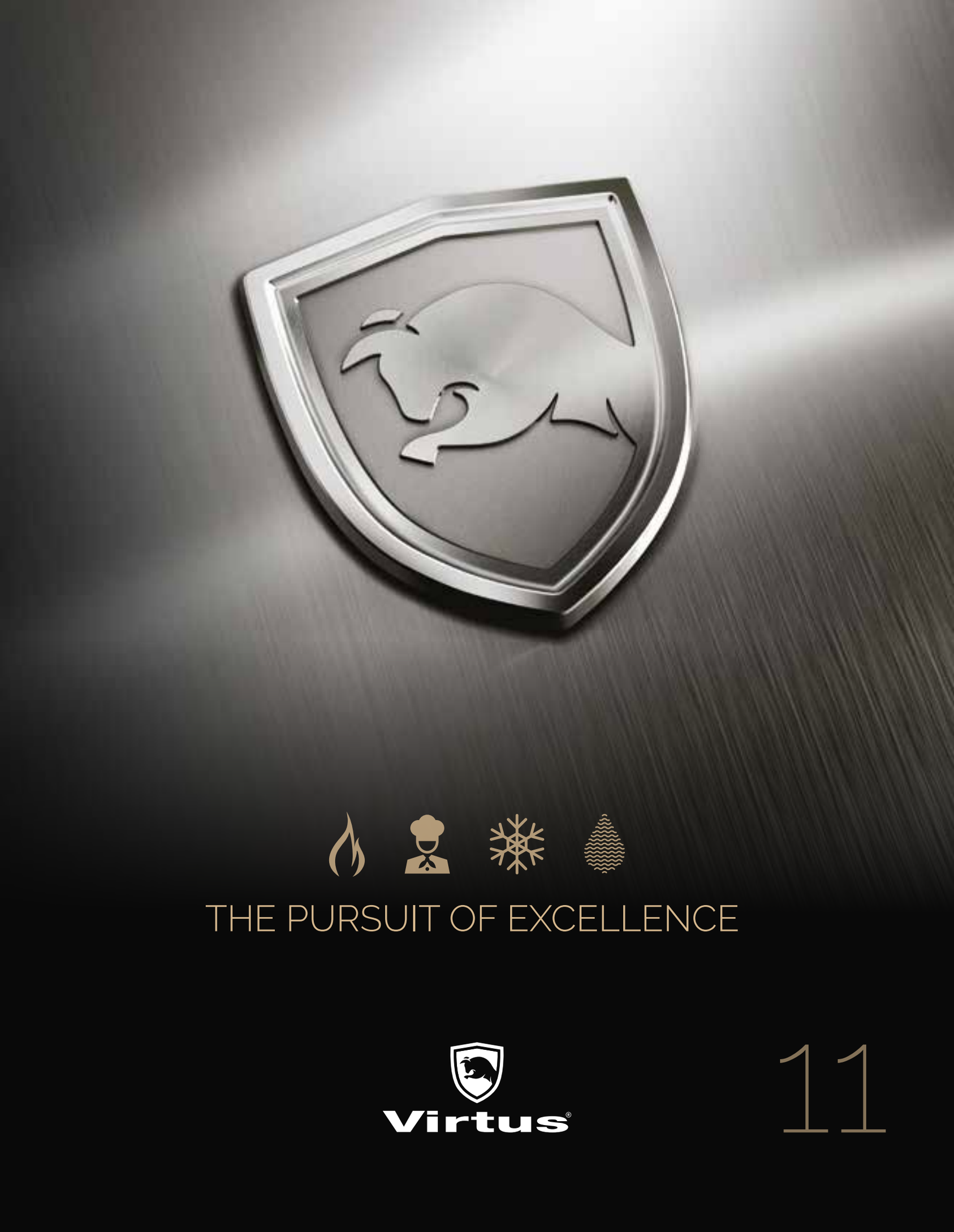

THE PURSUIT OF EXCELLENCE

Virtus®

11

V 11.1 - 2024

Virtus®
THE PURSUIT OF 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
Führungsschienen
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

