più elegante, moderna ed ergonomica
Le manopole: Comando a labirinto che impediscono penetrazione di acqua all'interno durante le operazioni di pulizia, più robuste e resistenti
Le maniglie: più comode ed ergonomiche
Le portine: nuovo look moderno e lineare.

EVOLUTION 700 – 900

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

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

Küchenchefs Liebling

Neues Design
Die Linie EVOLUTION 700-900 ist elegant, modern und ergonomisch Die Bedienknebel haben ein spezielles Design um das Eindringen von Wasser zu vermeiden und erweisen sich als äußerst robust und widerstandsfähig.
Mehr Ergonomie durch eine neue Form der Griffe Moderne, lineare Türen.

EVOLUTION 700 – 900

La plus aimées des chefs

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

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

Nouveau design
La Ligne EVOLUTION 700–900 élégante, moderne et ergonomique
Les boutons: conception spéciale pour éviter la pénétration d'eau dans le panneau de commande, plus robustes et résistants.
Les poignées: plus pratiques et ergonomiques.
Les portes: nouveau look moderne et linéaire.

EVOLUTION 700 – 900

La más amada por los chefs

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

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

Nuevo diseño

Línea EVOLUTION 700 - 900 más elegante, moderna y ergonómica.
Los mandos: Diseño especial para evitar la penetración de agua en el panel de control, más robustos y resistentes.
Las manijas: más cómodas y ergonómicas.
Las puertas: nuevo aspecto moderno y linea.

EVOLUTION 700-900

GAS COOKERS

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

CUCINE A GAS

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

GAS-HERDE

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

CUISINIERES A GAZ

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

COCINAS A GAS

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

MAXI OVENS

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

FORNI MAXI

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

MAXI-BACKÖFEN

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

FOURS MAXI

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

HORNOS MAXI

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

SOLID TOP

Cooking without limits:
Essential for traditional cooking and holding, it offers chefs maximum convenience. The entire surface of the hotplate can be used and it is ideal for sauces and slow-cooking dishes that require a constant temperature.

TUTTAPIASTRA

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

GLÜHPLATTEN-HERDE

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

PLAQUE COUP-DE-FEU

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

PLACA RADIANTE

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

ELECTRIC COOKERS

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

CUCINE ELETTRICHE

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

ELEKTRO-HERDE

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

CUISINIERES ELECTRIQUES

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

COCINAS ELÉCTRICAS

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

GLASS CERAMIC

The advantage of simple, fast cooking
Easy to use, glass ceramic cookers ensure superb performance in less time.

VETROCERAMICA

Il vantaggio di una cottura semplice e veloce
Facili da utilizzare, le cucine in vetroceramica assicurano elevate prestazioni in poco tempo.

GLASKERAMIK-HERDE

Schnell und easy
Ceranherde sind sehr bedienfreundlich und liefern innerhalb kürzester Zeit Höchstleistungen.

VITROCERAMIQUE

Cuisson simple et rapide
Faciles à utiliser, les cuisinières en vitrocéramique garantissent rapidement de hautes performances.

VITROCERÁMICA

La ventaja de una cocción simple y rápida
Fáciles de usar, las cocinas de vitrocerámica aseguran elevadas prestaciones en muy poco tiempo.

INDUCTION

High-precision gourmet cooking
Modern, precise and efficient, the induction cooking system guarantees superb results.

INDUZIONE

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

INDUKTIONS-HERDE

Präzision auf höchstem Niveau
Induktionsherde zählen zu den modernsten und leistungsstärksten Geräten in der Profiküche.

INDUCTION

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

INDUCCIÓN

Máxima precisión en la cocina
Moderno, preciso y eficiente, el sistema de cocción de inducción garantiza grandes resultados.

EVOLUTION 700-900

FRYERS

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

FRIGGITRICI
Il fritto nella sua forma più evoluta
Le friggitrici EVOLUTION 700 - 900 sono ideali per offrire un fritto sempre dorato e fragrante, croccante e asciutto. Anche in grandi quantità.

FRITTEUSEN
Frittieren – perfekt und sicher
Die Fritteusen der Linie EVOLUTION 700 - 900 sind für die Zubereitung großer Chargen ohne jegliche Qualitätseinbußen optimal geeignet.

FRITEUSES
La friture sous sa forme la plus évoluée
Les friteuses EVOLUTION 700 - 900 sont parfaites pour offrir une friture toujours dorée à souhait, savoureuse et croustillante. Même en grande quantité.

FREIDORAS
La fritura en su forma más evolucionada
Las freidoras EVOLUTION 700 - 900 son ideales para ofrecer una fritura siempre dorada, fragante y crujiente. También en grandes cantidades.

FRY - TOPS

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

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

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

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

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

GRILLS

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

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

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

GRILLS
Tout le goût d'une grillade parfaite
À gaz, à pierres de lave ou électriques, les grills sont parfaits pour une cuisson saine et savoureuse de viandes, poissons et légumes.

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

Virtus

EVOLUTION 700-900

PASTA COOKERS

For top quality first courses

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

CUOCIPASTA

Per primi piatti di prima qualità

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

NUDELKOCHER

Exquisite Pasta Gerichte

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

CUISEURS A PATES

Pour des pâtes de première qualité

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

CUECEPASTAS

Para preparar una pasta excelente

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

BRATT PANS

Superb capacity for discerning chefs

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

BRASIERE

Grandi capacità per talenti esigenti

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

KIPPBRATPFANNEN

Viel Volumen für beste Resultate

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

SAUTEUSES

De grandes capacités pour des talents exigeants

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

SARTENES

Máxima capacidad para los más exigentes

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

MULTI-COOKING BRATT PAN

A versatile powerhouse in the kitchen

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

BRASIERA MULTI-FUNZIONALE

Un vero jolly in cucina

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

MULTIBRÄTER

Ein Alleskönner in der Küche

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

SAUTEUSE MULTI-FONCTION

Un vrai joker en cuisine

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

SARTÉN MULTI-FUNCIÓN

Una joya en la cocina

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

Virtus

EVOLUTION 700-900

BOILING PANS

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

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

KOCHKESSEL
Ergebnisse, auf die man sich verlassen kann
Die sehr paktischen und ergonomisch bedienbaren, indirekt oder direkt beheizten Kochkessel der Linie EVOLUTION 700 - 900 sind für eine Vielzahl von Garprozessen wie beispielsweise Kochen, Dünsten oder Pochieren geeignet. Sie sind daher der richtige Arbeitspartner in Krankenhäusern, Hotels, Restaurants und Gemeinschaftsverpflegungen.

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

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

BAIN-MARIES

The right degree of perfection
For heating foods and keeping them warm without losing any flavour or nutritional properties.

BAGNOMARIA
Il giusto grado di perfezione
Sono fondamentali per riscaldare e mantenere i cibi in temperatura, senza perdere il gusto e le proprietà nutritive degli alimenti.

BAIN-MARIES
Unverzichtbarer Partner
Wasserbäder sind ein unentbehrliches Element zur korrekten Temperaturhaltung von Speisen, da sie für einen sicheren und zuverlässigen Service sorgen.

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

BAÑO MARIAS
El grado justo de perfección
Es fundamental para calentar y mantener calientes los alimentos sin perder su sabor ni las propiedades nutritivas.

NEUTRAL UNITS

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

ELEMENTI NEUTRI
Eccellenti su ogni piano
Piani di lavoro robusti e facili da pulire, utili per le lavorazioni e gli appoggi.

NEUTRALE ELEMENTE
Jeder Aufgabe gewachsen
Kompakt, robust und reinigungsfreundlich: Arbeits- und Abstellflächen aus Edelstahl sorgen für funktionale und reinigungsfreundliche Arbeitsbereiche.

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

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

Virtus
Virtus

SERIES 700 - GAS RANGES - TOP VERSION

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen		Power supply Netzspannung	Price €
	VS7040PCGT	400	400•730•250	9,2	Back 3,7 Front 5,5	-	-	-	**1.166,00**
	VS7080PCGT	800	800•730•250	17,4	Back 3,7+3,7 Front 5,5+5,5	-	-	-	**1.556,00**
	VS70120PCGT	1200	1200•730•250	25,8	Back 3,7+3,7+3,7 Front 5,5+3,7+5,5	-	-	-	**2.386,00**

All models are delivered without flue extension

- The Serie 700 open burners models are available with 2,4,6 burners in the top version.
- Working top in stainless AISI 304, 15/10 thickness with removable enamelled containers.
- Power from 3,7 kW up to 5,5 kW. High efficiency cast iron burners and brass flame spreaders, single or double crown for an optimal heat distribution and performance.

Accessories

VS7040B	VS7080B	VS70120B	V40PDX	V40PSX	V80P	V120P
Open stand 400 mm	Open stand 800 mm	Open stand 1200 mm	Right door for stand 400 mm	Left door for stand 400 mm	Double door for stand 400 mm	Set of 3 doors for stand 1200 mm
219,00 €	299,00 €	419,00 €	141,00 €	141,00 €	261,00 €	411,00 €

Details

DOUBLE AND SINGLE-CROWN BURNERS

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

SERIES 700 - GAS RANGES

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

All models are delivered without flue extension

- The Serie 700 gas range models are available with 4 or 6 burners on static oven with or without cabinet.
- Power from 3,7 kW up to 5,5 kW. High efficiency cast iron burners and brass flame spreaders, single or double crown for an optimal heat distribution and performance.
- Working top in stainless AISI 304, 15/10 thickness with removable enamelled containers.
- Static ovens with fully stainless steel chamber and pressed inner door with labyrinth sealing. Suitable for GN 2/1 grids.
- Gas version: 8 kW power with ignition by piezo device.
- Electric version: 6 kW

	Power supply Netzspannung	Price €
	-	2.684,00
	400V 3N 50/60 Hz	3.388,00
	-	3.616,00
	400V 3N 50/60 Hz	4.348,00
	-	4.626,00

Details

DOUBLE AND SINGLE-CROWN BURNERS

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

SERIES 700 - GAS SOLID TOPS - TOP VERSION

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen	Power supply Netzspannung	Price €
	VS7080TPGT	800	800•730•250	9	9,0	- -	-	**1.888,00**
	VS7080TPPCGT	800	800•730•250	15,2	Left side: solid top 6,0 kW Right side: back 3,7 kW + front 5,5 kW	- -	-	**2.218,00**
	V70120TPPCG2T	1200	1200•730•250	24,4	Left + right side: back 3,7 kW + front 5,5 kW middle: solid top 6,0 kW	- -	-	**3.208,00**

All models are delivered without flue extension

- Solid tops with radiant hotplate in heavy gauge cast iron and with central bullseye.
- Heating by cast iron burner of 9 kW for temperature up to 450°/500°C (in the TP, plate power of 9 kW and in the TPP model plate power of 6 kW). Gas supply controlled by safety valve with thermocouple, with piezo ignition.
- Power from 3,7 kW up to 5,5 kW. High efficiency cast iron burners and brass flame spreaders, single or double crown for an optimal heat distribution and performance.
- Working top in stainless AISI 304, 15/10 thickness with removable enamelled containers.

Accessories

VS7080B	VS70120B	V80P	V120P	V40CAM	V80CAM
Open stand 800 mm	Open stand 1200 mm	Double door for stand 400 mm	Set of 3 doors for stand 1200 mm	Drawn diverter for 400 mm modules	Drawn diverter for 800 mm modules
299,00 €	419,00 €	261,00 €	411,00 €	459,00 €	489,00 €

Details

DOUBLE AND SINGLE-CROWN BURNERS

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

SERIES 700 - GAS SOLID TOP RANGES

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

All models are delivered without flue extension

- Solid tops with radiant hotplate in heavy gauge cast iron and with central bullseye. Heating by cast iron burner of 9 kW for temperature up to 450°/500°C (in the TP, plate power of 9 kW and in the TPP model plate power of 6 kW). Gas supply controlled by safety valve with thermocouple, with piezo ignition.
- Power from 3,7 kW up to 5,5 kW. High efficiency cast iron burners and brass flame spreaders, single or double crown for an optimal heat distribution and performance.
- Working top in stainless AISI 304, 15/10 thickness with removable enamelled containers.
- Static gas ovens of 8 kW power with ignition by piezo device, fully stainless steel chamber and pressed inner door with labyrinth sealing. Suitable for GN 2/1 grids.

Accessories

V40CAM

459,00 €

V80CAM

489,00 €

	Power supply Netzspannung	Price €
	-	3.085,00
	-	3.595,00
	-	4.618,00
	-	4.658,00

Details

DOUBLE AND SINGLE-CROWN BURNERS

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

SERIES 700 - GAS RANGES WITH JAPANESE HIGH POWER BURNERS

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen	Power supply Netzspannung	Price €
	VS7080PCGPPW	800	800•730•870	32	16 kW + 16 kW	- -	-	**3.551,00**
	VS70120PCGPPW	1200	1200•730•870	48	16 kW + 16 kW + 16 kW	- -	-	**4.671,00**

All models are delivered without flue extension

- The Serie 700 has a gas range with special designed burners composed by a singlecrown burner of 10 kW and a double-crown burner of 6 kW with separate control.
- High efficiency cast iron burners and brass flame spreaders, double crown for an optimal heat distribution and performance.
- Working top in stainless AISI 304, 15/10 thickness with removable stainless steel containers.

VS70120PCGT + BNA0080

Details

BURNERS DOUBLE AND SINGLE

Burners composed of single and double-crown: A = 16,0 kW

SERIES 700 - ELECTRIC RANGES WITH ROUND PLATES

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Hot plates Kochplattenleistung kW	Ovens Öfen		Power supply Netzspannung	Price €
	VS7040PCET	400	400•730•250	5,2	Back 2,6 Front 2,6	-	-	400V / 3+N / 50-60 Hz	**1.099,00**
	VS7080PCET	800	800•730•250	10,4	Back 2,6+2,6 Front 2,6+2,6	-	-	400V / 3+N / 50-60 Hz	**1.539,00**
	VS7080CFE*	800	800•730•870	16,4	Back 2,6+2,6 Front 2,6+2,6		Static electric oven 6 kW GN 2/1	400V / 3+N / 50-60 Hz	**2.929,00**

All models are delivered without flue extension

Ø 220 mm

- In the Serie 700, it is possible to choose between round and square electric plates each of 2,6 kW. Heating elements are hermetically sealed to theworking top and controlled by 6-position switches. The particular design and the labyrinth system of the knobs assure protection from water infiltration.
- Pressed worktop in stainless AISI 304, 15/10 thickness.
- Static ovens with fully stainless steel chamber and pressed inner door with labyrinth sealing. Suitable for GN 2/1 grids.
- Electric version: 6 kW

Accessories

VS7040B	VS7080B	V40PDX	V40PSX	V80P
Open stand 400 mm	Open stand 800 mm	Right door for stand 400 mm	Left door for stand 400 mm	Double door for stand 400 mm
219,00 €	299,00 €	141,00 €	141,00 €	261,00 €

Details

Plate dimension: Ø 220 mm

* Electric convection oven on request

SERIES 700 - ELECTRIC RANGES WITH SQUARE PLATES

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Hot plates Kochplattenleistung kW	Ovens Öfen		Power supply Netzspannung	Price €
	VS7040PCEQT	400	400•730•250	5,2	Back 2,6 Front 2,6	-	-	400V / 3+N / 50-60 Hz	**1.416,00**
	VS7080PCEQT	800	800•730•250	10,4	Back 2,6+2,6 Front 2,6+2,6	-	-	400V / 3+N / 50-60 Hz	**2.226,00**
	VS7080CFEQ*	800	800•730•870	16,4	Back 2,6+2,6 Front 2,6+2,6		Static electric oven 6 kW GN 2/1	400V / 3+N / 50-60 Hz	**3.996,00**

All models are delivered without flue extension

220x220 mm

- In the Serie 700, it is possible to choose between round and square electric plates each of 2,6 kW. Heating elements are hermetically sealed to theworking top and controlled by 6-position switches. The particular design and the labyrinth system of the knobs assure protection from water infiltration.
- Pressed worktop in stainless AISI 304, 15/10 thickness.
- Static ovens with fully stainless steel chamber and pressed inner door with labyrinth sealing. Suitable for GN 2/1 grids.
- Electric version: 6 kW

Accessories

VS7040B	VS7080B	V40PDX	V40PSX	V80P	V7040IMP	V7080IMP
Open stand 400 mm	Open stand 800 mm	Right door for stand 400 mm	Left door for stand 400 mm	Double door for stand 400 mm	Insert for square electric plates	Insert for square electric plates
219,00 €	299,00 €	141,00 €	141,00 €	261,00 €	55,00 €	195,00 €

Details

Plate dimension: 220 x 220 mm

* Electric convection oven on request

SERIES 700 - INDUCTION RANGES - TOP VERSION

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Cooking zones Leistung Kochzonen kW	Ovens Öfen	Power supply Netzspannung	Price €
	VS7040INDT7	400	400•730•250	7	Back 3,5 Front 3,5	- -	400V / 3+N / 50-60 Hz	**6.988,00**
	VS7080INDT14	800	800•730•250	14	Back 3,5+3,5 Front 3,5+3,5	- -	400V / 3+N / 50-60 Hz	**11.668,00**
	VS7040INDWT	400	400•730•250	5	Wok 5,0	- -	400V / 3+N / 50-60 Hz	**4.598,00**

All models are delivered without flue extension

- The induction cooking ranges are the ideal solution for those who need high productivity in short time and easy cleaning.
  Available with 2 or 4 zones each of 3,5 kW and a and wok version with 1 zone of 5 kW.
- The 700 series induction models grant high efficiency without loss of heat in the environment and without heating the glass ceramic top.
- Pot detection system which activates heating upon presence of cooking receptacles.

Accessories

VS7040B	VS7080B	V40PDX	V40PSX	V80P
Open stand 400 mm	Open stand 800 mm	Right door for stand 400 mm	Left door for stand 400 mm	Double door for stand 400 mm
219,00 €	299,00 €	141,00 €	141,00 €	261,00 €

Details

Cooking zone Ø 120 mm:

SERIES 700 - GLASS CERAMIC RANGES

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Cooking zones Leistung Kochzonen kW	Ovens Öfen	Power supply Netzspannung	Price €
	VS7080PVET	800	800•730•250	10	Back 2,5+2,5 Front 2,5+2,5	-	400V / 3+N / 50-60 Hz	**2.788,00**
	VS7080CFVE*	800	800•730•870	16	Back 2,5+2,5 Front 2,5+2,5	Static electric oven 6 kW GN 2/1	400V / 3+N / 50-60 Hz	**4.358,00**

All models are delivered without flue extension

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

Accessories

VS7080B

299,00 €

V80P

261,00 €

Details

Cooking zone Ø 120 mm:

* Electric convection oven on request

SERIES 700 - ELECTRIC SOLID TOP RANGES

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Cooking zones Leistung Kochzonen kW	Ovens Öfen	Power supply Netzspannung	Price €
	VS7080TPET	800	800•730•250	10	4 cooking zones each 2,5 kW	-	400V / 3+N / 50-60 Hz	**3.575,00**
	VS7080TPFE	800	800•730•870	16	4 cooking zones each 2,5 kW	Static electric oven 6 kW, GN 2/1	400V / 3+N / 50-60 Hz	**5.065,00**

All models are delivered without flue extension

- The Serie 700 contains electric solid top ranges. Cooking without limits.The entire surface of the hotplate can be used and it is ideal for sauces and slow-cooking that require a constant temperature.
- Working top in stainless AISI 304, 15/10 thickness.
- Static ovens with fully stainless steel chamber and pressed inner door with llabyrinth sealing. Suitable for GN 2/1 grids.
- Electric version: 6 kW

Accessories

VS7080B

299,00 €

V80P

261,00 €

SERIES 700 - BAIN MARIES

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Capacity Fassungsvermögen GN	Heating Beheizung	Power supply Netzspannung	Price €
	VS7040BMGT	400	400•730•250	3,0	1/1		-	**1.494,00**
	VS7080BMGT	800	800•730•250	6,0	2/1		-	**1.954,00**
	VS7040BMET	400	400•730•250	1,5	1/1		230V / 1+N / 50-60 Hz	**1.344,00**
	VS7080BMET	800	800•730•250	3,0	2/1		400V / 3+N / 50-60 Hz	**1.694,00**

All models are delivered without flue extension

- The Serie 700 includes electric and gas bain maries for GN 1/1 (400 mm modules) and GN 2/1 (800 mm modules). Models are equipped with vertical overflow drain.
- Electric models are equipped with armored heating elements in incoloy underneath the well. Safety thermostat trips in the event of activation of heating without water in the well, manual reset. Orange indicator led on the control panel showing the activation of heating elements.
- Gas models are with heating by tubular stainless steel burner with stabilized flame complete with pilot flame and safety thermocouple. Automatic switch-on by piezoelectric device with waterproof cap. Gas supply by thermostatic tap .

Accessories

VS7040B

219,00 €

VS7080B

299,00 €

V40PDX

141,00 €

V40PSX

141,00 €

V80P

261,00 €

9913.4

10,50 €

9912.4

14,00 €

9911.4

17,00 €

Details

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

SERIES 700 - PASTA COOKERS

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Capacity Fassungsvermögen	Heating Beheizung	Version Version	Power supply Netzspannung	Price €
	VS7040CPGS*	400	400•730•870	9,5	1 well GN 2/3 26 lt		Manual water filling	-	**2.199,00**
	VS7080CPGS*	800	800•730•870	19	2 wells each GN 2/3 26 lt + 26 lt		Manual water filling	-	**3.829,00**
	VS7040CPES	400	400•730•870	7,6	1 well GN 2/3 26 lt		Manual water filling	400V / 3+N / 50-60 Hz	**2.199,00**
	VS7080CPES	800	800•730•870	15,2	2 wells each GN 2/3 26 lt + 26 lt		Manual water filling	400V / 3+N / 50-60 Hz	**3.829,00**

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

- The Serie 700 contains classic mechanical pasta cookers with a cooking well in AISI 316 stainless steel of 26 liters, water filling by mechanical tap.
- Working top made of AISI 304 stainless steel, 15/10 thickness.
- Gas models with high efficiency burners in stainless steel with flame failure device and pilot burner, ignition by piezo spark.
- Electric models: Heating by fixed heating elements located under the bottom of the well. Indicator led installed on the control panel showing the activation of the heating elments

Accessories

VCPC3

167,00 €

4396

117,00 €

4395

77,00 €

Baskets scheme

SERIES 700 - GAS FRYERS

Heat exchange pipes in the well

Free well

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

* All models are delivered with flue extension.

- The Serie 700 of gas fryers has different models available in 13 and 17 liters. Equipped with heat exchanger pipes in the well, this feature guarantees better heat transmission and an optimal performance or free well, heating by external stainless steel burners with vertical optimized flame distribution.
- All models are with thermostatic regulation of oil temperature up to a maximum of 190°C and pilot burners with piezoelectric ignition.
- Pressed working top in stainless steel AISI 304, 15/10 thickness.

Accessories

VBO	V40CAM	V80CAM	VC12FRGS13	VC1FRGS13	VC12FRE17	VC1FRE17
Oil drain-off pan	Drawn diverter for 400 mm modules	Drawn diverter for 800 mm modules	1/2 basket for fryers 13 lt.	1/1 basket for fryers 13 lt.	1/2 basket for fryers 17 lt.	1/1 basket for fryers 17 lt.
165,00 €	459,00 €	489,00 €	72,00 €	89,00 €	79,00 €	97,00 €

Baskets scheme

	Basket Composition Korb-Bestückung included	Capacity Fassungsvermögen Lt.	Power supply Netzspannung	Price €
		13	-	2.058,00
		13 + 13	-	3.618,00
		17	230V / 1+N / 50-60 Hz	3.298,00
		17 + 17	230V / 1+N / 50-60 Hz	5.378,00

SERIES 700 - ELECTRIC FRYERS AND HEATED CHIP DUMP

Reversible heating element

Lifting heating element

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Oil drain-off pan Ölablasswanne included
	VS7040FRE88	400	400•730•870	14		Reversible heating elements	Yes
	VS7040FRE17X	400	400•730•870	16,5		Reversible heating elements	Yes
	VS7080FRE17X	800	800•730•870	33		Reversible heating elements	Yes
	VS7040FRE10	400	400•730•870	9		Lifting heating elements	No
	VS7080FRE10	800	800•730•870	18		Lifting heating elements	No
	VS7040SPET	400	400•730•250	1		- -	-

All models are delivered without flue extension

- The Serie 700 electric fryers are available with single and double wells. Two versions available: Electric supply by rotating heating elements or by lifting elements.
- Oil temperature controlled by mechanical thermostat with adjustment up to 190°C.
- Working top in stainless steel AISI 304 and 15/10 thickness.

Accessories

VS7040B	V40PDX	V40PSX	VC1FRE88	VC12FRE17	VC1FRE17	C1FRE10	VBO
Open stand 400 mm	Right door for stand 400 mm	Left door for stand 400 mm	1/1 basket for fryer 8+8 lt.	1/2 basket for fryers 17 lt.	1/1 basket for fryers 17 lt.	1/1 basket for fryers 10 lt.	Oil drain-off pan
219,00 €	141,00 €	141,00 €	62,00 €	79,00 €	97,00 €	72,00 €	165,00 €

Baskets scheme

	Basket Composition Korb-Bestückung included	Capacity Fassungsvermögen Lt.	Power supply Netzspannung	Price €
		8 + 8	400V / 3+N / 50-60 Hz	2.949,00
		17	400V / 3+N / 50-60 Hz	2.599,00
		17 + 17	400V / 3+N / 50-60 Hz	4.179,00
		10	400V / 3+N / 50-60 Hz	1.769,00
		10 +1 0	400V / 3+N / 50-60 Hz	2.799,00
	-	-	230V / 1+N / 50-60 Hz	1.349,00

SERIES 700 - GAS GRIDDLES

Smooth plate

Chromed smooth plate

Ribbed plate

Chromed ribbed plate

1/2 smooth - 1/2 ribbed

Chromed
1/2 smooth - 1/2 ribbed

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Power supply Netzspannung	Price €
	VS7040FTGVT	400	400•730•250	6			-	1.232,00
	VS7040FTGVCRT	400	400•730•250	7			-	1.848,00
	VS7040FTRGVT	400	400•730•250	6			-	1.392,00
	V7040FTRGVCRT	400	400•730•250	7			-	1.894,00
	VS7080FTGVT	800	800•730•250	12			-	1.872,00
	VS7080FTGVCRT	800	800•730•250	14			-	2.648,00
	VS7080FTRGVT	800	800•730•250	12			-	2.122,00
	V7080FTRGVCRT	800	800•730•250	14			-	2.792,00
	VS7080FTRRGVT	800	800•730•250	12			-	2.112,00
	VS7080FTRRGVC	800	800•730•250	14			-	2.992,00

All models are delivered without flue extension

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

- Pressed working top in stainless steel AISI 304, 15/10 thick.
- Available with smooth, ribbed or ½ smooth ½ ribbed surface.
- Pilot burners with piezoelectric lighting
- Gas regulation with safety tap equipped with thermocouple.
- Chromed models equipped with safety thermostat.

Accessories

VS7040B

219,00 €

VS7080B

299,00 €

V40PDX

141,00 €

V40PSX

141,00 €

V80P

261,00 €

Z/M95109400

140,00 €

Optionals

Has to be assembled directly in production

VS40TR

300,00 €

VS80TR

450,00 €

SERIES 700 - ELECTRIC GRIDDLES

Smooth plate

Chromed smooth plate

Ribbed plate

Chromed ribbed plate

1/2 smooth - 1/2 ribbed

Chromed
1/2 smooth - 1/2 ribbed

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Power supply Netzspannung	Price €
	VS7040FTEVT	400	400•730•250	5,4			400V / 3+N / 50-60 Hz	1.234,00
	VS7040FTEVCRT	400	400•730•250	5,4			400V / 3+N / 50-60 Hz	1.744,00
	VS7040FTREVT	400	400•730•250	5,4			400V / 3+N / 50-60 Hz	1.397,00
	V7040FTREVCRT	400	400•730•250	5,4			400V / 3+N / 50-60 Hz	1.827,00
	VS7080FTEVT	800	800•730•250	10,8			400V / 3+N / 50-60 Hz	1.692,00
	VS7080FTEVCRT	800	800•730•250	10,8			400V / 3+N / 50-60 Hz	2.382,00
	VS7080FTREVT	800	800•730•250	10,8			400V / 3+N / 50-60 Hz	1.892,00
	V080FTREVCRT	800	800•730•250	10,8			400V / 3+N / 50-60 Hz	2.652,00
	VS7080FTRREVT	800	800•730•250	10,8			400V / 3+N / 50-60 Hz	2.022,00
	VS7080FTRREVC	800	800•730•250	10,8			400V / 3+N / 50-60 Hz	2.792,00

All models are delivered without flue extension

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

- Pressed working top in stainless steel AISI 304, 15/10 thick.
- Available with smooth, ribbed or ½ smooth ½ ribbed surface.
- Heavy-duty heating elements. Cooking temperature monitored by thermostats. Models equipped with safety thermostat.

Accessories

VS7040B	VS7080B	V40PDX	V40PSX	V80P	Z/M95109400
Open stand 400 mm	Open stand 800 mm	Right door for stand 400 mm	Left door for stand 400 mm	Double door for stand 400 mm	Teflon plug
219,00 €	299,00 €	141,00 €	141,00 €	261,00 €	140,00 €

SERIES 700 - WATER GRILLS

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

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Heating Beheizung	Equipped with Ausgestattet mit	Power supply Netzspannung	Price €
	VS7040GRACQG	400	400•730•870	7,5	Reversible cast iron grill meat / fish		2x VS7040GGACQ	-	**2.228,00**
	VS7080GRACQG	800	800•730•870	15	Reversible cast iron grill meat / fish		4x VS7080GGACQ	-	**3.328,00**
	VS7040GRACQE	400	400•730•870	6	Reversible cast iron grill meat / fish		2x VS7040GGACQ	400V / 3+N / 50-60 Hz	**2.319,00**
	VS7080GRACQE	800	800•730•870	12	Reversible cast iron grill meat / fish		4x VS7080GGACQ	400V / 3+N / 50-60 Hz	**3.279,00**

All models are delivered without flue extension

SERIES 700 - LAVA-STONE GRILLS

- The Serie 700 of lava-stone grills is equipped with a Piezo ignition system. Available with one or two independent cooking zones. Equipped with cast-iron.
- Reversible cast-iron cooking grid sloped version for cooking fat meats. Plane version for fish and vegetables.
- Grills are equipped with a grid lifting device by mechanicals levers to space the grid from the brazier.

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Heating Beheizung	Equipped with Ausgestattet mit	Power supply Netzspannung	Price €
	VS7040GRL	400	400•730•870	7,5	Reversible cast iron grill meat / fish		1 grill	-	**1.871,00**
	VS7080GRL	800	800•730•870	15	Reversible cast iron grill meat / fish		2 grills	-	**2.841,00**

All models are delivered without flue extension

Accessories water grills

VS7040GGACQ

82,00 €

VS7080GGACQ

132,00 €

Accessories lava-stone grills

V80P

261,00 €

Z/ELAVA07KG

64,00 €

SERIES 700 - BOILING PANS

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Heating Beheizung	Capacity Fassungsvermögen Lt.	Power supply Netzspannung	Price €
	VS7080PG50	800	800•730•870	15,5	Direct heating		50	0,1 kW 230V / 1+N / 50 Hz	**4.633,00**
	VS7080PGI50	800	800•730•870	15,5	Indirect heating		50	0,1 kW 230V / 1F+N / 50 Hz	**6.123,00**
	VS7080PEI50	800	800•730•870	9	Indirect heating		50	400V / 3+N / 50-60 Hz	**5.883,00**

All models are delivered without flue extension

- The Serie 700 of boilng pans is available with direct and indirect heating in gas version and only indirect heating in electric version.
- Bottom of the well made in stainless steel AISI316-L.
- The load of water is via solenoid valves activated by the remote control panel with dispenser on the cooking bottom. Water filling by adjustable tap.
- Balanced lid with a large front athermic handle.
- Indirect pans: Indirect heating by low pressure steam generated by the water contained in the cavity of the container, controlled by a front gauge and operated by a safety valve and a compensation valve. Control of water level in the cavity activated at the minimum level with the indicator light, restoring of heating to normal level, by the load.
- Gas version: The burners are made of AISI 304, external to the container or to the interspace. The gas supply is controlled by valved tap with power and thermocouple control.
- Electric pans: heating by INCOLOY armoured heating elements controlled by a 3 position selector. Safety thermostat which interrupts the energy supply in case of failure

Accessories

VCCP50	VCCV50	VCCP502S	VCCV502S	VIMB50
Basket for pasta, 1 sector 50 lt.	Basket for vegetables, 1 sector 50 lt.	Basket for pasta, 2 sectors each 25 lt.	Basket for vegetables, 2 sectors each 25 lt.	Tunnel drainage boiling pan 50 lt.
634,00 €	634,00 €	754,00 €	754,00 €	94,00 €

SERIES 700 - TILTING AND MULTI-FUNCTION BRATT PANS

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

All models are delivered without flue extension

- The Serie 700 tilting bratt pans are available in gas and electric version. Both version have models with motorized and manual tilting.
- Cooking well made of stainless steel and bottom made of AISI 304. Hinged closing lid made of stainless steel.
- Water filling by solenoid valves with push-button on the front panel.
- Electric models: Heating elements placed on direct contact with the bottom of the well. Temperature adjustment from 100°C to 285°C controlled by thermostat connected to the switch. Safety thermostat. Indicator leds showing the correct functioning of the appliance.
- Gas model: Heating by high efficiency steel burners. Gas supply by a multifunctional thermostatic valve. Pilot burner for the switching on of the main burners. Temperature adjustment from 100°C up to 285°C.
- The Serie 700 of the multi-function bratt pans are equipped with armoured heating elements in Incoloy underneath the well. Thermostatic temperature control from 50°C to 300°C, safety thermostat.

	Tilting Version Kippfunktion	Voltage	Price €
	Manual	230V / 1+N / 50-60 Hz	**4.959,00**
	Motorized	230V / 1+N / 50-60 Hz	**6.159,00**
	Manual	400V / 3+N / 50-60 Hz	**4.729,00**
	Motorized	400V / 3+N / 50-60 Hz	**6.199,00**
	-	400V / 3+N / 50-60 Hz	**2.999,00**
	-	400V / 3+N / 50-60 Hz	**4.765,00**

SERIES 700 - NEUTRAL UNITS

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Version Version	Price €
	VS7040PLT	400	400•730•250	Top version without drawer	**464,00**
	VS7080PLT	800	800•730•250	Top version without drawer	**647,00**
	VS7040PLCP	400	400•730•870	On Cupboard with drawer	**1.058,00**
	VS7080PLCP	800	800•730•870	On Cupboard with drawer	**1.509,00**
	VS7080LAP	800	800•730•870	Sink Unit On Cupboard	**1.988,00**

All models are delivered without flue extension

- The Serie 700 of neutral elements are all with worktops in AISI 304. The same for the base cupboards with rounded edges for easy cleaning.
- Models available with or without drawer. All models are available in the 40 cm version or in the 80 cm version.

Accessories

VS7040B	VS7080B	V40PDX	V40PSX	V80P
Open stand 400 mm	Open stand 800 mm	Right door for stand 400 mm	Left door for stand 400 mm	Double door for stand 400 mm
219,00 €	299,00 €	141,00 €	141,00 €	261,00 €

SERIES 700 - REFRIGERATED UNDERCOUNTERS

HCE2016 + Z/FB00AY255 + 3 x Z/CU700

	Order Nr. Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität GN	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI	Insulation Thickness Isolierung mm
	BNA0080	-2°/+8°	1 x GN2/1	1100	1200•700•600	304	50
	BNB0040	-10°/-20°	1 x GN2/1	1100	1200•700•600	304	50
	HCE2016	-2°/+8°	3 x GN 1/1	500	1600•700•600	304	50
	HCE2018	-2°/+8°	4 x GN 1/1	510	2200•700•600	304	50

50 mm | R290 | +43°C I 65% | -2°/+8°C -10°/-20°C

Accessories

Z/CU700

395,00 €

! Only for positive counters

Z/FB00AY255

134,00 €

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

	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Price Preis €
	R290	230V / 1+N / 50 Hz	2.949,00
	R290	230V / 1+N / 50 Hz	3.629,00
	R290	230V / 1+N / 50 Hz	2.629,00
	R290	230V / 1+N / 50 Hz	3.279,00

SERIES 700 - GENERAL ACCESSORIES

Version Version	Order Nr. Artikelnummer	Description Beschreibung	Price €
	VKR22	Set of 2+2 wheels with brake (only suitable for freestanding models)	255,00
	VKC11	Set of 2 drawers GN 1/1 150h for 400 mm modules Dim [mm]: 390•600•460	665,00
	VS40PRCAM	Flue extension 400 mm	78,00
	VS80PRCAM	Flue extension 800 mm	122,00
	VS120PRCAM	Flue extension 1200 mm	144,00
	VKSP40	Bridge system supports 40 l	250,00
	VKSP80	Bridge system supports 80 l	350,00
	VKSP100	Bridge system supports 100 l	430,00
	VKSP120	Bridge system supports 120 l	520,00
	VKSP160	Bridge system supports 160 l	690,00
	VS70PLDX	Side panel for back to back equipment, right side	630,00
	VS70PLSX	Side panel for back to back equipment, left side	630,00
	VGZ	Plinth junction	51,00
	V40ZF	Plinth for 400 mm module.	135,00
	V80ZF	Plinth for 800 mm module.	145,00
	V120ZF	Plinth for 1200 mm module.	165,00
	V160ZF	Plinth for 1600 mm module.	175,00
	V200ZF	Plinth for 2000 mm module.	190,00
	V240ZF	Plinth for 2400 mm module.	205,00
	V70ZL	Side plinth.700 mm	110,00
	V140ZLP	Pass- through side plinth 1400 mm.	135,00

Version Version	Order Nr. Artikelnummer	Description Beschreibung	Price €
	VS70PL1F	Flate plate, 1 burner Dim [mm]: 390 • 284 • 22	**115,00**
	Z/GSFT	Scarper for smooth plate	**59,00**
	VRASFTR	Scarper for ribbed plate	**65,00**
	VRG11	Set of try slides GN 1/1 for 6 grids	**195,00**
	VRG21	Set of try slides GN 2/1 for 6 grids	**225,00**
	Z/MCASB	Water tap to be fixed on the side or on the top of neutral modules (In the order please specify the model of the equipment the water tap is to be fixed on - if it is not a neutral module please specify the side)	**355,00**
	VS7040B	Open stand 400 mm	**219,00**
	VS7080B	Open stand 800 mm	**299,00**
	VS70120B	Open stand 1200 mm	**419,00**
	V40PDX	Right door for stand 400 mm	**141,00**
	V40PSX	Left door for stand 400 mm	**141,00**
	V80P	Double door for stand 400 mm	**261,00**
	V120P	Set of 3 doors for stand 1200 mm	**411,00**

EVOLUTION 900

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

Evolution 900

EVOLUTION 900

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

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

EVOLUTION 900

EVOLUTION 900 représente toute l'expérience de VIRTUS dans le monde des équipements professionnels de restauration.
La ligne de cuisson EVOLUTION 900 est modulaire et répond au plus grand souhait d'un chef pour un plan de travail uniforme, avec une épaisseur de 2 mm. La série de cuisine peut être personnalisé en fonction des besoins du chef. C'est la solution parfaite pour ceux qui ne s'attendent pas à seulement la performance mais aussi à la robustesse, l'hygiène et l'élégance. L'individualité de l'EVOLUTION 900 donne à tous les environnements un certain charme et prestige. ÉVOLUTION 900 comprend tous les avantages d'un module de cuisine avec un plan de travail uniforme sans joints et sans limites. De plus, la série propose une large sélection d'accessoires.

EVOLUTION 900

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

Sie ist die perfekte Lösung für alle, die neben Leistung auch Robustheit, Hygiene und Eleganz erwarten. Durch die Individualität verleiht die EVOLUTION 900 einer jeden Umgebung gewissen Charme und Prestige.

Alle Vorteile einer modularen Küche im Einklang mit einer einheitlichen Edelstahl-Arbeitsfläche ohne Fugen und ohne Grenzen. Zudem besticht die Serie durch eine große Auswahl an Zubehör.

EVOLUTION 900

EVOLUTION 900 contiene toda la experiencia Virtus en el mundo de la restauración profesional.
La línea de cocción modular EVOLUTION 900 se completa con la posibilidad de solicitar bajo pedido un plano de coccion unico de 2 mm de espesor, reforzado, para ser modelado y construido sobre las necesidades del chef. Es la solución perfecta para aquellos que exigen rendimiento junto con robustez, higiene y belleza. Otorga prestigio y encanto al entorno en el que se inserta una experiencia única: Todas las ventajas de una cocina modular con una sola encimera de acero sin juntas, sin límites de longitud. Con una amplia variedad de accesorios.

SERIES 900 - GAS RANGES WITH PRESSED WORKING TOP

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen		Power supply Netzspannung	Price €
	VS9040PCGST	400	400•900•250	16	Back 10 Front 6	-	-	-	**1.486,00**
	VS9080PCGST	800	800•900•250	36	Back 10+10 Front 6+10	-	-	-	**2.236,00**
	VS90120PCGST	1200	1200•900•250	52	Back 10+10+10 Front 6+10+6	-	-	-	**2.996,00**

All models are delivered without flue extension

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

Accessories

VS9040B	VS9080B	VS90120B	V40PDX	V40PSX	V80P	V120P
Open stand 400 mm	Open stand 800 mm	Open stand 1200 mm	Right door for stand 400 mm	Left door for stand 400 mm	Double door for stand 400 mm	Set of 3 doors for stand 1200 mm
261,00 €	351,00 €	511,00 €	141,00 €	141,00 €	261,00 €	411,00 €

Details

DOUBLE-CROWN BURNERS

A = 6,0 kW B = 10,0 kW

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen		Power supply Netzspannung	Price €
	VS9040PCGSP	400	400•900•870	16	Back 10 Front 6	-	-	-	1.759,00
	VS9080PCGSP	800	800•900•870	36	Back 10+10 Front 6+10	-	-	-	2.719,00
	VS90120PCGSP	1200	1200•900•870	52	Back 10+10+10 Front 6+10+6	-	-	-	3.639,00

All models are delivered without flue extension

SERIES 900 - GAS RANGES

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen
	VS9080CFG	800	800•900•870	34,0	Back 7,5+5,5 Front 5,5+7,5	Static gas oven 8 kW, GN 2/1
	VS9080CFGE	800	800•900•870	Gas: 26,0 Electric: 6,0	Back 7,5+5,5 Front 5,5+7,5	Static electric oven 6 kW, GN 2/1
	VS90120CFG	1200	1200•900•870	45,0	Back 7,5+5,5+7,5 Front 5,5+5,5+5,5	Static gas oven 8 kW, GN 2/1
	VS90120CFGE	1200	1200•900•870	Gas: 37,0 Electric: 6,0	Back 7,5+5,5+7,5 Front 5,5+5,5+5,5	Static electric oven 6 kW, GN 2/1
	VS90120CFGG	1200	1200•900•870	49,0	Back 7,5+5,5+7,5 Front 5,5+5,5+5,5	Static gas oven 12 kW, Chamber: 97x30,5x66 cm Grill: 93x65 cm
	VS90160CFG	1600	1600•900•870	68,0	Back 7,5+5,5+7,5-5,5 Front 5,5+7,5+5,5+7,5	2 Static gas ovens each 8 kW and GN 2/1
	VS90160CFGE	1600	1600•900•870	Gas: 52,0 Electric: 12,0	Back 7,5+5,5+7,5-5,5 Front 5,5+7,5+5,5+7,5	2 Static electric ovens each 6 kW and GN 2/1

All models are delivered without flue extension

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

DOUBLE-CROWN BURNERS

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

	Power supply Netzspannung	Price €
	-	3.039,00
	400V / 3+N / 50-60 Hz	3.869,00
	-	4.159,00
	400V / 3+N / 50-60 Hz	5.099,00
	-	4.449,00
	-	7.559,00
	400V / 3+N / 50-60 Hz	7.869,00

SERIES 900 - GAS SOLID TOPS - TOP VERSION

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen	Power supply Netzspannung	Price €
	VS9080TPGT	800	800•900•250	12,0	12,0	- -	-	**2.219,00**
	VS9080TPPCGT	800	800•900•250	20,0	Left side: solid top 7,0 kW Right side: back 7,5 kW + front 5,5 kW	- -	-	**2.899,00**
	V90120TPPCG2T	1200	1200•900•250	33,0	Left + right side: back 7,5 kW + front 5,5 kW middle: solid top 7,0 kW	- -	-	**3.889,00**

All models are delivered without flue extension

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

Accessories

VS9080B	VS90120B	V80P	V120P	V40CAM	V80CAM
Open stand 800 mm	Open stand 1200 mm	Double door for stand 400 mm	Set of 3 doors for stand 1200 mm	Drawn diverter for 400 mm modules	Drawn diverter for 800 mm modules
351,00 €	511,00 €	261,00 €	411,00 €	459,00 €	489,00 €

Details

DOUBLE-CROWN BURNERS

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

SERIES 900 - GAS SOLID TOP RANGES

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

All models are delivered without flue extension

- Solid top range with radiant hotplate in heavy gauge cast iron and with central bullseye.
- Heating by cast iron burner of 12 kW for temperature up to 450°/500°C (in the TP, plate power of 12 kW and in the TPP model plate power of 7 kW). Gas supply controlled by safety valve with thermocouple, with piezo ignition.
- Open burners from 5,5 kW up to 7,5 kW. High efficiency cast iron burners and brass flame spreaders, double crown for an optimal heat distribution and performance.
- Working top in stainless AISI 304, 20/10 thickness with removable enamelled containers.
- Static gas ovens of 8 kW power with ignition by piezo device, fully stainless steel chamber and pressed inner door with labyrinth sealing. Suitable for GN 2/1 grids.