WiFi connection
WiFi Verbindung
Connexion WiFi
Conexión WiFi
Connettività WiFi

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

2/3 Smooth 1/3 Ribbed plate
2/3 Glatte 1/3 gerillte Platte
Plaque 2/3 lisse 1/3 nervurée
Plancha 2/3 lisa 1/3 ranurada
Piastra 2/3 liscia 1/3 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

2/3 Smooth chrome 1/3 Ribbed chrome plate
2/3 Glatte hartverchromt 1/3 gerillte Platte hartverchromt
Plaque chromée 2/3 lisse 1/3 nervurée
Plancha cromada 2/3 lisa 1/3 ranurada
Piastra cromata 2/3 liscia 1/3 rigata

Gastronorm
Gastronorm
Gastronorm
Gastronorm
Gastronorm

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

Virtus®

THE PURSUIT OF EXCELLENCE

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VIRTUS APP FACEBOOK LINKEDIN INSTAGRAM YOUTUBE

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.

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.

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.

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.

A FAMILY, AND A PASSION THE QUEST FOR EXCELLENCE

An experience consolidated over time, with virtuous successes.

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.

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.

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 compañia 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 LENT HELPING TO REALIZE YOUR EXPECTATIONS.

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.

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

Cooking 18

Virtus 700
Virtus 900
Virtus 1100
The Cooking Island
Multifunctional Device
Virtus Grilling
Showcooking

Cook&Chill 224

Ovens
High Speed Ovens
Cook & Hold

Refrigeration 270

Gastronorm
Bakery
Pizzeria

Washing 316

Glass washers
Dish washers
Utensil washers
Rack-Type dishwashers

Conditions of sales 362

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.

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.

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.

UNA GRAN GAMA DE PRODUCTOS PARA ELEGIR
Satisfacer las necesidades de hoy.
Virtus Group tiene una de las líneas 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 tecnologia de lavado.

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.

Virtus
THE PURSUIT OF EXCELLENCE

Cooking

EVOLUTION 700 - 900

Chefs' favourite

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

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

New design

The EVOLUTION 700 – 900 series is elegant, modern and ergonomic.
The knobs: Special design to avoid water penetration in the control panel, more robust and wear-resistant.
The handles: more comfortable and ergonomic.
The doors: new modern linear look.

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EVOLUTION 700 – 900

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

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

La più amata dagli chef

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

EVOLUTION 700 – 900

Diese zukunftsweisende Linie wurde in Hinblick auf ein Maximum an Arbeitsfläche, enorme 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

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

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

La plus aimées des chefs

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

EVOLUTION 700 – 900

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

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

La más amada por los chefs

Nuevo diseño
Línea EVOLUTION 700 - 900 más elegante, moderna y ergonómica.
Los mandos: Diseño especial para evitar la penetración de agua en el panel de control, más robustos y resistentes.
Las manijas: más cómodas y ergonómicas.
Las puertas: nuevo aspecto moderno y 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 À GAZ
Le choix de la puissance:
Les cuisinières à gaz de la ligne EVOLUTION 700-900 sont de précieuses alliées et assurent de hautes performances pour réaliser toutes sortes de plats avec efficacité et rapidité.

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

MAXI OVENS

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

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

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

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

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

SOLID TOP

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

TUTTAPIASTRA
Cottura senza 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.

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.

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.

SERIES 700 - GAS RANGES

- The Serie 700 open burners models are available with 2,4,6 burners in the top version.
- Working top in stainless AISI 304, 20/10 thickness with removable enamelled containers.
- Power from 3,7 kW up to 5,5 kW. High efficiency cast iron burners and brass flame spreaders, single or double crown for an optimal heat distribution and performance.

Accessories

VS7040B
Open stand 400 mm
299,00 €

VS7080B
Open stand 800 mm
399,00 €

VS70120B
Open stand 1200 mm
519,00 €

H2 CABINETS
R22
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V40PDX
Right door for stand 400 mm
188,00 €

V40PSX
Left door for stand 400 mm
188,00 €

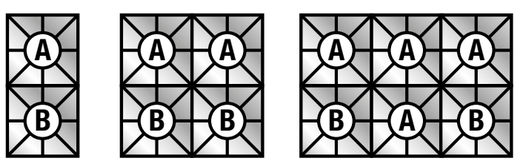
V80P
Double door for stand 800 mm
318,00 €

V120P
Set of 3 doors for stand 1200 mm
488,00 €

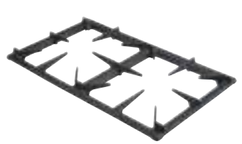
	Item code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen		Power supply Netzspannung	Price Preis €
	VS7040PCGT	400	400•730•250	9,2	Back 3,7 Front 5,5	-	-	-	**1.320,00**
	VS7080PCGT	800	800•730•250	18,4	Back 3,7+3,7 Front 5,5+5,5	-	-	-	**1.920,00**
	VS70120PCGT	1200	1200•730•250	25,8	Back 3,7+3,7+3,7 Front 5,5+3,7+5,5	-	-	-	**2.790,00**

Details

DOUBLE AND SINGLE-CROWN BURNERS



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



SERIES 700 - GAS RANGES

- The Serie 700 open burners models are available with 2,4,6 burners in the top version.
- Pressed working top in stainless AISI 304, 20/10 thickness.
- High efficiency cast iron burners and brass flame spreaders, double crown each 6,0 kW for an optimal heat distribution and performance.

Accessories

VS7040B
Open stand 400 mm
299,00 €

VS7080B
Open stand 800 mm
399,00 €

VS70120B
Open stand 1200 mm
519,00 €

H2 CABINETS
R22
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V40PDX
Right door for stand 400 mm
188,00 €

V40PSX
Left door for stand 400 mm
188,00 €

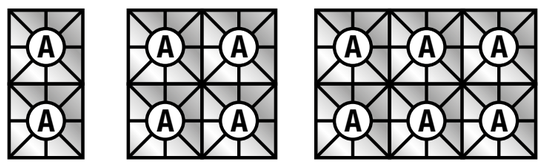
V80P
Double door for stand 800 mm
318,00 €

V120P
Set of 3 doors for stand 1200 mm
488,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen		Power supply Netzspannung	Price Preis €
	VS7040PCGST	400	400•730•250	12,0	Back 6 Front 6	-	-	-	**1.790,00**
	VS7080PCGST	800	800•730•250	24,0	Back 6+6 Front 6+6	-	-	-	**2.570,00**
	VS70120PCGST	1200	1200•730•250	36,0	Back 6+6+6 Front 6+6+6	-	-	-	**3.645,00**