Accessories

V40CAM

459,00 €

V80CAM

489,00 €

	Power supply Netzspannung	Price €
	-	3.955,00
	-	4.239,00
	-	5.089,00
	-	5.599,00

Details

DOUBLE-CROWN BURNERS

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

SERIES 900 - GAS RANGES WITH JAPANESE HIGH POWER BURNERS

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen	Power supply Netzspannung	Price €
	VS9080PCGPPW	800	800•900•870	44,0	Back: 6,0 kW + 6,0 kW Front: 16,0 kW + 16,0 kW	- -	-	**4.311,00**
	VS90120PCGPPW	1200	1200•900•870	56,0	Back: 6,0 kW + 6,0 kW + 6,0 kW Front: 16,0 kW + 6,0 kW + 16,0 kW	- -	-	**5.891,00**

All models are delivered without flue extension

- The Serie 900 has a gas range with special designed burners composed by a singlecrown burner of 10 kW and a double-crown burner of 6 kW with separate control.
- Addtionally an open burner of 6,0 kW. High efficiency cast iron burners and brass flame spreaders, double crown for an optimal heat distribution and performance.
- Working top in stainless AISI 304, 20/10 thickness with removable stainless steel containers.

On request with refrigerated base

Details

Burners composed of single and double-crown: B = 16,0 kW
Double-crown burners: A = 6,0 kW

SERIES 900 - ELECTRIC RANGES WITH SQUARE PLATES

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Hot plates Kochplattenleistung kW	Ovens Öfen	Power supply Netzspannung	Price €
	VS9040PCEST	400	400•900•250	7,0	Back 3,5 Front 3,5	- -	400V / 3+N / 50-60 Hz	**1.711,00**
	VS9080PCEST	800	800•900•250	14,0	Back 3,5+3,5 Front 3,5+3,5	- -	400V / 3+N / 50-60 Hz	**2.641,00**
	VS9080CFES*	800	800•900•870	20,0	Back 3,5+3,5 Front 3,5+3,5	Static electric oven 6 kW GN 2/1	400V / 3+N / 50-60 Hz	**4.511,00**

All models are delivered without flue extension

300x300 mm

- In the Serie 900 electric ranges are available with square electric plates each of 3,5 kW. Heating elements are hermetically sealed to the working top and controlled by 6-position switches. The particular design and the labyrinth system of the knobs assure protection from water infiltration.
- Pressed worktop in stainless AISI 304, 20/10 thickness.
- Static eletric ovens of 6 kW with fully stainless steel chamber and pressed inner door with labyrinth sealing. Suitable for GN 2/1 grids. Temperature adjustment from 50°C to 300°C.

Accessories

VS9040B	VS9080B	V40PDX	V40PSX	V80P	V9040IMP	V9080IMP
Open stand 400 mm	Open stand 800 mm	Right door for stand 400 mm	Left door for stand 400 mm	Double door for stand 400 mm	Insert for square electric plates	Insert for square electric plates
261,00 €	351,00 €	141,00 €	141,00 €	261,00 €	53,00 €	183,00 €

Details

Plate dimension: 300 x 300 mm

* Electric convection oven on request

SERIES 900 - ELECTRIC SOLID TOP RANGES

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Cooking zones Leistung Kochzonen kW	Ovens Öfen	Power supply Netzspannung	Price €
	VS9080TPET	800	800•900•250	13,6	4 cooking zones each 3,4 kW	- -	400V / 3+N / 50-60 Hz	**3.869,00**
	VS7080TPFE	800	800•900•870	19,6	4 cooking zones each 3,4 kW	Static electric oven 6 kW, GN 2/1	400V / 3+N / 50-60 Hz	**5.499,00**

All models are delivered without flue extension

- The Serie 900 contains electric solid top ranges. Cooking surface made of heavy gauge cast iron with 4 independent zones.
- Thermostatic control for surface temperature adjustment from 50 to 400°C.
- Working top in stainless AISI 304, 20/10 thickness.
- Static eletric ovens of 6 kW with fully stainless steel chamber and pressed inner door with labyrinth sealing. Suitable for GN 2/1 grids. Temperature adjustment from 50°C to 300°C.

Accessories

VS9080B

351,00 €

V80P

261,00 €

SERIES 900 - INDUCTION RANGES - TOP VERSION

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Cooking zones Leistung Kochzonen kW	Ovens Öfen		Power supply Netzspannung	Price €
	VS9040INDT	400	400•900•250	10,0	Back 5,0 Front 5,0	-	-	400V / 3+N / 50-60 Hz	**7.267,00**
	VS9080INDT	800	800•900•250	20,0	Back 5,0 + 5,0 Front 5,0 + 5,0	-	-	400V / 3+N / 50-60 Hz	**12.397,00**
	VS9040INDWT	400	400•900•250	5,0	Wok 5,0	-	-	400V / 3+N / 50-60 Hz	**4.967,00**

All models are delivered without flue extension

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

Accessories

VS9040B	VS9080B	V40PDX	V40PSX	V80P
Open stand 400 mm	Open stand 800 mm	Right door for stand 400 mm	Left door for stand 400 mm	Double door for stand 400 mm
261,00 €	351,00 €	141,00 €	141,00 €	261,00 €

Details

Cooking zone Ø 280 mm:

SERIES 900 - GLASS CERAMIC RANGES

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Cooking zones Leistung Kochzonen kW	Ovens Öfen		Power supply Netzspannung	Price €
	VS9040PVET	400	400•900•250	6,8	Back 3,4 Front 3,4	-	-	400V / 3+N / 50-60 Hz	**2.538,00**
	VS9080PVET	800	800•900•250	13,6	Back 3,4+3,4 Front 3,4+3,4	-	-	400V / 3+N / 50-60 Hz	**3.658,00**
	VS9080CFVE*	800	800•900•870	19,6	Back 3,4+3,4 Front 3,4+3,4		Static electric oven 6 kW GN 2/1	400V / 3+N / 50-60 Hz	**5.598,00**

All models are delivered without flue extension

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

Accessories

VS9040B	VS9080B	V40PDX	V40PSX	V80P
Open stand 400 mm	Open stand 800 mm	Right door for stand 400 mm	Left door for stand 400 mm	Double door for stand 400 mm
261,00 €	351,00 €	141,00 €	141,00 €	261,00 €

Details

Cooking zone Ø 120 mm:

* Electric convection oven on request

SERIES 900 - BAIN MARIES

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Capacity Fassungsvermögen GN	Heating Beheizung	Power supply Netzspannung	Price €
	VS9040BMGT	400	400•900•250	3,0	1/1 + 1/3		-	1.699,00
	VS9080BMGT	800	800•900•250	6,0	2/1 + 2x 1/3		-	2.369,00
	VS9040BMET	400	400•900•250	2,2	1/1 + 1/3		230V / 1+N / 50-60 Hz	1.659,00
	VS9080BMET	800	800•900•250	4,4	2/1 + 2x 1/3		400V / 3+N / 50-60 Hz	2.119,00

All models are delivered without flue extension

- The Serie 900 includes electric and gas bain maries for GN 1/1 (400 mm modules) and GN 2/1 (800 mm modules). Designed for 15 cm depth containers. Models are equipped with vertical overflow drain.
- Electric models are equipped with armored heating elements in incoloy underneath the well. Safety thermostat trips in the event of activation of heating without water in the well, manual reset. Orange indicator led on the control panel showing the activation of heating elements.
- Gas models are with heating by tubular stainless steel burner with stabilized flame complete with pilot flame and safety thermocouple. Automatic switch-on by piezoelectric device with waterproof cap. Gas supply by thermostatic tap.
- Drain well dimensiond: 1/2"

Accessories

VS9040B

261,00 €

VS9080B

351,00 €

V40PDX

141,00 €

V40PSX

141,00 €

V80P

261,00 €

9913.4

10,50 €

9912.4

14,00 €

9911.4

17,00 €

Details

A and B included
* Pan not included

SERIES 900 - PASTA COOKERS

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Capacity Fassungsvermögen	Heating Beheizung	Version Version	Power supply Netzspannung	Price €
	VS9040CPGS*	400	400•900•870	11,8	1 well GN 1/1 40 lt		Manual water filling	-	**2.752,00**
	VS9080CPGS*	800	800•900•870	23,6	2 wells each GN 1/1 40 lt + 40 lt		Manual water filling	-	**4.763,00**
	VS9040CPES	400	400•900•870	9,0	1 well GN 1/1 40 lt		Manual water filling	400V / 3+N / 50-60 Hz	**2.772,00**
	VS9080CPES	800	800•900•870	18,0	2 wells each GN 1/1 40 lt + 40 lt		Manual water filling	400V / 3+N / 50-60 Hz	**4.833,00**

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

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

Accessories

4396

117,00 €

4395

77,00 €

4397

147,00 €

Baskets scheme

SERIES 900 - GAS FRYERS

Heat exchange pipes in the well

Free well

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

* All models are delivered with flue extension.

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

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

Accessories

VBO900

165,00 €

V40CAM

459,00 €

V80CAM

489,00 €

Baskets scheme

VC12FRGS13

72,00 €

VC1FRGS13

89,00 €

VC12FRG21VL

86,00 €

VC1FRG21VL

106,00 €

VC12FRG22

83,00 €

VC1FRG22

99,00 €

	Basket Composition Korb-Bestückung included	Capacity Fassungsvermögen Lt.	Power supply Netzspannung	Price €
		13	-	**2.399,00**
		13 + 13	-	**4.499,00**
		22	-	**2.769,00**
		22 + 22	-	**4.789,00**
		21	230V / 1+N / 50-60 Hz	**3.599,00**
		21 + 21	230V / 1+N / 50-60 Hz	**6.419,00**

SERIES 900 - ELECTRIC FRYERS AND HEATED CHIP DUMP

Reversible heating element

Lifting heating element

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

All models are delivered without flue extension

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

Accessories

VS9040B

261,00 €

V40PDX

141,00 €

V40PSX

141,00 €

VBO900

165,00 €

VC1FRE88

62,00 €

VC12FRE21

69,00 €

VC1FRE21

89,00 €

VC12FRE15X

86,00 €

VC1FRE15X

106,00 €

Baskets scheme

	Basket Composition Korb-Bestückung included	Capacity Fassungsvermögen Lt.	Power supply Netzspannung	Price €
		8 + 8	400V / 3+N / 50-60 Hz	**3.339,00**
		21	400V / 3+N / 50-60 Hz	**3.079,00**
		21 + 21	400V / 3+N / 50-60 Hz	**4.799,00**
		15	400V / 3+N / 50-60 Hz	**2.099,00**
		15 + 15	400V / 3+N / 50-60 Hz	**3.319,00**
	-	-	230V / 1+N / 50-60 Hz	**1.809,00**

SERIES 900 - GAS GRIDDLES

Smooth plate

Chromed smooth plate

Ribbed plate

Chromed ribbed plate

1/2 smooth - 1/2 ribbed

Chromed
1/2 smooth - 1/2 ribbed

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Power supply Netzspannung	Price €
	VS9040FTGVT	400	400•900•250	7			-	1.499,00
	VS9040FTGVCRT	400	400•900•250	10,5			-	1.999,00
	VS9040FTRGVT	400	400•900•250	7			-	1.679,00
	V9040FTRGVCRT	400	400•900•250	10,5			-	2.119,00
	VS9080FTGVT	800	800•900•250	14			-	2.138,00
	VS9080FTGVCRT	800	800•900•250	21			-	2.928,00
	VS9080FTRGVT	800	800•900•250	14			-	2.278,00
	V9080FTRGVCRT	800	800•900•250	21			-	2.998,00
	VS9080FTRRGVT	800	800•900•250	14			-	2.528,00
	VS9080FTRRGVC	800	800•900•250	21			-	3.238,00

All models are delivered without flue extension

- The Series 900 griddles, are the best for performance and cleaning. The cooking plate can be of chrome-plated or mild steel. The cooking surface is welded on the pressed worktop, has rounded corners, high uniformity of heat distribution. Pressed working top in stainless steel AISI 304, 20/10 thick.
- Available with smooth, ribbed or ½ smooth ½ ribbed surface.
- Pilot burners with piezoelectric lighting
- Gas regulation with safety tap equipped with thermocouple.
  Chromed models equipped with safety thermostat.

Accessories

VS9040B

261,00 €

VS9080B

351,00 €

V40PDX

141,00 €

V40PSX

141,00 €

V80P

261,00 €

Z/M95109400

140,00 €

Optionals

Has to be assembled directly in production

VS40TR

300,00 €

VS80TR

450,00 €

SERIES 900 - ELECTRIC GRIDDLES

Smooth plate

Chromed smooth plate

Ribbed plate

Chromed ribbed plate

1/2 smooth - 1/2 ribbed

Chromed
1/2 smooth - 1/2 ribbed

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Power supply Netzspannung	Price €
	VS9040FTEVT	400	400•900•250	7,5			400V / 3+N / 50-60 Hz	1.497,00
	VS9040FTEVCRT	400	400•900•250	7,5			400V / 3+N / 50-60 Hz	1.987,00
	VS9040FTREVT	400	400•900•250	7,5			400V / 3+N / 50-60 Hz	1.697,00
	V9040FTREVCRT	400	400•900•250	7,5			400V / 3+N / 50-60 Hz	2.077,00
	VS9080FTEVT	800	800•900•250	15,0			400V / 3+N / 50-60 Hz	2.067,00
	VS9080FTEVCRT	800	800•900•250	15,0			400V / 3+N / 50-60 Hz	2.817,00
	VS9080FTREVT	800	800•900•250	15,0			400V / 3+N / 50-60 Hz	2.197,00
	V9080FTREVCRT	800	800•900•250	15,0			400V / 3+N / 50-60 Hz	2.817,00
	VS9080FTRREVT	800	800•900•250	15,0			400V / 3+N / 50-60 Hz	2.447,00
	VS9080FTRREVC	800	800•900•250	15,0			400V / 3+N / 50-60 Hz	3.157,00

All models are delivered without flue extension

- The Series 900 griddles, are the best for performance and cleaning. The cooking plate can be of chrome-plated or mild steel. The cooking surface is welded on the pressed worktop, has rounded corners, high uniformity of heat distribution.
- Pressed working top in stainless steel AISI 304, 20/10 thick.
- Available with smooth, ribbed or ½ smooth ½ ribbed surface.
- Heavy-duty heating elements. Cooking temperature monitored by thermostats. Models equipped with safety thermostat.

Accessories

VS9040B	VS9080B	V40PDX	V40PSX	V80P	Z/M95109400
Open stand 400 mm	Open stand 800 mm	Right door for stand 400 mm	Left door for stand 400 mm	Double door for stand 400 mm	Teflon plug
261,00 €	351,00 €	141,00 €	141,00 €	261,00 €	140,00 €

SERIES 900 - GRIDDLES TERMA PLUS

Smooth plate

Ribbed plate

1/2 smooth - 1/2 ribbed

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Power supply Netzspannung	Price €
	VS9040FTGT	400	400•900•250	7,0			-	**2.024,00**
	VS9080FTGT	800	800•900•250	14,0			-	**2.814,00**
	VS9080FTRGT	800	800•900•250	14,0			-	**2.954,00**
	VS9040FTET	400	400•900•250	7,5			400V / 3+N / 50-60 Hz	**2.244,00**
	VS9080FTET	800	800•900•250	15,0			400V / 3+N / 50-60 Hz	**3.124,00**
	VS9080FTRET	800	800•900•250	15,0			400V / 3+N / 50-60 Hz	**3.064,00**

All models are delivered without flue extension

Griddles Terma Plus

- The Series 900 includes a line of griddles called Terma plus. They have a pressed surface and cooking plates are hermetically welded together to correspond to maximum hygienic standards.
- Pressed working top in stainless steel AISI 304, 20/10 thick.
- Available with smooth, ribbed or ½ smooth ½ ribbed surface. Sloped surface (10 mm) to easily collect grease.
- Gas versions: Pilot burners with piezoelectric lighting. Gas regulation with safety tap equipped with thermocouple.
- Electric versions: Heavy-duty heating elements. Cooking temperature monitored by thermostats. Models equipped with safety thermostat.

Accessories

VS9040B	VS9080B	V40PDX	V40PSX	V80P	Z/M95109400
Open stand 400 mm	Open stand 800 mm	Right door for stand 400 mm	Left door for stand 400 mm	Double door for stand 400 mm	Teflon plug
261,00 €	351,00 €	141,00 €	141,00 €	261,00 €	140,00 €

SERIES 900 - WATER GRILLS

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

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Heating Beheizung	Equipped with Ausgestattet mit	Power supply Netzspannung	Price €
	VS9040GRACQG	400	400•900•870	11,0	Reversible cast iron grill meat / fish		2x VS9040GGACQ	-	**2.596,00**
	VS9080GRACQG	800	800•900•870	22,0	Reversible cast iron grill meat / fish		4x VS9080GGACQ	-	**3.816,00**
	VS9040GRACQE	400	400•900•870	7,5	Reversible cast iron grill meat / fish		2x VS9040GGACQ	400V / 3+N / 50-60 Hz	**2.966,00**
	VS9080GRACQE	800	800•900•870	15,5	Reversible cast iron grill meat / fish		4x VS9080GGACQ	400V / 3+N / 50-60 Hz	**4.196,00**

All models are delivered without flue extension

SERIES 900 - LAVA-STONE GRILLS

- The Serie 900 of lava-stone grills is equipped with a Piezo ignition system. Available with one or two independent cooking zones. Equipped with cast-iron.
- Reversible cast-iron cooking grid sloped version for cooking fat meats. Plane version for fish and vegetables.
- Grills are equipped with a grid lifting device by mechanicals levers to space the grid from the brazier.

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Heating Beheizung	Equipped with Ausgestattet mit	Power supply Netzspannung	Price €
	VS9040GRL	400	400•900•870	9,5	Reversible cast iron grill meat / fish		1 grill	-	**2.131,00**
	VS9080GRL	800	800•900•870	19,0	Reversible cast iron grill meat / fish		2 grills	-	**3.241,00**

All models are delivered without flue extension

Accessories water grills

VS9040GGACQ

118,00 €

VS9080GGACQ

138,00 €

Accessories lava-stone grills

V80P

261,00 €

Z/ELAVA07KG

64,00 €

SERIES 900 - BOILING PANS

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Heating Beheizung	Capacity Fassungsvermögen Lt.	Power supply Netzspannung	Price €
	VS9080PGI150	800	800•900•870	24,0	Indirect heating		150	230V / 1+N / 50-60 Hz	**7.238,00**
	VS9080PGD150	800	800•900•870	24,0	Direct heating		150	230V / 1+N / 50-60 Hz	**5.998,00**
	VS9080PEI150	800	800•900•870	21,3	Indirect heating		150	400V / 3+N / 50-60 Hz	**6.978,00**

All models are delivered without flue extension

- The Serie 900 of boilng pans is available with direct and indirect heating in gas version and only indirect heating in electric version.
- Bottom of the well made in stainless steel AISI-316-L.
- The load of water is via solenoid valves activated by the remote control panel with dispenser on the cooking bottom. Water filling by adjustable tap.
- Balanced lid with a large front athermic handle.
- Indirect pans: Indirect heating by low pressure steam generated by the water contained in the cavity of the container, controlled by a front gauge and operated by a safety valve and a compensation valve. Control of water level in the cavity activated at the minimum level with the indicator light, restoring of heating to normal level, by the load.
- Gas version: The burners are made of AISI 304, external to the container or to the interspace. The gas supply is controlled by valved tap with power and thermocouple control.
- Electric pans: heating by INCOLOY armoured heating elements controlled by a 3 position selector. Safety thermostat which interrupts the energy supply in case of failure.

Accessories

VCCP150

740,00 €

VCCV150

740,00 €

VCCP1502S

870,00 €

VCCV1502S

870,00 €

VCCP1503S

990,00 €

VCCV1503S

990,00 €

VSCCPI

465,00 €

VIMB150

144,00 €

SERIES 900 - TILTING AND MULTI-FUNCTION BRATT PANS

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Capacity Fassungsvermögen Lt.	Heating Beheizung
	VS9080BRGI	800	800•900•870	20	Stainless steel bottom	80	
	VS9080BRGIM	800	800•900•870	20	Stainless steel bottom	80	
	VS90120BRGI	1200	1200•900•870	24	Stainless steel bottom	120	
	VS90120BRGIM	1200	1200•900•870	24	Stainless steel bottom	120	
	VS9080BREI	800	800•900•870	15	Stainless steel bottom	80	
	VS9080BREIM	800	800•900•870	15	Stainless steel bottom	80	
	VS90120BREI	1200	800•900•870	19	Stainless steel bottom	120	
	VS90120BREIM	1200	800•900•870	19	Stainless steel bottom	120	
	VS9040BMFEP	400	400•900•870	4,5	Stainless steel bottom	13	
	VS9080BMFEP	800	800•900•870	9	Stainless steel bottom	26	

All models are delivered without flue extension

- The Serie 900 tilting bratt pans are available in gas and electric version. Both version have models with motorized and manual tilting.
- Cooking well made of stainless steel and bottom made of AISI 304. Hinged closing lid made of stainless steel.
- Water filling by solenoid valves with push-button on the front panel.
- Electric models: Heating elements placed on direct contact with the bottom of the well. Temperature adjustment from 100°C to 285°C controlled by thermostat connected to the switch. Safety thermostat. Indicator leds showing the correct functioning of the appliance.
- Gas model: Heating by high efficiency steel burners. Gas supply by a multifunctional thermostatic valve. Pilot burner for the switching on of the main burners. Temperature adjustment from 100°C up to 285°C.
- The Serie 900 of the multi-function bratt pans are equipped with armoured heating elements in Incoloy underneath the well. Thermostatic temperature control from 50°C to 300°C, safety thermostat.

	Tilting Version Kippfunktion	Voltage	Price €
	Manual	230V / 1+N / 50-60 Hz	5.852,00
	Motorized	230V / 1+N / 50-60 Hz	7.182,00
	Manual	230V / 1+N / 50-60 Hz	8.188,00
	Motorized	230V / 1+N / 50-60 Hz	9.518,00
	Manual	400V / 3+N / 50-60 Hz	5.932,00
	Motorized	400V / 3+N / 50-60 Hz	7.652,00
	Manual	400V / 3+N / 50-60 Hz	8.438,00
	Motorized	400V / 3+N / 50-60 Hz	9.928,00
	-	400V / 3+N / 50-60 Hz	3.716,00
	-	400V / 3+N / 50-60 Hz	5.476,00

SERIES 900 - NEUTRAL UNITS

	Order nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Version Version	Price €
	VS9040PLT	400	400•900•250	Top version without drawer	532,00
	VS9080PLT	800	800•900•250	Top version without drawer	832,00
	VS9040PLC	400	400•900•870	On open cabinet with drawer	1.022,00
	VS9040PLCP	400	400•900•870	On Cupboard with drawer	1.192,00
	VS9080PLCP	800	800•900•870	On Cupboard with drawer	1.582,00
	VS9080LAP	800	800•900•870	Sink Unit On Cupboard	2.192,00

All models are delivered without flue extension

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

Accessories

VS9040B	VS9080B	V40PDX	V40PSX	V80P
Open stand 400 mm	Open stand 800 mm	Right door for stand 400 mm	Left door for stand 400 mm	Double door for stand 400 mm
261,00 €	351,00 €	141,00 €	141,00 €	261,00 €

SERIES 900 - GENERAL ACCESSORIES

VERSION	Order nr.	Description	Price €
	VS90PL1F	Flate plate, 1 burner Dim [mm]: 390 • 284 • 22	140,00
	VS90PR1F	Grooved plate, 1 burner Dim [mm]: 390 • 284 • 22	180,00
	VRG11	Set of try slides GN 1/1 for 6 grids	195,00
	VRG21	Set of try slides GN 2/1 for 6 grids	225,00
	VKR22	Set of 2+2 wheels with brake (only suitable for freestanding models)	255,00
	VKR33	Set of 3+3 wheels with brake (only suitable for freestanding models)	385,00
	Z/MCASB	Water tap to be fixed on the side or on the top of neutral modules (In the order please specify the model of the equipment the water tap is to be fixed on - if it is not a neutral module please specify the side)	355,00
	VKC11	Set of 2 drawers GN 1/1 150h for 400 mm modules	665,00
	VS40PRCAM	Flue extension 400 mm	78,00
	VS80PRCAM	Flue extension 800 mm	122,00
	VS120PRCAM	Flue extension 1200 mm	144,00
	VKSP40	Bridge system supports 40 l	250,00
	VKSP80	Bridge system supports 80 l	350,00
	VKSP100	Bridge system supports 100 l	430,00
	VKSP120	Bridge system supports 120 l	520,00
	VKSP160	Bridge system supports 160 l	690,00

VERSION	Order nr.	Description	Price €
	VSPT15	Tray holder structure + column L= 1000÷1500	1.999,00
	VSPT20	Tray holder structure + column L= 1500÷2000	2.219,00
	VSPT25	Tray holder structure + column L= 2000÷2500	2.459,00
	VSPT30	Tray holder structure + column L= 2500÷3000	2.679,00
	VSPT35	Tray holder structure + column L= 3000÷3500	3.199,00
	VSPT40	Tray holder structure + column L= 3500÷4000	3.439,00
	VSPT45	Tray holder structure + column L= 4000÷4500	3.659,00
	VSPT50	Tray holder structure + column L= 4500÷5000	3.899,00
	VSPT55	Tray holder structure + column L= 5000÷5500	4.119,00
	VS90PLDX	Side panel for back to back equipment, right side	933,00
	VS90PLSX	Side panel for back to back equipment, left side	933,00
	VGZ	Plinth junction	51,00
	V40ZF	Plinth for 400 mm module.	135,00
	V80ZF	Plinth for 800 mm module.	145,00
	V120ZF	Plinth for 1200 mm module.	165,00
	V160ZF	Plinth for 1600 mm module.	175,00
	V200ZF	Plinth for 2000 mm module.	190,00
	V240ZF	Plinth for 2400 mm module.	205,00
	V90ZL	Side plinth.700 mm	111,00
	V180ZLP	Pass- through side plinth 1400 mm.	151,00
	Z/GSFT	Scarper for smooth plate	59,00
	VRASFTR	Scarper for ribbed plate	65,00

SERIES 1100

A series full of excellence among all of the Virtus cooking series for the most demanding chefs.
Virtus 1100 means design, attention to detail and reliability. Modularity, a wide choice of functions and the use of dual controls allow you to combine the equipment to exploit the spaces of any kitchen.

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

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

Series 1100

SERIES 1100

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

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

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

SERIES 1100

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

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

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

SERIES 1100

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

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

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

SERIES 1100

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

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

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

SERIES 1100 - GAS RANGES

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen
	VS11040PCG	400	400•1100•870	13	Back 7,5 Front 5,5	-
	VS11080PCG	800	800•1100•870	26	Back 7,5+5,5 Front 5,5+7,5	-
	VS110120PCG	1200	1200•1100•870	37	Back 7,5+5,5+7,5 Front 5,5+5,5+5,5	-
	VS110100CFG	1000	1000•1100•870	36	Back 7,5+5,5 Front 5,5+7,5	Static gas oven 10 kW, Grill: 2x 530x430 mm
	VS110100CFGE	1000	1000•1100•870	Gas: 26,0 Electric: 9,0	Back 7,5+5,5 Front 5,5+7,5	Static electric oven 9 kW, Grill: 2x 530x430 mm

- The Serie 1100 gas range models are available with 2, 4 or 6 burners on static ovens or with closed cabinets.
- Pressed working top in stainless steel AISI 304, 20/10 thickness and stainless steel containers. Burners in cast iron and brass of 5,5 kW to 7,5 kW double crown. Saftey tap with thermocouple for a costant adjustment of heating power. Ignition of main burner by pilot burner. Pilot burner and thermocouple are installed underneath the main burner body in order to be protected from accidental impacts and liquid overflow.
- Models with gas or electric static oven, with fully stainless steel chamber and pressed inner door with labyrinth sealing. Suitable for 1 grill 530x430 mm each side.
- Gas version: Ignition by piezo device.
- Gas connection: 1/2".

DOUBLE CROWN BURNERS

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

Power supply Netzspannung	Price €
-	2.799,00
-	4.579,00
-	6.389,00
-	5.579,00
400V / 3+N / 50-60 Hz	5.940,00

SERIES 1100 - GAS AND ELECTRIC SOLID TOP RANGES

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Hot plates Kochplattenleistung kW	Ovens Öfen
	VS110100TPG	1000	1000•1100•870	12	12,0	-
	VS110100TPFG	1000	1000•1100•870	22	12,0	Static gas oven 10 kW, Grill: 2x 530x430 mm
	VS110100TPE	1000	1000•1100•870	13,6	Back 3,4 + 3,4 Front 3,4 + 3,4	-
	VS110100TPFE	1000	1000•1100•870	22,6	Back 3,4 + 3,4 Front 3,4 + 3,4	Static electric oven 9 kW, Grill: 2x 530x430 mm

- Gas and electric solid top ranges available on static ovens or with closed cabinets.
- Pressed working top in stainless AISI 304, 20/10 thickness.
- Gas ranges with radiant hotplate in heavy gauge cast iron and with central bullseye. Heating by doublering 12 kW burner in cast iron for temperature up to 500°C. Gas supply controlled by thermostatic safety valve, automatic piezoelectric ignition.
- Gas oven is provided with 1 grill 530x430 mm each side and oven inner door in stainless steel with labyrinth sealing. Gas oven ignition by piezo device. Cooking chamber in stainless steel. Temperature adjustment from 50°C to 300°C, power 10 kW. Double panels with knobs on both sides.
- Electric version with 4 independent zones of 3,4 kW power each, made in steel. Recessed top for grease collection. Thermostatic control for surface temperature adjustment from 50 to 400°C. Indicator leds showing the correct functioning of the appliance.
- Electric oven with 1 grill 530x430 mm each side. Internal chamber and oven inner door made in stainless steel with labyrinth sealing. Oven heated by top and bottom heating elements with independent regulation. Temperature adjustment from 50°C to 300°C. Power 9 kW.

	Power supply Netzspannung	Price €
	-	5.319,00
	-	6.399,00
	400V / 3+N / 50-60 Hz	6.440,00
	400V / 3+N / 50-60 Hz	7.440,00

SERIES 1100 - ELECTRIC RANGES WITH SQUARE PLATES

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

300x300 mm

- The Serie 1100 electric range models are available with 2 or 4 squared plates on static oven or with closed cabinets.
- Worktop in stainless steel AISI 304, 20/10 thickness. Recessed top to contain fluids.
- Cast iron square hot plates, dimensions 300x300 mm hermetically sealed on the top and with power 4 kW each. Indicator led on the control panel showing activation of heating. Selector with 6-position-switch for heat adjustment.
- Electric static oven with 1 grill 530x430 mm each side. Oven inner door in stainless steel with labyrinth sealing. Temperature adjustment from 50°C to 300°C. Oven power 9 kW. Control knobs on both sides.

Details

Plate dimension: 300 x 300 mm

	Power supply Netzspannung	Price €
	400V / 3+N / 50-60 Hz	3.675,00
	400V / 3+N / 50-60 Hz	5.095,00
	400V / 3+N / 50-60 Hz	6.930,00

SERIES 1100 - GLASS CERAMIC AND INDUCTION RANGES

- **Glass ceramic ranges** available with 2 or 4 idependet cooking zones on static electric oven or on closed cabinet.
- Range made in stainless steel AISI 304, 20/10 thickness.
- The glass-ceramic hob is hermetically sealed to the top with 2 or 4 independent cooking zones. Each zone is provided with radiant heating element of 3,4 kW power, controlled by an energy regulator. Cooking zones marked with silkscreened printings on the glass-ceramic surface. Indicator leds showing the correct functioning of the appliance.
- Electric convection oven offers GN 2/1 capacity, door made in stainless steel with labyrinth sealing. The cooking chamber is made in stainless steel. Oven heating provided by top and bottom heating elements with independent regulation. Temperature adjustment from 50°C to 300°C and power of 9 kW.

Details glass ceramic plates

Cooking zone Ø 120 mm:

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Hot plates Kochplattenleistung kW	Ovens Öfen	Power supply Netzspannung	Price €
	VS11060PVE	600	600•1100•870	6,8	Back 3,4 Front 3,4	-	400V / 3+N / 50-60 Hz	**4.785,00**
	VS110100PVE	1000	1000•1100•870	14,8	Back 3,4 + 3,4 Front 4 + 4	-	400V / 3+N / 50-60 Hz	**7.155,00**
	VS110100CFVE	1000	1000•1100•870	22,6	Back 3,4 + 3,4 Front 3,4 + 3,4	Static electric oven 9 kW, Grill: 2x 530x430 mm	400V / 3+N / 50-60 Hz	**8.520,00**

- **Induction range** is available with 2 or 4 independent cooking zones each of Ø 280 mm or as wok version.
- Made in stainless steel AISI 304, 20/10 thickness.
- The glass-ceramic hob is hermeticaly sealed to the top.
- Pot detection system which activates heating upon presence of cooking receptacles (specific material).
- Cooking zones marked with silkscreened printings on the glassceramic surface - Wide power adjustment. Indicator leds showing the activation of heating and the correct functioning of the appliance.

Details induction plates

Cooking zone Ø 280 mm:

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Hot plates Kochplattenleistung kW	Power supply Netzspannung	Price €
	VS11060IND	600	600•1100•870	10	Back 5,0 Front 5,0	400V / 3+N / 50-60 Hz	**9.850,00**
	VS110100IND	1000	1000•1100•870	20	Back 5,0 + 5,0 Front 5,0 + 5,0	400V / 3+N / 50-60 Hz	**15.850,00**
	VS11060INDW	600	600•1100•870	5	Wok 5,0	400V / 3+N / 50-60 Hz	**6.790,00**

SERIES 1100 - PASTA COOKERS

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Capacity Fassungsvermögen	Heating Beheizung	Version Version	Power supply Netzspannung	Price €
	VS11060CPGS	600	600•1100•870	11,8	1 well GN 1/1 40 lt		Manual water filling	-	**3.868,00**
	VS11040CPES	400	400•1100•870	9	1 well GN 1/1 40 lt		Manual water filling	400V / 3+N / 50-60 Hz	**3.798,00**

- The Serie 1100 contains classic mechanical pasta cookers with a cooking well in AISI 316 stainless steel of 40 liters, water filling by mechanical tap.
- Pressed working top in AISI stainless steel, 20/10 thickness.
- Water filling with tap installed on control panel.
- Electric models with heating by fixed heating elements located under the bottom of the well. Indicator led on the control panel showing the heating element's activation.
- Gas models with heating made by stainless steel burner, located under the cooking well. Gas supplied by safety valve with termocouple, pilot burner and piezoelectric device for the automatic burner ignition.

Accessories

VCPC3

167,00 €

4396

117,00 €

4395

77,00 €

4397

147,00 €

Baskets scheme

SERIES 1100 - BAIN MARIES

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

Details

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

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Capacity Fassungsvermögen	Heating Beheizung	Version Version	Power supply Netzspannung	Price €
	VS11040BME	400	400•1100•870	2,2	GN 1/1 + 1/3		Manual water filling	230V / 1+N / 50-60 Hz	**3.222,00**
	VS11080BME	800	800•1100•870	4,4	GN 2/1		Manual water filling	400V / 3+N / 50-60 Hz	**4.444,00**

SERIES 1100 - MULTI-FUNCTION BRATT PANS

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

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Capacity Fassungsvermögen	Heating Beheizung	Version Version	Power supply Netzspannung	Price €
	VS11040BMFE	400	400•1100•870	6,6	13 liters			400V / 3+N / 50-60 Hz	**4.928,00**
	VS11080BMFE	800	800•1100•870	13,2	26 liters			400V / 3+N / 50-60 Hz	**7.288,00**

SERIES 1100 - GAS GRIDDLES

Smooth plate

Chromed smooth plate

1/2 smooth - 1/2 ribbed

Chromed
1/2 smooth - 1/2 ribbed

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Power supply Netzspannung	Price €
	VS110100FTG	1000	1000•1100•870	14			-	5.432,00
	VS110100FTGC	1000	1000•1100•870	21			-	6.565,00
	VS110100FTRG	1000	1000•1100•870	14			-	5.592,00
	VS110100FTRGC	1000	1000•1100•870	21			-	6.795,00

- The 1100 series contains gas griddles with smooth, 1/2 smooth 1/2 ribbed and chromed plates.
- Pressed working top in stainless steel AISI 304, 20/10 thick. Pressed surface and cooking plates hermetically welded together to guarantee ease of cleaning standards.
- Grease collector under the top with collection up to 1,5 L capacity.
- Pilot burner ignited by piezoelectric device. Gas regulation with safety tap equipped with thermocouple or safety valve.
- The chromed models are equipped with safety thermostat.
- Double control panel.

Accessories

Optionals

Has to be assembled directly in production

Z/M95109400

140,00 €

VS100TR

450,00 €

SERIES 1100 - ELECTRIC GRIDDLES

Smooth plate

Chromed smooth plate

1/2 smooth - 1/2 ribbed

Chromed
1/2 smooth - 1/2 ribbed

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Power supply Netzspannung	Price €
	VS110100FTE	1000	1000•1100•870	15			400V / 3+N / 50-60 Hz	5.799,00
	VS110100FTEC	1000	1000•1100•870	15			400V / 3+N / 50-60 Hz	6.845,00
	VS110100FTRE	1000	1000•1100•870	15			400V / 3+N / 50-60 Hz	5.972,00
	VS110100FTREC	1000	1000•1100•870	15			400V / 3+N / 50-60 Hz	7.065,00

- The 1100 series contains electric griddles with smooth, 1/2 smooth 1/2 ribbed and chromed plates.
- Pressed working top in stainless steel AISI 304, 20/10 thick with double controls on both sides.
- Pressed surface and cooking plates hermetically welded together to guarantee ease of cleaning standards.
- Cooking plates in satin or glossy-chrome.
- Grease collector for all models.
- Heating provided by heavy-duty heating elements. Cooking temperature of the appliance is monitored by thermostats.
- Models equipped with safety thermostat.

Accessories

Z/M95109400

140,00 €

SERIES 1100 - GAS FRYERS

Heat exchange pipes in the well

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

- The Serie 1100 of gas fryers has different models available in 13 and 22 liters.
- Pressed working top in stainless steel AISI 304, 20/10 thickness.
- Equipped with drain valve installed in the lower neutral cabinet.
- Heating by heat exchange pipes located inside the well. Stainless steel horizontal flame burners with pilot burner and piezo ignition.
- Gas supply by thermostatic valve with thermocouple. Oil temperature controlled by mechanical thermostat with adjustment up to 190°C. All models are equipped with safety thermostat.

Accessories

VC12FRGS13	VC1FRGS13	VC12FRG22	VC1FRG22	VBO900
1/2 basket for fryers 13 lt.	1/1 basket for fryers 13 lt.	1/2 basket for fryers 22 lt.	1/1 basket for fryers 22 lt.	Oil drain-off pan
72,00 €	89,00 €	83,00 €	99,00 €	165,00 €

Baskets scheme

	Basket Composition Korb-Bestückung included	Capacity Fassungsvermögen Lt.	Power supply Netzspannung	Price €
		13	-	3.277,00
		13 + 13	-	5.467,00
		22	-	3.547,00
		22 + 22	-	6.077,00

SERIES 1100 - ELECTRIC FRYERS

Reversible heating element

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Oil drain-off pan Ölablasswanne included
	VS11040FRE88	400	400•1100•870	14			Yes
	VS11040FRE13	400	400•1100•870	12			No
	VS11080FRE13	800	800•1100•870	24			No
	VS11040FRE21	400	400•1100•870	20			Yes
	VS11080FRE21	800	800•1100•870	40			Yes

- The Serie 1100 gas fryers are available with single and double wells of 8, 13 and 21 liters.
- Working top made by stainless steel AISI 304 and 20/10 thickness.
- The appliance is equipped with drain valve, which is installed in the lower neutral cabinet.
- Electric supply made by rotating electric heating elements.
- Oil temperature controlled by mechanical thermostat with adjustment up to 180°C.
- All models are equipped with main switch, safety thermostat and led indicator showing correct functioning.

Accessories

VC1FRE88

62,00 €

VC12FRGS13

72,00 €

C1FRG

67,00 €

VC12FRE21

69,00 €

VC1FRE21

89,00 €

	Basket Composition Korb-Bestückung included	Capacity Fassungsvermögen Lt.	Power supply Netzspannung	Price €
		8 + 8	400V / 3+N / 50-60 Hz	**3.998,00**
		13	400V / 3+N / 50-60 Hz	**3.274,00**
		13 + 13	400V / 3+N / 50-60 Hz	**5.624,00**
		21	400V / 3+N / 50-60 Hz	**3.798,00**
		21 + 21	400V / 3+N / 50-60 Hz	**6.058,00**

Baskets scheme

SERIES 1100 - WATER GRILLS

- The Serie 1100 of water grills is available in gas and or electric verison with freestanding modules of 900 mm.
- Working top in stainless steel AISI 304, 20/10 thickness.
- Reversible cast-iron cooking grid. Grids can be sloped for an easy cooking of fat meats and supplied with drip tray for grease collection. Grids can be plane and shaped with circular elements for the cooking of fish and vegetables.
- Three sides splashguard in AISI 304 stainless steel.
- Removable grease collection tray, water fillable for easy cleaning.
- Evaporation of water grants the tenderness of the grilled food.