Details

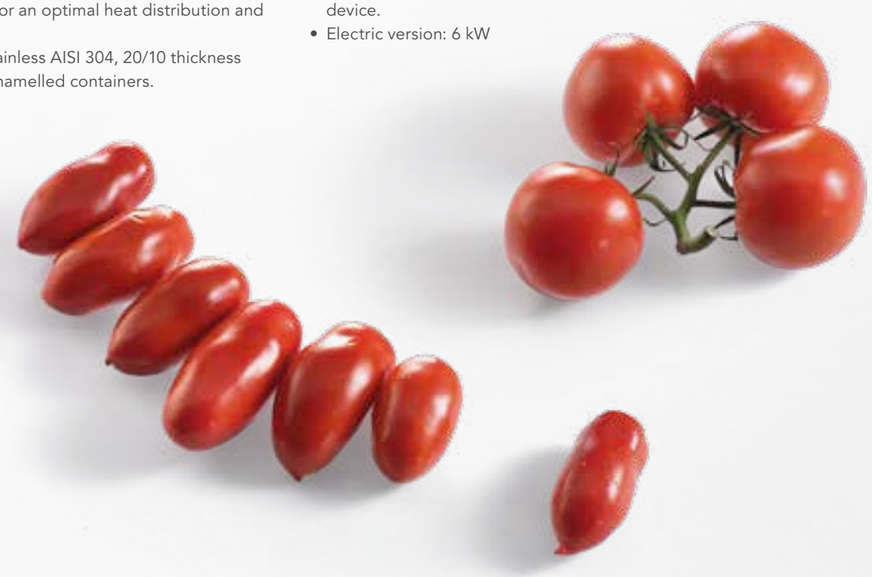
DOUBLE CROWN BURNERS



Double-crown burners:A = 6,0 kW

SERIES 700 - GAS RANGES

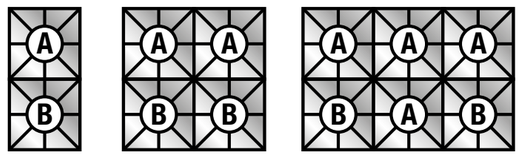
- The Serie 700 gas range models are available with 4 or 6 burners on static oven with or without cabinet.
- Power from 3,7 kW up to 5,5 kW. High efficiency cast iron burners and brass flame spreaders, single or double crown for an optimal heat distribution and performance.
- Working top in stainless AISI 304, 20/10 thickness with removable enamelled containers.
- Static ovens with fully stainless steel chamber and pressed inner door with labyrinth sealing. Suitable for GN 2/1 grids.
- Gas version: 8 kW power with ignition by piezo device.
- Electric version: 6 kW



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen		Power supply Netzspannung	Price Preis €
	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	-	**3.160,00**
	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	380 - 415 V 3+N 50-60 Hz	**4.110,00**
	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	-	**4.240,00**
	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	380 - 415 V 3+N 50-60 Hz	**5.170,00**
	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	-	**5.450,00**

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

- Solid tops with radiant hotplate in heavy gauge cast iron and with central bullseye.
- Heating by cast iron burner of 9 kW for temperature up to 450°/500°C (in the TP, plate power of 9 kW and in the TPP model plate power of 6 kW). Gas supply controlled by safety valve with thermocouple, with piezo ignition.
- Power from 3,7 kW up to 5,5 kW. High efficiency cast iron burners and brass flame spreaders, single or double crown for an optimal heat distribution and performance.
- Working top in stainless AISI 304, 20/10 thickness with removable enamelled containers.

Accessories

VS7080B
Open stand 800 mm

399,00 €

VS70120B
Open stand 1200 mm

519,00 €

H2 CABINETS

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V80P
Double door for stand 800 mm

318,00 €

V120P
Set of 3 doors for stand 1200 mm

488,00 €

V40CAM
Drawn diverter for 400 mm modules

560,00 €

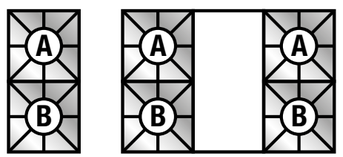
V80CAM
Drawn diverter for 800 mm modules

660,00 €

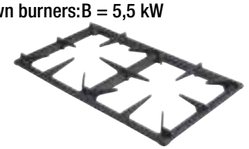
	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen	Power supply Netzspannung	Price Preis €
	VS7080TPGT	800	800•730•250	9,0	9,0	- -	-	**2.265,00**
	VS7080TPPCGT	800	800•730•250	15,2	Left side: solid top 6,0 kW Right side: back 3,7 kW + front 5,5 kW	- -	-	**2.565,00**
	V70120TPPCG2T	1200	1200•730•250	24,4	Left + right side: back 3,7 kW + front 5,5 kW middle: solid top 6,0 kW	- -	-	**4.005,00**

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

- Solid tops with radiant hotplate in heavy gauge cast iron and with central bullseye. Heating by cast iron burner of 9 kW for temperature up to 450°/500°C (in the TP, plate power of 9 kW and in the TPP model plate power of 6 kW). Gas supply controlled by safety valve with thermocouple, with piezo ignition.
- Power from 3,7 kW up to 5,5 kW. High efficiency cast iron burners and brass flame spreaders, single or double crown for an optimal heat distribution and performance.
- Working top in stainless AISI 304, 20/10 thickness with removable enamelled containers.
- Static gas ovens of 8 kW power with ignition by piezo device, fully stainless steel chamber and pressed inner door with labyrinth sealing. Suitable for GN 2/1 grids.