Accessories

VS11080GGACQ

176,00 €

	Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Heating Beheizung	Version Version	Power supply Netzspannung	Price €
	VS11080GRACQG	800	800•1100•870	22	Reversible cast iron grill meat / fish		Manual water filling	-	**5.490,00**
	VS11080GRACQE	800	800•1100•870	15	Reversible cast iron grill meat / fish		Manual water filling	400V / 3+N / 50-60 Hz	**5.640,00**

SERIES 1100 - NEUTRAL ELEMENTS

Order Nr. Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Version Version	Price €
VS11040PL	400	400•1100•870	On cupboard without drawer	**1.499,00**
VS11040PLC	400	400x1100x870	On cupboard with drawer	**1.949,00**

SERIES 1100 - GENERAL ACCESSORIES

Version Version	Order Nr. Artikelnummer	Description Beschreibung	Price €
	V40ZF	Plinth for 400 mm module.	**135,00**
	V60ZF	Plinth for 600 mm module.	**140,00**
	V80ZF	Plinth for 800 mm module.	**145,00**
	V100ZF	Plinth for 1000 mm module.	**155,00**
	V120ZF	Plinth for 1200 mm module.	**165,00**
	V160ZF	Plinth for 1600 mm module.	**175,00**
	V200ZF	Plinth for 2000 mm module.	**190,00**
	V240ZF	Plinth for 2400 mm module.	**205,00**
	V110ZL	Side plinth.1000 mm	**152,00**
	VKR22	Set of 2+2 wheels with brake	**255,00**
	VKR33	Set of 3+3 wheels with brake	**385,00**
	VRG11	Set of try slides GN 1/1 for 6 grids - Dim [mm]: 100x600x320	**195,00**
	VRG21	Set of try slides GN 2/1 for 6 grids - Dim [mm]: 150x600x320	**225,00**
	VS110TLF	Heading and closing panel	**765,00**

Version Version	Order Nr. Artikelnummer	Description Beschreibung	Price €
	VS110PL1F	Flate plate, 1 burner Dim [mm]: 370 • 37 • 12	**230,00**
	VS110PR1F	Grooved plate, 1 burner Dim [mm]: 370 • 37 • 12	**270,00**
	VSPT15	Tray holder structure + column L= 1000÷1500	**1.999,00**
	VSPT20	Tray holder structure + column L= 1500÷2000	**2.219,00**
	VSPT25	Tray holder structure + column L= 2000÷2500	**2.459,00**
	VSPT30	Tray holder structure + column L= 2500÷3000	**2.679,00**
	VSPT35	Tray holder structure + column L= 3000÷3500	**3.199,00**
	VSPT40	Tray holder structure + column L= 3500÷4000	**3.439,00**
	VSPT45	Tray holder structure + column L= 4000÷4500	**3.659,00**
	VSPT50	Tray holder structure + column L= 4500÷5000	**3.899,00**
	VSPT55	Tray holder structure + column L= 5000÷5500	**4.119,00**
	Z/MCA	Water tap to be fixed on the top	**455,00**
	Z/GSFT	Scarper for smooth plate	**59,00**
	VRASFTR	Scarper for ribbed plate	**65,00**

"LA CUCINA"

In an era when formats, standardised models, design lines and functions are compressed in a few simple layouts, we like to multiply your options. Style is enhanced when the environment, things and choices blend together harmoniously. For us a kitchen is like an ecosystem and defining it in numerous variations is our homage to the diversity of the environments, the richness of nature and the potential. Your personality, your goals, what you need, what we do: this is the journey that leads from ideas to tangible productions. Despite the fact the market pushes the majority towards prepacked desires,
The **"LA CUCINA"** knows that being able to choose is a privilege. A privilege we must know how to see, conquer and fully understand. It is difficult but well worth it for those few who manage: being able to express the best of oneself does not happen every day.

La Cucina

"LA CUCINA"

In un'epoca in cui prevalgono format, modelli standardizzati, linee di design e funzioni compresse in pochi layout, a noi piace moltiplicare le opzioni. Lo stile si esalta quando ambiente, oggetti e scelte si fondono in armonia. Per noi la cucina è come un ecosistema; declinarla in tante varianti è il nostro omaggio alla diversità degli ambienti, alla ricchezza della natura e delle possibilità.

La tua personalità, i tuoi obiettivi, quello di cui hai bisogno, quello che facciamo: ecco il percorso che porta dalle idee alle realizzazioni. Nonostante il mercato spinga la maggioranza verso desideri preconfezionati, **"La Cucina"** sa che scegliere è un privilegio. Un privilegio che bisogna saper vedere, conquistare e capire appieno. È difficile ma, per i pochi che ci riescono ne vale la pena: non capita tutti i giorni di poter esprimere al meglio se stessi.

"LA CUCINA"

In einer Zeit von Formaten, standarisierten Modellen, in welcher Designs und Funktionen sich auf simple Lösungen beschränken, möchten wir Ihnen multiplizierbare Optionen anbieten. Der Stil wird verbessert, wenn Meinungen, äußere Einflüsse und Entscheidungen sich harmonisch miteinander verschmelzen. Für uns ist die Küche **„La Cucina"** wie ein Ökosystem; eine Vielzahl an Varianten anzubieten ist für uns eine Hommage an das unterschiedlichste Ambiente, an unsere Natur und an den Kunden. Deine Persönlichkeit, Deine Objektive, das was Du benötigst, das was wir tun: das ist der Weg der beginnend mit einer Idee zur Realisierung führt. Der Markt fragt zwar stets nach modularen Lösungen, aber wer **„La Cucina"** wählt, weiß, dass ihm ein Privileg zugutekommt. Das Privileg müssen wir sehen, erobern und verstehen können. All das ist schwer, aber wer es kann wird dafür belohnt: sich selbst am besten in seinem Werk zu verwirklichen, was einem gewiss nicht jeden Tag passiert.

"LA CUCINA"

À une époque où les formats, les modèles standardisés, les lignes de conception et les fonctions sont compressés en quelques dispositions simples, nous aimons multiplier vos options. Le style est amélioré lorsque l'environnement, les choses et les choix se mélangent harmonieusement. Pour nous, une cuisine est comme un écosystème et le définit dans de nombreux variations est notre hommage à la diversité des milieux, à la richesse de la nature et au potentiel.

Votre personnalité, vos objectifs, ce dont vous avez besoin, ce que nous faisons: c'est le voyage qui mène des idées aux productions tangibles. Malgré le fait que le marché pousse la majorité vers des désirs préemballés,
La **«La Cucina»** sait que pouvoir choisir est un privilège.
Un privilège que nous devons savoir voir, conquérir et comprendre pleinement. C'est difficile mais ça vaut le coup pour ceux qui réussissent: pouvoir exprimer le meilleur de soi ne se fait pas tous les jours

"LA CUCINA"

En una época de formatos, modelos estandarizados, en los que los diseños y las funciones se limitan a soluciones simples, nos gustaría ofrecerle opciones multiplicables. El estilo mejora cuando las opiniones, las influencias externas y las decisiones se fusionan armoniosamente. Para nosotros, la cocina **"La Cucina"** es como un ecosistema; Ofrecer una gran cantidad de variantes es un tributo al ambiente más diverso, a nuestra naturaleza y al cliente.

Su personalidad, sus objetivos, lo que necesita, lo que hacemos: ese es el camino que lleva a la realización a partir de una idea. El mercado siempre pide soluciones modulares, pero quienes eligen **"La Cucina"** saben que son privilegiados. Debemos poder ver, conquistar y comprender el privilegio. Todo esto es difícil, pero quienes puedan hacerlo serán recompensados por hacerlo mejor en su trabajo, lo que ciertamente no sucede todos los días.

LA CUCINA - GAS RANGE

6+10 kW

- The new cast-iron burners designed with the thick brass flame spreader, fixed liquid-tight into the AISI 304 deep moulded steel top, are able to reach high powers, 6 kW and 10 kW.
- High energy efficiency is guaranteed by triple drilling and the small diameters of the flame spreaders allow gas savings of at least 30% per year compared to traditional burners.

GAS SOLID TOP

10 kW

- Large sized thick cast iron plate with high resistance and heat distribution in differentiated thermal areas: maximum temperature at the centre, decreasing towards the edges.
  10 Kw central burners with optimized combustion activated by a valve tap with thermocouple safety valve and protected pilot flame.
- Electric ignition button with silicone protection and a combustion chamber coated in vermiculite; a high performance insulation material.
- Cooking area: 770 x 580 mm

ELECTRIC RADIANT HOTPLATE

2,5 kW x4

- Special extra thick steel surface with 4 independent cooking zones.
- Heating by filament resistances installed under the plate and enabled by power regulators.
- Power light.
- Cooking area: 740 x 550 mm

INDUCTION WOK RANGE

5 kW

- Pyroceram top with a thickness of 6 mm.
- Maximum energy saving as long as the heating of the cooking area is enabled only when the wok pan is in direct contact with the surface.
- Electronic regulation of the temperature.
- Cooking area: Ø 300 mm

LA CUCINA - INDUCTION RANGES

3,5+3,5 kW

- Pyroceram top with a thickness of 6 mm.
- Maximum energy saving as long as the heating of the cooking area is enabled only when the pan is in direct contact with the surface.
- The heating zone is self-regulated according to the pan diameter.
- Immediate automatic interruption when the pan is removed from the top.
- Electronic regulation of the temperature.
- Cooking area: 230 x 230 mm

5+5 kW

- Pyroceram top with a thickness of 6 mm.
- Maximum energy saving as long as the heating of the cooking area is enabled only when the pan is in direct contact with the surface.
- The heating zone is self-regulated according to the pan diameter.
- Immediate automatic interruption when the pan is removed from the top.
- Electronic regulation of the temperature.
- Cooking area: 270 x 270 mm

GAS PASTA COOKER

10 kW - 30 litres

- Pilot flame and thermocouple safety valve.
- Electric ignition.
- Pressed tank with large rounded edges completely made in aisi 316 stainless steel.
- Water circulation guaranteed by a drilled bottom that keeps the baskets 10 cm from the bottom.
- Large diameter overflow to eliminate the excess starch during cooking.
- Draining and disassembleable board at the same height of the top.
- The tap on the board allows one to regulate the water flow through a control on the front panel.
- Spherical draining tap positioned in the compartment controlled by an athermic handle.

ELECTRIC PASTA COOKER

6 kW - 30 litres

- High performances guaranteed by incoloy stainless steel resistances positioned directly in the tank and protected by a drilled bottom to rest baskets.
- Control for the power supply regulation with control light.
- Pressed tank with large rounded edges completely made in aisi 316 stainless steel.
- Water circulation guaranteed by a drilled bottom that keeps the baskets 10 cm from the bottom.
- Large diameter overflow to eliminate the excess starch during cooking.
- Draining and disassembleable board at the same height of the top.the tap on the board allows one to regulate the water flow through a control on the front panel.
- Spherical draining tap positioned in the compartment controlled by an athermic handle.

LA CUCINA - GAS GRIDDLES

6,9 kW / 13,8 kW

- Tubular burners with self-stabilized flame of a large surface area for a greater uniformity of heat distribution.
- Precise and safe regulation by the thermostatic control device.
- Pilot flame and thermocouple safety valve.
- Electric ignition.
- Temperature over 300 °C. Very thick builtin plate, smooth, ribbed or mixed, with rounded edges and drain way all along to collect food residue.
- Two cooking zones with independent temperature controls.
- Dual-component cooking plate comprising of a steel plate to optimize cooking evenness and a upper coat in AISI 316 stainless steel with bright finishing; easy to clean and low level of heat irradiation to guarantee higher comfort to the operator.
- A large drain hole and conveyor to a proper container.

ELECTRIC GRIDDLES

4,8 kW / 9,6 kW

- Incoloy steel heating elements positioned beneath the cooking plate.
- Thermostatic control and safety thermostat with manual restart.
- Temperature regulation from 50 °C to 300 °C.
- Power indicator and temperature light.
- Very thick built-in plate, smooth, ribbed or mixed, with rounded edges and a peripheral drain along the plate to collect food residue.
- Two cooking zones with independent temperature controls.
- Dual-component cooking plate comprising of a steel plate to optimize cooking evenness and an upper coat in AISI 316 stainless steel with a bright finishing; easy to clean and low level of heat irradiation to guarantee higher comfort to the operator.
- A large drain hole and conveyor to a proper container.

LA CUCINA - GAS FRYER

6,9 kW - 10 litres

- Rounded tank with a wide cold zone to collect food residue.
- Tubular burners with honeycomb section.
- The frying system maintains the organoleptic characteristics of the oil which allows for a healthier production and furthermore, limits the required oil changes giving further savings.
- Safety system with thermocouple and safety thermostat, protected pilot flame.
- Electric ignition.
- Steel collection tray.

16 kW - 7 + 7 litres

- Two pressed and rounded tanks equipped with independent controls and long lasting special rotating resistances made of Incoloy stainless steel; they can reach the operational temperature in very short time increasing oil savings to 60%.
- The frying system maintains the organoleptic characteristics of the oil which allows for a healthier production and furthermore, limits the required oil changes giving further savings.
- The resistance rotation makes cleaning operations easier.
- Adjustable thermostat up to 190° C with control facility, safety thermostat and manual restart.
- Steel collection tray.

9 kW - 10 litres

- Pressed and rounded basin equipped with long lasting special rotating heating elements made in Incoloy stainless steel; they can reach operational temperatures in a very short time,increasing oil savings up to 60%.
- The frying system maintains the organoleptic characteristics of the oil, allowing for a healthier way of cooking and, furthermore, limiting the number of oil changes, giving further savings.
- System to rotate the heating elements to make cleaning easier.
- Control of set temperature up to 190 °C by thermostat and safety thermostat with manual restart.
- Steel collection tray.

LA CUCINA - GAS WATER GRILL

9 kW

- Pressed oil collecting tray.
- Minimum/maximum power regulation.
- Pilot flame and thermocouple safety valve.
- Electric starter. Burners and 304 stainless steel cupels.
- Large cooking surface with easy removable cast iron grid.
- Easy removable components for facilitating maintenance and cleaning operations.
- Large removable stainless steel tray for collecting cooking fat and keeping water.

ELECTRIC GRILL

4,08 kW

- Fits power regulator, max temperature 400 °C.
- Signalization lights.
- High power armored heating elements for cooking food in direct contact.
- Cleaning program using pyrolysis technology that, in a few minutes, causes the thermal decomposition of cooking residuals.
- Rotating resistances and easily removable components for facilitating standard maintenance and cleaning operations.
- Removable stainless steel tray for collecting cooking fat and containing water.

GAS LAVA-STONE GRILL

7 kW

- Regulation of power supply by a continuous operation tap.
- Pilot flame and thermocouple safety valve.
- Electric ignition.
- Stainless steel chargrill.
- Large cooking surface with easy removable cast iron grid.
- The particular design allows one to cook fish, meat and vegetables, preventing fat from burning.
- All components can be dismantled easily to carry out regular cleaning and maintenance operations.
- Very long steel watertight drawer for ash and fat collection.
- Lava stone supplied.

LA CUCINA - MULTI-FUNCTION BRATT PANS

4,8 kW - 11,5 litres

- Cooking tub with bottom and sides in AISI 304 stainless steel, 20/10 thick; radiant tub bottom in compound steel, 15 mm thick, mirror polished.
- The two-component cooking surface combines a layer of steel, to provide more uniform cooking, and a top coating in AISI 316 stainless steel with a polished finish, which allows excellent cleaning, low radiation levels making the operator's work more comfortable.
- 66 mm diameter discharge hole and duct in to the steel GN 1/1 tray.
- Manual reset safety thermostat.
- Uniform heating to the bottom given by heating elements armoured in Incoloy 800, fixed to the bottom of the tub and coated with insulating material.
- Power supply controlled by a switch and thermostat (100 - 300 °C).
- Cooking area: 305 x 510 mm

9,6 kW - 24 litres

- Cooking tub with bottom and sides in AISI 304 stainless steel, 20/10 thick; radiant tub bottom in compound steel, 15 mm thick, mirror polished.
- The two-component cooking surface combines a layer of steel, to provide more uniform cooking, and a top coating in AISI 316 stainless steel with a polished finish, which allows excellent cleaning, low radiation levels making the operator's work more comfortable.
- 66 mm diameter discharge hole and duct in to the steel GN 1/1 tray. Manual reset safety thermostat.
- Uniform heating to the bottom given by heating elements armoured in Incoloy-800, fixed to the bottom of the tub and coated with insulating material.
- Power supply controlled by a switch and thermostat (100 °C - 300 °C).
- Cooking area: 630 x 510 mm

GENERAL ACCESSORIES

Electric hot cupboard

Basket lifter for pasta cooker

Basket lifter for pasta cooker

Salamander support

Water column

Overhead pan rack

MOVING *Kitchen*

EXCELLENT SERVICE AT THE TABLE, EVERYWHERE!

Moving Kitchen is a program created to cook and serve simple and tasty dishes. Its innovative propensity to mobility allows to "improvise" cooking islands, as well as distribute food and drinks where it is not possible to have a traditional kitchen. Receptions, brunches, outdoor lunches, and dinners, or any other occasions requiring versatile and flexible solutions that only an innovative system such as Moving Kitchen can offer.

Moving Kitchen

MOVING *Kitchen*

OTTIMO SERVIZIO IN TAVOLA, OVUNQUE!

Moving Kitchen è un programma nato per cucinare e servire piatti semplici e gustosi. La sua innovativa propensione alla mobilità, consente di "improvvisare" isole di cottura e distribuzione di cibi e bevande laddove non sia possibile disporre di una cucina attrezzata tradizionale. Rinfreschi, brunch, pranzi e cene all'aperto o qualsiasi altra occasione necessitano di soluzioni versatili e flessibili che solo un sistema innovativo come Moving Kitchen può offrire.

HERVORRANGENDER SERVICE DIREKT AM TISCH ODER AUCH WOANDERS!

Moving Kitchen ist eine Serie speziell entwickelt zum Kochen und servieren von simplen und schmackhaften Gerichten. Die innovative Bereitschaft zur Mobilität, dient dazu sowohl Kochinsel-Konzepte zu verbessern als auch den Service von Getränken und Speisen zu gewähren, wo traditionelle Küchen limitiert sind. Erfrischungen, Brunchs, Mittagessen und Outdoor-Abendessen oder sonstige Veranstaltungen, benötigen eine vielseitig und flexible Lösung, welche nur ein innovatives System wie die Serie Moving Kitchen bieten kann.

UN EXCELLENT SERVICE À TABLE, PARTOUT!

Moving Kitchen est un programme créé pour cuisiner et servir des plats simples et savoureux. Sa propension innovante à la mobilité permet «d'improviser» des îles de cuisine, ainsi que de distribuer des aliments et des boissons là où il n'est pas possible d'avoir une cuisine traditionnelle. Réceptions, brunchs, déjeuners et dîners en plein air, ou toute autre occasion nécessitant des solutions polyvalentes et flexibles que seul un système innovant tel que Moving Kitchen peut offrir.

EXCELENTE SERVICIO EN LA MESA, EN TODAS PARTES!

Moving Kitchen es una serie especialmente diseñada para cocinar y servir platos sencillos y sabrosos. La preparación innovadora para la movilidad sirve para mejorar los conceptos de la isla de cocción, así como para proporcionar bebidas y comidas donde las cocinas tradicionales son limitadas. Los refrigerios, el brunch, el almuerzo y la cena al aire libre u otros eventos requieren una solución versátil y flexible que solo un sistema innovador como la serie Moving Kitchen puede ofrecer.

AIR-COMFORT SYSTEM:
ABSORBS ODOURS, PURIFIES THE AIR

Show Cooking and Show Pasta are equipped with an integrated system of aspiration of the fumes that reduces unpleasant odours. Customers will be able to watch while their dishes are cooked, in a comfortable atmosphere.

SISTEMA AIR-COMFORT:
ASSORBE GLI ODORI, PURIFICA L'ARIA

Show Cooking e Show Pasta sono dotate di un sistema integrato di aspirazione dei fumi che riduce i cattivi odori. I clienti potranno osservare da vicino la cottura dei loro piatti in un ambiente confortevole.

AIR-KOMFORT SYSTEM:
ABSORBIERT GERÜCHE, REINIGT LUFT

Die Module Show Cooking und Show Pasta sind ausgestattet mit einem integriertem Abluftsystem, welches Dämpfe ansaugt und Gerüche reduziert. Kunden werden unter angenehmen Bedingungen die Möglichkeit haben am Kocherlebnis direkt teilzunehmen.

SYSTÈME DE CONFORT D'AIR:
ABSORBE LES ODEURS, PURIFIE L'AIR

Show Cooking et Show Pasta sont équipés d'un système intégré d'aspiration des fumées qui réduit les odeurs désagréables. Les clients pourront regarder pendant la cuisson de leurs plats, dans une ambiance confortable.

SISTEMA DE AIR-COMFORT:
ABSORBE OLORES, PURIFICA EL AIRE

Los módulos Show Cooking y Show Pasta están equipados con un sistema de escape integrado que absorbe los humos y reduce los olores. Los clientes tendrán la oportunidad de participar directamente de la experiencia culinaria en condiciones agradables.

Supplied Filters

- Coupled labyrinth and mesh filter, dishwasher safe
- Filters in synthetic zeolite, thermally regenerable
- Charcoal filters

VERSATILE USE, CUSTOMIZABLE AESTHETICS

Moving Kitchen is a suggestive island to cook in sight, everywhere, both indoors and outdoors. The visibility of the countertop is guaranteed by the glass surface. The appliances in the Moving Kitchen line can be customized by applying any material to the external panel of the structure, from laminates to wood, to match the rest of the decor.

VERSATILE ALL'UTILIZZO, PERSONALIZZABILE NELL'ESTETICA

Moving Kitchen è un'isola suggestiva per cucinare a vista ovunque, sia in ambienti chiusi che all'aperto. La visibilità del sul piano di lavoro è garantita dall'ampia superficie vetrata. Le apparecchiature della gamma Moving Kitchen sono personalizzabili applicando al pannello esterno della struttura qualsiasi materiale, dai laminati ai legni, a seconda delle esigenze d'arredo.

VIELSEITIGE NUTZUNG, INDIVIDUELLE OPTIK

Moving Kitchen ist eine Kochinsel für den In- und Outdoor-Bereich. Der Blick auf die Kochfläche wird durch eine Frontverglasung garantiert. Die Modelle der Serie Moving Kitchen sind personalisierbar mit Hilfe von verschiedenen Frontverkleidungen wie Laminat oder Holz.

UTILISATION POLYVALENTE, ESTHÉTIQUE PERSONNALISABLE

Moving Kitchen est une île suggestive pour cuisiner en vue, partout, à l'intérieur comme à l'extérieur. La visibilité du plan de travail est garantie par la surface vitrée. Les appareils de la gamme Moving Kitchen peuvent être personnalisés en appliquant n'importe

USO VERSÁTIL, PERSONALIZABLE ESTÉTICA

Moving Kitchen es una isla de cocción para uso interior y exterior. El acristalamiento frontal garantiza una vista de la superficie de cocción. Los modelos de la serie Moving Kitchen se pueden personalizar utilizando varios paneles frontales como el laminado o la madera.

The materials for the customization are purely indicative by way of example

SHOW COOKING

Show Cooking allows the simultaneous use of up to three induction hobs placed on the stainless steel "mobile" structure. The ergonomic work surface is evenly lit by a system of LED lights.

Equipment:

- Free space at the bottom for storage of unused equipment or that can be fitted with optional drawers and drawer sets*
- 4 GN 1/9 trays max. height 100 mm for the storage of food (included)
- Front access grease collection tray
  Easy handling guaranteed by 4 swivel wheels, 2 of which with brakes.

Show Cooking consente l'utilizzo contemporaneo fino a tre apparecchiature di cottura ad induzione o elettriche poste sulla struttura "mobile" in inox. Il piano di lavoro ergonomico è illuminato in modo uniforme da un sistema di luci a LED.

Dotazioni:

- Dotato di zona stoccaggio collocata sotto al piano lavoro per appoggio apparecchiature non utilizzate
- Bacinelle in acciaio inox GN1/9 h 100 mm incluse
- Accesso frontal al cassetto di raccolta del grasso
- Semplice movimentazione tramite 4 ruote ipiroettanti in PVC, di cui 2 dotate di freno.

Side support shelf / **VSV3PLAT**

2 insertion drawers set / **VS3CAS**

Traction handle / **VSV3MAN**

Folding tray slide / **VSV3SSTR**

Ventilation system

Tray with cutting board on top / **VSV3CATOP**

Mit dem Show Cooking Modul hat man die Möglichkeit bis zu drei Induktionskochfelder gleichzeitig zu verwenden. Die ergonomische Arbeitsfläche ist wird gleichmäßig mit Hilfe von LED beleuchtet.

Ausstattung:

- Unterbau mit Stauraum für z.B. die Lagerung von unbenutzten Pfannen. Optional besteht die Möglichkeit Schubladenblöcke einzubauen.
- 4 GN 1/9 Gastronormbehälter für Lebensmittel max. Höhe 100 mm (im Lieferumfang)
- Frontzugriff für Fettauffangschale
- Leichte Beweglichkeit des Moduls garantiert durch 4 Räder, 2 davon mit Bremse

Show Cooking permet d'utiliser simultanément jusqu'à trois plaques à induction placées sur la structure «mobile» en acier inoxydable. La surface de travail ergonomique est uniformément éclairée par un système de illumination LED.

Équipement:

- Espace libre en bas pour le stockage du matériel inutilisé ou pouvant être équipé par des tiroirs ou ensembles de tiroirs en option*
- 4 bacs GN 1/9 max. hauteur 100 mm pour le stockage des aliments (inclus)
- Bac de récupération de graisse avec accès frontal
- Manipulation facile garantie par 4 roues pivotantes, dont 2 avec freins

Con el módulo Show Cooking tiene la opción de usar hasta tres placas de inducción al mismo tiempo.
La superficie de trabajo ergonómica se ilumina de manera uniforme con la ayuda de LED.

Equipamiento:

- Base con espacio de almacenamiento porejemplo el almacenamiento de sartenes no utilizados. Opcionalmente existe la posibilidad de instalar cajoneras.
- 4 GN 1/9 recipientes Gastronorm para alimentos máx. Altura 100 mm (incluida)
- Acceso frontal para la bandeja de goteo de grasa.
- Fácil movilidad del módulo garantizada por 4 ruedas, 2 de ellas con frenos

MOVING Kitchen SHOW COOKING

	Order Nr. Artikelnummer	Dimensions Abmessungen mm	Number of cooking modules Anzahl an Kochelementen max. mm	Number of sockets Anzahl an Steckdosen	Power Leistungsaufnahme max. kW	Lighting Beleuchtung
	VSSC110	1115•770•1266	2 each 400•600•280h	2x 230V 2x 400V	16	7 LED total 8,5 Watt
	VSSC150	1515•770•1266	3 each 400•600•280h	3x 230V 2x 400V	21	10 LED total 12 Watt

- Mobile station in stainless steel on wheels suitable tocontain cooking modules.
- In-built smoke extraction with 4 levels of suction.
- Grease filters, washable in the dishwasher.
- Filters for the reduction of odour particles, cleanable by completing thermal regeneration.
- LED lighting over the cooking units.
- Free space under the worktop to position drawers or unused appliances.
- Ø 125 mm steering wheels in synthetic material, 2 of which with brake.
- Hardened glass front and side protections.
- Sides with GN 1/9 trays to store food and front controls protected from accidental impacts.

Accessories

VSV3PLAT

550,00 €

VSV3SSTR11

385,00 €

VSV3SSTR15

435,00 €

VSV3MAN

495,00 €

VSV6CATOP

605,00 €

	GN containers Gastronormbehälter Capacity	Power supply Netzspannung	Price €
	4x GN 1/9 (included)	400V / 3+N / 50-60 Hz	**8.299,00**
	4x GN 1/9 (included)	400V / 3+N / 50-60 Hz	**9.629,00**

SHOW PASTA

Whatever the event you are hosting or the location you are working in, Show Pasta is the ideal support to ensure efficient service and quality products.
Show Pasta will allow you to quickly prepare all the pasta servings required. A hot and tasty pasta dish that will surprise your customers.

Qualsiasi sia l'evento che state gestendo o la location nella quale state lavorando, Show Pasta sarà il supporto ideale per garantire un servizio efficiente ed un prodotto di qualità. Show pasta vi permetterà di servire rapidamente tutte le porzioni di pasta che l'evento richiede. Una pasta fumante e saporita che sorprenderà i vostri clienti.

Unabhängig von der Art der Veranstaltung oder dem Ort, mit dem Show Pasta Modul garantieren sie effiziente Dienstleistung und Qualität. Show Pasta ermöglicht Ihnen den Wünschen Ihrer Gäste in kürzester Zeit gerecht zu werden. Ein warmer und geschmackvoller Teller Pasta, welcher Ihre Gäste verzücken wird.

Quel que soit l'événement que vous organisez ou l'endroit où vous travaillez, Show Pasta est le support idéal pour assurer un service efficace et des produits de qualité. Show Pasta vous permettra de préparer rapidement toutes les portions.

Independientemente del tipo de evento o ubicación, el módulo Show Pasta garantiza un servicio eficiente y de calidad. Show Pasta le permite satisfacer los deseos de sus invitados en el menor tiempo posible. Un plato cálido y sabroso de pasta que fascinará a sus invitados.

INDUCTION

MOVING Kitchen SHOW PASTA

	Order Nr. Artikelnummer	Dimensions Abmessungen mm	Number of cooking modules Anzahl an Kochelementen max. mm	Number of sockets Anzahl an Steckdosen	Pasta cooker Nudelkocher Capacity	Water supply Wasserzulauf	Pasta cooker Nudelkocher Power kW
	VSSP110	1115•755•1265	1 400•600•280h	1x 230V	1x 24 lt.	Manual with solenoid valve	6
	VSSP150	1515•755•1265	2 each 400•600•280h	2x 230V	1x 24 lt.	Manual with solenoid valve	6

- Mobile station in stainless steel on wheels suitable to prepare and cook pasta as well as contain cooking modules
- In-built smoke extraction with 4 levels of suction
- Grease filters with twin filtering system, washable in the dishwasher
- AISI 316 bowls with a wide foam expansion area
- Safety system against waterless restart
- LED lighting over the cooking units
- Free space under the worktop to position drawers or unused appliances
- Ø 125 mm steering wheels in synthetic material, 2 of which with brake
- Hardened glass front and side protections
- Side with GN 1/9 trays to store food and front controls protected from accidental impacts

Accessories

VSV3PLAT

550,00 €

VSV3SSTR11

385,00 €

VSV3SSTR15

435,00 €

VSV3MAN

495,00 €

VCPC3

167,00 €

4395

77,00 €

	Power Leistungsaufahme max. kW	Lighting Beleuchtung	GN containers Gastronormbehälter Capacity	Power supply Netzspannung	Price €
	10,31	7 LED total 8,5 Watt	4x GN 1/9 (included)	400V / 3+N / 50-60 Hz	**10.515,00**
	14,61	10 LED total 12,0 Watt	4x GN 1/9 (included)	400V / 3+N / 50-60 Hz	**11.845,00**

MOVING Kitchen GENERAL ACCESSORIES

Version Version	Order Nr. Artikelnummer	Description Beschreibung	Dimensions Abmessungen mm	Voltage Spannung V	Power Leistung kW	Price €
	6540BME	Electric bain marie 1x GN 1/1 max. height 150 mm	400•650•280	230V / 1+N 50-60 Hz	1,5	**882,00**
	6540FREPW	Electric fryer 1x10 lt well	400•650•280	400V / 3+N 50-60 Hz	9,0	**1.333,00**
	6540FTE	Electric griddle, smooth plated	400•650•280	400V / 3+N 50-60 Hz	4,5	**1.038,00**
	AVZ0001	Induction hob Ø 230 mm	400•455•120	230V / 1+N 50-60 Hz	3,5	**2.699,00**
	AVZ0003	Induction hob Ø 230 mm	400•455•120	400V / 3+N 50-60 Hz	5,0	**3.188,00**
	AVZ0017	Induction wok Ø 300 mm	400•455•180	230V / 1+N 50-60 Hz	3,5	**3.588,00**
	AVZ0007	Induction wok Ø 300 mm	400•455•180	400V / 3+N 50-60 Hz	5,0	**4.069,00**
	Z/BPWE	Wok pan Ø 390 mm made of stainless steel	Ø 390 mm 4 lt.	-	-	**279,00**
	VCPC3	Vertical basket 1/3	-	-	-	**167,00**
	4395	Basket 1/6	-	-	-	**77,00**

Our induction woks must be used with our wok pan in order to maintain the warranty claim. A proof is mandatory

Version Version	Order Nr. Artikelnummer	Description Beschreibung	Dimensions Abmessungen mm	Voltage Spannung V	Power Leistung kW	Price €
	VSV3SSTR11	Tilting tray slide	1100•340	-	-	**385,00**
	VSV3SSTR15		1500•340	-	-	**435,00**
	VSV6CATOP	Drawer with chopping board	400•600	-	-	**605,00**
	VSV3MAN	Traction handle	150•530	-	-	**495,00**
	VSV3PLAT	Side shelf	350•700	-	-	**550,00**

SHOW SUSHI

Show Sushi has a selection of 7 modules.
Through our wide selection of different modules, we guarantee a solution for every kind of shop size. The Show Sushi modules are the ideal support to ensure efficient service and quality products, whether sushi as a main course or just as a single menu. Show your Show Sushi module to your clients and win their trust.

Show Sushi è un programma di 7 moduli.
Attraverso la nostra vasta selezione di diversi moduli, garantiamo una soluzione per ogni tipo di negozio. Show Sushi sarà il supporto ideale per garantire un servizio efficiente ed un prodotto di qualità, sia come piatto principale che come menu singolo. Mostra il tuo modulo Show Sushi ai tuoi clienti e guadagna la loro fiducia.
i vostri clienti.

Die Serie Show Sushi verfügt über eine Auswahl an 7 Modulen mit welchen Ihnen Lösungen für jedes Ladenlokal geboten sind.
Ob Sushi als Hauptgericht oder als nur ein Menu von vielen, die Show Sushi Module garantieren effiziente Dienstleistung und Qualität. Positionieren sie Ihr Show Sushi Modul im Blickfeld des Kunden und gewinnen sie dessen Vertrauen.

Show Sushi propose une sélection de 7 modules.
Grâce à notre large sélection de modules différents, nous garantissons une solution pour chaque type de taille de magasin. Les modules Show Sushi sont le support idéal pour assurer un service efficace et des produits de qualité, que ce soit des sushis en plat principal ou simplement en menu unique. Montrez votre module Show Sushi à vos clients et gagnez leur confiance.

La serie Show Sushi tiene una selección de 7 módulos con los que se le ofrecen soluciones para cada tienda. Ya sea sushi como plato principal o solo un menú entre muchos, los módulos Show Sushi garantizan un servicio eficiente y de calidad. Posicione su módulo show sushi en el campo de visión del cliente y gane su confianza.

SHOW SUSHI

	Module Modul	Order Nr. Artikelnummer	Dimensions Abmessungen mm	Power Max Leistung Total kW	Refrigerant Gas Kühlgas	Power supply Netzspannung	Price €
	Show Sushi module with ambient base & waste bin Show Sushi Modul auf offenem Unterbau mit Abfalleimer	**VSSS120**	1200•700•900	0,26	R448	230V / 1+N / 50 Hz	**9.349,00**
		VSSS140	1400•700•900	0,27		230V / 1+N / 50 Hz	**9.899,00**
		VSSS160	1600•700•900	0,28		230V / 1+N / 50 Hz	**10.599,00**
	Show Sushi module with refrigerated undercounter Show Sushi Modul auf Kühlunterbau	**VSSRS140**	1400•700•900	0,55	R448	230V / 1+N / 50 Hz	**10.889,00**
	Sashimi station with refrigerated ice well and wash basin Sashimi-Modul mit Eiswanne und Waschbecken	**VSSSICE120**	1200•700•900	0,25	R448	230V / 1+N / 50 Hz	**7.925,00**
		VSSSICE140	1400•700•900	0,25		230V / 1+N / 50 Hz	**8.475,00**
		VSSSICE160	1600•700•900	0,25		230V / 1+N / 50 Hz	**9.595,00**

SUSHI DISPLAY UNIT

- Sushi refrigerated display units to allow both an ideal presentation and an ideal refrigeration of the products.
- AISI 304 stainless steel structure and tempered glass 8 mm thick.
- Glass sliding doors.
- 30 mm polyurethane insulation CFC and HCFC free.
- LED lighting inside.
- Static refrigeration by external tube and foamed evaporator on the bottom to grant homogeneity in the maintenance of the presented products.
- Operating temperature from +1°C to +6° C
- Digital thermostat

ICE WELL FOR SASHIMI

- Display refrigerated ice tank
- AISI 304 stainless steel structure.
- 30 mm polyurethane insulation CFC and HCFC free.
- Static refrigeration by foamed evaporator on the bottom.
- Digital thermostat.

Accessories

VSV3PLAT

550,00 €

VSV3SSTR11

385,00 €

VSV3SSTR15

435,00 €

VSV3MAN

495,00 €

	Order Nr. Artikelnummer	Order Nr. Artikelnummer	Dimensions Abmessungen mm	Power Max Leistung Total kW	Refrigerant Gas Kühlgas	Power supply Netzspannung	Price €
	Sushi Display (Self Contained) Kühltheke für Sushi (freie Installation)	**VSVS150**	1500•330•310	0,26	R448	230V / 1+N / 50 Hz	**5.388,00**
		VSVS170	1700•330•310	0,27		230V / 1+N / 50 Hz	**5.598,00**
		VSVS190	1900•330•310	0,28		230V / 1+N / 50 Hz	**5.888,00**
	Refrigerated ice well for Sashimi Kühlwanne für Sashimi	**VSVGR120**	1200•330•490	0,25	R448	230V / 1+N / 50 Hz	**3.798,00**
		VSVGR140	1400•330•490	0,25		230V / 1+N / 50 Hz	**4.178,00**
		VSVGR160	1600•330•490	0,25		230V / 1+N / 50 Hz	**4.788,00**

Virtus

Cook & Chill

MIXTO
19
140
1:40
1:40
menu
cooking
easy
STOP
START
Virtus

EVOLUTION OVENS

FLEXIBILITY FOR ALL TYPES OF NEEDS AND SPACES

Virtus EVOLUTIONS SERIES is prepared to offer each client a different response, to meet all needs.
The EVOLUTIONS series is offering a large range of ovens with regard to sizes and performance.
Simply choose the suitable model for each professional need. With options for gas or electric in all sizes and options. They come five different sizes for the two different levels of performance:
EVOLUTION PLUS and EVOLUTION.

EVOLUTION PLUS ovens are made for professionals who do not want to give up any functionality.
They have the highest performance of the market, achieving a perfect balance between cooking quality, simplicity, efficiency and safety.

EVOLUTION ovens are the basic answer for any professional who is looking for a simple, economical, powerful and robust oven.

Cook & Chill

EVOLUTION OVENS
FLESSIBILITÀ PER TUTTE LE ESIGENZE E DI SPAZI

La gamma Virtus EVOLUTIONS soddisfa le esigenze di ogni cliente.
I forni EVOLUTION offrono una vasta gamma di prodotti diversi per dimensioni e prestazioni. La gamma ha per ogni esigenza una soluzione professionale.
Tutti i modelli sono disponibili sia in versione gas che elettrica.
A seconda delle esigenze, sono disponibili per ogni linea cinque diversi modelli:
EVOLUTION PLUS ed EVOLTUION.

I forni EVOLUTION PLUS sono pensati per i professionisti che non vogliono rinunciare a nessuna funzionalità. I nostri forni hanno le massime prestazioni disponibili sul mercato, raggiungendo un perfetto equilibrio tra qualità di cottura, semplicità, efficienza e sicurezza.

I forni EVOLUTION sono la risposta di base per ogni professionista che è alla ricerca di un forno semplice, economico, potente e robusto.

EVOLUTION OVENS
PRODUKTFLEXIBILITÄT FÜR JEDE ART VON BEDÜRFNIS UND RAUM

Die Virtus EVOLUTION Serie ist bereit sämtliche Bedürfnisse zu erfüllen und jedem Kunden eine Lösung zu bieten.
Die EVOLUTION Serie bietet eine große Auswahl an Modelle in Bezug auf Größen und Leistungen. Das passende Gerät für jeden Bedarf. Sämtliche Größen und Optionen sind verfügbar für Gas- und Elektromodelle.
Es gibt fünf verschiedene Größen in zwei Ausstattungsreihen: EVOLUTION PLUS und EVOLUTION.

Die Modelle der Reihe EVOLUTION PLUS sind für Küchenchefs gedacht, die auf keine Funktionalität verzichten wollen. Genau aus diesem Grund gehören sie zu den leistungsstärksten Öfen auf dem Markt und weisen ein perfektes Gleichgewicht zwischen Garung, Effizienz und Sicherheit auf.
Die Serie EVOLUTION bildet den Grundstein für Küchenchefs, die einen simplen, ökonomischen, leistungsstarken und robusten Ofen fordern.

EVOLUTION OVENS
FLEXIBILITÉ POURTOUS LES TYPES DE BESOIN ET D'ESPACE

Virtus EVOLUTIONS SERIES est préparé pour offrir à chaque client une réponse différente qui couvre tous les besoins.
EVOLUTIONS series offre une large gamme de four avec différentes tailles et une attention particulière à la performance. Il suffit de choisir le modèle qui convient à vos besoins que ce soit gaz ou électrique avec toutes les tailles et options. Il y a 5 différentes tailles pour les 2 différents niveaux de performance: EVOLUTION PLUS et EVOLUTION.

Les fours EVOLUTION PLUS sont fait pour les professionnels qui veulent toutes les fonctionnalités. Ils ont les plus hautes performances du marché, combinant qualité de cuisson, simplicité, efficacité et sécurité.
Les fours EVOLUTION sont la réponse basique pour chaque professionnel qui cherche un four simple, économique, puissant et robuste.

EVOLUTION OVENS
FLEXIBILIDAD PARA TODO TIPO DE NECESIDADES Y ESPACIOS

Los hornos Virtus EVOLUTIONS SERIES están preparados para ofrecer a cada cliente una respuesta diferente, para satisfacer todas las necesidades.
La serie EVOLUTIONS ofrece una amplia gama de hornos en cuanto a capacidades y rendimiento. Simplemente elija el modelo adecuado para cada necesidad profesional. Con opciones para gas o electricidad en todos los tamaños y variantes.

Se suministran en cinco modelos, con capacidades y niveles diferentes de rendimiento: EVOLUTION PLUS y EVOLUTION.
Los hornos EVOLUTION PLUS están hechos para profesionales que no quieren renunciar a ninguna funcionalidad. Tienen el rendimiento más alto del mercado, logrando un equilibrio perfecto entre calidad de cocción, simplicidad, eficiencia y seguridad.
Los hornos EVOLUTION son la respuesta básica para cualquier profesional que busque un horno simple, económico, potente y robusto.

10 REASONS TO CHOOSE AN EVOLUTION OVEN

AN OVEN FOR EACH PROFESSIONAL NEED

Whatever the professi on al need is, there is a Virtus Evolution oven: Dozens of models, 5 sizes, 3 different ranges ... to respond to any need.

EASY USE

Above ali, simplicity. Any function within reach of a finger. It also has self-explanatory interfaces, ergonomic probe, automatic cleaning system, new ergonomic door-handle ... dozens of new featu· res which will make cooking easier than ever.

EXCELLENT RESULTS, MINIMAL LOSSES

Thanks to the power steam genera· tor and the opti mal temperature distribution, Evolution ovens achieve excellent cooking results with minimal losses. Greater juiciness, greater uniformity in heat distribution and cooking consistency and, above ali, greater precision throughout the enti re cooking process.

SAVINGS ON MAINTENANCE

Huge improvements in technical servi ce and customer service. Evolution ovens incorporate dozens of systems to save time and money in alter-sales service operations, like the Single-Access Point, monitoring, configuration, maintenance and autocalibration applications among others.

GREATER HYGIENE

The oven's new opening system is more comfortable for the chef, probe with an ergonomic handle, trolleys with greater manoeuvrability, silent burners and improved self-cleaning systems which, without a doubt, improve safety and comfort in the work environment.

10 MOTIVI PER SCEGLIERE UN FORNO EVOLUTION

UN FORNO PER OGNI ESIGENZA PROFESSIONALE

Decine di modelli, 5 dimensioni, 3 gamme diverse ... che rispondono a qualsiasi esigenza professionale, tutti con alla base il concetto di un forno robusto e resistente, concepito per durare.

USO FACILE

In primo luogo semplicità. Qualsiasi funzione a portata di dito. Dotato, inoltre, di interfacce con spiegazione automatica, sonda ergonomica, sistema di lavaggio automatico ... Decine di nuovi prestazioni che renderanno la cucina più facile che mai.

ECCELLENTI RISULTATI, CALI MINIMI

Grazie alla generazione di vapore e all'ottima distribuzione delle temperature i forni Evolution consentono di ottenere eccellenti risultati di cottura con cali minimi. Cibi succulenti, maggiore uniformità nella distribuzione del calore e consistenza di cottura e, soprattutto, maggiore precisione in tutto il processo.

RISPARMIO IN TERMINI DI MANUTENZIONE

Abbiamo apportato dei miglioramenti al servizio tecnico e di assistenza al cliente con sistemi e funzioni che consentono di risparmiare tempo e denaro nei servizi post vendita e di manutenzione. Ad esempio, il punto di accesso unico alla manutenzione, applicazioni di monitoraggio, configurazione, manutenzione o autocalibrazione, tra le altre.

MAGGIORE IGIENE

Con i forni della generazione Evolution il vapore di acqua pura viene rinnovato costantemente e la combustione avviene fuori dalla camera di cottura. Includono, inoltre, numerosi miglioramenti in termini di sicurezza alimentare, come la guarnizione estraibile in tutta la gamma o la saldatura dall'interno della camera di cottura del forno, in modo da evitare l'accumulo di sporcizia.

10 GRUNDE, DIE FUR EINEN HEIBLUFTDAMPFER EVOLUTION SPRECHEN

EIN DÀMPFER FOR JEDEN BEDARF

Zig Modelle: 5 Größen, 3 Produktlinien. Robust, Widerstandsfahig und auf Langlebigkeit ausgelegt. Wir haben fiir jede professionelle Anforderung eine Antwort.

NUTZERFREUNDLICH

Einfachheit ii ber alles. Jede Funktion in Reichweite des Fingers. Verfügt außerdem ii ber selbsterläuternde Schnittstellen, eine ergonomische Sonde, ein automatisches Reinigungssystem usw. Dutzende neuer Leistungen, die das Kochen so leicht wie nie machen.

HERVORRAGENDE GAR-RESUL TATE, MINIMALER G EWICHTSVERLUST

Dank des starken Dampfgenerators und einer optimalen Temperatur-verteilung erzielen die Evolution HeiBluftdampfer hervorragende Garresultate bei geringem Gewichtsverlust. Mehr Saftigkeit, gleichmaBige Warmeverteilung, bessere Garkonsistenz, und vor allem eine h6here Priizision bei dem Ablauf des gesamten Garprozesses.

EINSPARUNGEN BEI DER WARTUNG

Wir haben Verbesserungen beim technischen Service der Geriite vorgenommen. Mit Systemen und Funktionen,die beim Kundendienst und bei der Wartung Zeit und Geld einsparen. Als Beispiele seien genannt: nur ein einziger Zugangspunkt für Wartung und Reparatur, Applikationen fiir Selbstiiberwachung, Wartung oder Selbstkalibrierung und noch vieles mehr.

BESSERE HIGIENE

Bei den HeiBluftdiimpfern der Evolution Generation wird der Dampf aus Reinwasser stiindig erneuert, und die Dampferzeugung erfolgt auBerhalb der Garkammer. AuBerdem sind zahlreiche Verbesserungen zur Lebensmittelsicherheit vorgenommen worden, wie die herausziehbare Dichtung in der gesamten Produktlinie. Oder das in nenverschweiBte Geriitegehiiuse, welches dazu beitriigt, Schmutzansammlungen zu vermeiden.

10 BONNES RAISONS DE CHOISIR UN FOUR EVOLUTION

UN FOUR POUR CHAQUE BESOIN PROFESSIONNEL

Four robuste et résistant, conçu pour durer, avec des dizaines de modèles, 5 tailles, 3 gammes différentes qui répondent à tous les besoins professionnels.

FACILITÉ D'UTILISATION

La simplicité avant tout. Toutes les fonctions au bout des doigts. Il dispose en outre d'interfaces autoexplicatives, d'une sonde ergonomique, d'un système de nettoyage automatique… Des dizaines de nouvelles prestations qui feront que cuisiner sera plus facile que jamais.

EXCELLENTS RÉSULTATS, MINIMUM DE PERTES

Gracias a la potente generación de vapor y óptimo reparto de temperaturas los hornos Evolution consiguen excelentes resultados de cocinado con mínimas mermas. Mayor jugosidad, mayor uniformidad en el reparto del calor y consistencia de cocción y, sobre todo, mayor precisión a lo largo de todo el proceso.

ÉCONOMIE DE MAINTENANCE

Nous incorporons des améliorations dans le service technique et le service clientèle avec des systèmes et des fonctions qui permettent d'économiser du temps et de l'argent dans les services après-vente et de maintenance. Entre autres, le point d'accès maintenance unique, des applications de contrôle, de configuration, de maintenance et d'autocalibrage.

UNE PLUS GRANDE HYGIÈNE

Avec les fours de la génération Evolution,la vapeur d'eau est constamment renouvelée et la combustion est réalisée en dehors de la chambre de cuisson. Ils incorporent en outre de nombreuses améliorations concernant la sécurité alimentaire, comme le joint extractible dans toute la gamme et le soudage intérieur de la cuve du four, ce qui aide à éviter l'accumulation de saleté.

10 RAZONES PARA ELEGIR UN HORNO EVOLUTION

UN HORNO PARA CADA NECESIDAD PROFESIONAL

Decenas de modelos, 5 tamaños, 3 gamas diferentes… que responden a cualquier necesidad profesional bajo el concepto de un horno robusto y resistente, diseñado para durar.

FÁCIL USO

Ante todo simplicidad. Cualquier función al alcance del dedo. Dispone además de interfaces autoexplicativas, sonda ergonómica, sistema de lavado automático… Decenas de nuevas prestaciones que harán que cocinar sea más fácilque nunca.

EXCELENTES RESULTADOS, MÍNIMAS MERMAS

Gracias a la potente generación de vapor y óptimo reparto de temperaturas los hornos Evolution consiguen excelentes resultados de cocinado con mínimas mermas. Mayor jugosidad, mayor uniformidad en el reparto del calor y consistencia de cocción y, sobre todo, mayor precisión a lo largo de todo el proceso.

AHORRO EN MANTENIMIENTO

Incorporamos mejoras en el servicio técnico y de atención al cliente con sistemas y funciones que permiten ahorrar tiempo y dinero en los servicios de post-venta y de mantenimiento. Como ejemplos, el punto de acceso único al mantenimiento, aplicaciones de monitorización, configuración, mantenimiento o autocalibración entre otras.

MAYOR HIGIENE

Con los hornos de la generación Evoöution el vapor de agua pura se renueva constantemente y la combustión se realiza fuera de la cámara de cocción. Además incorporan numerosas mejoras en cuanto a seguridad alimentaria, como la junta extraíble en toda la gama o el hecho de que la cuba del horno esté soldada por el interior, lo que ayuda a evitar la acumulación de suciedad.

EVOLUTION OVENS EFFICIENCY

MINIMAL LOSSES

10 REASONS TO CHOOSE AN EVOLUTION OVEN

IMPROVEMENT OF THE WORK ENVIRONMENT

The oven's new opening system is more comfortable for the chef, probe with an ergonomic handle, trolleys with greater manoeuvrability, silent burners and improved self-cleaning systems which, without a doubt, improve safety and comfort in the work environment.

DURABILITY

A robust and resistant product which is designed to last. The new generation Evolution incorporates important improvements in its structure and transport system: ali built in stainless steel, new handle, double-glass door, dual wheel

GREATER PRODUCTIVITY

Smaller oven footprint and stackable stations provi de with more productivity and better use of space in the professional kitchens.

ENERGY EFFICIENCY

Virtus continues firmly committed to saving and the environment. The new ovens have high efficiency burners which emit less CO' and use re-sources more efficiently.

TOGETHER WE EVOLVE

Evolving together has been Virtus's true commitment with its customers aver these last 30 years. That is why at Virtus Industriai we have a 360° integrai service which will allow you to focus on what is truly important: to get the most out of professional

10 MOTIVI PER SCEGLIERE UN FORNO EVOLUTION

MIGLIORAMENTO DELL'AMBIENTE DI LAVORO

Nuovo sistema di apertura del forno (più comodo per lo chef), sonda con impugnatura ergonomica, carrelli con maggiore manovrabilità, bruciatori insonorizzati e sistemi di auto-pulizia migliorati che aumen-tano, indubbiamente, la sicurezza e il comfort nell'ambiente di lavoro.

DUREVOLEZZA

I forni Evolution includono dei miglioramenti importanti a livello di struttura e sistemi di trasporto, come la nuova manopola, la porta con doppio vetro, ruote doppie ... che garantiscono un prodotto robusto e resistente, concepito per durare.

MAGGIORE PRODUTTIVITA'

La nuova generazione offre una produttività maggiore in una superficie più ridotta. Inoltre, rende possibile l'installazione in colonna, il che aumenta la versatilità della cucina offrendo più cose in spazi più piccoli.

EFFICIENZA ENERGETICA

Virtus continua a scommettere fortemente sul risparmio e l'ambiente. I nuovi forni sono dotati di bruciatori ad alta efficienza, che emettono meno CO^2 con un uso efficiente delle risorse.

TOGETHER WE EVOLVE

Crescere assieme è stato il vero impegno di Virtus nei confronti dei clienti nel corso dei più di 35 anni di storia. Per questo abbiamo a disposizione un'offerta integrale a 360° che consentirà al professionista di concentrarsi su ciò che è veramente importante: ottenere il massimo dalla sua cucina.

10 GRUNDE, DIE FUR EINEN HEIBLUFTDAMPFER EVOLUTION SPRECHEN

VERBESSERUNGEN IM ARBEITSUMFELD

Neues TOroffnungssystem (bequemerfür den Koch), Kerntemperaturfiihler mit ergonomischem Grifi, Transportwagen mit gr6Berer Man6- vrierfahigkeit, gerauschlose Brenner und verbesserte Selbst reinig ungssysteme. Alles tragt zwei-fel los zu bequemerem und sichererem Arbeiten bei.

DAUERHAFTIGKEIT

Die Backofen der Reihe Evolution sind mit wesentlichen Verbesserungen in ihrer Struktur und bei den Transportsystemen ausgestattet, wie der neue Grifi, doppelt verglaste Türen, doppelte Rader usw., wodurch eine robustes und widerstandsfahiges Produkt garantiert werden kann, geschaffen für die Ewigkeit.

HQHERE PRODUKTIVITÄT

Die neue Generation bietet höhere Produktivität auf kleinerer Fläche. Außerdem sind Installationen iibereinander möglich ein Mehr auf weniger Raum.

ENERGIEEFFIZIENZ

Virtus setzt test auf Einsparungen und Umwelt. Die neuen Heißluftdämpfer verfiigen über hocheffiziente Brenner, die weniger CO^2 ausstoßen und die Ressourcen effizienter nutzen.

TOGETHER WE EVOLVE

Crescere assieme è stato il vero impegno di Virtus nei confronti dei clienti nel corso dei più di 35 anni di storia. Per questo abbiamo a disposizione un'offerta integrale a 360° che consentirà al professionista di concentrarsi su ciò che è veramente importante: ottenere il massimo dalla sua cucina.

10 BONNES RAISONS DE CHOISIR UN FOUR EVOLUTION

AMÉLIORATION DE L'ENVIRONNEMENT DE TRAVAIL

Nouveau système d'ouverture du four (plus pratique pour le chef), sonde à poignée ergonomique, chariot plus maniable, brûleurs insonores et systèmes améliorés d'autonettoyage qui améliorent sans aucun doute la sécurité et le confort dans l'environnement de travail.

DURABILITÉ

Les fours Evolution incorporent d'importantes améliorations dans leur structure et systèmes de transport comme la nouvelle poignée, la porte de double vitrage, les roues doubles, etc. qui garantissent un produit robuste et résistant, conçu pour durer.

PLUS GRANDE PRODUCTIVITÉ

La nouvelle génération offre une plus grande productivité dans une superficie plus réduite. De plus, elle permet les installations en colonne, ce qui augmente l'adaptabilité de la cuisine en offrant plus en moins d'espace.

EFFICACITÉ ÉNERGÉTIQUE

Virtus sigue apostando firmemente por el ahorro y medio ambiente. Los nuevos hornos cuentan con quemadores de alta eficiencia, que emiten menos CO y que llevan a cabo un uso eficiente de los recursos.

TOGETHER WE EVOLVE

Évoluer ensemble est le véritable engagement de Virtus envers ses clients depuis plus 35 ans. C'est pourquoi nous disposons d'une offre intégrale 360° qui vous permettra de vous centrer sur ce qui importe le plus: tirer le meilleur parti de votre cuisine.

10 RAZONES PARA ELEGIR UN HORNO EVOLUTION

MEJORA DEL ENTORNO DE TRABAJO

Nuevo sistema de apertura del horno (más cómodo para el chef), sonda con agarre ergonómico, carros con mayor maniobrabilidad, quemadores insonoros y mejorados sistemas de auto-limpieza que aumentan, sin duda, la seguridad y comodidad en el entorno de trabajo.

DURABILIDAD

Los hornos Evolution incorporan mejoras importantes en su estructura y sistemas de transporte como la nueva manilla, puerta de doble cristal, ruedas dobles... que garantizan un producto robusto y resistente, diseñado para durar.

MAYOR PRODUCTIVIDAD

Los nueva generación ofrece mayor roductividad en una superficie más reducida. Además, posibilita las instalaciones en columna, lo que aumenta la versatilidad de la cocina ofreciendo más en menos espacio.

EFICIENCIA ENERGÉTICA

Virtus sigue apostando firmemente por el ahorro y medio ambiente. Los nuevos hornos cuentan con quemadores de alta eficiencia, que emiten menos CO^2 y que llevan a cabo un uso eficiente de los recursos.

TOGETHER WE VOLVE

Evolucionar juntos ha sido el verdadero compromiso de Virtus con los clientes durante sus más de 35 años de historia. Por eso disponemos de una oferta integral 360° que permitirá al profesional centrarse en lo verdaderamente importante: sacar el máximo partido a su cocina.

VAPOR
99
22
0:06
0:06
STOP
START
Virtus

FUNCTIONS AND BENEFITS

	COOKING QUALITY	EASY-OF-USE WORKING SMART	ECO-FRIENDLY USE SAVINGS	HYGIENE SAFETY
ECO STEAMING — ECO-STEAMING	- Continuous supply of steam improves food quality and juiciness.		- Less lime build-up. - Reduced maintenance costs.	- Fresh, pure water supply guarantees hygiene and food safety.
HA CONTROL — HA-CONTROL	- Uniform temperature ensures cooking consistency.		- Highly efficient gas burners. - Less CO emissions than other competitors.	- Combustion takes place outside chamber. - Silent gas burners.
EZ SENSOR — EZ-SENSOR	- Sensor probe guarantees high precision.	- Ergonomic, yet robust, sensor probe.	- High precision leads to reduced weight loss.	- High precision sensor improves food safety.
VIRTUS TOUCH — VIRTUS TOUCH		- Self-explanatory user interface. - Less training / recruiting expenses. - Wide viewing angle.	- Scratch-resistant. - Oil spill/water-repellent. - Reduced maintenance costs. - Easy-to-clean.	
VIRTUS COMBI OS — VIRTUS COMBI-OS	- +40 recipes specially designed to ensure maximum quality.	- Infinite cooking families and recipes can be add, modified or adjust in any moment.	- Multi-tray allows flexible cooking during peak hours, saving time and money.	- HACCP control (Hazard Analysis and Critical Control Points) with Fagor USB.
VIRTUS COMBI CLEAN — VIRTUS COMBI-CLEAN		- 5 different programs. - Retractable or external shower for manual cleaning.	- Flexibility in programs types saves money. - Efficient consumption of energy, chemicals and water.	- Optimum safety and hygiene standards. - 3 emergency quick rinses if cleaning process is aborted.

TABLE OF FUNCTION AND FEATURES

BASIC FEATURES	EVOLUTION PLUS	EVOLUTION
ECO-STEAMING	•	-
Steam generator with lime detector	•	-
Automatic emptying of the generator	•	-
Semiautomatic decalcification system	•	-
HA-Control	•	•
Exclusive bidirectional fan system	•	•
Cool-down (rapid cooling function)	•	•
"Auto-reverse" system to invert the fan direction	•	•
EZ-Sensor	•	•
Probe with temperature multi-sensor mechanism	•	
Virtus TOUCH	CAPACITIVE 8" TFT TOUCHSCREEN WITH FRONT GLASS	DISPLAY 7 SEGMENTS + 2 DIALS
VIRTUS CombiOS	•	-
Virtus Cooking	•	-
Virtus Easy	•	-
Virtus Multi-Tray System	•	-
Virtus USB	•	-
Cooking modes	4 + Humidity control	4
Virtus Combi-CLEAN (with programs of automatic washing)	• (5)	• (1)
OTHER FUNCTIONS		
Delayed programming (traditional cooking and Virtus cooking)	•	•
Delta cooking	•	•
Thermal stop (count down when temperature is reached)	•	-
Monitor App & Maintenance App (self-diagnostic alerts and errors)	•	•
Log file App (history of cycles)	•	•
Log file App (history of errors) -	•	-
Configuration App (power-speed)	3 speed 2 power	3 speed 2 power
Humidifier	•	•
Languages	33	-
HACCP	•	-
SAT mode	•	•
Trade show mode	•	•
Calibration	Auto	Manual
Rapid-close-door system (models 061,101 and 102)	•	•
Integrated rack-structure trolley (models 201 and 202)	•	Optional
Retractable shower	•	-
External shower	-	Optional
IPX-5 protection	•	•

EVOLUTION - ELECTRIC CONVECTION OVENS

	Order nr. Artikelnummer	Capacity Fassungsvermögen	Included Inbegriffen	Power Supply Netzspannung	Power Leistung kW
	AIC0071/F	6 GN 1/1	-	400V 3N 50/60Hz 230V 3N 50/60Hz	10,20
	AIC0072/F	10 GN 1/1	-	400V 3N 50/60Hz 230V 3N 50/60Hz	19,20
	AIC0073/F	10 GN 2/1 - 20 GN 1/1	-	400V 3N 50/60Hz 230V 3N 50/60Hz	31,20
	AIC0074/F	20 GN 1/1	CEB201	400V 3N 50/60Hz 230V 3N 50/60Hz	38,40
	AIC0075/F	20 GN 2/1 - 40 GN 1/1	CEB202	400V 3N 50/60Hz 230V 3N 50/60Hz	62,40

- Digital push-button controls + Two "Scroll" buttons.
- 4 cooking modes: steam, regeneration, combi and convection (up to 300 °C).
- Multisensor core temperature probe.
- Preheating option.
- 2 Speeds - 2 power ranges.
- Cool-down chamber cooling system.
- Wash program for the cooking chamber (Automatic Cleaning).
- "Auto-reverse" system to reverse fan rotation.
- Quick door-closing system (6 GN 1/1 and 10 GN 1/1 models).
- Retractable shower.
- Integrated trolley (20 GN 1/1 and 20 GN 2/1 models).
- Error detection system.
- Repair service mode system.
- Note: All ovens need a good neutral connection.

Accessories

SH11B

OPEN STAND WITH GN TRAY GUIDES FOR OVENS 6 GN 1/1 AND 10 GN 1/1

1.074,00 €

SH11BC

3-SIDES CLOSED STAND WITH GN TRAY GUIDES FOR OVENS 6 GN 1/1 AND 10 GN 1/1

1.794,00 €

SH102B

OPEN STAND WITH GN TRAY GUIDES FOR OVENS 10 GN 2/1

1.344,00 €

AD27AUBVUS

AUTOMATIC WATER SOFTENER

999,00 €

KOIPERRE

CLEANER

122,00 €

ABRABOST

DETERGENT (POWDER)

232,00 €

	Dimensions Abmessungen mm	Price €
	898 • 867 • 846	5.699,00
	898 • 867 • 1.117	7.169,00
	1.130 • 1.063 • 1.117	9.499,00
	929 • 964 • 1.841	13.790,00
	1.162 • 1.074 • 1.841	18.790,00

Transformation Kits from Gastronorm to Pastry

GP061	Transformation Kit from 6 GN 1/1 to 5 Trays 60x40 cm	199,00
GP101	Transformation Kit from 10 GN 1/1 to 8 Trays 60x40 cm	259,00
GP102	Transformation Kit from 10 GN 2/1 to 16 Trays 60x40 cm	269,00

Assembly for ovens in column

2AD66	Kit elements for 2 stacking ovens 6 GN 1/1 + 6 GN 1/1	1.100,00
2AD610	Kit elements for 2 stacking ovens 6 GN 1/1 + 10 GN 1/1	1.100,00

Our ovens must be connected to a water softener plant in order to maintain the warranty claim. A proof is mandatory.

EVOLUTION - GAS CONVECTION OVENS

	Order nr. Artikelnummer	Capacity Fassungsvermögen	Included Inbegriffen	Power Supply Netzspannung	Power Gas Leistung Gas kW	Power Electric Leistung Elektro kW
	AIC0076/F	6 GN 1/1	-	230V 1N 50Hz	12,00	1,20
	AIC0077/F	10 GN 1/1	-	230V 1N 50Hz	18,00	1,20
	AIC0078/F	10 GN 2/1 - 20 GN 1/1	-	230V 1N 50Hz	35,00	1,20
	AIC0079/F	20 GN 1/1	CEB201	230V 1N 50Hz	36,00	2,40
	AIC0080/F	20 GN 2/1 - 40 GN 1/1	CEB202	230V 1N 50Hz	65,00	2,40

- Digital push-button controls + Two "Scroll" buttons.
- 4 cooking modes: steam, regeneration, combi and convection (up to 300 °C).
- Multisensor core temperature probe.
- Preheating option.
- 2 Speeds - 2 power ranges.
- Cool-down chamber cooling system.
- Wash program for the cooking chamber (Automatic Cleaning).
- "Auto-reverse" system to reverse fan rotation.
- Quick door-closing system (6 GN 1/1 and 10 GN 1/1 models).
- Retractable shower.
- Integrated trolley (20 GN 1/1 and 20 GN 2/1 models).
- Error detection system.
- Repair service mode system.
- Note: All ovens need a good neutral connection.

Accessories

SH11B

OPEN STAND WITH GN TRAY GUIDES FOR OVENS 6 GN 1/1 AND 10 GN 1/1

1.074,00 €

SH11BC

3-SIDES CLOSED STAND WITH GN TRAY GUIDES FOR OVENS 6 GN 1/1 AND 10 GN 1/1

1.794,00 €

SH102B

OPEN STAND WITH GN TRAY GUIDES FOR OVENS 10 GN 2/1

1.344,00 €

AD27AUBVUS

AUTOMATIC WATER SOFTENER

999,00 €

KOIPERRE

CLEANER

122,00 €

ABRABOST

DETERGENT (POWDER)

232,00 €

	Dimensions Abmessungen mm	Price €
	898 • 867 • 846	6.999,00
	898 • 867 • 1.117	8.199,00
	1.130 • 1.063 • 1.117	9.699,00
	929 • 964 • 1.841	15.040,00
	1.162 • 1.074 • 1.841	19.880,00

Transformation Kits from Gastronorm to Pastry

GP061	Transformation Kit from 6 GN 1/1 to 5 Trays 60x40 cm	199,00
GP101	Transformation Kit from 10 GN 1/1 to 8 Trays 60x40 cm	259,00
GP102	Transformation Kit from 10 GN 2/1 to 16 Trays 60x40 cm	269,00

Assembly for ovens in column

2AD66	Kit elements for 2 stacking ovens 6 GN 1/1 + 6 GN 1/1	1.100,00
2AD610	Kit elements for 2 stacking ovens 6 GN 1/1 + 10 GN 1/1	1.100,00

Our ovens must be connected to a water softener plant in order to maintain the warranty claim. A proof is mandatory.

EVOLUTION PLUS - ELECTRIC COMBISTEAMER OVENS

	Order nr. Artikelnummer	Capacity Fassungsvermögen	Included Inbegriffen	Power Supply Netzspannung	Power Leistung kW
	AIC0037/F	6 GN-1/1 - 12 GN-1/2	-	400V 3N 50/60Hz 230V 3N 50/60Hz	10,20
	AIC0039/F	10 GN-1/1 - 20 GN-1/2	-	400V 3N 50/60Hz 230V 3N 50/60Hz	19,20
	AIC0041/F	10 GN-2/1- 20 GN-1/1	-	400V 3N 50/60Hz 230V 3N 50/60Hz	31,20
	AIC0043/F	20 GN-1/1 - 40 GN-1/2	CEB201	400V 3N 50/60Hz 230V 3N 50/60Hz	38,40
	AIC0045/F	20 GN-2/1- 40 GN-1/1	CEB202	400V 3N 50/60Hz 230V 3N 50/60Hz	62,40

ECO STEAMING · HA CONTROL · EZ SENSOR · VIRTUS TOUCH · VIRTUS COMBI OS · VIRTUS COMBI CLEAN · INVERTER

- Push-button and "Scrolling" controls.
- 5 cooking modes: steam, adjustable steam, regeneration, combi and convection (up to 300 °C).
- Preheating option.
- Overnight cooking or low-temperature programme.
- 3 Speeds - 2 power ranges.
- Cool-down chamber cooling system.
- "Auto-reverse" system to reverse fan rotation.
- Multisensor core temperature probe.
- Steam generator equipped with limescale detector.
- Steam generator automatically empties every 24 hours of cooking.
- Semi-automatic limescale removal system.
- Wash program for the cooking chamber (Automatic Cleaning).
- Quick door-closing system (6 GN 1/1, 10 GN 1/1, and 10x GN 2/1 models).
- Integrated trolley (20 GN 1/1 and 20 GN 2/1 models).
- Error detection system.
- Repair service mode system.
- Retractable shower.

Accessories

SH11B

OPEN STAND WITH GN TRAY GUIDES FOR OVENS 6 GN 1/1 AND 10 GN 1/1

1.074,00 €

SH11BC

3-SIDES CLOSED STAND WITH GN TRAY GUIDES FOR OVENS 6 GN 1/1 AND 10 GN 1/1

1.794,00 €

SH102B

OPEN STAND WITH GN TRAY GUIDES FOR OVENS 10 GN 2/1

1.344,00 €

AD27AUBVUS

AUTOMATIC WATER SOFTENER

999,00 €

KOIPERRE

CLEANER

122,00 €

ABRABOST

DETERGENT (POWDER)

232,00 €

	Dimensions Abmessungen mm	Price €
	898 • 867 • 846	9.149,00
	898 • 867 • 1.117	10.999,00
	1.130 • 1.063 • 1.117	14.199,00
	929 • 964 • 1.841	18.380,00
	1.162 • 1.074 • 1.841	23.450,00

Transformation Kits from Gastronorm to Pastry

GP061	Transformation Kit from 6 GN 1/1 to 5 Trays 60x40 cm	199,00
GP101	Transformation Kit from 10 GN 1/1 to 8 Trays 60x40 cm	259,00
GP102	Transformation Kit from 10 GN 2/1 to 16 Trays 60x40 cm	269,00

2AD66	Kit elements for 2 stacking ovens 6 GN 1/1 + 6 GN 1/1	1.100,00
2AD610	Kit elements for 2 stacking ovens 6 GN 1/1 + 10 GN 1/1	1.100,00

Our ovens must be connected to a water softener plant in order to maintain the warranty claim. A proof is mandatory.

EVOLUTION PLUS - GAS COMBISTEAMER OVENS

	Order nr. Artikelnummer	Capacity Fassungsvermögen	Included Inbegriffen	Power Supply Netzspannung	Power Gas Leistung Gas kW	Power Electric Leistung Elektro kW
	AIC0038/F	6 GN 1/1	-	230V 1N 50Hz	12,00	1,20
	AIC0040/F	10 GN 1/1	-	230V 1N 50Hz	18,00	1,20
	AIC0042/F	10 GN 2/1 - 20 GN 1/1	-	230V 1N 50Hz	35,00	1,20
	AIC0044/F	20 GN 1/1	CEB201	230V 1N 50Hz	36,00	2,40
	AIC0046/F	20 GN 2/1 - 40 GN 1/1	CEB202	230V 1N 50Hz	65,00	2,40

ECO STEAMING · HA CONTROL · EZ SENSOR · VIRTUS TOUCH · VIRTUS COMBI OS · VIRTUS COMBI CLEAN · INVERTER

- Push-button and "Scrolling" controls.
- 5 cooking modes: steam, adjustable steam, regeneration, combi and convection (up to 300 °C).
- Preheating option.
- Overnight cooking or low-temperature programme.
- 3 Speeds - 2 power ranges.
- Cool-down chamber cooling system.
- "Auto-reverse" system to reverse fan rotation.
- Multisensor core temperature probe.
- Steam generator equipped with limescale detector.
- Steam generator automatically empties every 24 hours of cooking.
- Semi-automatic limescale removal system.
- Wash program for the cooking chamber (Automatic Cleaning).
- Quick door-closing system (6 GN 1/1, 10 GN 1/1, and 10x GN 2/1 models).
- Integrated trolley (20 GN 1/1 and 20 GN 2/1 models).
- Error detection system.
- Repair service mode system.
- Retractable shower.

Accessories

SH11B

OPEN STAND WITH GN TRAY GUIDES FOR OVENS 6 GN 1/1 AND 10 GN 1/1

1.074,00 €

SH11BC

3-SIDES CLOSED STAND WITH GN TRAY GUIDES FOR OVENS 6 GN 1/1 AND 10 GN 1/1

1.794,00 €

SH102B

OPEN STAND WITH GN TRAY GUIDES FOR OVENS 10 GN 2/1

1.344,00 €

AD27AUBVUS

AUTOMATIC WATER SOFTENER

999,00 €

KOIPERRE

CLEANER

122,00 €

ABRABOST

DETERGENT (POWDER)

232,00 €

	Dimensions Abmessungen mm	Price €
	898 • 922 • 846	10.379,00
	898 • 922 • 1.117	13.549,00
	1.130 • 1.063 • 1.117	17.149,00
	929 • 964 • 1.841	20.880,00
	1.162 • 1.074 • 1.841	27.300,00

Transformation Kits from Gastronorm to Pastry

GP061	Transformation Kit from 6 GN 1/1 to 5 Trays 60x40 cm	199,00
GP101	Transformation Kit from 10 GN 1/1 to 8 Trays 60x40 cm	259,00
GP102	Transformation Kit from 10 GN 2/1 to 16 Trays 60x40 cm	269,00

2AD66	Kit elements for 2 stacking ovens 6 GN 1/1 + 6 GN 1/1	1.100,00
2AD610	Kit elements for 2 stacking ovens 6 GN 1/1 + 10 GN 1/1	1.100,00

Our ovens must be connected to a water softener plant in order to maintain the warranty claim. A proof is mandatory.

COOK & CHILL - BLAST CHILLERS AND FREEZERS

DESIGNED TO MAKE THE MOST OF YOUR KITCHEN

New EVOLUTION PLUS blast chillers

As specialists in ovens and refrigeration, Virtus is proud to pre-sent its new COOK & CHILL solution, a new range of combi ovens and blast chillers that will optimise the work, performance, efficiency and productivity of a professional kitchen.

- Savings in the planning and management of your kitchen work flows.
- Economica! savings in provisioning and consequently, a reduction in unnecessary expenses and waste.
- lmproved health and hygiene, and better preservation of food cooked there and then.
- Management of more simple, hygienic and safe cooking and cooling processes.
- Electronic contrai of the entire system, possibility to pre-programme the chilling cycles and to conserve them with a USB connection.

PENSATI PER OTTENERE IL MASSIMO PARTITO DI OGNI CUCINA

Nuovi abbattitori di temperatura EVOLUTION PLUS

Virtus, specialista in forni e freddo, presenta la sua nuova soluzione COOK & CHILL, un'innovativa gamma combinata di forni e abbattitori di temperatura che ottimizzano il lavoro, le prestazioni, l'efficienza e la produttività di una cucina professionale.

- Risparmio nella pianificazione e gestione dei flussi di lavoro in cucina.
- Risparmio nei rifornimenti e quindi riduzione di costi inutili e sprechi.
- Miglioramento della salute e conservazione degli alimenti cotti all'istante.
- Gestione dei processi di cottura e raffreddamento più semplici, igienici e sicuri.
- Controllo elettronico di tutto il sistema, possibilità di pre-programmare cicli di abbattimento e di conservazione con connessione USB.

REDUZIERT AUF DAS MAXIMUM

Neue EVOLUTION PLUS Schockkühler

Als Spezialist fürs Kochen und Kühlen stellt VIRTUS die COOK & CHILL Lösung vor. Die neue Generation von Öfen und Schockkühlern kombiniert Leistung, Produktivität und Effizient. Zusammen mit dem einfachen Handling optimiert VIRTUS COOK & CHILL die Produktivität in Ihrer Küche.

- Einsparungen durch optimierte Planung der Prozessabläufe in der Küche
- Einsparungen bei Ausgaben und Abfällen durch optimierte Beschaffung und Lagerung des Gargutes
- Maximale Hygiene bei der Zubereitung und beim Kühlzyklus
- IT gestützte Systemüberwachung und USB-Port

CONÇUS DANS LE BUT DE PROFITER AU MAXIMUM DES CUISINES

Nouvelles cellules mixtes EVOLUTION PLUS

En tant que spécialiste des fours et du froid, Virtus présente sa nouvelle solution COOK & CHILL, une nouvelle gamme combinée de fours et de refroidisseurs qui permet d'optimiser le travail, le rendement, l'efficacité et la productivité d'une cuisine professionnelle.

- Gain en termes de planification et de gestion des flux de travail dans votre cuisine.
- Épargne économique en matière d'approvisionnement et, de ce fait, réduction des dépenses inutiles et des déchets.
- Amélioration sanitaire et préservation des aliments cuisinés à l'instant.
- Gestion des processus de cuisson et de refroidissement plus simples, hygiéniques et sûrs.
- Contrôle électronique du système dans son intégralité, possibilité de préprogrammer les cycles de refroidissement et de les conserver avec

DISEÑADO PARA APROVECHAR AL MÁXIMO TU COCINA

Nuevos abatidores de temperatura EVOLUTION PLUS

Como especialistas en hornos y frío, Virtus presenta su nueva solución COOK & CHILL, una nueva gama combinada de hornos y abatidores de temperatura que optimizarán el trabajo, el rendimiento, la eficacia y la productividad de una cocina profesional.

- Ahorro en la planificación y gestión de los flujos de trabajo en su cocina.
- Ahorro económico en aprovisionamiento y por consecuencia reducción de gastos inútiles y desperdicios.
- Mejora sanitaria y preservación de los alimentos cocinados al instante.
- Gestión de los procesos de cocción y enfriamiento más simples, higiénicos y seguros.
- Control electrónico del sistema en su integralidad, posibilidad de pre programar los ciclos de abatimiento y de conservarlos con conexión USB.

COOK & CHILL - BLAST CHILLERS AND FREEZERS

USE OF THE COOK & CHILL EQUIPMENT

This is an important choice not only from the point of view of rules and regulations, but also and above all in terms of working methods. Correct use of the blast chiller/freezer limits the weight loss of the product in the cooling phase (positive chilling) which must be performed by lowering the product temperature from +90 °C to +3°C as quickly as possible and in any case within 90 minutes. The result will be a soft succulent product which can be kept for longer and, after regeneration, will have all the flavour of a freshly cooked product. The blast chiller also allows you to program your work in the kitchen, using the time to build up stocks for the rest of the week. Correct use of the blast chiller ensures less waste, greater saving on time, higher earnings and a healthy tasty productf month.

WORK CYCLES IN A BLAST CHILLER

I DIFFERENTI CICLI DI ABBATTIMENTO

'abbattimento riesce ad abbassare la temperatura di alimenti, sia crudi che cotti, a +3° C in 90 minuti al massimo, mentre gli abbattitori/congelatori abbassano la temperatura a -18° C, al massimo, in 240 minuti.
Questo processo riduce la formazione di macrocristalli durante il congelamento.
Ciò è molto importante perché i macrocristalli causano la rottura della membrana intercellulare degli alimenti producendo una perdita di liquidi e di vitamine, riducendo il suo peso e peggiorando la sua qualità generale.
L'abbattimento/congelamento, invece, produce dei microcristalli che impediscono che gli alimenti subiscano delle forti alterazioni.
Pertanto, il processo non solo riduce il rischio di intossicazioni alimentari, ma si ripercuote in una maggiore qualità degli alimenti congelati e suppone un notevole risparmio di tempo.

DAS PERFEKTE PAAR: KOMBIDÄMPFER UND SCHOCKFROSTER

Dieses Paar ist die richtige Wahl!
Es erfüllt die gesetzlichen Bestimmungen und optimiert die Abläufe in der Küche. Durch den Kühlzyklus wird das Gargut von +90°C auf +3°C gekühlt, ohne die maximale Dauer von 90 Minuten zu überschreiten. Das gekühlte Produkt kann gelagert werden und verliert dabei weder an Qualität noch an Geschmack.
Nach der Regeneration schmeckt es wie frisch zubereitet. Dieses kombinierte COOK & CHILL Verfahren sorgt für Einsparungen bei den Rohstoffen und dem Faktor Zeit.

UTILISATION DE LA CELLULE MIXTE ET FOUR: SYSTÈME "COOK & CHILL"

L'usage de la cellule de refroidissement ne se limite pas à l'application des lois et de réglementations, mais aussi du point de vue de résultats culinaires, il offre de grands avantages. Avec la descente de la température de l'aliment cuisiné depuis +90 à + 3°, il devient un produit succulent, doux et agréable, qui pourra être conservé plus de temps. Après être régénéré dans un Four, il aura le goût et les caractéristiques d'un produit frais.
En utilisant les Fours et Cellules mixtes, on peut programmer le travail dans la cuisine, en utilisant les "temps morts ou périodes creuses pour préparer les aliments de la semaine. Cet usage correct de la Cellule avec les Fours Combi permet de limiter les déchets, générer des économies, en créant un produit délicieux servi au moment.

USO DEL ABATIDOR Y HORNO: SISTEMA "COOK & CHILL"

El uso del abatidor no se limita al cumplimiento de las leyes y normativas, sino que también desde el punto de vista de resultados culinarios ofrece grandes ventajas. El descenso de la temperatura del alimento cocinado desde +90 °C a +3 °C proporciona un producto suculento, suave y agradable, que podrá ser conservado más tiempo, y que tras ser regenerado en un Horno mantendrá el sabor y características de un producto fresco. Utilizando Hornos y Abatidores, se puede programar el trabajo en la cocina, usando los tiempos muertos o de menos trabajo para preparar la comida del resto de la semana. Este correcto uso del Abatidor junto con los Hornos proporciona menores desechos, ahorro de tipo, mayores ganancias y un producto sabroso servido al momento.

BLAST CHILLERS: WHY IS IT NECESSARY TO USE?

All fresh organic food products contain a natural bacterial load which, in favourable ambient conditions (temperature and humidity), multiplies producing hazardous effects on consumer health. The most dangerous thermal threshold is between +65°C and +3°C: in this temperature range, bacterial multiplication is accelerated.

Blast chilling means lowering the temperature in the centre of the product from + 90°C to +3°C as quickly as possible, and in any case within 90 minutes.
The critical temperature range between +65°C and +3°C, where the highest bacterial proliferation occurs, is thus passed through so quickly that food safety is not affected, and indeed the product can be stored for 5-8 days. Blast chilling of a cooked product not only prevents bacterial proliferation but also prolongs product conservation time. The quality of the food is not affected, and the product can be stored up to a couple of month.

PERCHÉ BISOGNA USARE GLI ABBATTITORI DI TEMPERATURA?

Il raffreddamento inadeguato del cibo appena cucinato è la principale fonte della formazione di batteri che provocano le intossicazioni alimentari più frequenti. Gli abbattitori di temperatura di Fagor Industrial permettono di ridurre la temperatura degli alimenti minimizzando il tempo che trascorre da quando il cibo è a 90° C fino a quando raggiunge i 3° C, cioè, diminuendo il lasso di tempo in cui è più facile che proliferino i batteri.

L'abbattimento permette, soprattutto, di programmare e razionalizzare il lavoro in cucina specialmente in ambienti in cui il gran numero di commensali predomina sull'ampiezza e la varietà del menù rispetto gli ambienti più piccoli. Per esempio, sale da pranzo corporative, grandi banchetti, ospedali, pasticcerie ed altri negozi che offrono prodotti finiti. Tutti possono trarre un enorme beneficio da queste macchine che permettono di realizzare acquisti alimentari in una quantità maggiore con il coseguente risparmio sui costi; cucinare e congelare fuori dalle ore di punta, organizzare l'immagazzinamento per non rimanere mai senza giacenze o eliminare turni di cucina il fine settimana. Con l'abbattitore di temperatura si risparmia tempo ed energia, e si guadagna in quanto a produttività, sicurezza, qualità ed organizzazione.

SCHOCKKÜHLER: EIN MUSS FÜR DIE LEBENSMITTELSICHERHEIT

Alle Naturprodukte unterliegen einer Bakterienbelastung. Das ist normal und zunächst einmal unbedenklich. Unter bestimmten Bedingungen vermehren sich diese Bakterien jedoch explosionsartig, insbesondere im kritischen Temperaturbereich von +65 °C bis +3 °C. Unsere Schockkühler sorgen dafür, dass dieser kritische Bereich in kürzester Zeit durchlaufen wird (maximal 90 Minuten). Die Lebensmittelsicherheit und Hygiene ist somit gewährleistet und ein hochwertiges Produkt kann bis zu 8 Tage aufbewahrt werden. Schockkühlen von gegarten Speisen verhindert nicht nur die Vermehrung von Bakterien sondern verlängert auch die Haltbarkeit der Produkte. Die Qualität der Speisen wird nicht beeinträchtigt und das Produkt kann monatelang gelagert werden. Die Qualität des Produktes bleibt zu 100 Prozent erhalten.