Accessories

V40CAM
Drawn diverter for 400 mm modules

560,00 €

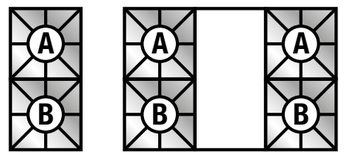
V80CAM
Drawn diverter for 800 mm modules

660,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen		Power supply Netzspannung	Price Preis €
	VS7080TPFG	800	800•730•870	17,0	9,0		Static gas oven 8 kW, GN 2/1	-	**3.660,00**
	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	-	**4.170,00**
	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	-	**5.270,00**
	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	-	**5.550,00**

Details

DOUBLE AND SINGLE-CROWN BURNERS



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

SERIES 700 - ELECTRIC RANGES WITH ROUND PLATES

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, 20/10 thickness.
- Static ovens with fully stainless steel chamber and pressed inner door with labyrinth sealing. Suitable for GN 2/1 grids.
- Electric version: 6 kW

Accessories

VS7040B
Open stand 400 mm
299,00 €

VS7080B
Open stand 800 mm
399,00 €

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V40PDX
Right door for stand 400 mm
188,00 €

V40PSX
Left door for stand 400 mm
188,00 €

V80P
Double door for stand 800 mm
318,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Hot plates Kochplattenleistung kW	Ovens Öfen	Power supply Netzspannung	Price Preis €
	VS7040PCET	400	400•730•250	5,2	Back 2,6 Front 2,6	- -	380 - 415 V 3+N 50-60 Hz	**1.320,00**
	VS7080PCET	800	800•730•250	10,4	Back 2,6+2,6 Front 2,6+2,6	- -	380 - 415 V 3+N 50-60 Hz	**1.820,00**
	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	380 - 415 V 3+N 50-60 Hz	**3.240,00**

Details

Plate dimension: Ø 220 mm

SERIES 700 - ELECTRIC RANGES WITH SQUARE PLATES

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, 20/10 thickness.
- Static ovens with fully stainless steel chamber and pressed inner door with labyrinth sealing. Suitable for GN 2/1 grids.
- Electric version: 6 kW

Accessories

VS7040B
Open stand 400 mm

299,00 €

VS7080B
Open stand 800 mm

399,00 €

H2 CABINETS

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V40PDX
Right door for stand 400 mm

188,00 €

V40PSX
Left door for stand 400 mm

188,00 €

V80P
Double door for stand 800 mm

318,00 €

V7040IMP
Insert for square electric plates

65,00 €

V7080IMP
Insert for square electric plates

225,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Hot plates Kochplattenleistung kW	Ovens Öfen	Power supply Netzspannung	Price Preis €
	VS7040PCEQT	400	400•730•250	5,2	Back 2,6 Front 2,6	- -	380 - 415 V 3+N 50-60 Hz	**1.700,00**
	VS7080PCEQT	800	800•730•250	10,4	Back 2,6+2,6 Front 2,6+2,6	- -	380 - 415 V 3+N 50-60 Hz	**2.450,00**
	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	380 - 415 V 3+N 50-60 Hz	**4.450,00**

Details

Plate dimension: 220 x 220 mm

SERIES 700 - INDUCTION RANGES

- The induction cooking ranges are the ideal solution for those who need high productivity in short time and easy cleaning.
  Available with 2 or 4 zones each of 3,5 kW or 5,0 kW and a wok version with 1 zone of 5,0 kW.
- The 700 series induction models grant high efficiency without loss of heat in the environment and without heating the glass ceramic top.
- Pot detection system which activates heating upon presence of cooking receptacles.

Accessories

VS7040B
Open stand 400 mm

299,00 €

VS7080B
Open stand 800 mm

399,00 €

H2 CABINETS

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V40PDX
Right door for stand 400 mm

188,00 €

V40PSX
Left door for stand 400 mm

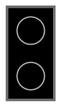
188,00 €

V80P
Double door for stand 800 mm

318,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Cooking zones Leistung Kochzonen kW	Ovens Öfen	Power supply Netzspannung	Price Preis €
	VS7040INDT7	400	400•730•250	7,0	Back 3,5 Front 3,5	- -	380 - 415 V 3+N 50-60 Hz	**7.855,00**
	VS7040INDT10			10,0	Back 5,0 Front 5,0			**8.595,00**
	VS7080INDT14	800	800•730•250	14,0	Back 3,5+3,5 Front 3,5+3,5	- -	380 - 415 V 3+N 50-60 Hz	**13.930,00**
	VS7080INDT20			20,0	Back 5,0+5,0 Front 5,0+5,0			**15.850,00**
	VS7040INDWT	400	400•730•250	5,0	Wok 5,0	- -	380 - 415 V 3+N 50-60 Hz	**5.070,00**