POURQUOI FAUT-IL UTILISER LES CELLULES MIXTES?

La manière traditionnelle de conserver les aliments cuisinés était les laisser à l'extérieur, jusqu'à se refroidir à une température adéquate, et tout de suite de les introduire dans un réfrigérateur. Avec ces conditions de température et d'humidité de l'environnement (+65 °C-> + 10 °C) à l'intérieur des aliments se produit une prolifération de la flore bactérienne. Les cellules mixtes de refroidissement sont machines dessinées pour à abaisser rapidement la température à coeur des aliments, de manière qu'ils puissent passer de 90 °C après être cuisinés, à une température de réfrigération de +3 °C, en moins de 90 minutes, en empêchant de cette façon que les bactéries se multiplient. Avec un cycle complet de congélation, les cellules mixtes peuvent faire descendre la température du produit jusqu'à atteindre -18 °C en 4 heures, obtenant une congélation très rapide de l'aliment. Nous évitons ainsi la prolifération de la flore bactérienne et la création de macro cristaux de glace. L'autre immense avantage de cet appareil est de préparer à l'avance des plats qui pourront êtres distribués tout au long de la semaine, permettant ainsi une meilleure gestion du temps de travail et du personnel.

¿QUÉ ES UN ABATIDOR DE TEMPERATURA?

La manera tradicional de conservar los alimentos cocinados solía ser dejarlos al aire libre hasta enfriarse a una temperatura adecuada, y luego introducirlos en un frigorífico. Bajo estas condiciones de temperatura y humedad ambiental (+65 °C -> +10 °C) en los alimentos se produce una proliferación de la flora bacteriana.

Los abatidores de temperaturas son máquinas diseñadas para bajar rápidamente la temperatura de los alimentos, de forma que puedan pasar de los 90 °C tras ser cocinados, a una temperatura de refrigeración de +3 °C en un tiempo no superior a 90 minutos, impidiendo de esta manera que las bacterias se multipliquen. Los abatidores mixtos, con ciclo de congelación incorporado, pueden hacer descender la temperatura del producto hasta alcanzar -18 °C en un tiempo de 4 horas, con lo que se consigue una congelación del alimento muy rápida, evitando, además del aumento de la flora bacteriana, la formación de macrocristales.

COOK & CHILL - BLAST CHILLER EVOLUTION PLUS

COOK & CHILL 10 GN 2/1

COOK & CHILL 10 GN 1/1

	Order nr. Artikelnummer	Capacity Fassungsvermögen	Production/ Produktivität / kg/cycle		Power supply Netzspannung	Absorbed power / Anschlusswert	
			+90°/+3°C	+90°/-18°C		Electrical	Refrigeration
	BKZ0022/F	6 GN 1/1 6 Trays 60 x 40 cm	27	21	230 V 1N 50 Hz	1.600	990
	BKZ0023/F	10 GN 1/1 10 Trays 60 x 40 cm	50	30	230 V 1N 50 Hz	2.000	1.300
	BKZ0008/F	20 GN 1/1 20 Trays 60 x 40 cm	100	65	400 V 3N 50 Hz	2.300	2.850

R452A

- Mixed models, for chiller blasting (+3 °C) or freezing cycles (-18 °C).
- There two working options both for chiller blasting and freezing: Power cycle: for over 2 cm thick compact products. Soft cycle: for less than 2 cm thick or low density products. The cycle is run in two programmed stages. The soft cycle prevents frost on the product.
- Cycle duration: Refrigerating cycle: 90 minutes. Freezing cycle: 240 minutes.
- Electronic timer and temperature sensor.
- The cycles can be controlled by time or by temperature according to the reading of the temperature sensor inside the product (time control is automatically applied when no probe is used).
- When the refrigerating cycle is over, the equipment works as a refrigerated cabinet, and the temperature remains between +2 and +4 °C, or as a freezer, with temperatures under -18 °C.
- Hermetically sealed compressor with ventilated condenser.
- Ecological cooling (CFC free).
- 60 mm thick injected polyurethane insulation.
- 40 kg density. CFC free.
- Copper piping and aluminium flaps evaporator.
- Forced draught cooling system.
- Automatic defrosting device activated by the user, and water evaporation device without power consumption (all models except for 20 GN 1/1).
- Inner tray slides included.

	Dimensions Abmessungen mm	Price €
	900•935•1.105	6.069,00
	900•935•1.766	7.999,00
	1.200•1.130•1.766	13.999,00

Assembly kit for "Cook & Chill 6x GN 1/1" stacking

KITCC061E	Kit elements for a COOK & CHILL 6 GN 1/1 stacking with electric oven and blast chiller	1.100,00

COOK & CHILL 6 GN 1/1

COOK & CHILL
ROLL-IN BLAST CHILLERS FREEZERS FOR TROLLEYS

	Order nr. Artikelnummer	Capacity Fassungsvermögen	Production/ Produktivität / kg/cycle		Power supply Netzspannung	Suitable Remote unit Geeignete Zentralkühleinheit
			+90°/+3°C	+90°/-18°C		
	BKZ0027/F	20 GN 1/1	105	70	230 V 1N 50-60 Hz	UCC528 not included
	BKZ0028/F	20 GN 2/1	210	135	400 V 3N 50 Hz	UCC1051 not included
	BKZ0040*	20 GN 1/1	105	70	230 V 1N 50-60 Hz	UCC528 not included
	BKZ0041*	20 GN 2/1	210	135	400 V 3N 50 Hz	UCC1051 not included

(inside)
AISI 304
(outside)
AISI 304

R452A

GN 1/1
GN 2/1

100 mm

+43°C
65%

- Inside and outside made of high quality austenitic stainless steel.
- With our insulation by means of injected 40 kg/m³ polyurethane, we are 20 % above the market average, particularly forfreezing performance and with a noticeable reduction in consumption.
(100mm thick insulation in mixed models).
- Forced draught cooling system with optimised air circulation.
- Tropicalised cooling unit. Suitable to work at a room temperature up to 43 °C and 65 % humidity.
- Hermetically sealed compressor/scroll/semihermetic with ventilated condenser.
- Electronic and digital control of defrosting temperature.
- Opened door delay alarm.
- HACCP tracking system with alarm and temperature log. An optional printer can be installed to print data.
- Mixed cells. 100 mm thick bottom board with 40 kg/m³ injected polyurethane insulation.
- All models with ramp included.

	Expansion valve Expansionsventil	Dimensions Abmessungen mm	Price €
	R452A	1.530•1.255•2.220	20.545,00
	R452A	1.720•1.445•2.220	21.265,00
	R452A	1.530•1.255•2.220	23.210,00
	R452A	1.720•1.445•2.220	24.310,00

KITCC061G	Stacking kit for 6x GN 1/1 shock frosters and gas ovens	1.100,00

Remote units for blast chillers and freezers

Order nr. Artikelnummer	Absorbed power / Anschlusswert		Power supply Netzspannung	Dimensions Abmessungen mm	Price €
	Refrigeration	Consumption			
UCC528	6.950	4.980	400 V 3N 50 Hz	1.100•805•650	6.219,00
UCC1051	13.580	8.450	400 V 3N 50 Hz	1.450•850•785	7.798,00

*Pass-through

OVENS - GENERAL ACCESSORIES

Water softeners

Water Softeners are used to treat hard water. They work by replacing the calcium and magnesium in the water with sodium. They may also remove a small amount of iron or manganese, but for high levels, it is not recommended. Water Softeners will generally require a professional installation.

All ovens requiring water must be connected to a treated water supply when the local water at any time is over 7 HF / 4.0 HD, or has a Cl concentration over 150 mg/litre, or a salt content in excess of 30 mg/litre. Ovens boilers must be drained down at the end of each shift.
The problems of functioning that come from a defective installation that does not fulfill these conditions will not be born in mind in the guarantee of the product.

	Order nr. Artikelnummer	Dimensions Abmessungen / mm	Water connection Wasseranschluss	Filter capacity Filterkapazität	Absorbed power Anschlusswert	Price €
	AD8AUBVUS	240 • 420 • 530	3/4"	800 lt/ h	230V/1+N/ 50 Hz	**672,00**
	AD27AUBVUS	300 • 420 • 900	3/4"	1000 lt/ h	230V/1+N/ 50 Hz	**999,00**

	Order nr. Artikelnummer	Description Beschreibung	Dimensions Abmessungen / mm	Price €
	CP11	TROLLEY FOR STRUCTURES EB061, EB101, EP061 and EP101 6 GN 1/1 - 10 GN 1/1	530•840•1.020	**1.369,00**
	FCP102	TROLLEY FOR STRUCTURES EB102 and EP102 10 GN 2/1	742•965•1.018	**1.429,00**
	GE101	RAIL GUIDES FOR STRUCTURES EB061, EB101, EP061 and EP101 CP11	420•590•113	**358,00**
	GE102	RAIL GUIDES FOR STRUCTURES EB102 and EP102 FCP102	630•790•113	**398,00**

	Order nr. Artikelnummer	Description Beschreibung	Dimensions Abmessungen / mm	Price €
	EB061	STRUCTURE FOR TRAYS Capacity for 6 GN 1/1 levels. It is necessary to install with GE101 rail guides. (Height between trays 62 mm)	398•584•458	**798,00**
	EB101	STRUCTURE FOR TRAYS Capacity for 10 GN 1/1 levels. It is necessary to install with GE101 rail guides. (Height between trays 62 mm)	398•584•730	**928,00**
	EB102	STRUCTURE FOR TRAYS Capacity for 10 GN 2/1 level. It is necessary to install with GE102 rail guides. (Height between trays 62 mm)	605•714•730	**988,00**
	EP061	STRUCTURE FOR PLATES Capacity for 18 dishes Ø 31 cm. It is necessary to install with GE101 rail guides.	422•635•455	**998,00**
	EP101	STRUCTURE FOR PLATES Capacity for 30 dishes Ø 31 cm. It is necessary to install with GE101 rail guides.	422•635•725	**1.068,00**
	EP102	STRUCTURE FOR PLATES Capacity for 52 dishes Ø 31 cm. It is necessary to install with GE102 rail guides.	620•790•720	**1.988,00**
	LTE061	THERMICAL COVER For structure EP061. Maintains food temperature 20°C.	405•500•440	**522,00**
	LTE101	THERMICAL COVER For structure EP101. Maintains food temperature 20°C.	405•500•700	**672,00**
	LTE102	THERMICAL COVER For structure EP102. Maintains food temperature 20°C.	610•720•710	**862,00**
	CEB201	TROLLEY WITH STRUCTURE For 20 GN 1/1 levels. (Height between trays 63 mm)	560•769•1750	**2.599,00**
	CEB202	TROLLEY WITH STRUCTURE For 20 GN 2/1 levels. (Height between trays 63 mm)	764•915•1810	**2.999,00**
	CEP201	TROLLEY WITH STRUTURE For 20 GN 1/1 levels. For 50 dishes Ø 31 cm	560•769•1750	**2.999,00**
	CEP202	TROLLEY WITH STRUTURE For 20 GN 2/1 levels. For 100 dishes Ø 31 cm	764•915•1810	**3.699,00**
	LTE201	THERMICAL COVER For CEP201 structure. Maintains food temperature 20°C.	610•380•1220	**1.292,00**
	LTE202	THERMICAL COVER For CEP202 structure. Maintains food temperature 20°C.	650•820•1335	**1.822,00**

OVENS - GENERAL ACCESSORIES

Eggs and crepes baking pan

Made of enamelled aluminum with non-stick coating.

	Order nr. Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price €
	Z/FMOLDE11	Eggs Omelettes Crepes	GN 1/1 6 holes x Ø 125 mm h = 30 mm	325•530	**99,00**

Puddings and muffins baking moulds

Baking moulds made of silicone.

	Order nr. Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price €
	Z/FMUFFIN6	Muffins Puddings	GN 1/3 6 holes x Ø 68 mm h=38 mm Temperature range -60° +230° C for ovens & freezers	175•300	**21,50**

Fry basket

This fry basket is primarily used for cooking fried. The wire construction allows the oven's dry heat to cook food easily and provides a crispy finish to foods such as French fries. This healthy alternative to deep-frying.Frittierkorb zum Frittieren von Pommes.

	Order nr. Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price €
	Z/FFRI11	Chips Fried	GN 1/1 Stainless steel	325•530	**98,00**
	Z/FFRI11LO	Chips Fried	GN 1/1 Stainless steel	325•530	**189,00**

Baguette trays

Made of aluminium.

	Order nr. Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price €
	Z/FBB11	French loaves	GN 1/1 Capacity: 4 loaves	325•530	**54,00**
	LEC30004	French loaves	Capacity: 5 loaves	600•400	**64,00**

Gastronorm wire grids

	Order nr. Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price €
	Z/GG11P		Stainless steel grid GN 1/1	325•530	**21,50**
	Z/DGR21AI		Stainless steel grid GN 2/1	650•530	**62,00**
	KG9P		Stainless steel grid	600•400	**33,50**

Chicken superspike and rib grid

Made of stainless steel AISI-304 (18/10). Arranging chickens, ducks and ribs in a vertical position makes breast meat especially succulent and gives crisp, evenly browned skin.

	Order nr. Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price €
	GRI30037	Chickens	GN 1/1 Capacity: 8 chickens	325•530	**103,00**
	Z/FCOGN11	Ribs	GN 1/1 - The ribs are arranged vertically on the Rib Grid, which means they can be gently pre-cooked to perfecting - even overnight - while fully utilising the available capacity.	325•530	**189,00**

Griddle grids to roast or mark

Grilling food is one of the oldest methods of cooking, simple and fast it gives a distinctive flavour to dishes, suitable for all preparations, whether meat, fish or vegetables. When the meat is placed on the grid, the heat stored immediately closes the pores, thus guaranteeing a very poor loss of juice and weight.

	Order nr. Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price €
	Z/FGRILL11	BBQ grill grid - open	GN 1/1 Lotan coating	325•530	**144,00**
	LEC30025	BBQ grill tray - closed	GN 1/1 Lotan coating	325•530	**188,00**

OVENS - GENERAL ACCESSORIES

Baking trays

Made of aluminium Hergestellt aus Aluminium	Order nr. Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price €
	Z/SBTAL11	Baking	GN 1/1 h = 10 mm 4 sides 45° flat - uncoated	325•530	**15,00**
	4174432	Baking	GN 1/1 h = 15mm 4 sides 90° flat - uncoated	325•530	**19,00**
	Z/SBTAL11PF	Baking	GN 1/1 h = 10 mm 4 sides 45° perforated - uncoated	325•530	**15,50**
	Z/DTREPA	Baking	h = 20 mm 4 sides 90° flat - uncoated	600•400	**18,50**
	Z/SBTAL6040	Baking	h = 10 mm 4 sides 45° perforated - uncoated	600•400	**17,50**
	LEC30010	Baking	h = 20 mm 4 sides 90° perforated - uncoated	600•400	**22,50**

Silicone-based non-stick coating Antihaftbeschichtung auf Silikonbasis	Order nr. Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price €
	Z/SBTSI23	Baking	GN 2/3 h = 10 mm 4 sides 45° perforated - silicone	325•354	**24,00**
	Z/SBTSI11	Baking	GN 1/1 h = 10 mm 4 sides 45° perforated - silicone	325•530	**26,00**
	100308	Baking	h = 20 mm 4 sides 45° perforated - silicone	600•400	**38,50**

Thermoplastic coating Thermoplastische Beschichtung	Order nr. Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price €
	Z/SBTTY23	Baking	GN 2/3 h = 10 mm 4 sides 45° flat - thermoplastic coated	325•530	**33,00**
	Z/SBTTY11	Baking	GN 1/1 h = 10 mm 4 sides 45° flat - thermoplastic coated	325•530	**41,00**
	Z/FBPA11	Baking	GN 1/1 h = 10 mm 4 sides deep-drawn flat - thermoplastic coated	325•530	**31,00**
	Z/FBPP23	Baking	GN 2/3 h = 10 mm 4 sides 45° perforated - thermoplastic coated	325•530	**33,00**
	Z/FBPP11	Baking	GN 1/1 h = 10 mm 4 sides 45° perforated - thermoplastic coated	325•530	**41,00**
	LEC30012	Baking	h = 20 mm 4 sides 90° flat - thermoplastic coated	325•530	**50,00**
	Z/SBTTY64PF	Baking	h = 10 mm 4 sides 45° perforated - thermoplastic coated	325•530	**62,00**

Enamelled trays Emaillierte Backbleche	Order nr. Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price €
	Z/MM23P20	Baking	GN 2/3 h = 20 mm 4 sides 90° flat - granite enamelled	325•354	**39,00**
	Z/MM23P40	Baking	GN 2/3 h = 40 mm 4 sides 90° flat - granite enamelled	325•354	**44,00**
	Z/MM23P60	Baking	GN 2/3 h = 60 mm 4 sides 90° flat - granite enamelled	325•354	**49,00**
	Z/MM11P20	Baking	GN 1/1 h = 20 mm 4 sides 90° flat - granite enamelled	325•530	**43,00**
	Z/MM11P40	Baking	GN 1/1 h = 40 mm 4 sides 90° flat - granite enamelled	325•530	**48,00**
	Z/MM11P60	Baking	GN 1/1 h = 60 mm 4 sides 90° flat - granite enamelled	325•530	**52,50**
	Z/SBTEN1120	Baking	GN 1/1 h = 20 mm 4 sides 90° flat - enamelled	325•530	**34,50**
	Z/SBTEN1140	Baking	GN 1/1 h = 40 mm 4 sides 90° flat - enamelled	325•530	**36,00**
	Z/SBTEN1165	Baking	GN 1/1 h = 60 mm 4 sides 90° flat - enamelled	325•530	**38,00**

GN containers stainless steel GN-Behälter aus Edelstahl	Order nr. Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price €
	FAA0023		GN 2/3 h = 40 mm flat - stainless steel	354•325	**12,00**
	FAA0024		GN 2/3 h = 65 mm flat - stainless steel	354•325	**13,50**
	9911.1		GN 1/1 h = 20 mm flat - stainless steel	325•530	**11,50**
	FAA0010		GN 1/1 h = 40 mm flat - stainless steel	325•530	**13,00**
	9911.3		GN 1/1 h = 65 mm flat - stainless steel	325•530	**14,50**
	FAA0043		GN 2/3 h = 40 mm perforated stainless steel	354•325	**15,00**
	FAA0044		GN 2/3 h = 65 mm perforated stainless steel	354•325	**18,00**
	FAA0058		GN 1/1 h = 40 mm perforated - stainless steel	325•530	**18,00**
	FAA0041		GN 1/1 h = 65 mm perforated stainless steel	325•530	**20,50**

Virtus
Virtus

Refrigeration

Virtus

Refrigerated Cabinets

The Virtus Series are top-quality products, featuring the best and latest solutions available in the field of professional refrigeration.

The range includes Gastronorm 2/1 & Pastry cabinets, either equipped with one, two or three doors, completely built in stainless steel AISI 304, both internally and externally. Cabinets come with positive or negative temperature, and in a combined version with two temperatures for two separate chambers. These devices can also be equipped with glass doors and led lights. Standard internal outfitting with functional Rilsan shelves. High-efficiency, energy-saving, compact, silent, tropicalized refrigerating unit, easily-extractable for maintenance a/o service. Advanced user-friendly electronic control panel including HACCP alarm record. Possibility of connecting to supervising system or to download all data via a functional USB key (upon request).The cabinets are working with R290 (propane) natural refrigerating gas. R290 is a highly-efficient hydrocarbon noticeably reducing energy consumption compared to an equivalent unit using R404A, and it also contributes to the reduction of global warming. The high thickness insulation ensures optimal storage inside the cell.

Refrigeration

Meisterstücke der Konservierung

Die Virtus Linie bietet die besten Eigenschaften, die man auf dem Markt für professionelle Kühltechnik finden kann.
Die Serie besteht aus Gastronorm GN 2/1 und Bäckerei Modellen, welche ein-, zwei oder auch dreitürig verfügbar sind. Innen und außen sind die Modelle hergestellt aus Edelstahl AISI 304. Das Angebot beinhaltet Artikel mit positiver und negativer Kühlung als auch kombinierte Schränke und Modelle mit separaten Kühlbereichen. Auch im Programm enthalten sind Modelle mit Glastüren und LED Beleuchtung. Die Produkte sind ausgestattet mit Rosten aus Rilsan. Alle Geräte mit Monoblockaggregaten sind für tropische Umgebungen geeignet, und stechen mit geringen Energieverbrauch und Wartungsfreundlichkeit hervor. Der große Digitalregler ist mit HACCP Alarmen versehen. USB Anschluss auf Anfrage erhältlich, jedoch nicht nachrüstbar bei vorhandenen Modellen. Die Modelle der Serie Virtus stehen für Qualität und Funktionalität. Die Isolierung von bis zu 85 mm und die bedarfsgesteuerte Abtauautomatik bieten viele Vorteile in der Lebensmittelkonservierung, reduziert den Energieverbrauch und garantiert konstante Leistung. Dadurch reduziert sich der Bakterienwachstum. Durch das Verwenden von Kältemittel R290 wird der Energieverbrauch rapide gesenkt im Vergleich zu Modellen mit R404A.

Armadi Frigoriferi

Gli armadi frigoriferi Virtus offrono il meglio oggi disponibile sul mercato nell'ambito della refrigerazione professionale. La gamma comprende Armadi Gastronorm 2/1 e pasticceria ad una, due o tre porte, costruiti interamente in acciaio inox AISI 304 sia interno che esterno. Sono disponibili modelli a temperatura positiva e negativa ed in versione combinata a due temperature suddivisi in scomparti completamente indipendenti. Sono inoltre previste versioni con porte vetrate dotate di luce a led.

Allestimento interno standard con pratiche griglie in Rilsan. Gruppo frigorifero tropicalizzato ad alta efficienza e basso consumo energetico, compatto, silenzioso e facilmente estraibile per manutenzione e/o assistenza. Pannello comandi elettronico di ultima generazione di facile utilizzo con registro allarmi HACCP incluso. Possibilità di connessione a sistema di telegestione o scarico dati con pratica chiavetta USB (a richiesta) .La linea Virtus, tutta con comandi digitali, garantisce caratteristiche superiori in fatto di qualità dei materiali e funzionalità, lo spessore della coibentazione garantisce una ottimale conservazione all'interno della cella. La linea di refrigerazione Virtus Professional con l'aggiunta dell'utilizzo di speciali gruppi funzionanti con gas refrigerante naturale R290 (Propano), idrocarburo ad alta efficienza energetica che riduce notevolmente il consumo energetico rispetto ad uno equivalente a R404A, contribuendo alla limitazione del surriscaldamento globale. Inoltre essendo meno corrosivo garantisce una maggiore durata del compressore.

Armoires réfrigérées

Les armoires réfrigérées Virtus offrent les meilleures solutions disponibles sur le marché dans le domaine de la réfrigération professionnelle. La gamme comprend des armoires Gastronorm 2/1 et à pâtisserie à une, deux ou trois portes, entièrement en acier inoxyd able AISI 304, à l'intérieur et à l'extérieur. Les modèles sont disponibles avec des températures positives et négatives et en version combinée avec deux températures divisées en compartiments complètement indépendants. Il existe également des versions avec portes en verre équipées de lampes à LED.

Aménagement intérieur standard avec des grilles plastifiées pratiques. Groupe frigorifique tropicalisé à haute efficacité et faible consommation d'énergie, compact, silencieux et facilement amovible pour la maintenance et / ou l'assistance. Panneau de commande électronique de dernière génération facile à utiliser avec journal d'alarme HACCP inclus. Possibilité de connexion à un système de gestion à distance ou de téléchargement de données avec une clé USB pratique (sur demande). La ligne Virtus, avec commandes numériques, garantit des caractéristiques supérieures en termes de qualité des matériaux et de fonctionnalité. L'épaisseur de l'isolation garantit une conservation optimale à l'intérieur. La ligne de réfrigération Virtus Professional avec l'ajout de l'utilisation de groupes spéciaux fonctionnant au gaz réfrigérant naturel R290 , un hydrocarbure à haut rendement énergétique qui réduit considérablement la consommation d'énergie par rapport à un équivalent du R404A, contribuant ainsi à la limitation du réchauffement climatique. De plus, étant moins corrosif, il garantit une durée de vie plus longue du compresseur.

Armarios refrigerados

La línea de armarios refrigerados de Virtus pesenta las mejores características que se pueden encontrar actualmente en el mercado de la refrigeracion profesional.La gama incluye armarios para bandejas Gastronorm 2/1 y para Pastelería (60x40mm), equipados con una, dos o tres puertas, completamente construidos en acero inoxidable, tanto interna como externamente. Estan disponibles para temperatura positiva o negativa, y asi como en versión combinada con dos temperaturas para dos cámaras separadas. También pueden equiparse con puertas de vidrio y luces led. Equipamiento interno estándar con rejillas en Rilsan, y bajo pedido gavetas o cajones extraíbles, para contenedores GN. Unidad de refrigeración de alta eficiencia, con ahorro energetico, compacta, silenciosa, tropicalizada, fácilmente extraíble para mantenimiento y servicio. Panel de control electrónico avanzado, fácil de usar que incluye registro de alarma HACCP. Posibilidad de conectarse al sistema de supervisión o descargar todos los datos a través de una llave USB funcional (bajo pedido). Los armarios de la serie Virtus están equipados con unidades de refrigeración especiales que funcionan con gas refrigerante natural R290 (propano). R290 es un hidrocarburo altamente eficiente que reduce notablemente el consumo de energía en comparación con una unidad equivalente que usa R404A, y también contribuye a la reducción del calentamiento global. Además, al ser menos corrosivo, proporciona una vida útil más larga al compresor. El aislamiento de alto espesor garantiza un almacenamiento óptimo dentro de la camara. Suministro estandard con 3 parrillas de Rilsan, cerradura y llave, luz debajo del panel de mandos.

Precise and efficient
Touch Screen control panel - Lighting

Preciso ed efficiente - sistema di regolazione Touch Control - Illuminazione
Preciso y eficiente - Sistema de control de control táctil - Iluminación.
Précis et éfficace - Système de régulation de la température Touch Control - Eclairage
Präzise und effizient - Touch control Steuerung Beleuchtung

Easy to maintain - hinged cooling unit cover

Facilità di manutenzione - frontale vano compressore ribaltabile
Fácil de mantener - cubierta abatible para unidad refrigerante
Facilité d'entretien - Panneau du compartiment du compresseur rabattable
Wartungsfreundlich - hochklappbare Maschinenraumblende

Practical and elegant - self-closing doors

Funzionale ed elegante - porte autochiudenti
Puertas de cierre automático - prácticos y elegantes
Fonctionnelle et élégante - porte à fermeture automatique
Funktional und elegant - selbstschließende Türen

Flexible and conforming to standards
Integrated grid support system

Flessibile e conforme alle norme - sistema guide d'appoggio integrato
Sistema de sujecion de parrillas integrado - conforme con las normas
Flexible et conforme aux normes - sytème de glissières intégré
Flexibel und normgerecht - vorgeformte Rostauflagen

Sturdy grid shelves

Griglie robuste
Parrillas robustas y estables
Grilles robustes,
Stabile Roste

Easy to clean - cleaning process in the interior

Di facile pulizia - con scarico acquo all'interno
Fácil de limpiar - Recorrido de limpieza en el interior
Nettoyage aisé - avec décharge à l'intérieur
Leicht zu reinigen - Reinigungsablauf im Innenraum

Maximum hygiene - height adjustable feet

Massima igiene - piedini regolabili in altezza
Máxima higiene - patas de altura regulable
Hygiène maximum - Pieds réglables en hauteur
Maximale Hygiene - Füße höhenverstellbar

Virtus Refrigerated Counters

Refrigerated counters feature a single-piece ventilated cooling unit with tropicalized compressor, easy to remove from its casing. The external working environment can reach a temperature of +43°C with 65% relative humidity.
The structure is made of stainless steel AISI 304. Reversible RHS/LHS opening doors, with automatic closure and easily removable magnetic gasket, rounded internal corners to facilitate thorough cleaning. 60mm thick polyurethane insulation without CFCs or HCFCs. Latest generation capacitive digital touch controller, temperature detection using NTC probes. Refrigerant gas R290. Automatic defrosting and evaporation of water. Adjustable and removable guides. Adjustable stainless steel feet (wheels on request). Professional and compact handles featuring an innovative design.

Virtus Kühltische

Kühltische mit einem Monoblock-Aggregat ausgestattet, welches bediener- und wartungsfreundlich ist. Geeignet für Umgebungstemperaturen von bis zu +43°C und einer Luftfeuchtigkeit von 65%.
Der Korpus ist hergestellt aus Edelstahl AISI 304. Türen mit automatischer Schließvorrichtung und magnetischer Dichtung, die leicht entfernbar ist, sowie mit abgerundeten Ecken innen, für leichtes und optimales Reinigen. 60 mm starke Isolierung aus FCKW- und HFCKW-freiem HFO-geschäumtem Polyurethan. Digitaler Controller der neuesten Generation mit Touch-Display, Temperaturmessung mittels NTC-Sensoren. Kältemittel R290. Automatisches Abtauen und Verdampfung von Kondenswasser. Schienen verstellbar und herausnehmbar. Höhenverstellbare Füße aus rostfreiem Edelstahl. Professionelle und kompakte Griffe in innovativem Design.

Tavoli refrigerati

Tavoli refrigerati dotati di gruppo monoblocco a refrigerazione ventilata facilmente rimovibile dalla scocca e tropicalizzato. L'ambiente esterno di lavoro può arrivare ad una temperatura di+43°C con 65% di umidità relativa.
La struttura è in acciaio inox AISI 304. Porte con chiusura automatica e guarnizione magnetica facilmente asportabile, angoli interni arrotondati per una agevole ed ottimale pulizia. Isolamento 60mm di spessore in poliuretano iniettato ad alta pressione senza presenza di CFC o HCFC. Controllore digitale di ultima generazione touch capacitivo, rilevazione delle temperature mediante sonde NTC. Gas refrigerante impiegato ecologico R290. Sbrinamento automatico ed evaporazione dell'acqua di condensa. Guide e cremagliere porta griglie regolabili ed estraibili. Piedini in acciaio inox regolabili in altezza (ruote a richiesta). Maniglie professionali e compatte dal design innovativo.

Tables réfrigérées

Tables réfrigérées équipées de groupe monobloc à réfrigération ventilée facilement démontable de sa coque et tropicalisé. L'environnement extérieur de travail peut arriver à une température de +43°C avec 65% d'humidité relative.
La structure est en acier inox AISI 304. Portes à fermeture automatique et joint magnétique facilement démontable, angles intérieurs arrondis pour un nettoyage facile et optimal. Isolationde 60 mm d'épaisseur en polyuréthane HFO injecté à haute pression sans CHC ni HCFC. Contrôleur numérique tactile capacitif, relevé des températures grâce aux sondes NTC. Gazréfrigérant utilisé: R290 . Dégivrage automatique et évaporation de l'eau de condensation. Railset crémaillères porte-grilles réglables et extractibles. Pieds en acier inox à hauteur réglable(roulettes sur demande). Design innovant pour les poignées professionnelles et compactes.

Mesas refrigeradas

Mesas refrigeradas dotadas de equipo 'monobloque' de refrigeración ventilada, fácil de desmontar de la estructura y tropicalizado. El ambiente externo de trabajo puede alcanzar valores de temperatura de +43 °C, con 65% de humedad relativa.
La estructura es en acero inoxidable AISI 304. Puertas de apertura reversible y junta magnética fácil de desmontar, cantos internos redondeados para una limpieza sencilla y perfecta. Aislamiento con espesor de 60 mm, en poliuretano inyectado HFO de alta presión sin CFC o HCFC. Panel de control digital táctil capacitivo de última generación, medición de la temperatura mediante sondas NTC. Gas refrigerante ecologico R290. Descongelación automática y evaporador del agua de condensación. Guías y bisagras porta-rejillas ajustables y extraíbles.Patas en acero inoxidable ajustables en altura (con ruedas bajo pedido). Tiradores profesionales y compactos de diseño innovador.

Precise and efficient Touch Screen control panel

Preciso ed efficiente - sistema di regolazione Touch Control

Preciso y eficiente - Sistema de control de control táctil

Précis et éfficace - Système de régulation de la température Touch Control

Präzise und effizient Touch control Steuerung

Practical and elegant self-closing doors

Funzionale ed elegante porte autochiudenti

Puertas de cierre automático prácticos y elegantes

Fonctionnelle et élégante porte à fermeture automatique

Funktional und elegant selbstschließende Türen

Options 2, 3 & 4 door variants

Varietà - varianti da 2, 3 & 4 porte

Diversidad - 2, 3 y 4 puertas

Variété - Variante 2-3-4 portes

Vielfalt - 2, 3 & 4 Türen Varianten

Easy to maintain hinged cooling unit cover

Facilità di manutenzione - frontale vano compressore magnetico

Fácil de mantener - cubierta abatible para unidad refrigerante

Facilité d'entretien - Panneau frontale du compresseur magnétique

Wartungsfreundlich - magnetische Maschinenraumblende

Maximum hygiene height adjustable feet (castors Optional)

Massima igiene - piedini regolabili in altezza

Máxima higiene - patas de altura regulable

Hygiène Maximum - Pieds réglables en hauteur

Maximale Hygiene - Füße höhenverstellbar

GASTRONORM REFRIGERATED & FREEZER COUNTERS **MONOBLOCK**

BNA0030/FN + Z/FVDSC12

	Order Nr. Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI
	BNA0030/FN	-2°/+8°	281	463	1300•700•850	304
	VTGB2/FN	-10°/-20°	281	950	1300•700•850	304
	BNA0031/FN	-2°/+8°	281	463	1300•700•950	304
	VTGB2A/FN	-10°/-20°	281	950	1300•700•950	304

These models have energy efficiency condenser fans.

AISI 304 | R290 | GN 1/1 | 60 mm | +43°C I 65% | -2°/+8°C | -10°/-20°C

- Inside depth: GN 1/1 capacity
- HCFC Free polyurethane insulation
- Digital control panel
- Electrical resistor automatic defrost
- Special water evaporation (Hot Gas)
- Stainless steel legs adjustable for height
- Special hinges and door system
- Removable and easy cleaning magnetic gaskets
- Ambient temperature: + 43°C & 65% humidity

Accessories

Z/CQ320022

24,00 €

Z/C4180024/F

17,00 €

Z/FAY102101

134,00 €

Optionals

Has to be assembled directly in production

+5%

Drawers Options

Glass door and drawers options are only available for positive counters

Z/FVDSC13
1/3 Drawers soft-closing
585,00 €

Z/FVDSC12
1/2 Drawers soft-closing
465,00 €

Z/FVDSC23
2/3 Drawers soft-closing
475,00 €

Z/F01A01KA113
Glass Door
200,00 €

	Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Price Preis €
	60	2	R290	230 V / 50 Hz	**2.245,00**
	60	2	R290	230 V / 50 Hz	**3.045,00**
	60	2	R290	230 V / 50 Hz	**2.245,00**
	60	2	R290	230 V / 50 Hz	**3.045,00**

Details

GASTRONORM REFRIGERATED & FREEZER COUNTERS **MONOBLOCK**

BNA0037/FN + Z/FVDSC12 + Z/F01A01KA113

	Order Nr. Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI
	BNA0036/FN	-2°/+8°	474	509	1785•700•850	304
	VTGB3/FN	-10°/-20°	474	1084	1785•700•850	304
	BNA0037/FN	-2°/+8°	474	509	1785•700•950	304
	VTGB3A/FN	-10°/-20°	474	1084	1785•700•950	304

These models have energy efficiency condenser fans.

AISI 304 | R290 | GN 1/1 | 60 mm | +43°C I 65% | -2°/+8°C | -10°/-20°C

- Inside depth: GN 1/1 capacity
- HCFC Free polyurethane insulation
- Digital control panel
- Electrical resistor automatic defrost
- Special water evaporation (Hot Gas)
- Stainless steel legs adjustable for height
- Special hinges and door system
- Removable and easy cleaning magnetic gaskets
- Ambient temperature: + 43°C & 65% humidity

Accessories

Z/CQ320022

24,00 €

Z/C4180024/F

17,00 €

Z/FAY102101

134,00 €

Optionals

Has to be assembled directly in production

+5%

Drawers Options

Glass door and drawers options are only available for positive counters

Z/FVDSC13
1/3 Drawers soft-closing
585,00 €

Z/FVDSC12
1/2 Drawers soft-closing
465,00 €

Z/FVDSC23
2/3 Drawers soft-closing
475,00 €

Z/F01A01KA113
Glass Door
200,00 €

	Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Price Preis €
	60	3	R290	230 V -/ 50 Hz	**2.620,00**
	60	3	R290	230 V -/ 50 Hz	**3.465,00**
	60	3	R290	230 V -/ 50 Hz	**2.620,00**
	60	3	R290	230 V -/ 50 Hz	**3.465,00**

Details

GASTRONORM REFRIGERATED & FREEZER COUNTERS **MONOBLOCK**

BNA0045/FN + Z/FVDSC13 + Z/FVDSC12 + Z/F01A01KA113

	Order Nr. Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI
	BNA0044/FN	-2°/+8°	632	556	2270•700•850	304
	VTGB4/FN	-10°/-20°	632	1908	2270•700•850	304
	BNA0045/FN	-2°/+8°	632	556	2270•700•950	304
	VTGB4A/FN	-10°/-20°	632	1908	2270•700•950	304

These models have energy efficiency condenser fans.

AISI 304 | R290 | GN 1/1 | 60 mm | +43°C I 65% | -2°/+8°C | -10°/-20°C

- Inside depth: GN 1/1 capacity
- HCFC Free polyurethane insulation
- Digital control panel
- Electrical resistor automatic defrost
- Special water evaporation (Hot Gas)
- Stainless steel legs adjustable for height
- Special hinges and door system
- Removable and easy cleaning magnetic gaskets
- Ambient temperature: + 43°C & 65% humidity

Accessories

Z/CQ320022

24,00 €

Z/C4180024/F

17,00 €

Z/FAY102101

134,00 €

Optionals

Has to be assembled directly in production

+5%

Drawers Options

Glass door and drawers options are only available for positive counters

Z/FVDSC13
1/3 Drawers soft-closing
585,00 €

Z/FVDSC12
1/2 Drawers soft-closing
465,00 €

Z/FVDSC23
2/3 Drawers soft-closing
475,00 €

Z/F01A01KA113
Glass Door
200,00 €

	Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Price Preis €
	60	4	R290	230 V / 50 Hz	3.195,00
	60	4	R290	230 V / 50 Hz	4.375,00
	60	4	R290	230 V / 50 Hz	3.195,00
	60	4	R290	230 V / 50 Hz	4.375,00

Details

GASTRONORM REFRIGERATED & FREEZER COUNTERS **REMOTE**

BNA0055+Z/C008Q+Z/C008Y+Z/C81010330

	Order Nr. Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI
	BNA0052	-2°/+8°	275	-	1050•700•850	304
	BNA0053*	-2°/+8°	275		1050•700•950	304
	BNB0010	-10°/-25°	275	-	1050•700•850	304
	BNB0011*	-10°/-25°	275		1050•700•950	304
	BNA0054	-2°/+8°	428	-	1515•700•850	304
	BNA0055*	-2°/+8°	428		1515•700•950	304
	BNB0012	-10°/-25°	428	-	1515•700•850	304
	BNB0013*	-10°/-25°	428		1515•700•950	304
	BNA0056	-2°/+8°	581	-	1980•700•850	304
	BNA0057*	-2°/+8°	581		1980•700•950	304
	BNB0014	-10°/-25°	581	-	1980•700•850	304
	BNB0015*	-10°/-25°	581		1980•700•950	304

(inside) AISI 304
(outside) AISI 304

R452A

GN 1/1

50 mm

+40°C I 60%

-2°/+8°C
-10°/-25°C

- Inside body AISI 304 stainless steel
- Outside body AISI 304 stainless steel
- Inside depth: GN 1/1 capacity
- Polyurethane insulation HCFC
- Free polyurethane insulation
- Fan cooling
- Digital thermometer & thermostat
- Automatic defrost
- Stainless steel legs adjustable for height
- Special door and hinge systems
- Removable and easy cleaning magnetic gaskets
- Plastic coated steel shelf
- Ambient temperature: +40°C I 60% humidity

Accessories

Z/CQ320022

24,00 €

Z/C4180024

19,00 €

Z/C81010330

134,00 €

Optionals

Has to be assembled directly in production

+5%

Remote Control Cooling Group

Order nr	for Models	Price €
Z/CUCM2	2 Doors refrigerated	740,00
Z/CUCM3	3 Doors refrigerated	1.050,00
Z/CUCM4	4 Doors refrigerated	1.110,00
Z/CUCB2	2 Doors freezer	1.390,00
Z/CUCB3	3 Doors freezer	1.590,00
Z/CUCB4	4 Doors freeze	1.790,00

Drawers Options (ONLY Refrigerated)

Z/C008Q

1/2 Drawers

520,00 €

Z/C008Y

1/3 Drawers

680,00 €

Z/C008Z

2/3 Drawers

750,00 €

Remote Counter Refrigerators body and cooling group are sold seperatly. Body have only expansion valve. For cooling group prices please check the table above.

Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Expansion valve Expansionsventil	Power Supply Netzspannung	Price Preis €
50	2	R452A	230 V / 50 Hz	1.965,00
50	2	R452A	230 V / 50 Hz	1.965,00
50	2	R452A	230 V / 50 Hz	2.195,00
50	2	R452A	230 V / 50 Hz	2.195,00
50	3	R452A	230 V / 50 Hz	2.225,00
50	3	R452A	230 V / 50 Hz	2.225,00
50	3	R452A	230 V / 50 Hz	2.745,00
50	3	R452A	230 V / 50 Hz	2.745,00
50	4	R452A	230 V / 50 Hz	2.795,00
50	4	R452A	230 V / 50 Hz	2.795,00
50	4	R452A	230 V / 50 Hz	3.065,00
50	4	R452A	230 V / 50 Hz	3.065,00

Details

* Models with backsplash

GASTRONORM REFRIGERATED COUNTERS **COMBINATED**

BNA0116

	Order Nr. Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI
	BNA0115	Right -10°/-22° Left -2°/+8°	281	600	1300•700•850	304
	BNA0116*	Right -10°/-22° Left -2°/+8°	281	600	1300•700•950	304
	BNA0117	Right -10°/-22° Left -2°/+8°	474	700	1785•700•850	304
	BNA0118*	Right -10°/-22° Left -2°/+8°	474	700	1785•700•950	304
	BNA0121	Right -10°/-22° Left -2°/+8°	632	800	2270•700•850	304
	BNA0122*	Right -10°/-22° Left -2°/+8°	632	800	2270•700•950	304

AISI 304 | R290 | GN 1/1 | 60 mm | +43°C I 65% | -2°/+8°C | -10°/-22°C

- Inside depth: GN 1/1 capacity
- HCFC polyurethane insulation
- Digital control panel
- Electrical resistor automatic defrost
- Special water evaporation (Hot Gas)
- Stainless steel legs adjustable for height
- Special hinges and door system
- Removable and easy cleaning magnetic gaskets
- Ambient temperature: + 43°C & 65% humidity

Accessories

Z/CQ320022

24,00 €

Z/C4180024/F

17,00 €

Z/FAY102101

134,00 €

Optionals

Has to be assembled directly in production

+5%

Drawers Options

Glass door and drawers options are only available for positive counters

Z/FVDSC13
1/3 Drawers soft-closing
585,00 €

Z/FVDSC12
1/2 Drawers soft-closing
465,00 €

Z/FVDSC23
2/3 Drawers soft-closing
475,00 €

Z/F01A01KA113
Glass Door
200,00 €

	Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Price Preis €
	60	2	R290	230 V / 50 Hz	3.440,00
	60	2	R290	230 V / 50 Hz	3.440,00
	60	3	R290	230 V / 50 Hz	3.790,00
	60	3	R290	230 V / 50 Hz	3.790,00
	60	4	R290	230 V / 50 Hz	4.525,00
	60	4	R290	230 V / 50 Hz	4.525,00

Details

* Models with backsplash

GASTRONORM REFRIGERATED COUNTERS **PASS THROUGH**

BNA0065G

	Order Nr. Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI
	BNA0064G**	-2°/+8°	395	250	1460•750•850	304
	BNA0064	-2°/+8°	395	250	1460•750•850	304
	BNA0065G**	-2°/+8°	620	300	1945•750•850	304
	BNA0065	-2°/+8°	620	300	1945•750•850	304
	BNA0066G**	-2°/+8°	840	350	2430•750•850	304
	BNA0066	-2°/+8°	840	350	2430•750•850	304

G** Models with glass doors

AISI 304 | R290 | GN 1/1 | 60 mm | +40°C I 60% | -2°/+8°C

- Inside depth: GN 1/1 capacity)
- HCFC Polyuretahe insulation
- Digital control panel
- Electrical resistor automatic defrost
- Stainless steel legs adjustable for height
- Special door and hinge systems
- Removable and easy cleaning magnetic gasket
- Ambient temperature: + 40°C & 60% humidity
- Doors on both side of the refrigerator
- Possibility to work from both sides

Accessories

Z/CQ320022

24,00 €

Z/C4180024

19,00 €

Z/C81010330

134,00 €

Optionals

Has to be assembled directly in production

+5%

	Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Price Preis €
	60	2	R290	230 V / 50 Hz	**3.395,00**
	60	2	R290	230 V / 50 Hz	**2.990,00**
	60	3	R290	230 V / 50 Hz	**3.915,00**
	60	3	R290	230 V / 50 Hz	**3.250,00**
	60	4	R290	230 V / 50 Hz	**4.595,00**
	60	4	R290	230 V / 50 Hz	**3.795,00**

GASTRONORM UPRIGHT REFRIGERATORS

-2/+8°C

BMA0021

-2/+8°C

BMA0024

Order Nr. Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI
BMA0021	-2°/+8°	700	190	685•800•2120	304
BMA0022**	-2°/+8°	700	190	685•800•2120	304

BMA0024	-2°/+8°	1400	500	1340•800•2120	304
BMA0025**	-2°/+8°	1400	500	1340•800•2120	304

** Models with glass doors

These models have energy efficiency condenser fans.

AISI 304 | R290 | GN 2/1 | 75 mm | +40°C I 65% | -2°/+8°C

- Special self shelving design
- Inside depth: GN 2/1 capacity
- HCFC free polyurethane insulation
- Automatic water evaporation system
- Electrical automatic defrost
- Stainless steel legs adjustable for height
- Automatic lighting inside when door is open
- Removable and easy cleaning magnetic gaskets
- Ambient temperature: +40°C I 65% humidity

Accessories

Z/CQ32002

38,00 €

Z/FP11070025D

19,00 €

Z/C81010330

134,00 €

Optionals

Has to be assembled directly in production

+5%

75 mm thickness

Strong Fans with maximum air speed

Monoblock Cooling Group

	Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Doors Türen	Price Preis €
	75	3	R290	230 V / 50 Hz	1	2.582,00
	75	3	R290	230 V / 50 Hz	1	3.095,00
	75	6	R290	230 V / 50 Hz	2	3.632,00
	75	6	R290	230 V / 50 Hz	2	4.615,00

Details

GASTRONORM UPRIGHT FREEZER

-25°C

BMB0028

-25°C

BMA0032

Order Nr. Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI
BMB0028	-10°/-25°	700	400	685•800•2090	304
BMB0029**	-10°/-25°	700	400	685•800•2090	304

BMA0032	-10°/-25°	1400	400	1340•800•2090	304
BMB0033**	-10°/-25°	1400	400	1340•800•2090	304

** Models with glass doors

These models have energy efficiency condenser fans.

AISI 304 | R290 | GN 2/1 | 75 mm | +40°C I 65% | -10°/-25°C

- Special self shelving design
- Inside depth: GN 2/1 capacity
- HCFC free polyurethane insulation
- Automatic water evaporation system
- Electrical automatic defrost
- Stainless steel legs adjustable for height
- Automatic lighting inside when door is open
- Removable and easy cleaning magnetic gaskets
- Ambient temperature: + 40°c & 65% humidity

Accessories

Z/CQ32002

38,00 €

Z/FP11070025D

19,00 €

Z/C81010330

134,00 €

Optionals

Has to be assembled directly in production

+5%

75 mm thickness

Strong Fans with maximum air speed

Monoblock Cooling Group

	Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Doors Türen	Price Preis €
	75	3	R290	230 V / 50 Hz	1	3.344,00
	75	3	R290	230 V / 50 Hz	1	3.745,00
	75	6	R290	230 V / 50 Hz	2	5.392,00
	75	6	R290	230 V / 50 Hz	2	6.275,00

Details

GASTRONORM UPRIGHT REFRIGERATORS **COMBINATED**

BMC0012

Order Nr. Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI
BMA0023	-2°/+8° (1 Half Door) -2°/+8° (1 Half Door)	350 350	400 400	720•800•2120	304
BMC0012	-2°/+8° (1 Half Door) -10°/-22° (1 Half Door)	350 350	400 425	720•800•2120	304
BMB0030	-10°/-22° (1 Half Door) -10°/-22° (1 Half Door)	350 350	425 425	720•800•2120	304

BMC0013	-2°/+8° (1 Half Door) 0°/+5° (1 Half Door Fish)	350 350	400 400	720•800•2120	304
BMA0035	0°/+5°C (1 door)	700	300	720•800•2120	304

These models have energy efficiency condenser fans.

AISI 304 | R290 | GN 2/1 | 60 mm | +40°C I 60% | -2°/+8°C 0°/+5°C -10°/-25°C

- Inside depth: GN 2/1 capacity
- HCFC free polyurethane insulation
- Energy saving digital
- Smart defrost system
- Automatic water evaporation system (Hot Gas)
- Electrical automatic defrost
- Stainless steel legs adjustable for height
- Automatic lighting inside when door is open
- Removable and easy cleaning magnetic gaskets
- Ambient temperature: + 40°C & 65% humidity

Accessories

Z/CQ32002

38,00 €

Z/C4180014

19,00 €

Z/C81010330

134,00 €

Optionals

Has to be assembled directly in production

+5%

	Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Doors Türen	Price Preis €
	60	4	R290	230 V / 50 Hz	2	**3.849,00**
	60	4	R290	230 V / 50 Hz	2	**3.929,00**
	60	4	R290	230 V / 50 Hz	2	**4.259,00**
	60	2 Shelves 4 Polycarbonate trays GN1/1	R290	230 V / 50 Hz	2	**4.319,00**
	60	10 Polycarbonate trays GN1/1	R290	230 V / 50 Hz	1	**2.949,00**

Details

GASTRONORM UPRIGHT REFRIGERATORS **COMBINATED**

BMC0015

	Order Nr. Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI
	BMC0015	-2°/+8° (1 Door) -10°/-25° (1 Door)	700 700	190 400	1340•800•2090	304
	BMC0017	-2°/+8° (1 Door) -10°/-25° (1 Half Door) 0°/+5° (1 Half Door Fish)	700 350 350	500 425 400	1440•800•2120	304

These models have energy efficiency condenser fans.

AISI 304 | R290 | GN 2/1 | 60 mm 75 mm | +40°C I 60% | -2°/+8°C 0°/+5°C -10°/-25°C

- Inside depth: GN 2/1 capacity
- HCFC free polyurethane insulation
- Energy saving digital
- Smart defrost system
- Automatic water evaporation system (Hot Gas)
- Electrical automatic defrost
- Stainless steel legs adjustable for height
- Automatic lighting inside when door is open
- Removable and easy cleaning magnetic gaskets
- Ambient temperature: + 40°C & 65% humidity

Accessories

Z/CQ32002

38,00 €

Z/FP11070025D

19,00 €

Z/C81010330

134,00 €

Optionals

Has to be assembled directly in production

+5%

	Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Doors Türen	Price Preis €
	75	6	R290	230 V / 50 Hz	2	4.959,00
	60	5 Shelves 4 Polycarbonate trays GN 1/1	R290	230 V / 50 Hz	3	6.329,00

Details

GASTRONORM UPRIGHT REFRIGERATORS

BMA0090

Order Nr. Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI
BMA0090	-2°/+8°	2100	800 800	2100•810•2050	304
BMB0082	-10°/-25°	2100	900 900	2100•810•2050	304

These models have energy efficiency condenser fans.

AISI 304 | R290 | GN 2/1 | 60 mm | +43°C I 65% | -2°/+8°C | -10°/-25°C

- Inside depth: GN 2/1 capacity
- HCFC free polyurethane insulation
- Energy saving digital
- Smart defrost system
- Automatic water evaporation system (Hot Gas)
- Electrical automatic defrost
- Stainless steel legs adjustable for height
- Automatic lighting inside when door is open
- Removable and easy cleaning magnetic gaskets
- Ambient temperature: + 43°C & 65% humidity

Accessories

Z/CQ32002

38,00 €

Z/FP11070025A for 1400 lt.

19,00 €

Z/C4180014/F for 700 lt.

17,00 €

Z/FAY102101

134,00 €

Optionals

Has to be assembled directly in production

+5%

10 Hours performance testing

Front Cover
Can be Opened
For Easy Access

	Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Doors Türen	Price Preis €
	60	9	R290	230 V / 50 Hz	3	**6.595,00**
	60	9	R290	230 V / 50 Hz	3	**6.859,00**

GASTRONORM UPRIGHT REFRIGERATORS **PASS THROUGH**

BMA0093

Order Nr. Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI
BMA0093	-2°/+8°	700	350	685•815•2090	304
BMB0086	-10°/-25°	700	400	685•815•2090	304

AISI 304 | R290 | GN 2/1 | 60 mm | +43°C I 65% | -2°/+8°C | -10/-25°C

- HCFC polyuretahe insulation
- Digital control panel
- Door lock
- Automatic water evaporation system
- Automatic defrost
- Special door and hinge systems
- Removable and easy cleaning magnetic gasket
- Ambient temperature: + 40°C & 60% humidity
- Possibility to load from both sides

Accessories

Z/CQ32002

38,00 €

Z/C4180014

19,00 €

Z/C81010330

134,00 €

Optionals

Has to be assembled directly in production

+5%

Monoblock Cooling Group

	Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Doors Türen	Price Preis €
	60	3	R290	230 V / 50 Hz	2	3.229,00
	60	3	R290	230 V / 50 Hz	2	3.579,00

UPRIGHT REFRIGERATORS **ROLL-IN**

BMA0008

Order Nr. Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI
BMA0008	-2°/+8°	1015	500	860•1055•2255	304
PB9RI	-10°/-25°	1015	500	860•1055•2255	304
BMA0010	-2°/+8°	1015	700	860•1161•2255	304
BMB0090	-10°/-25°	1015	700	860•1161•2255	304

AISI 304 | R290 | 75 mm | +40°C I 60% | -2°/+8°C | -10°/-25°C

- HCFC polyuretahe insulation
- Digital control panel
- Door lock
- Automatic water evaporation system (Hot gas system)
- Special bottom to enter with the rolling car
- Special door and hinge systems
- Removable and easy cleaning magnetic gasket
- Ambient temperature: + 40°C - 60% humidity

Accessories

RICR22

TROLLEY
18X GN 2/1

850,00 €

Monoblock Cooling Group

	Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Doors Türen	Price Preis €
	75	-	R290	230 V / 50 Hz	1	**3.495,00**
	75	-	R290	230 V / 50 Hz	1	**3.955,00**
	75	-	R290	230 V / 50 Hz	2	**3.825,00**
	75	-	R290	230 V / 50 Hz	2	**4.355,00**

UPRIGHT REFRIGERATORS **ROLL-IN**

BMA0009

Order Nr. Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI
BMA0009	-2°/+8°	2240	500 500	1700•1055•2255	304
PB18RI	-10/°-25°	2240	700 700	1700•1055•2255	304
BMA0011	-2°/+8°	2240	500 500	1700•1161•2255	304
BMB0091	-10/°-25°	2240	700 700	1700•1161•2255	304

AISI 304 | R290 | 75 mm | +40°C I 60% | -2°/+8°C | -10°/-25°C

- 35 / 40 Kg/m³ ecology friendly
- HCFC polyuretahe insulation
- Digital control panel
- Door lock
- Automatic water evaporation system (Hot gas system)
- Special bottom to enter with the rolling car
- Special door and hinge systems
- Removable and easy cleaning magnetic gasket
- Ambient temperature: + 40°C - 60% humidity

Accessories

RICR22

TROLLEY
18X GN 2/1

850,00 €

Monoblock Cooling Group

	Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Doors Türen	Price Preis €
	75	-	R290	230 V / 50 Hz	2	**5.680,00**
	75	-	R290	230 V / 50 Hz	2	**6.490,00**
	75	-	R290	230 V / 50 Hz	4	**5.710,00**
	75	-	R290	230 V / 50 Hz	4	**7.965,00**

BAKERY REFRIGERATED COUNTERS

	Order Nr. Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI
	BNZ0002PI	-2°/+8°	395	250	1660•800•850	304
	BNZ0004PI	-10°/-25°	395	450	1660•800•850	304
	BNZ0001PI	-2°/+8°	395	250	1660•800•950	304
	BNZ0003PI	-10°/-25°	395	450	1660•800•950	304
	BNZ0006PI	-2°/+8°	620	300	2245•800•850	304
	BNZ0008PI	-10°/-25°	620	600	2245•800•850	304
	BNZ0005PI	-2°/+8°	620	300	2245•800•950	304
	BNZ0007PI	-10°/-25°	620	600	2245•800•950	304

These models have energy efficiency condenser fans.

AISI 304 | R290 | 50 mm | +40°C I 65% | -2°/+8°C | -10°/-25°C

- Inside Depth: 40x60 Trays Capacity
- Polyuretahe Insulation
- Digital Control Panel
- Electrical Resistor Automatic Defrost
- Stainless Steel Legs Adjustable for Height
- Special Door and Hinge Systems
- Removable and Easy Cleaning Magnetic Gasket
- Ambient Temperature: + 40°C & 65% humidity

Accessories

Z/CQ326040

44,00 €

Z/C418124

19,00 €

Z/C81010330

134,00 €

Optionals

Has to be assembled directly in production

+5%

	Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Price Preis €
	50	2	R290	230 V / 50 Hz	2.555,00
	50	2	R290	230 V / 50 Hz	3.055,00
	50	2	R290	230 V / 50 Hz	2.555,00
	50	2	R290	230 V / 50 Hz	3.055,00
	50	3	R290	230 V / 50 Hz	3.155,00
	50	3	R290	230 V / 50 Hz	3.365,00
	50	3	R290	230 V / 50 Hz	3.155,00
	50	3	R290	230 V / 50 Hz	3.365,00

Details

BAKERY REFRIGERATED COUNTERS

	Order Nr. Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI
	BNZ0002	-2°/+8°	395	250	1660•800•850	304
	BNZ0004	-10°/-25°	395	450	1660•800•850	304
	BNZ0001	-2°/+8°	395	250	1660•800•950	304
	BNZ0003	-10°/-25°	395	450	1660•800•950	304
	BNZ0006	-2°/+8°	620	300	2245•800•850	304
	BNZ0008	-10°/-25°	620	600	2245•800•850	304
	BNZ0005	-2°/+8°	620	300	2245•800•950	304
	BNZ0007	-10°/-25°	620	600	2245•800•950	304

These models have energy efficiency condenser fans.

AISI 304 | R290 | 50 mm | +40°C I 65% | -2°/+8°C | -10°/-25°C

- Inside Depth: 40x60 Trays Capacity
- HCFC Polyuretahe Insulation
- Digital Control Panel
- Electrical Resistor Automatic Defrost
- Stainless Steel Legs Adjustable for Height
- Special Door and Hinge Systems
- Removable and Easy Cleaning Magnetic Gasket
- Ambient Temperature: + 40°C & 65% humidity

Accessories

Z/CQ326040

44,00 €

Z/C418124

19,00 €

Z/C81010330

134,00 €

Optionals

Has to be assembled directly in production

+5%

	Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Price Preis €
	50	2	R290	230 V / 50 Hz	**2.755,00**
	50	2	R290	230 V / 50 Hz	**3.265,00**
	50	2	R290	230 V / 50 Hz	**2.755,00**
	50	2	R290	230 V / 50 Hz	**3.265,00**
	50	3	R290	230 V / 50 Hz	**3.395,00**
	50	3	R290	230 V / 50 Hz	**3.605,00**
	50	3	R290	230 V / 50 Hz	**3.395,00**
	50	3	R290	230 V / 50 Hz	**3.605,00**

Details

BAKERY REFRIGERATED & FREEZER COUNTERS **REMOTE**

Order Nr. Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI
BNA0058	-2°/+8°	395	-	1290•800•850	304
BNA0059*	-2°/+8°	395	-	1290•800•950	304
BNB0016	-10°/-25°	395	-	1290•800•850	304
BNB0017*	-10°/-25°	395	-	1290•800•950	304
BNA0060	-2°/+8°	620	-	1875•800•850	304
BNA0061*	-2°/+8°	620	-	1875•800•950	304
BNB0018	-10°/-25°	620	-	1875•800•850	304
BNB0019*	-10°/-25°	620	-	1875•800•950	304

AISI 304 | R452A | 50 mm | +40°C | 60% | -2°/+8°C | -10°/-25°C

- Inside Depth:
  40x60 Trays Capacity
- HCFC Polyuretahe Insulation
- Digital Control Panel
- Electrical Resistor Automatic Defrost
- Stainless Steel Legs Adjustable for Height
- Special Door and Hinge Systems
- Removable and Easy Cleaning Magnetic Gasket
- Ambient temperature: + 40°C & 65% humidity

Accessories

Z/CQ326040

44,00 €

Z/C418124

19,00 €

Z/C81010330

134,00 €

Optionals

Has to be assembled directly in production

+5%

Remote Control Cooling Group

Order nr	for Models	Price €
Z/CUCM2	2 Doors refrigerated	740,00
Z/CUCM3	3 Doors refrigerated	1.050,00
Z/CUCB2	2 Doors freezer	1.390,00
Z/CUCB3	3 Doors freezer	1.590,00

	Insulation Thickness Isolierung mm	Shelves included Regale enthalten	E•pansion valve E•pansionsventil	Power Supply Netzspannung	Price Preis €
	50	2	R542A	230 V / 50 Hz	2.135,00
	50	2	R542A	230 V / 50 Hz	2.135,00
	50	2	R542A	230 V / 50 Hz	2.625,00
	50	2	R542A	230 V / 50 Hz	2.625,00
	50	3	R542A	230 V / 50 Hz	2.835,00
	50	3	R542A	230 V / 50 Hz	2.835,00
	50	3	R542A	230 V / 50 Hz	2.995,00
	50	3	R542A	230 V / 50 Hz	2.995,00

* Models with backsplash

UPRIGHT REFRIGERATORS **BAKERY**

BMA0083 + Z/FAY102101
The 40x60 trays inside are not included

Order Nr. Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI
BMA0083	-2°/+8°	850	310	820•920•2080	304
BMB0080	-10°/-20°	850	310	820•920•2080	304
BMA0083G	-2°/+8°	850	310	820•920•2080	304
BMB0080G	-10°/-20°	850	310	820•920•2080	304

These models have energy efficiency condenser fans.

AISI 304 | R290 | 60 mm | +32°C I 50% | -2°/+8°C | -10°/-20°C

- Inside depth: 40x60 tray capacity (28 units)
- HCFC free polyurethane insulation
- Control panel
- Automatic water evaporation system (Electrical resistor)
- Electrical automatic defrost
- Stainless steel legs adjustable for height
- Automatic lighting inside when door is open
- Special door and hinge systems
- Removable and easy cleaning magnetic gaskets
- Ambient temperature: + 32°C & 50% humidity

Accessories

Z/CQ326040

44,00 €

Z/FP16006080

38,00 €

Z/FAY102101

134,00 €

Optionals

Has to be assembled directly in production

+5%

Monoblock Cooling Group

Strong Fans with maximum air speed

Front Cover Can be Opened For Easy Access

	Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Doors Türen	Price Preis €
	60	- (Trays capacity 56x 60 • 40 cm)	R290	230 V / 50 Hz	1	2.595,00
	60	- (Trays capacity 56x 60 • 40 cm)	R290	230 V / 50 Hz	1	3.145,00
	60	- (Trays capacity 56x 60 • 40 cm)	R290	230 V / 50 Hz	1	2.895,00
	60	- (Trays capacity 56x 60 • 40 cm)	R290	230 V / 50 Hz	1	3.665,00

REFRIGERATED PREP COUNTERS

CCZ0037
Gastronom containers are not included

	Order Nr. Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität GN	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI
	CCZ0036	0°/+10°	8x 1/3	255	1660•800•1093	304
	CCZ0037	0°/+10°	12x 1/3	400	2240•800•1093	304

AISI 304 | R452A | GN 1/3 | 60 mm | +40°C I 60% | 0°/+10°

- Inside Depth:
  40x60 Trays Capacity
- HCFC Polyuretahe Insulation
- Digital Control Panel
- Electrical Resistor Automatic Defrost
- Stainless Steel Legs Adjustable for Height
- Special Door and Hinge Systems
- Removable and Easy Cleaning Magnetic Gasket
- Ambient temperature: + 40°C & 65% humidity

Accessories

Z/CQ326040

44,00 €

Z/C418124

19,00 €

Z/C81010330

134,00 €

Optionals

Has to be assembled directly in production

+5%

	Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Price Preis €
	60	-	R452A	230 V / 50 Hz	**3.059,00**
	60	-	R452A	230 V / 50 Hz	**3.569,00**

REFRIGERATED COUNTERS **PIZZA**

CCZ0090/D+Z/C81010330

	Order Nr. Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität GN	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI
	CCZ0090/D	0°/+10°	7x 1/3 1x 2/8	308	1660•805•1095	304
	CCZ0091/D	0°/+10°	12x 1/3	407	2240•805•1095	304
	CCZ0033	+2°/+8°	6x GN1/2 1x GN2/8	400 160	1660•800•1470	304
	CCZ0051	+2°/+8°	10x GN 1/3	550 160	2230•800•1470	304

AISI 304 | R290 | GN 1/3 | 60 mm | +40°C I 60% | 0°/+10°C

- Inside depth: 40x60 tray capacity
- HCFC Polyuretahe insulation
- Digital control panel
- Electrical resistor automatic defrost
- Stainless steel legs adjustable for height
- Special door and hinge systems
- Removable and easy cleaning magnetic gasket
- Ambient temperature: + 40°C & 60% humidity
- GN 1/3x 150 H capacity static cooled make-up

Worktop with sliding drawers and racks.

Lid with damper.

Accessories

Z/C81010330

134,00 €

Optionals

Has to be assembled directly in production

+5%

	Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Price Preis €
	60	-	R290	230 V / 50 Hz	**5.475,00**
	60	-	R290	230 V / 50 Hz	**6.665,00**
	60		R290	230 V / 50 Hz	**4.199,00**
	60		R290	230 V / 50 Hz	**5.199,00**

Details

Washing

EVOLUTION DISHWAHERS

ONE BODY, TWO RANGES

Virtus evolution series offer all the benefits features of the highest ranges, but for all market segments, from the lowest to the highest.
The Evolution Series meets all market requirements, beginning with a double insulated body structure and selecting the appropriate technology to fulfill the needs and requirements of each segment.
The simplification of the structural parts and our commitment to stamped parts offers many advantages and exceptional performance: very easy to clean, maximum reliability for intensive use and optimum user safety.
EVOLUTION Series comes in two different ranges:
EVOLUTIONS PLUS and EVOLUTION PLUS TOUCH.
EVOLUTION Series are different and innovative ...
They are revolutionary.
EVOLUTION is built on a unique basic idea: create a single body structure that offers common benefits for its two different ranges.
Two ranges which cover not only the specific needs of each client (restaurants, bars, cafes, pubs, schools, hotels, etc.),
but create a smarter product and, at the same time, more simple; revolutionizing the commercial dishwashing world.

Dishwashing

Virtus

EVOLUTION DISHWAHERS
UNA STRUTTURA, DUE GAMME

La gamma virtus evolution è nata dall'idea di unire in un'unica famiglia tutte le attrezzature del settore con le migliori caratteristiche, ma indicate per tutti i settori del mercato.
La serie EVOLUTION soddisfa tutte le richieste del mercato, a partire dalla composizione del macchinario: il corpo ha un doppio isolamento e la versione standard ha già incluse tutte le caratteristiche per fornire una gamma di prodotti compatta e di alta qualità.
La semplificazione delle parti strutturali e la cura delle parti stampate offre numerosi vantaggi e migliori prestazioni: facilità nella pulizia, massima affidabilità per un uso intensivo e massima sicurezza nell'utilizzo.

Le gamma EVOLUTION è disponibile come EVOLUTION PLUS ed EVOLUTIONS PLUS TOUCH. Le serie EVOLUTION sono diverse ed innovative ... Sono rivoluzionarie.
EVOLUTION si basa su un'idea di base unica: creare un macchinario con un corpo unico che offra vantaggi per entrambe le gamme.
Le due gamme, oltre a soddisfare ogni specifica esigenza dei clienti (ristoranti, bar, pub, scuole, hotel, ecc.), creano un prodotto innovativo e, allo stesso tempo più semplice, rivoluzionando il mondo delle lavastoviglie commerciali.

EVOLUTION DISHWAHERS
EINE GEHÄUSE, ZWEI SERIEN

Die Serien Virtus Evolution werden getragen von der Idee, in einer Produktfamilie alle Eigenschaften von Geräten des obersten Marktsegment zu vereinen.
Die EVOLUTION Serie deckt jeglichen Bedarf, beginnend von einem doppelwandigen Gehäuse, um geräuscharmes Arbeiten zu gewährleisten, bis hin alle Optionen standardmäßig bereitzustellen, um eine kompakte, qualitativ hochwertige Produktauswahl bereitzustellen.
Die Einfachheit der Maschinen und die Nutzung tiefgezogener Teile bieten vielfältige Vorteile und außergewöhnliche Leistungen: problemlose Reinigung, maximale Zuverlässigkeit bei intensiver Nutzung und optimale Sicherheit für den Benutzer.

Die Serien EVOLUTION sind erhältlich als EVOLUTION PLUS und EVOLUTIONS PLUS TOUCH.
EVOLUTION SERIEN sind vor alle innovativ... Sie sind revolutionär.
EVOLUTION wurde auf Grundlage einer einzigen Idee gebaut: ein einzelnes Gehäuse, welches gemeinsame Vorteile für zwei Serien bietet.Die zwei Serien, die nicht nur an die jeweiligen Bedürfnisse des Kunden (Restaurants, Bars, Cafeterias, Pubs, Schulen, Hotels usw.) angepasst werden können, sondern die auch intelligent, robust, effizient und gleichzeitig einfache Geräte bieten, welche das Waschen revolutionieren.

EVOLUTION DISHWAHERS
UNE STRUCTURE, 2 GAMMES.

Virtus Evolution Series offrent tous les bénéfices du haut de gamme, pour tous les segments de marcher, du plus bas au plus haut.
EVOLUTION Series répond a toutes les demandes du marcher, en commençant par une double isolation de la structure et en sélectionnant les technologies appropriées pour répondre aux besoins de chaque segments.
La simplification des parties structurelles et l'utilisation de pièces embouties....

Offre beaucoup d'avantages et performance : très facile a nettoyer, fiabilité maximum pour une utilisation intensive et sécurité optimum pour l'utilisateur.
EVOLUTION Series vient avec 2 différentes gammes : EVOLUTION PLUS et EVOLUTION PLUS TOUCH
EVOLUTION Series sont différentes et innovantes... révolutionnaires.
EVOLUTION est construit sur une unique idée basique : créer une seule structure qui offre des bénéfices communs pour ses 2 gammes.
2 gammes qui non seulement couvrent les besoins spécifiques des clients (restaurants, bars, cafés, pubs, écoles, hotels, etc...) mais crée un produit plus intelligent et, en même temps, plus simple : révolutionnant le monde de la laverie

EVOLUTION DISHWAHERS
UN CUERPO, DOS RANGOS

La serie virtus evolution ofrece todas las ventajas características de los lineas más altos, pero cubriendo todos los segmentos del mercado, desde el más bajo al más alto.
La serie EVOLUTION cumple con todos los requisitos del mercado, comenzando con una estructura de cuerpo con doble aislamiento y seleccionando la tecnología adecuada para satisfacer las necesidades y requisitos de cada segmento de mercado. La simplificación de las piezas estructurales y nuestro compromiso con las piezas estampadas ofrecen muchas ventajas y un rendimiento excepcional: muy fácil de limpiar, máxima fiabilidad para un uso intensivo y seguridad óptima para el usuario.

La serie EVOLUTION esta compuesta por dos gamas diferentes: EVOLUTIONS PLUS y EVOLUTION PLUS TOUCH.
La serie EVOLUTION es diferente e innovadora ... es revolucionaria. EVOLUTION se basa en una idea básica única: crear una estructura de cuerpo único que ofrezca beneficios comunes para sus dos gamas diferentes.Dos gamas que cubren no solo las necesidades específicas de cada cliente (restaurantes, bares, cafeterías, pubs, escuelas, hoteles, etc.), sino que crean un producto más inteligente y, al mismo tiempo, más simple; revolucionando el mundo comercial de lavavajillas.

FEATURES FOR RANGE

	MACHINE TYPE	HOOD-TYPE			FRONT LOADING			GLASSWASHERS
	RANGE	ADVANCE	CONCEPT+	CONCEPT	ADVANCE	CONCEPT+	CONCEPT	CONCEPT
EFFI WASH	EFFI-WASH Newly optimized hydraulic system provides a strong mechanical action combined with the optimum clean water in the tank, and the balanced power to keep the perfect hygienic temperature during the whole lifetime of the machine.	•	•	•	•	•	•	•
EFFI RINSE	EFFI-RINSE system assures a perfect hygienic result with a linear 85°C full rinsing cycle thanks to its incorporated rinsing pump and air break system design.	•	•	-	•	•	-	-
EFFI SILENT	EFFI-SILENT Full Double skin body to isolate machine's noise from the environment, making the atmosphere more peaceful.	•	-	-	•	•	•	-
HRS	HRS Virutus's HRS collects and condenses the steam exhausted by the machine after a full cleaning cycle, and heats up the input water from 10°C to 25°C (for example). It also allows to avoid installing a hood in most of the cases.	o	o	o	-	-	-	-
MULTI POWER	MULTIPOWER Several machines in one. Perfect solution to minimize your stock. By making an easy change in the electrical connecting box during the installation, you will be able to have a 3,4 kW machine or 6,2 kW or other powers.	•	•	•	•	•	•	-
SELF DRAIN	SELF-DRAIN Every washing cycle, SELF-DRAIN takes care of removing dirty water from the tank just before starting to fall the rinsing clean and hot water over the ware.	•	-	-	•	-	-	-
SCI FILTER	SCI FILTER Consists in a simple 3 steps filtering system for big, medium and small size dirtiness particles; allowing to keep the wash tank water clean for a longer period of time.	•	-	-	•	-	-	-
SOFT START	SOFT-START It assures a low noise level of the bar or restaurant where it is installed and prevents the glasses and ware from moving inside the basket, protecting them from breaking and improving the washing cycle of all the ware.	-	-	-	•	•	•	-
VIRTUS SERVICE	VIRTUS SERVICE Access to internal menu through password to display and check the status of all components: pumps, switches, heating elements, temperature and pressure sensors, etc.	•	-	-	•	-	-	-
SCIENCE	SCIENCE One touch at a glance elevates its simplicity and smartness to one single Multichromatic button, making operator's life easier and optimizing the operating costs thanks to its intuitive 3 colors code.	•	-	-	•	-	-	-
ECO FILL	ECO FILL The NEW Thermostatic tank water filling system: allows to speed up drastically the start-up time of the machine, because the wash tank is filled in with hot water previously heat in the boiler.	•	•	-	•	•	-	-
GN 1/1	GN-1/1Using our special basket CB7-GN, E-VO Concept, Concept+ and Advance undercounters and hood-type machines are able to wash perfectly GN 1/1 trays. A huge advantage for our customers, thanks to its 380 mm clearance for undercounters and 440 mm for hood-types. A real proof of versatility.	•	•	•	•	•	•	-
ROCK COUNTER-BALANCED DOOR	ROCK COUNTERBALANCED DOOR Double spring and stainless steel hinge system tested to resist the strongest usage of the market, with more than 360.000 openings.	-	-	-	•	•	•	-
KITS PHILOSOPHY	KITS PHILOSOPHY Reduce stock and simplify your order by just selecting the basic versions and adding the kits when required: detergent dispenser and drain pump. No need to have many versions in your stock. Easy to install kits with easy accessibility to the components minimizing the installation risks.	•	•	•	•	•	•	•
STAMPED PHILOSOPHY	STAMPED PHILOSOPHY A fully new stainless steel body and structure made to resist and resist to the strongest usage of the market.	•	•	•	•	•	•	-
IPX5 ZERO HUMIDITY	IPx5 ZERO-HUMIDITY Designed to have a full protection IPx5 against water hose cleaning and external humidity.	•	-	-	•	-	-	-
SELF CLEANING	SELF-CLEANING It allows the user to avoid hand-cleaning, because the machine will make it for you with this function. It will wash the chamber with detergent, rinse it all and drain everything away, leaving the machine without water in the tank and boiler. This will prevent bad smell and increase your machine's lifetime.	•	-	-	•	-	-	-
MULTI CONNECTION BOX	MULTI CONNECTION BOX (1+N/3+N)	•	•	•	•	•	•	-
THERMO STOP	THERMOSTOP (83 °C)	•	•	•	•	•	•	•

TABLE OF FUNCTION AND FEATURES

MACHINE TYPE	HOOD-TYPE		FRONT LOADING		GLASSWASHERS
RANGE	EVOLUTIONS PLUS TOUCH	EVOLUTION PLUS	EVOLUTIONS PLUS TOUCH	EVOLUTION PLUS	EVOLUTION PLUS
MODEL	GLB0080N	GLB0071/FN GLB0082N	GLB0081	GLB0067/F GLB0069/F	GLB0090/F
Wash Cycles (seconds)	55-75-120 GLASS (***)	55-75-120	60-90-120 GLASS (***)	90-120-180	90-120-180
Programmable Wash Cycle	•	-	•	-	-
Continuos Cycle	•	•	-	-	-
Electronic display	•	•	•	•	•
Max Productivity (*)					
Baskets/hour	65	65	60	40	40
Dishes/hour	1170	1170	1080	720	-
Glasses/hour	2340	2340	2160	1440	-
Trays/hour	455	455	420	280	-
Standard Basket size (mm)	500 x 500	500 x 500	500 x 500	500 x 500	400 x 400
Able for GN-1/1 trays	•	•	•	•	-
Dimensions (mm)					
Width	630	630	600	600	470
Depth	750	750	600	600	520
Height	1465	1465	830	830	720
Useful Loading Height (clearance)	440	440	360	360	270
Open Hood Height	1940	1940	-	-	-
Capacity (liters)					
Wash Tank	28	33	14	20	15
Boiler	10	10	7	7	4
Water consumption per cycle	2,4	2,4	2,4	2,4	2,2
Power (kW)					
Tank heating element	2,1	4,5	1,0	2,8	2,0
Boiler/Booster heating element	9	9	5,6	5,6	2,8
Wash pump(s)	0,6	0,6	0,6	0,6	0,26
Rinse pump	0,13	0,13	0,13	0,13	-
Max. power	11,7	14,1	7,2	6,2	3,06
Working Temperature (ºC)					
Washing	60	60	60	60	60
Rinsing	85	85	85	85	85
Multipower	•	•	•	•	-
Single Phase (1-phase)	•	•	•	•	•
Three Phases (3-phase)	•	•	•	•	-
Multivoltage (230 V-1N / 400 V-3 / 400 V-3N)	•	•	•	•	-
Marine (440 V 3 - 60 Hz.)	-	O	-	O	-
60Hz Version	O	O	O	O	•
Water Protection Rating	IPX5	IPX4	IPX5	IPX4	IPX4
Noise level (dBA)	<63	<65	<63	<65	<70
Rinsing Aid Dispenser	•	•	•	•	•
Detergent Aid Dispenser	•	O	•	O	O
Drain Pump	•	O	•	O	O
Rinse Pump	•	•	•	•	-
Integrated Softener	O	-	O	-	O
Double wall - door / hood	•	-	•	•	•
Double wall - body	-	-	•	•	-
Wash & Rinse branc - AISI-304	•	•	•	•	-
Filter trays AISI-304 in the wash tank	•	•	•	•	-

EVOLUTION PLUS - GLASS & DISHWASHERS

	Order nr. Artikelnummer	Dimensions Abmessungen mm	Basket sizes Korbmaß mm	Useful internal clearance Nutzhöhe mm	Max. production Max. Waschleistung baskets/ hour	Power Leistung Total kW	Power Supply Netzspannung kW	Wash pump Waschpumpe kW
	GLB0090/F	470•520•720	400•400	270	40 - 30 - 20	3,2	230 V / 1+N 50-60 Hz	0,2
	GLB0067/F	600•600•830	500•500	360 suitable for GN 1/1 trays	40 - 30 - 20	3,4 / 6,2 / 6,2	230 V / 1+N 50 Hz 230 V / 3+N 50 Hz 400 V / 3+N 50 Hz	0,2
	GLB0069/F	600•600•830	500•500	360 suitable for GN 1/1 trays	40 - 30 - 20	3,4 / 6,2 / 6,2	230 V / 1+N 50 Hz 230 V / 3+N 50 Hz 400 V / 3+N 50 Hz	0,6
	GLB0071/FN	630•750•1465	500•500	440 suitable for GN 1/1 trays	65 - 48 - 20	9,6 / 14,1	230 V / 3+N 50 Hz 400 V / 3+N 50 Hz	0,6
HRS	**GLB0082N**	630•750•1920	500•500	440 suitable for GN 1/1 trays	65 - 48 - 20	9,6 / 14,1	230 V / 3+N 50 Hz 400 V / 3+N 50 Hz	0,6

• Series o Option - Not Version Our machines must be connected to a water softener plant in order to maintain the warranty claim. A proof is mandatory.

EFFI WASH | EFFI RINSE | ECO FILL | STAMPED PHILOSOPY | GN 1/1 | MULTI POWER | (Hooded type only) HRS | (Undercounter type only) EFFI SILENT | ROCK COUNTER-BALANCED DOOR | SOFT START

Hood-type diswashers

General features: Model with electronic control. Alternate or simultaneous heating of tank and boiler. Rinse with thermostop system. Multivoltage feature allows the usage of the machine in both single phase and three phases installations. Stainless steel filter trays in the tank. Magnetic security micro in hood opening.

HRS: Virtus's HRS collects and condenses the steam exhausted by the machine after a full cleaning cycle, and heats up the input water from 10°C to 25°C (for example). It also allows to avoid installing a hood in most of the cases.

Effi rinse: Rinse booster pump assures a perfect hygienic result with linear 85 °C full rinsing cycle.

Accessories included: 1x base basket 500x500 mm, 1x basket 500x500 mm for 16/18 plates and 2x cutlery container.

Undercounter dishwashers

General features: Model with electronic control and thermostatic filling system. Rinse with thermostop system. Multivoltage feature allows the usage of the machine in both single phase and three phases installations. Stainless steel double filter trays in the tank. Magnetic security micro in door opening.

Effi silent: Full Double skin body to isolate machine's noise from the environment, making the atmosphere more peaceful.

Rock counterbalanced door: Double spring and stainless steel hinge system tested to resist the strongest usage of the market, with more than 360.000 openings.

Soft-start: It assures a low noise level of the bar or restaurant where it is installed and prevents the glasses and ware from moving inside the basket, protecting them from breaking and improving the washing cycle of all the ware.

Accessories included: 1x base basket 500x500 mm, 1x basket 500x500 mm for 16/18 plates and 2x cutlery container.

Glasswasher cold: Push button for an optional cold rinse at the end of the cycle.

Accessories included: 2 base baskets 400x400 mm, 1 supplement for plates and a basket for cutlery.

Accessories

Z/F13376

175,00 €

Z/F59326

185,00 €

Z/FEVPL60

311,00 €

EFJ0001

89,00 €

EFJ0005

99,00 €

EFJ0008

129,00 €

Water consumption Wasserverbrauch liters / cycle	Washing cycle Waschzyklus sec.	Thermostop Thermostop System	Drain pump Ablaufpumpe	Rinsing aid dispenser Klarspülmitteldosierer	Detergent doser Peristaltischer Spülmitteldosierer	Double wall Doppelwandig	Tank Tank liters / kW	Boiler Boiler liters / kW	Price €
2,0	90 - 120 - 180	•	o	•	•	Door	15,0 / 2,0	4,0 / 2,8	**1.765,00**
2,4	90 - 120 - 180	•	o	•	•	Body and door	20,0 / 2,8	7,0 / 5,6	**2.795,00**
2,4	90 - 120 - 180	•	•	•	•	Body and door	20,0 / 2,8	7,0 / 5,6	**3.065,00**
2,4	55 - 75 - 120	•	•	•	•	-	33,0 / 4,5	10,0 / 9,0	**5.295,00**
2,4	55 - 75 - 120	•	•	•	•	-	33,0 / 4,5	10,0 / 9,0	**7.365,00**

EVOLUTIONS PLUS TOUCH - DISHWASHERS

	Order nr. Artikelnummer	Dimensions Abmessungen mm	Basket sizes Korbmaß mm	Useful internal clearance Nutzhöhe mm	Max. production Max. Waschleistung baskets/ hour	Power Leistung Total kW	Power Supply Netzspannung kW	Wash pump Waschpumpe kW
	GLB0081	600•600•830	500•500	360 suitable for GN 1/1 trays	60 - 40 - 20	2,5 / 7,2 / 7,2	230 V / 1+N 50 Hz 230 V / 3+N 50 Hz 400 V / 3+N 50 Hz	0,6
	GLB0080N	630•750•1465	500•500	440 suitable for GN 1/1 trays	65 - 48 - 20	6,2 / 11,7 / 11,7	230 V / 1+N 50 Hz 230 V / 3+N 50 Hz 400 V / 3+N 50 Hz	0,6

• Series o Option - Not Version Our machines must be connected to a water softener plant in order to maintain the warranty claim. A proof is mandatory.

(Undercounter type only)

EFFI WASH · EFFI RINSE · STAMPED PHILOSOPY · SELF CLEANING · GN 1/1 · MULTI CONNECTION BOX · SELF DRAIN · SCI FILTER · SCIENCE · IPX5 ZERO HUMIDITY · EFFI SILENT · ROCK COUNTER-BALANCED DOOR · SOFT START · VIRTUS SERVICE · ECO FILL · MULTI POWER

Hood-type diswashers

General features: Model with electronic and digital control. Continuous washing cycle, max. 10 min. Specific "Glass" washing program for glassware, in compliance with the specifications of safety and hygiene regulation DIN10511. Alternate or simultaneous heating of tank and boiler. Stainless steel filter trays in the tank. Magnetic security micro in hood opening.

Self-drain: Every washing cycle, SELF-DRAIN takes care of removing dirty water from the tank just before starting to fall the rinsing clean water over the ware. Therefore, you will be able to keep the wash tank clean during much more time, optimizing your running costs thanks to energy savings.
Accessories included: 1x base basket 500x500 mm, 1x basket 500x500 mm for 16/18 plates and 2x cutlery container.

Undercounter dishwashers

General features: Model with electronic and digital control. Continuous washing cycle, max. 10 min. Specific "Glass" washing program for glassware, in compliance with the specifications of safety and hygiene regulation DIN10511. Alternate or simultaneous heating of tank and boiler. Multivoltage feature allows the usage of the machine in both single phase and three phases installations. Stainless steel filter trays in the tank.

Self-cleaning: It allows the user to avoid hand-cleaning, because the machine will make it for you with this function. It will wash the chamber with detergent, rinse it all and drain everything away, leaving the machine without water in the tank and boiler.
This will prevent bad smell and increase your machine's lifetime.

Rock counterbalanced door:
Double spring and stainless steel hinge system tested to resist the strongest usage of the market, with more than 360.000 openings.

Soft-start: It assures a low noise level of the bar or restaurant where it is installed and prevents the glasses and ware from moving inside the basket, protecting them from breaking and improving the washing cycle of all the ware.

Accessories included: 1x base basket 500x500 mm, 1x basket 500x500 mm for 16/18 plates and 2x cutlery container.

Accessories

Z/F13376

175,00 €

Z/F59326

185,00 €

Z/FEVPL60

311,00 €

EFJ0005

99,00 €

EFJ0008

129,00 €

	Water consumption Wasserverbrauch liters / cycle	Washing cycle Waschzyklus sec.	Thermostop Thermostop System	Drain pump Ablaufpumpe	Rinsing aid dispenser Klarspülmitteldosierer	Detergent doser Peristaltischer Spülmitteldosierer	Double wall Doppelwandig	Tank Tank liters / kW	Boiler Boiler liters / kW	Price €
	2,4	90 - 120 - 180 "Glass" program	•	•	•	•	Body and door	14,0 / 1,0	7,0 / 2,8	4.311,00
	2,4	55 - 75 - 120 "Glass" program	•	•	•	•	Body and hood	28,0 / 2,1	10,0 / 6,0	6.755,00

FEATURES FOR RANGE

MACHINE TYPE	FRONT LOADING		HOOD-TYPE	
RANGE	GLB0100	GLB0101	GLB0102	GLB0103
DUO FLOW PUMP	•	•	•	•
ENERGY SAVING SYSTEM	•	•	•	•
QUICK READY RAPID TANK HEATING SYSTEM	•	•	•	•
HOTWASH HEATING SYSTEM	•	•	•	•
THERMO STOP RINSE CONTROL	•	•	•	•
PRO RINSE SYSTEM	•	•	•	•
SMART SCREEN USER INTERFACE	•	•	•	•
ARCHIMEDES DRAIN SYSTEM	-	-	•	-
EVOLUTION$_3$ DRAIN SYSTEM	•	•	-	•
PROGRESSIVE TRIPLE-STAGE FILTRATION SYSTEM	•	•	-	•
PROGLIDE HOOD RAISING SYSTEM	-	-	•	•
NRG STEAM CONDENSING / HEAT RECOVERY SYSTEM	-	-	-	•

FEATURES

FULL DOUBLE-SKIN CONSTRUCTION	•	•	•	•
DEEP-DRAWN RACK GUIDES	•	•	•	•
INSULATED DOUBLE-SKIN DOOR	•	•	•	•
VOLUMETRIC RINSE	-	•	-	-
ATMOSPHERIC BOILER WITH BREAK TANK AND RINSE PUMP	•	•	•	•
STAINLESS STEEL INTEGRAL TANK FILTER	•	•	•	•
ELECTRONICALLY CONTROLLED RINSE-AID DOSING UNIT	•	•	•	•
ELECTRONICALLY CONTROLLED DETERGENT DOSING UNIT	•	•	•	•
ENTIRELY PRESS-MOULDED TANK WITHOUT WELDS	-	-	•	•
CAN BE INSTALLED AS A CORNER UNIT WITH REQUIRING ADDITIONAL PARTS	-	-	•	•
TIMED RINSE	-	-	-	-
ELECTRONICALLY-CONTROLLED DRAIN PUMP	-	-	-	•

ACCESSORIES EVOLUTION PLUS - DISHWASHERS

	Order nr. Artikelnummer	Dimensions - Abmessungen mm	Sink Becken	Version Version	Price €
PRE-WASH TABLES WITH SINK ZULAUFTISCHE MIT BECKEN					
	Z/TID1200	1200•770•870	LEFT	PRE-WASH TABLE WITH SINK - **RIGHT**	**1.028,00**
	Z/TID1500	1500•770•870			**1.122,00**
	Z/TID1800	1800•770•870			**1.238,00**
	Z/TIS1200	1200•770•870	RIGHT	PRE-WASH TABLE WITH SINK - **LEFT**	**1.028,00**
	Z/TIS1500	1500•770•870			**1.122,00**
	Z/TIS1800	1800•770•870			**1.238,00**
POT SORTING TABLE WITH SINK - GESCHIRRSORTIERTISCH MIT BECKEN					
	Z/TIDFR1200	1200•770•870	LEFT	SORTING TABLE WITH SINK - **RIGHT**	**1.165,00**
	Z/TIDFR1500	1500•770•870			**1.205,00**
	Z/TIDFR1800	1800•770•870			**1.455,00**
	Z/TISFR1200	1800•770•870	RIGHT	SORTING TABLE WITH SINK - **LEFT**	**1.165,00**
	Z/TISFR1500	1500•770•870			**1.205,00**
	Z/TISFR1800	1800•770•870			**1.455,00**
OUT TABLE FOR BASKETS - AUSLAUFTISCH FÜR KÖRBE					
	Z/TU700	700•590•870		OUT TABLE FOR BASKETS	**504,00**
	Z/TU1000	1000•590•870			**544,00**
	Z/TU1200	1200•590•870			**584,00**
	Z/TU1500	1500•590•870			**624,00**
ENTRY-/ OUT TABLE FOR BASKETS - ZU-/ AUSLAUFTISCH FÜR KÖRBE					
	Z/TMU700	700•650•200		OUT SHELF FOR BASKETS	**184,00**
POT SORTING TABLE - GESCHIRRSORTIERTISCH					
	Z/TCD1600	1600•800•870		POT SORTING TABLE **RIGHT**	**1.398,00**
	Z/TCD1800	1800•800•870			**1.529,00**
	Z/TCD2000	2000•800•870			**1.698,00**
	Z/TCD2400	2400•800•870			**1.798,00**
	Z/TCS1600	1600•800•870		POT SORTING TABLE **LEFT**	**1.398,00**
	Z/TCS1800	1800•800•870			**1.529,00**
	Z/TCS2000	2000•800•870			**1.698,00**
	Z/TCS2400	2400•800•870			**1.798,00**
BASKET-HOLDER OVERSHELF - KORBTRÄGERAUFSÄTZE					
	MPPC11	1100•450•650		BASKET-HOLDER OVERSHELF, WALL TYPE	**559,00**
	MPPC16	1600•450•650			**699,00**
	MPPC24	2400•450•650			**799,00**
WALL MOUNTED HOOD WITH AIR CURTAIN - WANDHAUBE FÜR HAUBENSPÜLMASCHINEN					
	DAA0200	900•900•445	GLB0071/F GLB0080 GLB0082	WALL MOUNTED HOOD WITH AIR CURTAIN	**990,00**

EVOLUTION PLUS - DISHWASHERS 500X600

	Order nr. Artikelnummer	Dimensions Abmessungen mm	Basket sizes Korbmaß mm	Useful internal clearance Nutzhöhe mm	Max. production Max. Waschleistung baskets/ hour	Power Leistung Total kW	Power Supply Netzspannung kW	Wash pump Waschpumpe kW
	GLB0100	600•700•850	500•600	380	60 - 40 - 24	9,8	400 V 3+N 50 Hz	0,7
	GLB0101	660•700•1228	500•600	380	60 - 40 - 24	9,8	400 V 3+N 50 Hz	0,7
	GLB0102	788•835•1565	500•600	440	60 - 40 - 24	12,5	400 V 3+N 50 Hz	1,5
HRS	**GLB0103**	788•835•2265	500•600	440	60 - 40 - 24	12,5	400 V 3+N 50 Hz	1,5

• Series o Option - Not Version Our machines must be connected to a water softener plant in order to maintain the warranty claim. A proof is mandatory.

(Hooded type only)

DUO FLOW PUMP · ENERGY SAVING SYSTEM · QUICK READY RAPID · HOT WASH HEATING · THERMO STOP · PRO RINSE · SMART SCREEN · ARCHIMEDES DRAIN · EVOLUTION₂ DRAIN · TRIPLE-STAGE FILTRATION · PROGLIDE HOOD RAISING · HRS

Construction
Full double-skin general construction with thermally insulated door or hood.
The tank has press-moulded bottom and is equipped with a full-width integral surface filter, which, thanks to its large intake size, is virtually unblockable.
The wash chamber is free of internal pipes and sharp corners.
The machine is also equipped with an upper and lower 3 arm rotating spray.

User interface
Easy to use, reliable and complete, with four soft touch keys and a large backlit polychromatic LCD display.
Unlike other dishwashers on the market, it is not just a button; the entire screen changes colour according to the operating status of the machine and the current stage of the wash cycle; this makes it easy to read and interpret even from a distance. In addition to the operating parameters, such as the temperature of the tank and boiler or the number of cycles completed, the indications provided by the automatic diagnosis system are also displayed.
Information is provided in the form of clear text and icons.
It is possible to adjust the tank and boiler temperatures, the dosing of detergent and rinse aid, while our specialised technicians can modify all the operating parameters of the machine.

Accessories

Z/C70710

240,00 €

EFJ0005

99,00 €

EFJ0008

129,00 €

	Water consumption Wasserverbrauch liters / cycle	Washing cycle Waschzyklus sec.	Thermostop Thermostop System	Drain pump Ablaufpumpe	Rinsing aid dispenser Klarspülmitteldosierer	Detergent doser Peristaltischer Spülmitteldosierer	Double wall Doppelwandig	Tank Tank liters / kW	Boiler Boiler liters / kW	Price €
	2,6	60 - 90 - 150 continuous	•	•	•	•	Body and door	23 / 2,1	7 / 7	**5.049,00**
	2,6	60 - 90 - 150 continuous	•	•	•	•	Body and door	23 / 2,1	7 / 7	**5.429,00**
	2,6	60 - 90 - 150 continuous	•	-	• Peristaltic	• Peristaltic	Body and hood	30 / 3,0	6 / 8	**7.995,00**
	2,6	60 - 90 - 150 continuous	•	•	• Peristaltic	• Peristaltic	Body and hood	30 / 3,0	12 / 8	**11.465,00**

EVOLUTION PLUS - UTENSIL WASHERS

	Models Order nr. Artikelnummer	Dimensions Abmessungen mm	Basket sizes Korbmaß mm	Useful internal clearance Nutzhöhe mm	Max. production Max. Waschleistung baskets/ hour	Power Leistung Total kW	Power Supply Netzspannung kW	Wash pump Waschpumpe kW
	GLB0040/CN	600•700•1228	500•600	380	30 - 15 - 10	8,7	400 V 3+N 50 Hz	0,7
	GLB0041/CN	719•782•1727	560•630	600	30 - 15 - 10	7,5	400 V 3+N 50 Hz	1,5
	GLB0043/CN	853•857•1959	700•700	800	30 - 15 - 10	10,7	400 V 3+N 50 Hz	2,7
	GLB0044/CN	1465•857•1959	1320•700	800	30 - 15 - 10	15,9	400 V 3+N 50 Hz	2x 2,7

• Series o Option - Not Version Our machines must be connected to a water softener plant in order to maintain the warranty claim. A proof is mandatory.

EFFI RINSE · EFFI WASH · SELF CLEANING · DUO FLOW PUMP

The tanks has deep-drawn base and are equipped with an integral stainless steel filter.
The wash chambers are free of internal pipes and sharp corners.
Opened Booster with break tank and rinse pump guarantee constant pressure, temperature and flowrate during the rinse phase.
The machines are built in with cleaning & auto-drain system.
The machines are also equipped with an upper and lower arms in stainless steel.
Standard equipment includes peristaltic detergent and rinse aid dispensers, which can be adjusted from the control panel.

	Water consumption Wasserverbrauch liters / cycle	Washing cycle Waschzyklus sec.	Thermostop Thermostop System	Drain pump Ablaufpumpe	Rinsing aid dispenser Klarspülmitteldosierer	Detergent doser Peristaltischer Spülmitteldosierer	Double wall Doppelwandig	Tank Tank liters / kW	Boiler Boiler liters / kW	Price €
	2,6	120 - 240 - 360 continuous	•	•	•	•	Body and door	23 / 2,1	7 / 8	**5.480,00**
	3,0	120 - 240 - 360 continuous	•	•	•	•	Body and door	37 / 3,0	12 / 6	**9.285,00**
	4,0	120 - 240 - 360 continuous	•	•	•	•	Body and door	68 / 8,0	12 / 8	**14.855,00**
	6,0	120 - 240 - 360 continuous	•	•	•	•	Body and door	131 / 10,5	17 / 10,5	**22.995,00**

EVOLUTION PLUS
RACK-TYPE DISHWASHERS

EFFICIENCY AND RAPIDITY

Virtus proposes an innovative generation of rack-type dishwashers intended to represent the new reference standard of the sector in terms of advantages for the users and price performance ratio.

High production and excellent results
Thanks to the new washing system with high power double outlet pump and arms with stabilised jet "caterpillar" type nozzles.

Flexibility of use
Thanks to the specialised washing programs with dfferent temperatures and specific consumption.

Reduced operating costs
Thanks to the newly designed quadruple rinse system with arms in advanced design composite material, which allows a substantial reductions in the consumption of water, energy and detergent.

Connectivity
Connectivity guaranteed by the USB port present as per standard on the control board.

Easy cleaning and ergonomics
Thanks to the inherently clean construction with fully moulded tanks, washing chamber without internal piping, removable separation curtains in hygienic material.

EFFICIENZA E RAPIDITÀ

Virtus propone una innovativa generazione di lavastoviglie a tunnel destinate a rappresentare il nuovo standard di riferimento del settore in termini di vantaggi per gli utenti e rapporto prezzo prestazioni.

Elevata produttività ed eccellenti risultati
Grazie al nuovo sistema di lavaggio con pompa a doppio flusso ad alta potenza e bracci con ugelli tipo "caterpillar" a getto stabilizzato.

Flessibilità di utilizzo
Grazie ai programmi di lavaggio specializzati (fino a quattro) con diverse temperature e consumi specifici.

Costi di esercizio ridotti
Grazie al sistema di risciacquo di nuovo disegno con bracci in materiale composito di concezione avanzata che consente una sostanziale riduzione del consumo di acqua, energia e detersivo.

Connettività
Connettività garantita dalla porta USB presente di serie sulla scheda di controllo.

Facilità di pulizia ed ergonomia
Grazie alla costruzione intrinsecamente pulita con vasche interamente stampate, camera di lavaggio priva di tubazioni interne, tendine di separazione amovibili realizzate in materiale igienico.

EFFEKTIV, ROBUST UND NACHHALTIG

Unsere neue Modellreihe beeindruckt als neue, kompromisslos auf Qualität und Nachhaltigkeit hin entwickelte, innovative Generation von Korbtransportspülmaschinen für tägliche Höchstleistungen.
Durch ihr, schon in der Anschaffung, attraktives Preis- Leistungsverhältnis unschlagbar ökonomisch, setzen sie darüber hinaus neue Maßstäbe für einen beeindruckend sparsamen Einsatz von Wasser und Energie.

Effektiv bis ins Detail
Die spezielle Auslassform unserer „Caterpillar"-Spritzdüse erzeugt einen Wasserstrahl mit genau den Eigenschaften, die er für eine besonders große Reinigungswirkung braucht.

Maßgeschneiderte Lösungen
Um die Maschinen genau auf ihr Aufgabengebiet abzustimmen, stehen je nach Anforderungsprofil, bis zu vier verschiedene Spezialprogramme zur optionalen Verfügung.

Bedienerfreundlich bei Betrieb und Wartung
Die tiefgezogene Waschtanks ohne Umbördelungen oder scharfe Kanten machen die hygienische Reinigung leicht, gefahrlos und bequem. Die Spülkammern sind ohne interne Leitungen konstruiert, und die zugehörigen Trennelemente sind einfach herauszunehmen.

Niedrige Betriebskosten
Unser durchdachtes Nachspülsystem bereitet mit seinem herausragend niedrigen Wasser-, Energie- und Reinigungsmittelverbrauch die perfekte Basis für den kleinstmöglichen Ressourcenverbrauch.

Immer gut verbunden
Die serienmäßig auf der Steuerplatine verbaute USB-Schnittstelle gewährleistet universellen Zugriff und eine zeitgemäße Anbindungsfähigkeit.

EFFICACITÉ ET RAPIDITÉ

Virtus propose une génération innovante de lave-vaisselle en rack destinés à représenter la nouvelle norme de référence du secteur en termes d'avantages pour les utilisateurs et de rapport qualité-prix.

Production élevée et excellents résultats
Grâce au nouveau système de lavage avec pompe à double sortie haute puissance et bras avec buses de type «Caterpillar» à jet stabilisé.

Flexibilité d'utilisation
Grâce aux programmes de lavage spécialisés avec des températures différentes et une consommation spécifique.

Coûts d'exploitation réduits
Grâce au nouveau système de rinçage quadruple avec bras en matériau composite de conception avancée, qui permet une réduction substantielle de la consommation d'eau, d'énergie et de détergent.

Connectivité
Connectivité garantie par le port USB présent selon la norme sur la carte de commande.

Nettoyage et ergonomie faciles
Grâce à la construction intrinsèquement propre avec réservoirs entièrement moulés, chambre de lavage sans tuyauterie interne, rideaux de séparation amovibles en matériau hygiénique.

EFICAZ, ROBUSTO Y SOSTENIBLE

Nuestra nueva serie de modelos impresiona como nueva, sin compromiso en punto de calidad y sostenibilidad, desarrollado para una generación innovadora de lavavajillas de transporte de cestas para el rendimiento del día a día. A través de ella, ya atractiva en la adquisición con su relación calidad-precio económicamente inmejorable, se establecen también nuevos estándares para un uso impresionantemente económico del agua y Energía.

Eficaz hasta el último detalle
La forma de salida especial de nuestra boquilla de pulverización "Caterpillar"genera un chorro de agua con las características que se necesita para proporcionar una limpieza efectiva.

Soluciones a medida
Con el fin de adaptar las máquinas con precisión a sus necesidades de trabajo, tienen opcionalmente, según el perfil de trabajo requerido, hasta cuatro diferentes programas especiales a su disposición.

Fácil en su uso y mantenimiento
Los tanques de lavado profundos sin borde desdoblado o bordes afilados hacen que la limpieza por higiene sea fácil, segura y conveniente. Las cámaras de lavado están libres de cables internos diseñadas, y los separadores asociados son fácil de quitar.

Bajo coste operacional
Nuestro sistema de enjuague bien pensado prepara con su agua, consumo de energía y agentes de limpieza excepcionalmente baja, la perfecta base para el menor consumo de recursos posible.

Siempre bien conectado
La interfaz USB, instalado estándar en la placa de control garantiza el acceso universal y una capacidad de conectividad moderna.

FEATURES - RACK-TYPE DISHWASHERS

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1) Modular construction

The ProMont system allows on-the-spot division of the ma-chine into the various elements of which it is made up in order to permit passage through narrow doors or corridors and then easy and safe re-assembly.

2) Effective loading height 45 cm

Increased by 15% with respect to the previous generation; it also allows to wash very tall objects, trays, containers and utensils.

3) Double wall construction

Reduces heat dispersion and noise; the doors have a double wall with insulation.

4) XL intensive pre-wash

Measuring 820 mm in length, it has a 70 l tank and a was-hing system with 3 arms and 36 nozzles with 1500 W dou-ble outlet pump. Triple water fi ltering and full-width door for easier cleaning.

5) XXL intensive pre-wash

Measuring 1150 mm in length, it has a 70 l tank and a was-hing system with 5 arms and 60 nozzles with 2700 W dou-ble outlet pump. Temperature management system with electronically-controlled water heating and cooling. Triple water fi ltering and full-width door for easier cleaning.

6) Heavy duty washing module

Measuring 1150 mm in length, it has a 70 l tank and a washing system with 5 arms and 60 nozzles with 2700 W double outlet pump. Temperature management system with electronically-controlled water heating and cooling. Triple water fi ltering and full-width door for easier cleaning.

7) ProClean Construction

Design concept aimed at facilitating cleaning at shift end: wash chambers without internal piping, moulded tanks, dou-ble and triple water fi ltering systems with concentration ele-ments and waste collection.

8) ProStrainer built-in tank filters

Manufactured in composite material, they are lighter, more resistant, safer and easier to handle than the corresponding features made in steel. Their large surface makes them vir-tually impossible to clog.

9) ProGressive sequential filtering

It uses a combination of tank fi lters and drawer filters in steel, present in every tank, for progressive fi ltering of the wash water, from where all of the particles with diameter exceeding 1 mm are eliminated. The drawer fi lters can be extracted for emptying without opening the washing module door. An additional safety water fi lter is present on the extraction of each individual pump.

10) DuoFlow double outlet pump

Thanks to this patent, has been able to eliminate division of the pressurised flow downstream from the wash pump, thus obtaining higher effi ciency, fewer pressure drops and lower noise. A DuoFlow pump is the same as a traditional pump with approx. 35% higher power.

11) IdroWash2 washing arms

Every arm has 12 „caterpillar" nozzles on convex bosses that generate extremely stable and closely positioned water bla-des. The arms are mounted very close to each other in a way to realise a real „hydraulic brush" effect, which effectively re-moves the food soiling from the plates.

12) Basket conveyor with lateral guides

With respect to the traditional central advancement guide, it al-lows improved washing of the central area of the basket from below and improved accessibility of the tanks for cleaning. The fi ngers that move the baskets are in thick steel, while the conveyor slide runs on anti-friction runners in synthetic material.

FEATURES - RACK-TYPE DISHWASHERS

1) Electronic speed adjustment

It uses an inverter to check the power supply frequency of the baskets drive motor, in order to realise any production bet-ween 50 and 300 baskets/hour. In the case of breakdown, the inverter can be by-passed; the dishwasher operates at just one speed.

2) Rinsing with network pressure

It requires that the water supply feed pressure is constantly between 2 and 4 bar dynamic; if the pressure varies outside of this range, it is essential to install a pressure reducer with pressure gauge (optional) or a pressure increase pump.

3) ProRinse constant rinsing

It uses a 200 W rinsing pump with DuoFlow technology to guarantee the pressure and fl ow rate of rinsing whatever the supply conditions of the water network. Feeding at the boiler takes place through a „break tank" anti-pollution device, which is type-approved in compliance with the English WRAS regulation.

4) ProChem detergent saving system

Supplies the wash tanks with a fi xed quantity of rinse water, con-veying the surplus directly into pre-washing via a circulation pump. In this way, detergent consumption is reduced which, according to the model and program selected, can reach values of 50%.

5) ProPower power management system

It allows adaptation of the electrical absorption from the mains to the productivity and type of supply. According to the model and program selected, it allows an energy ab-sorption saving of up to 20%.

6) HiTech rinse arms

Realised in injection moulded ProComposit material and welded with vibro-welding technology, they have internal ducts that promote the fl ow of fl uid in order to reduce pressure drops. The spray nozzles are in steel with preci-sion mechanical machining.

7) ProPortional variable rinsing

It allows variation of the amount of rinse water depending on dishwasher production. Depending on the washing program selected, it allows a saving in water consumption of up to 25%

8) ProPortionalplus adaptive variable rinse

With respect to the ProPortional system, it allows variation not only of the flow rate depending on the speed, but also the allocation of the rinse between the upper and lower arm. In this way, unnecessary spraying of water from below if plates are being washed, or from above if glasses are being washed, is avoided. This means the saving of water consumption can reach 40%. The system manages two completely separate circuits, starting from a twin boiler with double heat recovery device, each with a ProPortional device for flow variation.

9) TopRinse built-in rinse

It is the sum of the technologies and systems that allow at-tainment of very low consumption, to 0.6 l/basket, with un-paralleled washing results: ProRinse constant rinse; UltraRinse3 multiple rinse, HiTech rinse arms, ProPortional or ProPortionalplus adaptive rinses.

10) UltraRinse$_3$ multiple rinse

It allows re-use of the clean final rinse water to perform an intermediate rinse via two upper arms and one lower arm and a pre-rinse via an arm installed at the end of the wash chamber. This third rinse removes most of the detergent that remains in the wash area, wit-hout interfering with the rinse water. Rinsing can therefore be performed with very low consumption, up to 0.6 l per basket. It is hou-sed in a module with length measuring 1150 mm, which also contains the ProWind intensive drying.

11) ProSteam heat management system

Each individual module (pre-wash, wash, rinse, drying) is switched-on/off independently from the others only if it contains a basket to wash; it is a system that greatly improves energy effi ciency in the case of intermittent work. It also ensures gradual start-up of the pumps and heating elements when the machine is re-started after shutdown; thus preventing current peaks. The position of the baskets is detected by a reliable electro-mechanical sensor. It also acts as a rinse economizer and autotimer.

12) ProActive modules active management system

Each individual module (pre-wash, wash, rinse, drying) is switched-on/off independently from the others only if it contains a basket to wash; it is a system that greatly improves energy effi ciency in the case of intermittent work. It also ensures gradual start-up of the pumps and heating elements when the machine is re-started after shutdown; thus preventing current peaks. The position of the baskets is detected by a reliable electro-mechanical sensor. It also acts as a rinse economizer and autotimer.

TABLE OF FUNCTION AND FEATURES

MODEL	GLB0047/CN	GLB0048/CN	GLB0049/CN	GLB0050/CN	GLB0051/CN
Modular Construction	•	•	•	•	•
Entry clearance 45 cm	•	•	•	•	•
Full double wall construction	•	•	•	•	•
Wash chambers without internal piping	•	•	•	•	•
Integral tank strainers	•	•	•	•	•
Ultra heavy duty prewash	-	-	-	-	•
Heavy duty prewash	-	•	-	•	-
Corner prewash	-	O	-	O	O
Thermostatic control of pre-wash temperature	-	-	-	-	•
Heavy duty wash module	•	•	•	•	•
Double flow pumps	•	•	•	•	•
Side rack rails	•	•	•	•	•
Rack speed controlled via electronic inverter	-	-	•	•	•
Dedicated rinse module	-	-	•	•	•
Rinse ProRinse	•	•	-	-	•
Rinse DuoRinse	-	-	•	•	-
Rinse UltraRinse	-	-	-	-	-
Multiple Rinse	-	-	-	-	•
Water feed via break tank according to WRAS regulation	•	•	•	•	•
Rinse pump	•	•	•	•	•
Adaptive rinse adattivo	•	•	-	-	•
Detergent saving device	-	-	-	-	•
Power management	-	-	•	•	•
Heat recovery ProHeat	O	O	O	O	•
Heat recovery ProHeat plus	-	-	O	O	-
Heat pump	O	O	O	O	O
Rinse economizer	•	•	•	•	•
Dryer ProWind	O	O	O	O	•
Dryer DuoWind	O	O	O	O	-
Corner dryer	O	O	O	O	O
LED interface	•	•	•	•	-
LCD touch screen interface	-	-	-	-	•
Four wash programs	•	•	-	-	-
Five wash programs	-	-	-	-	•
Fully adjustable	•	•	•	•	•
Advanced self diagnostic	•	•	•	•	•
Built-in USB connection	•	•	•	•	•
Pressure reducer with manometer	•	•	•	•	•

• Series o Option - Not Version

EVOLUTION - RACK-TYPE DISHWASHERS

Order nr. Artikelnummer		Wash Waschen °C	Rinse Nachspülen °C
GLB0047/CN	High capacity	63	82
	General purpose	60	82
	Prolonged contact *	63	82
	Glasses	60	65
GLB0048/CN	High capacity	63	82
	General purpose	60	82
	Prolonged contact *	63	82
	Glasses (prelavaggio off)	60	65

Overall dimension drawings

GLB0047/CN

GLB0048/CN

GLB0048/CN
CORNER PREWASH

Max. production Max. Waschleistung baskets/hour	Rinse Nachspülen liters/hours	Power Supply Netzspannung kW	Hot feed Heißwasser Total power kW	Cold feed + heat recovery Kaltwasser + Wärmerückgewinnung Total power kW	Cold feed Kaltwasser Total power kW	Price €
160	220	400 V 3+N 50 Hz	23,2	26,9	32,7	17.220,00
120	170		23,2	26,9	32,7	
60	170		23,2	26,9	32,7	
80	220		23,2	26,9	32,7	
270	320	400 V 3+N 50 Hz	30,2	37,9	45,2	24.540,00
200	240		30,2	37,9	45,2	
110	240		30,2	37,9	45,2	
135	320		30,2	37,9	45,2	

Cold feed= 15 - 40 °C
Hot feed= 40 - 60 °C
Non-binding technical data

EVOLUTION PLUS - RACK-TYPE DISHWASHERS

Order nr. Artikelnummer		Wash Waschen °C	Rinse Nachspülen °C
GLB0049/CN	High capacity	60	80
	General purpose	60	80
GLB0050/CN	High capacity	60	80
	General purpose	60	80

Overall dimension drawings

GLB0049/CN

GLB0050/CN

GLB0050/CN
CORNER PREWASH

Max. production Max. Waschleistung baskets/hour	Rinse Nachspülen liters/hours	Power Supply Netzspannung kW	Hot feed Heißwasser Total power kW	Cold feed + heat recovery Kaltwasser + Wärmerückgewinnung Total power kW	Cold feed Kaltwasser Total power kW	Price €
200	300	400 V 3+N 50 Hz	26,9	35,6	40,9	21.265,00
150	300		26,9	35,6	40,9	
270	400	400 V 3+N 50 Hz	30,9	40,6	46,4	29.925,00
200	400		30,9	40,6	46,4	

Cold feed= 15 - 40 °C
Hot feed= 40 - 60 °C
Non-binding technical data

EVOLUTION PLUS TOUCH - RACK-TYPE DISHWASHERS

Order nr. Artikelnummer		Wash Waschen °C	Rinse Nachspülen °C
GLB0051/CN	High capacity	63	82
	General purpose	60	82
	Prolonged contact *	60	82
	Intensive	63	82
	Glasses (prelavaggio off)	60	65

Overall dimension drawings

GLB0051/CN

GLB0051/CN
CORNER
PREWASH

	Max. production Max. Waschleistung baskets/hour	Rinse Nachspülen liters/hours	Power Supply Netzspannung kW	Cold feed Kaltwasser Total power kW	Price €
	270	170		44,1	
	210	150		44,1	
	165	150	400 V 3+N 50 Hz	44,1	**44.640,00**
	180	200		44,1	
	160	180		44,1	

Cold feed= 15 - 40 °C
Hot feed= 40 - 60 °C
Non-binding technical data

ACCESSORIES EVOLUTION RACK-TYPE DISHWASHERS

Version Version	Order nr. Artikelnummer	Description Beschreibung	Dimensions / Abmessungen mm	Power / Leistung Total kW	Price €
	Z/CDLA	Drying kit for Evolution and Evolution Plus (left or right needs to be indicated at order)	600•770•1775	1400 m³/h 400 V 3+N 50 Hz 6,0 kW+0,55 kW (exhaust)	**5.455,00**
	Z/CDCB	Corner drying kit for Evolution and Evolution Plus (left or right needs to be indicated at order)	820•879•1775	1400 m³/h 400 V 3+N 50 Hz 6,0 kW+0,55 kW (exhaust)	**10.725,00**
	Z/CDCU	Corner drying kit for Evolution Plus Touch (left or right needs to be indicated at order)	820•879•1775	1400 m³/h 400 V 3+N 50 Hz 9,0 kW+0,55 kW (exhaust)	**5.685,00**
	Z/CTTY	Rinse aid and detergent dispensers	-	-	**488,00**
	Z/CTTW	Powered booster for Evolution and Evolution Plus	-	-	**388,00**
	Z/C75861	End limit switch	-	-	**225,00**
	Z/CTTQ	Built-in main switch	-	-	**1.660,00**
	Z/CTTX	Emergency switch	-	-	**240,00**
	Z/CHRR	Heat recovery for Evolution and Evolution Plus	Ø 250 - h 210	700 m³/h 400 V 3+N 50 H	**4.630,00**

Version Version	Order nr. Artikelnummer	Description Beschreibung	Dimensions / Abmessungen mm	Price €
	Z/E75482	Entry or exit table (not for drying module)	700•590•870	**565,00**
	Z/TTEU60100	Entry or exit table (not for drying module)	1000•590•870	**585,00**
	Z/TTEU60120	Entry or exit table (not for drying module)	1200•590•870	**635,00**
	Z/E75484	Exit table with drying module	700•600•850	**620,00**
	Z/TPUA60100	Exit table with drying module	1000•600•850	**645,00**
	Z/TPUA60120	Exit table with drying module	1200•600•850	**685,00**
	Z/E75480	Mechanized rack-feeding corner unit for right exit machine	600•650•850	**2.095,00**
	Z/E75481	Mechanized rack-feeding corner unit for left exit machine	600•650•850	**2.095,00**

ACCESSORIES EVOLUTION RACK-TYPE DISHWASHERS

Version Version	Order nr. Artikelnummer	Description Beschreibung	Dimensions / Abmessungen mm	Price €
	Z/E75452	Sorting table with sink and splashguard for right exit machine	1500•720•850 Sink dimensions 50•40 cm	**1.215,00**
	Z/E75453	Sorting table with sink and splashguard for right exit machine	1800•720•850 Sink dimensions 50•40 cm	**1.290,00**
	Z/E75457	Sorting table with sink and splashguard for left exit machine	1500•720•850 Sink dimensions 50•40 cm	**1.215,00**
	Z/E75458	Sorting table with sink and splashguard for left exit machine	1800•720•850 Sink dimensions 50•40 cm	**1.290,00**
 with closing element (A) + 4.5 cm longer	**Z/E717066**	Straight roller unit with basin and legs	1100 (1145)•630•875	**1.745,00**
	Z/E717067	Straight roller unit with basin and legs	1600 (1645)•630•875	**2.295,00**
	Z/E717086	Straight roller unit with basin and legs	2100 (2145)•630•875	**3.065,00**
	Z/E717068	90° roller curve with basin and legs	1100•1100•875	**2.595,00**
	Z/E75500	90° machine-moved curve only for unloading	800•800•875	**4.740,00**

Version Version	Order nr. Artikelnummer	Description Beschreibung	Dimensions / Abmessungen mm	Price €
	Z/E717096	Double-sided sorting table with hole for right exit machine	1600•1000•870	**1.695,00**
	Z/TTCS100180	Double-sided sorting table with hole for right exit machine	1800•1000•870	**1.855,00**
	Z/TTCS100240	Double-sided sorting table with hole for right exit machine	2400•1000•870	**2.155,00**
	Z/E717093	Double-sided sorting table with hole for left exit machine	1600•1000•870	**1.695,00**
	Z/TTCD100180	Double-sided sorting table with hole for left exit machine	1800•1000•870	**1.855,00**
	Z/TTCD100240	Double-sided sorting table with hole for left exit machine	2400•1000•870	**2.155,00**
	Z/E717114	Rack-shelf for double-sided sorting table	1600•600•600	**555,00**
	Z/TMPC65180	Rack-shelf for double-sided sorting table	1800•600•600	**615,00**
	Z/TMPC65240	Rack-shelf for double-sided sorting table	2400•600•600	**795,00**

GENERAL ACCESSORIES

	Order nr. Artikelnummer	Version Version	Dimensions / Abmessungen mm	Capacity / Fassungsvermögen N°	Price €
	Z/SCC50G	Splashback	110•100•130	-	**5,00**
	Z/G972032	Cutlery rack	-	8 comparment	**24,00**
	Z/G970047	Dishes	-	15 dishes (Ø 340 mm) for basket 500 x 500	**8,00**
	Z/OCOD2150	Rack for plates and trays	400•400•110	-	**49,00**
	Z/G970067O	Glass rack	400•400•150	-	**39,00**
	Z/G971023	Cutlery rack	400•400•125	-	**69,00**
	Z/SCB50O	Cutlery rack	500•500•100	-	**23,00**
	Z/SCT50O	Tray rack	500•500•100	-	**29,00**
	Z/ODBB50	Glass rack	500•500•100	-	**26,00**

	Order nr. Artikelnummer	Version Version	Dimensions / Abmessungen mm	Capacity / Fassungsvermögen N°	Price €
	Z/GGB5044O	Rack for cups and glasses	500•500•100	16 compartments	**31,00**
	Z/GGB50O	Rack for cups and glasses	500•500•100	25 compartments	**37,00**
	Z/GGB5066O	Rack for cups and glasses	500•500•100	36 compartments	**41,00**
	Z/SCP50O	Rack for plates	500•500•100	24 x Ø 220 mm	**26,00**
	Z/E70180	Rack for plates	500•600•100	22 x Ø 310 mm	**122,00**
	Z/E70182	Tray rack	500•600•100	10 x 530x370	**122,00**
	Z/C41305	Inox rack for utensil washers GLB0041/CN	560•630	-	**255,00**
	Z/C706126	Inox rack for utensil washers GLB0043/CN	700•700	-	**311,00**
	Z/C43305	Inox rack for utensil washers GLB0044/CN	1310•700	-	**633,00**

GENERAL TERMS AND CONDITIONS OF SALE OF VIRTUS GROUP GMBH (GTT)

§ 1 General Terms, Scope

1.1 These General Terms and Conditions of Sale (T&C) apply to all our business relationships with our customers.

1.2 The T&C apply particularly to contracts for the purchase and/or delivery of movable property (hereinafter also: goods). These T&C shall also apply in their respective version as a framework agreement for future contracts for the sale and delivery of goods with the same customer without any requirement on our part to refer to them again in each individual case.

1.3 Our T&C shall apply exclusively. Any deviating, conflicting or supplementary Terms and Conditions of our customer shall only become part of the contract if and to the extent that we have expressly agreed to them in writing.

1.4 Any individual agreements reached with the customer in individual cases (including collateral agreements, supplements and changes) shall have precedence over these T&C. Such agreements shall require a written contract and/or our written confirmation to be effective.

1.5 Any legally relevant declarations and notifications to be submitted to us by the customer after conclusion of the contract (e.g. the setting of deadlines, notices of defect, declarations of withdrawal or reduction of the price) shall require the written form to be effective.

1.6 Any reference to the application of statutory provisions are for the purposes of clarification only. The statutory regulations therefore also apply without such a clarification insofar as they are not directly changed or are explicitly excluded in these T&C.

§ 2 Conclusion of Contract

2.1 Our offers are always subject to change and non-binding. This also applies if we provide the customer with catalogues, technical documentation (e.g. drawings, plans, calculations, costing and references to DIN standards), other product descriptions and documents – even in electronic form - in which we reserve ownership and copyright. The customer may not provide such documents to third parties. They must be returned to us at our request. Any pictures, performance and consumption values of our machines provided in our sales documents must be considered approximations only. It is incumbent on the customer to ensure that the media necessary to operate the equipment according to our specifications (e.g. electricity, gas, water, vents, openings etc.) are sufficiently available. He shall also obtain official permits; he shall in particular require the permission of the chimney inspector if vents are installed or existing chimneys are modified.

2.2 The purchase order from the customer is deemed to be a binding offer to conclude the contract. Unless stated otherwise in the order, we shall be entitled to accept this offer within four weeks after receipt thereof.

2.3 Acceptance can either be declared in writing (e.g. through the order confirmation) or through the supply of goods to the customer.

§ 3 Delivery, Delivery Date/Time and Default of Delivery

3.1 We reserve the right to make technical changes insofar as the scope of delivery is not affected.

3.2 Unless delivery dates have been expressly agreed to individually, we consider statements regarding delivery dates as non-binding. Any agreed delivery time shall not start before the customer has provided the necessary documents, permits and approvals or has made the agreed down payment. An agreed delivery date shall be deemed met if the goods are ready for shipment within the agreed time and the customer has been notified thereof and/or if the goods have been released for shipment by the factory. No installation services, even if taken over by us, must be provided within a binding agreed delivery time, unless we have expressly agreed otherwise.

3.3 Should we be unable to meet an agreed and binding delivery date for reasons for which we cannot be held responsible (impossibility of performance), we will immediately notify the customer thereof and inform him of a new anticipated delivery date at the same time. Should performance also be impossible within the new delivery times, we shall be entitled to withdraw from the contract in whole or part; in this case we will immediately refund any payments already made by the customer. Such impossibility of performance shall be deemed to exist in particular if, where we have entered into covering transactions equivalent in all respects, our suppliers fail to supply us in a timely manner, if neither our supplier nor we are at fault or if we are not obligated to procurement in individual cases. Our statutory rights of withdrawal and termination and the legal provisions concerning the cancellation of the contract if the Transport packaging and all other packaging in accordance with the Packaging Ordinance is non-returnable and becomes the property of the customer with the exception of standard pallets (Euro pallets).

3.4 The occurrence of default of delivery is determined by the statutory provisions. However, a written reminder from the customer shall be required in every case. Should we be in default of delivery, the customer may demand payment of a contractual penalty for his damages caused by delay. Such penalty shall amount to 0.5% of the net price (delivery value) for each completed calendar week of delay, no more, however, than 5% of the delivery value of the delayed goods or the delayed manufactured installation.

3.5 Any claims for damages shall be limited to cases of intent and gross negligence, also on the part of our legal representatives and agents.

§ 4 Delivery, Transfer of Risk, Acceptance, Default of Acceptance

4.1 Partial deliveries are permissible.

4.2 The goods are delivered ex warehouse, which is also the place of performance. On request and at the expense of the customer, the goods can also be sent to another destination (sales shipment). Unless agreed otherwise, we shall be entitled to determine the manner of shipment (in particular the shipping company, transport route, packaging) ourselves. We will only take out transport insurance at the express wish of the customer. In case of damages in transit that are covered by the insurance policy, we shall have the option of either taking the amount insured and providing a replacement or demanding payment of the purchase price from the customer against assignment of the amount insured.

4.3 The risk of accidental loss and accidental deterioration of the goods shall pass to the customer no later than upon transfer of the goods. However, in case of a sales shipment the risk of delay shall already pass to the customer upon delivery of the goods to the forwarder, carrier or another person or establishment charged with the delivery of the goods. Insofar as an acceptance procedure has been agreed on, this shall be authoritative for the passing of risk. In all other respects, the statutory provisions of the law on contracts for services shall also apply to an agreed acceptance accordingly. Transfer and/or acceptance shall be deemed to have been effected if the customer is in default of acceptance.

4.4 If the customer is in default of acceptance or if he violates other duties to cooperate, or if our delivery is delayed for other reasons attributable to the customer, we shall be entitled to demand compensation for resulting damages, including any extra expenditures (e.g. storage costs). For this purpose, we charge a lump-sum penalty amounting to 1.0% of the net price (delivery value) of the goods per calendar week, but no more than 10% of the delivery value, beginning with the agreed date of delivery or, if no such date has been agreed, with notification of readiness for shipment. Our entitlement to furnish proof of greater damage and our statutory rights (particularly reimbursement of additional expenses, appropriate compensation, termination) shall remain unaffected. However, the lumpsum shall be offset against further monetary claims. The customer retains the right to demonstrate that no damage at all has occurred or that the damage that occurred is significantly less than the lump-sum.

§ 5 Prices and Payment Terms

5.1 Unless agreed otherwise in individual cases, all prices must be paid net plus applicable VAT without any discount. Payments must always be made in cash. Money orders, cheques and bills of exchange are only accepted upon special agreement and only on account of payment, taking into account all collection and discount charges.

5.2 Unless agreed otherwise in individual cases, the agreed prices ex warehouse shall apply. In case of a sales shipment, the customer shall bear the transport costs ex warehouse and the costs of any insurance coverage requested by him. Any customs duties, fees and other public levies shall likewise be borne by the customer.

5.3 If, in addition, we are commissioned to assemble and/or install the delivery items and supervise their connection, we will make a service technician available to the customer at the applicable service rate. In all other respects the provisions of Clause 9 shall apply.

5.4 The customer is in default of payment upon expiry of the above payment terms. Should the customer be in default by more than one payment, all existing claims against the customer shall become due immediately. He shall pay default interest of 8% p.a. over the base rate on the purchase price during the time he is in arrears. We reserve the right to claim further damages caused by delay. Our claim for the commercial maturity interest remains unaffected.

5.5 Despite any Terms and Conditions of the customer to the contrary, we are entitled to apply any payments to older outstanding debt first. If costs and interest charges have already accrued, we are entitled to credit payments first to the costs, then to the interest and finally to the outstanding invoices. Likewise, we are entitled to assign claims arising from our business relationship.

5.6 The customer shall only have a right to setoff or retention if his counterclaim has been upheld by a court of law or is undisputed. In case of defects of delivery Clause 7.8 remains unaffected.

5.7 If, after conclusion of the contract, it becomes evident that our claim for the purchase price is at risk due to the customer's insufficient financial capacity (e.g. the opening of insolvency proceedings), we are by law entitled to refuse performance and – after granting a reasonable grace period – to withdraw from the contract (Sect. 321 BGB - German Civil Code). In the case of contracts for the manufacture of specific items (custom-built products) we have the right to withdraw immediately; the statutory provisions concerning the lack of necessity to set a deadline remain unaffected.

§ 6 Reservation of Title

6.1 We reserve title to all goods sold until all our current and future claims arising from the purchase contract and from a current business relationship (secured claims) have been paid in full.

6.2 The goods subject to reservation of title may neither be pledged nor assigned by way of security to third parties prior to full payment of the secured claims. The customer shall immediately inform us in writing if and to what extent third parties assert claims to our goods.

6.3 If the customer acts in violation of the contract, in particular in case of default of payment, we are entitled to withdraw from the contract in accordance with statutory provisions and to demand the surrender of the goods based n the reservation of title and/or withdrawal. Should the customer fail to pay the purchase price due, we may only assert these rights if we have first granted the buyer a reasonable grace period for payment without result or if granting such grace period is not required by law.

6.4 The customer is entitled to resell and/or process the goods under retention of title in the ordinary course of business. In this case the following provisions shall apply in addition.

6.4.1. The reservation of title covers the products which are produced by processing, mixing or combination of our goods at their full value, whereby we are deemed to be the manufacturer. If third-party ownership rights continue to exist upon processing, mixing or combination with our goods, then we shall acquire co-ownership in relation to the invoice values of the processed, mixed or combined goods. Furthermore, the same shall apply to the product produced in this way as to the goods delivered under reservation of title.

6.4.2. The customer hereby already assigns to us the claims against third parties arising from the resale of the product/surrogate in total or in the amount of our possible co-ownership share under the above clause as collateral. We hereby accept the assignment. The obligations of the customer stated in Clause 6.2 shall also apply in view of the assigned claims.

6.4.3. The customer remains entitled to collect the claim in addition to us. We undertake not to collect the claim as long as the customer meets his payment obligations towards us, is not in default of payment, no application has been filed for the opening of insolvency proceedings and no other lack of his ability to pay exists. However, in case of any of the above conditions we are entitled to demand of the customer to inform us of the assigned claims and their debtors, to provide us with all information necessary for collection, to hand over the relevant documents and inform the debtors (third parties) of the assignment.

§ 7 Factoring

We are entitled to sell our claims arising from individual business relationships to a factorer. To this end, all payments shall be exclusively made, with the effect of discharging the debt, to BNP Paribas Factor GmbH, Willstätterstraße 15, 40549 Düsseldorf, to which we have assigned all current and future claims arising from this business relationship. We have also assigned our reservation of title to the above factorer. The respective notice regarding the sale of these claims can be found on our invoice.

§ 8 Warranty of the Customer

8.1 The statutory regulations shall apply to the rights of the customer in case of defects of quality and title (including wrong deliveries and shortfalls as well as improper assembly or faulty assembly instructions) insofar as not provided for otherwise below. The basis of our liability for defects shall be the agreement made concerning the quality of the goods. All product descriptions that are subject of the individual contract and part of our offers and order confirmations shall serve as an agreement about the quality of the goods, irrespective of wether the product description comes from the customer, the manufacturer or us. In the absence of any agreement on quality, the statutory regulations shall determine wether a defect exists or not (Sect. 434 (1) sentences 2 and 3 BGB, Sect. 633 (2) sentences 2 and 3 BGB). We shall not be held liable, however, for any public statements by the manufacturer or other third parties (e.g. advertising messages).

8.2 Warranty claims can only be asserted in case of new goods. Any warranty claims of the customer due to defects of the delivered new goods shall be limited to a maximum of one year from the day of the transfer of risk. However, should the installation/equipment be a structure or thing that has been used as a structure in accordance with its usual manner of use and has caused its defectiveness (building material), Sect. 438 (1) No. 2 BGB and/or Sect. 634a (1) No. 2 BGB shall apply if the parties have agreed on acceptance. The warranty claims shall become void if our operational and maintenance instructions are not observed diligently. The warranty does not cover natural wear and tear (e.g. gaskets) and components that do not impair the functionality of the product (e.g. glass, outer panelling, doors and handles, etc.). Neither does it cover damages arising after the transfer of risk due to faulty or negligent handling, excessive strain, unsuitable operating materials or other influences not assumed under the contract. The above limitation periods of the law on contracts for sale/services do not apply if the application of the ordinary statutory limitation (Sections 195, 199 BGB) results in a shorter period of limitation in individual cases. The limitation periods under the Product Liability Act shall in any case remain unaffected. Otherwise the warranty claims of the customer according to Clause 9 shall apply, and in all other respects the only the statutory limitation periods apply.

8.3 The discount for specialized retailers covers delivery, setup and instruction of the end customer regarding the delivered equipment by the specialized retailer as well as the call-out charges and labour costs of the warranty service. Any warranty claims against us shall be limited to the provision of replacement parts. Any defective parts shall be returned to us together with a warranty form to be filled out by the customer.

8.4 Warranty claims shall by excluded for any goods sold as used goods, damaged goods, remaining stock or returned goods (so-called 1 B goods).

8.5 The customer's warranty claims are subject to compliance with the customer's statutory duty to inspect the goods and give notice of defect (Sect 377, 381 HGB – German Commercial Code). Should a defect be found during the inspection or at a later time, we shall be notified thereof immediately after detection of such defect, no later, however, than prior to the expiry of the limitation period. It shall be sufficient to submit such notice in writing in due time. Irrespective of the above duty to inspect and give notice of defect, the customer shall give notice of obvious defects (including wrong deliveries and shortfalls) immediately upon delivery; it shall be sufficient to submit such notice in writing in due time. If the customer fails to give due notice of defect, any liability on our part for the unreported defect shall be excluded.

8.6 The customer shall give us the time and opportunity for the subsequent performance owed, and in particular to hand over the defective goods for inspection. In the case of substitute delivery the customer shall return the defective goods to us in accordance with statutory provisions. Any subsequent performance does not include the removal nor the reinstallation of the defective goods unless we were originally responsible for the installation. We shall bear the expenses necessary in connection with the inspection and subsequent performance, in particular transport, travel, labour and material costs, (not costs for removal and installation), if an actual defect exists. If such a defect actually exists, we shall also bear the costs for removal and installation if we were originally responsible for the installation. However, should the customer's demand to eliminate the defect turn out to be unjustified, we can demand that the customer reimburse the costs incurred hereby. We shall be entitled to make subsequent performance contingent on the customer paying the due purchase price. However, the customer is entitled to hold back a part of the payment commensurate with the defect.

8.7 In urgent cases, e.g. when operating safety is endangered or to avert disproportionate damage, the Customer has the right to repair the defect and to demand reimbursement for the objectively required expenses from us. We shall be notified of such self-remedy immediately and preferably beforehand. The right to self-remedy shall not apply if we were entitled to refuse equivalent subsequent performance in accordance with statutory provisions.

8.8 If subsequent performance has failed or if an appropriate grace period set by the customer for subsequent performance has passed without results or is dispensable in accordance with statutory provisions, the customer may withdraw from the contract or reduce the purchase price. However, there is no right to withdraw if the defect is non-material.

8.9 Any claims of the customer for damages or reimbursement of futile expenses are subject to the limitations of Clause 8 and shall be excluded otherwise.

§ 9 Other Liabilities

9.1 Unless otherwise provided in these T&C including the following provisions, we shall be liable in accordance with the relevant statutory provisions in case of breach of contractual and non-contractual duties

9.2 In case of claims for damages – irrespective of the legal grounds – we shall be liable in case of intent and gross negligence. In case of ordinary negligence, we shall be liable only

9.2.1. for injury to life, limb or health,

9.2.2. for damages resulting from a breach of material contractual obligations (obligation the proper fulfilment of which is essential to the execution of the contract and compliance with which the contracting partner can usually rely on); in this case, however, our liability is limited to the typical foreseeable damages.

9.3 The limitations under Clause 9.2 shall not apply insofar as we have fraudulently concealed a defect or have assumed a guarantee for the condition of the goods. The same shall apply for claims of the customer under the Product Liability Act.

9.4 The customer may only withdraw from or terminate the contract due to a breach of duty that is not based on a defect if we are responsible for such breach of duty. Any right of the customer to terminate the contract at any time (in particular according to Sections 651, 649 BGB) shall be excluded. In all other respects the statutory requirements and legal consequences shall apply.

§ 10 Damage Claims of Virtus Group GmbH

10.1 If we expressly agree to the cancellation of an order placed with us as binding, the customer shall pay us 30% of the total value of the order. If the customer fails to fulfil the contract and is at fault, we shall be entitled to claim damages in accordance with statutory requirements. In the case of culpable non-fulfilment of the contract the damages amount to a lump sum of 30% of the agreed (net) payment. If the delivery item has been delivered, the above lump sum shall increase by the transport and refurbishing costs incurred. Should the customer already have paid contractual penalties according to Clause 3.4 and 4.4, these payments shall be credited towards the lump sum damages. Our right to claim greater damages and our statutory claims (in particular for additional expenses, reasonable compensation, termination, withdrawal, damages) shall remain unaffected; however, the lump sum shall be credited towards further monetary claims.

10.2 The customer shall be entitled to prove that no damage occurred or that the damage was much less than the lump sum.

§ 11 Customer Service

11.1 Should we also have been commissioned with the repair and servicing of the goods, we will make service technicians available on request who shall be paid for by the customer at our applicable labour rates. In all other respects the provisions under Clause 9 of these T&C shall apply.

11.2 Service technicians are not authorized to give guarantees or make other declarations which would be binding for us. Any mistakes made and damages caused by our service technicians are subject to the liability limitations under Clause 8.

§ 12 Applicable Law and Place of Jurisdiction

12.1 These T&C and all legal relations between us and the customer shall be subject to the laws of the Federal Republic of Germany to the exclusion of all international and supranational (contractual) law, in particular the UN Convention on Contracts for the International Sale of Goods.

12.2 However, the conditions and consequences of the reservation of title in accordance with Clause 6 shall be subject to the law governing the respective storage site of the goods if, under said law, a choice of law in favour of German law is not permitted or unenforceable.

12.3 The exclusive - also international – place of jurisdiction for all disputes arising directly or indirectly from the contractual relationship shall be our registered place of business in Hamm/Westphalia. However, we shall also be entitled to bring action at the customer's place of jurisdiction.

§ 13 Final Provisions

13.1 Should one or more provisions of this contract or these T&C be invalid, this shall not affect the validity of all other provisions of this contract and these T&C.

13.2 Any subsequent supplements or changes to this contract require the written form.

ALLGEMEINE VERKAUFSBEDINGUNGEN

1 Allgemeines, Geltungsbereich

1.1 Die vorliegenden Allgemeinen Verkaufsbedingungen (AVB) gelten für alle unsere Geschäftsbeziehungen mit unseren Kunden.

1.2 Die AVB gelten insbesondere für Verträge über den Verkauf und/oder die Lieferung beweglicher Sachen (im Folgenden auch: Ware). Die AVB gelten in ihrer jeweiligen Fassung als Rahmenvereinbarung auch für künftige Verträge über den Verkauf und/oder die Lieferung von Ware mit demselben Käufer, ohne dass wir in jedem Einzelfall wieder auf sie hinweisen müssen.

1.3 Es gelten ausschließlich unsere AVB. Abweichende, entgegenstehende oder ergänzende Allgemeine Geschäftsbeziehungen unseres Kunden werden nur dann und insoweit Vertragsbestandteil, als wir ihrer Geltung ausdrücklich schriftlich zugestimmt haben.

1.4 Im Einzelfall getroffene, individuelle Vereinbarungen mit dem Kunden (einschließlich Nebenabreden, Ergänzungen und Änderungen) haben Vorrang vor diesen AVB. Solche Vereinbarungen bedürfen zu ihrer Wirksamkeit eines schriftlichen Vertrages bzw. unserer schriftlichen Bestätigung.

1.5 Rechtserhebliche Erklärungen und Anzeigen, die nach Vertragsschluss vom Kunden uns gegenüber abzugeben sind (z.B. Fristsetzungen, Mängelanzeigen, Erklärung von Rücktritt oder Minderung), bedürfen zu ihrer Wirksamkeit der Schriftform.

1.6 Hinweise auf die Geltung gesetzlicher Vorschriften haben nur klarstellende Bedeutung. Auch ohne eine derartige Klarstellung gelten daher die gesetzlichen Vorschriften, soweit sie in diesen AVB nicht unmittelbar abgeändert oder ausdrücklich ausgeschlossen werden.

§ 2 Vertragsschluss

2.1 Unsere Angebote sind stets freibleibend und unverbindlich. Dies gilt auch, wenn wir dem Kunden Kataloge, technische Dokumentationen (z.B. Bilder, Zeichnungen, Pläne, Berechnungen, Kalkulationen, Verweisungen auf DIN-Normen), sonstige Produktbeschreibungen oder Unterlagen -auch in elektronischer Form- überlassen haben, an denen wir uns Eigentums- und/oder Urheberrechte vorbehalten. Der Kunde darf solche Unterlagen Dritten nicht zugänglich machen. Auf unser Verlangen sind sie an uns zurückzugeben. Angaben über Bildmaterialien, Leistungen und Verbrauchswerte unserer Maschinen in unseren Verkaufsunterlagen sind als annähernd zu betrachten. Der Kunde hat selbst die Voraussetzungen dafür zu schaffen, dass die aufgrund unserer Spezifizierung zum Betreiben der Anlage erforderlichen Medien (z. B. Strom, Gas, Wasser, Abzugskamine, Durchbrüche usw.) ausreichend zur Verfügung stehen. Er hat auch behördliche Erlaubnisse einzuholen; insbesondere benötigt er bei Anschluss von Dunstabzügen, Anlagen an bauseitige Kamine, die Erlaubnis des Kaminfegermeisters.

2.2 Die Bestellung der Ware durch den Kunden gilt als verbindliches Vertragsangebot. Sofern sich aus der Bestellung nichts anderes ergibt, sind wir berechtigt, dieses Vertragsangebot innerhalb von vier Wochen nach seinem Zugang bei uns anzunehmen.

2.3 Die Annahme kann entweder schriftlich (z.B. durch Auftragsbestätigung) oder durch Auslieferung der Ware an den Kunden erklärt werden.

§ 3 Lieferumfang, Lieferfrist und Lieferverzug

3.1 Technische Änderungen, soweit die Funktions- und/oder Leistungsfähigkeit nicht beeinflusst wird, bleiben vorbehalten.

3.2 Sofern Lieferfristen nicht ausdrücklich individuell vereinbart worden sind, sind Angaben zu Lieferzeiten für uns unverbindlich. Eine verbindlich vereinbarte Lieferfrist beginnt nicht vor der Beibringung vom Kunden zu beschaffender Unterlagen, Genehmigungen, Freigaben sowie vor Eingang einer vereinbarten Anzahlung. Eine verbindlich vereinbarte Lieferfrist ist eingehalten, wenn die Sendungen innerhalb der vereinbarten Frist versandbereit sind und dies dem Kunden mitgeteilt worden ist bzw. der Liefergegenstand vom Werk zum Versand gegeben worden ist. Montageleistungen, auch wenn sie von uns übernommen worden sind, sind nicht innerhalb verbindlich vereinbarter Lieferzeiten auszuführen, sofern anderes nicht von uns ausdrücklich bestätigt worden ist.

3.3 Sofern wir eine verbindlich vereinbarte Lieferfrist aus Gründen, die wir nicht zu vertreten haben, nicht einhalten können (Nichtverfügbarkeit der Leistung), werden wir den Kunden hierüber unverzüglich informieren und gleichzeitig eine voraussichtliche, neue Lieferzeit mitteilen. Ist die Leistung auch innerhalb der neuen Lieferzeiten nicht verfügbar, sind wir berechtigt, ganz oder teilweise vom Vertrag zurückzutreten; eine bereits erbrachte Gegenleistung des Kunden werden wir unverzüglich erstatten. Als Fall der Nichtverfügbarkeit der Leistung in diesem Sinne gilt insbesondere die nicht rechtzeitige Belieferung durch unsere Zulieferer, wenn wir ein kongruentes Deckungsgeschäft abgeschlossen haben, weder uns noch unseren Zulieferer ein Verschulden trifft oder wir im Einzelfall zur Beschaffung nicht verpflichtet sind. Unsere gesetzlichen Rücktritts- und Kündigungsrechte, sowie die gesetzlichen Vorschriften über die Abwicklung des Vertrages bei einem Ausschluss der Leistungspflicht (z.B. Unmöglichkeit oder Unzumutbarkeit der Leistung und/ oder nach Erfüllung) bleiben unberührt. Unberührt bleiben auch die Rücktritts- und Kündigungsrechte des Kunden gemäß § 9 dieser AVB.

3.4 Der Eintritt unseres Lieferverzugs bestimmt sich nach den gesetzlichen Vorschriften. In jedem Fall ist aber eine schriftliche Mahnung durch den Kunden erforderlich. Geraten wir in Lieferverzug, so kann der Kunde pauschalierten Ersatz seines Verzugsschadens verlangen. Die Schadenpauschale beträgt für jede vollendete Kalenderwoche des Verzuges 0,5 % des Nettopreises (Lieferwert), insgesamt jedoch höchstens 5 % des Lieferwertes der verspätet gelieferten Ware oder der verspätet hergestellten Einrichtung.

3.5 Entschädigungsansprüche sind auf Fälle des Vorsatzes oder der groben Fahrlässigkeit auch unserer gesetzlichen Vertreter und Erfüllungsgehilfen beschränkt.

§ 4 Lieferung, Gefahrübergang, Abnahme, Annahmeverzug

4.1 Teillieferungen sind zulässig.

4.2 Die Lieferung von Ware erfolgt ab Lager, wo auch der Erfüllungsort ist. Auf Verlangen und Kosten des Kunden wird die Ware an einen anderen Bestimmungsort versandt (Versendungskauf). Soweit nicht etwas anderes vereinbart ist, sind wir berechtigt, die Art der Versendung (insbesondere Transportunternehmen, Versandweg, Verpackung) selbst zu bestimmen. Eine Transportversicherung wird nur auf ausdrücklichen Wunsch des Kunden abgeschlossen. Im Falle eines durch Transportversicherung abgedeckten Transportschadens haben wir das Wahlrecht, entweder die Versicherungssumme entgegenzunehmen und Ersatz zu liefern oder Zahlung des Kaufpreises von dem Kunden gegen Abtretung der Versicherungssumme zu verlangen.

4.3 Die Gefahr des zufälligen Untergangs und der zufälligen Verschlechterung der Ware geht spätestens mit der Übergabe auf den Kunden über. Beim Versendungskauf geht jedoch die Verzögerungsgefahr bereits mit Auslieferung der Ware an den Spediteur, den Frachtführer oder der sonst zur Ausführung der Versendung bestimmten Person oder Anstalt über. Soweit eine Abnahme vereinbart ist, ist diese für den Gefahrübergang maßgebend. Auch im Übrigen gelten für eine vereinbarte Abnahme die gesetzlichen Vorschriften des Werkvertragsrechts entsprechend. Der Übergabe bzw. Abnahme steht es gleich, wenn der Kunde im Verzug der Annahme ist. Unterbleibt die Ablieferung der Ware aus vom Kunden zu vertretenden Gründen, geht die Gefahr mit Versandbereitschaft über. In diesen Fällen wird die versandbereite Ware für Rechnung und Gefahr des Kunden auf Lager genommen. Die Fälligkeit unseres Zahlungsanspruchs wird dadurch nicht berührt.

4.4 Kommt der Kunde in Annahmeverzug, unterlässt er eine Mitwirkungshandlung oder verzögert sich unsere Lieferung aus anderen, vom Kunden zu vertretenden Gründen, so sind wir berechtigt, Ersatz des hieraus entstehenden Schadens einschließlich Mehraufwendungen (z.B. Lagerkosten) zu verlangen. Hierfür berechnen wir eine pauschale Entschädigung in Höhe von 1,0% des Nettopreises (Lieferwert) der Ware pro Kalenderwoche, insgesamt jedoch höchstens 10% des Lieferwerts, beginnend mit der Lieferfrist bzw. -mangels einer Lieferfrist- mit der Mitteilung der Versandbereitschaft der Ware. Der Nachweis eines höheren Schadens und unsere gesetzlichen Ansprüche (insbesondere Ersatz auf Mehraufwendungen, angemessene Entschädigung, Kündigung) bleiben unberührt. Die Pauschale ist aber auf weitergehende Geldansprüche anzurechnen. Dem Kunden bleibt der Nachweis gestattet, dass uns überhaupt kein oder nur ein wesentlich geringerer Schaden als vorstehende Pauschale entstanden ist.

§ 5 Preise und Zahlungsbedingungen

5.1 Sofern im Einzelfall nichts anderes vereinbart worden ist, haben alle Zahlungen netto zuzüglich der jeweils geltenden gesetzlichen Umsatzsteuer ohne jeglichen Abzug zu erfolgen. Zahlungen sind grundsätzlich in bar zu leisten. Zahlungsanweisungen und Schecks werden nur nach besonderer Vereinbarung und nur zahlungshalber angenommen, unter Berechnung aller Einziehungs- und Diskontspesen.

5.2 Sofern im Einzelfall nichts anders vereinbart ist, gelten die vereinbarten Preise ab Lager. Beim Versendungskauf trägt der Kunde die Transportkosten ab Lager und die Kosten einer ggf. vom Kunden gewünschten Transportversicherung. Etwaige Zölle, Gebühren, Steuern und sonstige öffentliche Abgaben trägt der Kunde. Transport- und alle sonstigen Verpackungen nach Maßnahme der Verpackungsverordnung nehmen wir nicht zurück. Sie werden Eigentum des Käufers; ausgenommen sind Standardpaletten (Euro- Paletten).

5.3 Sind wir zusätzlich mit dem Zusammenbau bzw. der Aufstellung, der Überwachung und/oder des Anschlusses der Ware beauftragt, stellen wir auf Anforderung Kundendienstmonteure zur Verfügung, welche zu unseren jeweils gültigen Zahlungssätzen zusätzlich vom Kunden zu vergüten sind. Im Übrigen gelten hierfür die Bestimmungen § 9 AVB.

5.4 Mit Ablauf vorstehender Zahlungsfristen kommt der Kunde in Verzug. Befindet sich der Kunde uns gegenüber mit mehr als einer Zahlungsverpflichtung in Verzug, so werden alle bestehenden Forderungen gegenüber dem Kunden unverzüglich fällig. Der Kaufpreis ist während des Verzugs zum Verzugszins von 8 %-Punkten über dem jeweils gültigen Basiszinssatz p.a. zu verzinsen. Wir behalten uns die Geltendmachung eines weiteren Verzugsschadens vor. Der Anspruch auf den kaufmännischen Fälligkeitszins bleibt unberührt.

5.5 Wir sind berechtigt, trotz anders lautender Bestimmung des Kunden, Zahlungen zunächst auf etwa bestehende ältere Restschulden anzurechnen. Sind bereits Kosten und Zinsen entstanden, so sind wir berechtigt, Zahlungen zunächst auf die Kosten, dann auf die Zinsen und zuletzt auf die Hauptforderung anzurechnen. Ebenso sind wir berechtigt, Ansprüche aus unserer Geschäftsbeziehung abzutreten.

5.6 Dem Kunden stehen Aufrechnungs- oder Zurückbehaltungsrechte nur insoweit zu, als sein Anspruch rechtskräftig festgestellt oder unbestritten ist. Bei Mängeln der Lieferung bleibt § 7 Ziffer 8 unberührt.

5.7 Wird nach Abschluss des Vertrages erkennbar, dass unser Anspruch auf den Kaufpreis durch mangelnde Leistungsfähigkeit des Kunden gefährdet wird (z.B. durch Antrag auf Eröffnung eines Insolvenzverfahrens), so sind wir nach den gesetzlichen Vorschriften zur Leistungsverweigerung und -ggf. nach Fristsetzung- zum Rücktritt vom Vertrag berechtigt (§ 321 BGB). Bei Verträgen über die Herstellung unvertretbarer Sachen (Einzelanfertigungen) können wir den Rücktritt sofort erklären; die gesetzlichen Regelungen über die Entbehrlichkeit der Fristsetzung bleiben unberührt.

§ 6 Eigentumsvorbehalt

6.1 Bis zur vollständigen Bezahlung aller unserer gegenwärtigen und künftigen Forderungen aus dem Kaufvertrag und/oder einer laufenden Geschäftsbeziehung (gesicherte Forderungen) behalten wir uns das Eigentum an den verkauften Waren vor. Zur Geltendmachung der vorgenannten Rechte ist ein Rücktritt vom Vertrag nicht erforderlich.

6.2 Die unter Eigentumsvorbehalt stehenden Waren dürfen vor vollständiger Bezahlung der gesicherten Forderungen weder an Dritte verpfändet, noch zur Sicherheit übereignet werden. Der Kunde hat uns unverzüglich schriftlich zu benachrichtigen, wenn und soweit Zugriffe Dritter auf die uns gehörenden Waren erfolgen.

6.3 Bei vertragswidrigem Verhalten des Kunden, insbesondere bei Nichtzahlung des fälligen Kaufpreises, sind wir berechtigt, nach den gesetzlichen Vorschriften vom Vertrag zurückzutreten und die Ware aufgrund des Eigentumsvorbehalts und/oder des Rücktritts herauszuverlangen. Zahlt der Käufer den fälligen Kaufpreis nicht, dürfen wir diese Rechte nur geltend machen, wenn wir dem Käufer zuvor erfolglos eine angemessene Frist zur Zahlung gesetzt haben oder eine derartige Fristsetzung nach den gesetzlichen Vorschriften entbehrlich ist.

6.4 Der Kunde ist befugt, die unter Eigentumsvorbehalt stehenden Waren im ordnungsgemäßen Geschäftsgang weiterzuveräußern und/oder zu verarbeiten. In diesem Fall gelten ergänzend die nachfolgenden Bestimmungen.

6.4.1. Der Eigentumsvorbehalt erstreckt sich auf die durch Verarbeitung, Vermischung oder Verbindung unserer Waren entstehenden Erzeugnisse zu deren vollen Wert, wobei wir als Hersteller gelten. Bleibt bei einer Verarbeitung, Vermischung oder Verbindung mit Waren Dritter deren Eigentumsrecht bestehen, so erwerben wir Miteigentum im Verhältnis der Rechnungswerte der verarbeiteten, vermischten oder verbundenen Waren. Im Übrigen gilt für das entstehende Erzeugnis das Gleiche wie für die unter Eigentumsvorbehalt gelieferte Ware.

6.4.2. Die aus dem Weiterverkauf der Ware oder des Erzeugnisses/Surrogates entstehenden Forderungen gegen Dritte tritt der Kunde schon jetzt insgesamt bzw. in Höhe unseres etwaigen Miteigentumsanteils gemäß vorstehendem Absatz zur Sicherheit an uns ab. Wir nehmen die Abtretung an. Die in § 6 Ziff. 2 genannten Pflichten des Kunden gelten auch in Ansehung der abgetretenen Forderungen.

6.4.3. Zur Einziehung der Forderung bleibt der Kunde neben uns ermächtigt. Wir verpflichten uns, die Forderung nicht einzuziehen, solange der Kunde seinen Zahlungsverpflichtungen uns gegenüber nachkommt, nicht in Zahlungsverzug gerät, keinen Antrag auf Eröffnung eines Insolvenzverfahrens gestellt ist und kein sonstiger Mangel seiner Leistungsfähigkeit vorliegt. Liegt einer der vorgenannten Fälle jedoch vor, so können wir verlangen, dass der Kunde uns die abgetretenen Forderungen und deren Schuldner bekannt gibt, alle zum Einzug erforderlichen Angaben macht, die dazugehörigen Unterlagen aushändigt und den Schuldnern (Dritten) die Abtretung mitteilt.

6.4.4. Übersteigt der realisierbare Wert der Sicherheiten unsere Forderungen um mehr als 10%, werden wir auf Verlangen des Kunden Sicherheiten nach unserer Wahl freigeben.

§ 7 Factoring

Wir sind berechtigt, die Ansprüche aus einzelnen Geschäftsbeziehungen an einen Factorer zu verkaufen. Dafür sind sämtliche Zahlungen mit schuldbefreiender Wirkung ausschließlich an die BNP Paribas Factor GmbH, Willstätterstraße 15, 40549 Düsseldorf, zu leisten, an die wir unsere gegenwärtigen und künftigen Ansprüche aus dieser Geschäftsbeziehung abgetreten haben. Auch haben wir dann unseren Eigentumsvorbehalt auf den vorgenannten Factorer übertragen. Der entsprechende Hinweis über den Verkauf dieser Forderungen findet sich auf unserer Rechnung.

§ 8 Mängelansprüche des Kunden

8.1 Für die Rechte des Kunden bei Sach- und Rechtsmängeln (einschließlich Falsch- und Minderlieferung sowie unsachgemäßer Montage oder mangelhafter Montageanleitung) gelten die gesetzlichen Vorschriften, soweit im Nachfolgenden nichts anderes bestimmt ist. Grundlage unserer Mängelhaftung ist die über die Beschaffenheit der Ware getroffene Vereinbarung. Als Vereinbarung über die Beschaffenheit der Ware gelten alle Produktbeschreibungen, die Gegenstand des einzelnen Vertrages sind und die in den Angeboten und den Auftragsbestätigungen enthalten sind; es macht hierbei keinen Unterschied, ob die Produktbeschreibung vom Kunden, vom Hersteller oder von uns stammt. Soweit die Beschaffenheit nicht vereinbart wurde, ist nach der gesetzlichen Regelung zu beurteilen, ob ein Mangel vorliegt oder nicht (§ 434 Abs. 1 S. 2 und 3 BGB, § 633 Abs. 2 S. 2 und 3 BGB). Für öffentliche Äußerungen des Herstellers oder sonstiger Dritter (z.B. Werbeaussagen) übernehmen wir jedoch keine Haftung.

8.2 Mängelansprüche können ausschließlich bei Neuware geltend gemacht werden. Ansprüche des Kunden wegen etwaiger Mängel der gelieferten Neuware sind auf maximal die Dauer eines Jahres ab dem Zeitpunkt des Gefahrenüberganges beschränkt. Handelt es sich bei der Einrichtung/Ware jedoch um ein Bauwerk oder eine Sache, die entsprechend ihrer üblichen Verwendungsweise für ein Bauwerk verwendet worden ist und dessen Mangelhaftigkeit verursacht hat (Baustoff), gilt, wenn eine Abnahme vereinbart ist § 438 Abs. 1 Nr. 2 BGB bzw. § 634a Abs. 1 Nr. 2 BGB. Die Mängelansprüche entfallen, wenn unsere Betriebs- und Wartungsanweisungen nicht sorgfältig befolgt werden. Mängelansprüche beziehen sich nicht auf natürliche Abnutzung (z.B. Dichtungen) und Komponenten, welche die technische Funktionalität der Ware nicht beeinträchtigen (z.B. Glas, Außenverkleidung, Türen und Griffe, usw.), ferner nicht auf Schäden, die nach dem Gefahrenübergang infolge fehlerhafter oder nachlässiger Behandlung, übermäßiger Beanspruchung, ungeeigneter Betriebsmittel oder infolge sonstiger Einflüsse entstehen, die nach dem Vertrag nicht vorausgesetzt sind. Die vorstehenden Verjährungsfristen des Kaufrechts/Werkvertragsrechts gelten nicht, wenn die Anwendung der regelmäßigen gesetzlichen Verjährung (§§ 195, 199 BGB) im Einzelfall zu einer kürzeren Verjährung führen würde. Die Verjährungsfristen des Produkthaftungsgesetzes bleiben in jedem Fall unberührt. Ansonsten gelten für Schadensersatzansprüche des Kunden gemäß § 9 und im Übrigen ausschließlich die gesetzlichen Verjährungsfristen.

8.3 Der Fachhändlerrabatt beinhaltet Anlieferung, Aufstellung, und Einweisung der Liefergeräte beim Endkunden durch den Fachhändler sowie die Übernahme der Anfahrts- und Lohnkosten des Gewährleistungskundendienstes. Mängelansprüche gegen uns sind auf die Stellung von Ersatzteilen beschränkt. Defekte Ersatzteile müssen uns gemeinsam mit einem Gewährleistungsformblatt, welches vom Kunden ausgefüllt werden muss, und Fotodokumentation zurückgeschickt werden.

8.4 Bei Waren, die als gebraucht, beschädigt, Restposten oder Rücknahmen verkauft werden (sog. 1-B-Ware) sind jedwede Mängelansprüche ausgeschlossen.

8.5 Die Mängelansprüche des Kunden setzen voraus, dass er seinen gesetzlichen Untersuchungs- und Rügepflichten (§ 377, 381 HGB) nachgekommen ist. Zeigt sich bei der Untersuchung oder später ein Mangel, so ist uns hiervon unverzüglich nach Entdeckung, spätestens vor Ablauf der Gewährleistung, Anzeige zu machen. Zur Fristwahrung genügt die rechtzeitige Absendung der Anzeige. Die Anzeige hat schriftlich zu erfolgen. Unabhängig von vorstehenden Untersuchungs- und Rügepflichten hat der Kunde offensichtliche Mängel (einschließlich Falsch- und Minderlieferung) unverzüglich ab Lieferung anzuzeigen; zur Fristwahrung genügt die rechtzeitige Absendung der Mängelanzeige. Die Anzeige hat schriftlich zu erfolgen. Unterlässt der Kunde die vorstehend bestimmten Mängelanzeigen, ist unsere Haftung für den nicht angezeigten Mangel ausgeschlossen.

8.6 Der Kunde hat uns die zur geschuldeten Nacherfüllung erforderliche Zeit und Gelegenheit zu geben, insbesondere die beanstandete Ware zu Prüfungszwecken zu übergeben. Im Falle der Ersatzlieferung hat uns der Kunde die mangelhafte Sache nach den gesetzlichen Vorschriften zurückzugeben. Die Nacherfüllung beinhaltet weder den Ausbau der mangelhaften Ware noch den erneuten Einbau, wenn wir ursprünglich nicht zum Einbau verpflichtet waren. Die zum Zweck der Prüfung und Nacherfüllung erforderlichen Aufwendungen, insbesondere Transport-, Wege-, Arbeits- und Materialkosten (nicht: Ausbau- und Einbaukosten), tragen wir, wenn tatsächlich ein Mangel vorliegt; wenn tatsächlich ein Mangel vorliegt tragen wir auch die Ausbau- und Einbaukosten, wenn wir ursprünglich zum Einbau verpflichtet waren. Stellt sich jedoch ein Mangelbeseitigungsverlangen des Kunden als unberechtigt heraus, können wir die hieraus entstandenen Kosten vom Kunden ersetzt verlangen. Wir sind berechtigt, die geschuldete Nacherfüllung davon abhängig zu machen, dass der Kunde den fälligen Kaufpreis bezahlt. Der Kunde ist jedoch berechtigt, einen im Verhältnis zum Mangel angemessenen Teil der Vergütung zurückzubehalten.

8.7 In dringenden Fällen, z.B. bei Gefährdung der Betriebssicherheit oder zur Abwehr unverhältnismäßiger Schäden, hat der Kunde das Recht, den Mangel selbst zu beseitigen und von uns Ersatz der hierzu objektiv erforderlichen Aufwendungen zu verlangen. Von einer derartigen Selbstvornahme sind wir unverzüglich, nach Möglichkeit vorher, zu benachrichtigen. Das Selbstvornahmerecht besteht nicht, wenn wir berechtigt wären, eine entsprechende Nacherfüllung nach den gesetzlichen Vorschriften zu verweigern.

8.8 Wenn die Nacherfüllung fehlgeschlagen ist oder eine für die Nacherfüllung vom Kunden zu setzende Frist erfolglos abgelaufen bzw. nach den gesetzlichen Vorschriften entbehrlich ist, so kann der Kunde vom Kaufvertrag zurücktreten oder den Kaufpreis mindern. Ein Rücktrittsrecht besteht jedoch nicht bei einem unerheblichen Mangel.

8.9 Ansprüche des Kunden auf Schadensersatz bzw. vergebliche Aufwendungen bestehen nur nach Maßgabe von § 9, im Übrigen sind sie ausgeschlossen.

§ 9 sonstige Haftung

9.1 Soweit sich aus diesen AVB einschließlich der nachfolgenden Bestimmungen nichts anderes ergibt, haften wir bei einer Verletzung von vertraglichen und außervertraglichen Pflichten nach den einschlägigen gesetzlichen Vorschriften.

9.2 Bei Schadensersatz haften wir -gleich aus welchem Rechtsgrund- bei Vorsatz und grober Fahrlässigkeit. Bei einfacher Fahrlässigkeit haften wir nur:

9.2.1. für Schäden aus der Verletzung des Lebens, des Körpers oder der Gesundheit,

9.2.2. für Schäden aus der Verletzung einer wesentlichen Vertragspflicht (Verpflichtung, deren Erfüllung die ordnungsgemäße Durchführung des Vertrags überhaupt erst ermöglicht und auf deren Einhaltung der Vertragspartner regelmäßig vertraut und Vertrauen darf); in diesem Falle ist unsere Haftung jedoch auf den Ersatz des vorhersehbaren, typischerweise eintretenden Schadens begrenzt.

9.3 Die sich aus Ziff. 2 ergebenden Haftungsbeschränkungen gelten nicht, soweit wir einen Mangel arglistig verschwiegen oder eine Garantie für die Beschaffenheit der Ware übernommen haben. Das Gleiche gilt für Ansprüche des Käufers nach dem Produkthaftungsgesetz.

9.4 Wegen einer Pflichtverletzung, die nicht in einem Mangel besteht, kann der Kunde nur zurücktreten oder kündigen, wenn wir di Pflichtverletzung zu vertreten haben. Ein freies Kündigungsrecht des Kunden (insbesondere gemäß §§ 651, 649 BGB) wird ausgeschlossen. Im Übrigen gelten die gesetzlichen Voraussetzungen und Rechtsfolgen.

§ 10 Schadensersatzanspruch von Virtus Group GmbH

10.1 Falls wir ausdrücklich in die Aufhebung eines uns verbindlich erteilten Auftrages einwilligen, hat der Kunde 30% der Auftragssumme an uns zu zahlen. Wenn der Kunde den Vertrag nicht erfüllt und er dies zu vertreten hat, sind wir berechtigt, bei Vorliegen der gesetzlichen Voraussetzungen, Schadensersatz zu verlangen. Der Schaden beträgt im Falle der schuldhaften Nichterfüllung pauschal 30 % der vereinbarten Vergütung (netto). Ist die Ware ausgeliefert, erhöht sich der Pauschalbetrag um die Kosten des von uns ggf. getragenen Hin- und Rücktransports sowie die Kosten der Aufarbeitung. Wenn der Kunde bereits gemäß § 3 Ziff.4 und § 4 Ziff. 4 Vertragsstrafen gezahlt hat, sind diese auf den pauschalierten Schadensersatz anzurechnen. Der Nachweis eines höheren Schadens und unsere gesetzlichen Ansprüche (insbesondere Ersatz von Mehraufwendungen, angemessene Entschädigung, Kündigung, Rücktritt, Schadensersatz) bleiben unberührt; die Pauschale ist aber auf weitergehende Geldansprüche anzurechnen.

10.2 Dem Kunden bleibt der Nachweis gestattet, dass uns überhaupt kein oder nur ein wesentlich geringerer Schaden als vorstehende Pauschale entstanden ist.

§ 11 Kundendienst

11.1 Sind wir zusätzlich mit der Durchführung von Reparaturen und/oder Wartungsarbeiten der Ware beauftragt, stellen wir auf Anforderung Kundendienstmonteure zur Verfügung, welche zu unseren jeweils gültigen Zahlungssätzen zusätzlich vom Kunden zu vergüten sind. Im Übrigen gelten hierfür die Bestimmungen § 9 AVB.

11.2 Kundendienstmonteure sind nicht berechtigt, Garantiezusagen oder andere uns verpflichtende Erklärungen abzugeben. Für von Kundendienstmonteuren verursachte Fehler und Schäden gelten ebenfalls die Regelungen des § 9.

§ 12 Rechtswahl und Gerichtsstand

12.1 Für diese AVB und alle Rechtsbeziehungen zwischen uns und dem Kunden gilt das Recht der Bundesrepublik Deutschland unter Ausschluss aller internationalen und supranationalen (Vertrags-) Rechtsordnungen, insbesondere des UN-Kaufrechts.

12.2 Voraussetzungen und Wirkungen des Eigentumsvorbehalts gemäß § 6 unterliegen hingegen dem Recht am jeweiligen Lagerort der Sache, soweit danach die getroffene Rechtswahl zugunsten des deutschen Rechts unzulässig oder unwirksam ist.

12.3 Ausschließlicher -auch internationaler- Gerichtsstand für alle dem Vertragsverhältnis unmittelbar oder mittelbar ergebenen Streitigkeiten ist unser Geschäftssitz in Hamm/Westfalen. Wir sind jedoch auch berechtigt, Klage am allgemeinen Gerichtsstand des Kunden zu erheben.

§ 13 Schlussbestimmungen

13.1 Sollte ein Teil des Vertrages oder diese AVB unwirksam sein, wird dadurch die Wirksamkeit des Vertrages und der AVB im Übrigen nicht berührt.

13.2 Ergänzungen oder Änderungen des Vertrages bedürfen der Schriftform.

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