Details



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

SERIES 700 - GLASS CERAMIC RANGES

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

Accessories

VS7080B

399,00 €

H2 CABINETS

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V80P

318,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Cooking zones Leistung Kochzonen kW	Ovens Öfen	Power supply Netzspannung	Price Preis €
	VS7080PVET	800	800•730•250	10,0	Back 2,5+2,5 Front 2,5+2,5	-	380 - 415 V 3+N 50-60 Hz	**3.240,00**
	VS7080CFVE	800	800•730•870	16,0	Back 2,5+2,5 Front 2,5+2,5	Static electric oven 6 kW GN 2/1	380 - 415 V 3+N 50-60 Hz	**5.240,00**

Details

Cooking zone Ø 220 mm:

SERIES 700 - ELECTRIC SOLID TOP RANGES

- The Serie 700 contains electric solid top ranges. Cooking without limits. The entire surface of the hotplate can be used and it is ideal for sauces and slow-cooking that require a constant temperature.
- Working top in stainless AISI 304, 20/10 thickness.
- Static ovens with fully stainless steel chamber and pressed inner door with llabyrinth sealing. Suitable for GN 2/1 grids.
- Electric version: 6 kW

Accessories

VS7080B

399,00 €

H2 CABINETS

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V80P

318,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Cooking zones Leistung Kochzonen kW	Ovens Öfen	Power supply Netzspannung	Price Preis €
	VS7080TPET	800	800•730•250	10,0	4 cooking zones each 2,5 kW	-	380 - 415 V 3+N 50-60 Hz	**4.270,00**
	VS7080TPFE	800	800•730•870	16,0	4 cooking zones each 2,5 kW	Static electric oven 6 kW, GN 2/1	380 - 415 V 3+N 50-60 Hz	**6.020,00**

SERIES 700 - BAIN MARIES

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

Accessories

VS7040B
Open stand 400 mm

299,00 €

VS7080B
Open stand 800 mm

399,00 €

H2 CABINETS

R22

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V40PDX
Right door for stand 400 mm

188,00 €

V40PSX
Left door for stand 400 mm

188,00 €

V80P
Double door for stand 800 mm

318,00 €

9913.4
GASTRONORM 1/3 HEIGHT 100 MM

17,25 €

9912.4
GASTRONORM 1/2 HEIGHT 100 MM

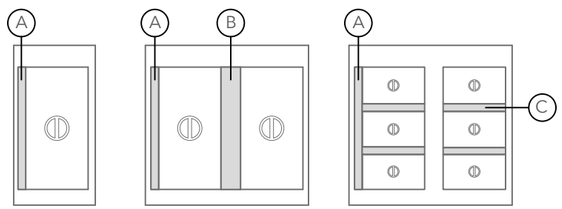
23,00 €

9911.4
GASTRONORM 1/1 HEIGHT 100 MM

34,50 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Capacity Fassungsvermögen GN	Heating Beheizung	Power supply Netzspannung	Price Preis €
	VS7040BMGT	400	400•730•250	3,0	1/1		-	**1.810,00**
	VS7080BMGT	800	800•730•250	6,0	2/1		-	**2.360,00**
	VS7040BMET	400	400•730•250	1,5	1/1		220 - 240 V 1+N 50-60 Hz	**1.650,00**
	VS7080BMET	800	800•730•250	3,0	2/1		380 - 415 V 3+N 50-60 Hz	**2.050,00**

Details



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

SERIES 700 - PASTA COOKERS

- The Serie 700 contains classic mechanical pasta cookers with a cooking well in AISI 316 stainless steel of 26 liters, water filling by mechanical tap.
- Working top made of AISI 304 stainless steel, 20/10 thickness.
- Gas models with high efficiency burners in stainless steel with flame failure device and pilot burner, ignition by piezo spark.
- Electric models: Heating by fixed heating elements located under the bottom of the well. Indicator led installed on the control panel showing the activation of the heating elments

Accessories

VCPC3
Vertical basket 1/3

190,00 €

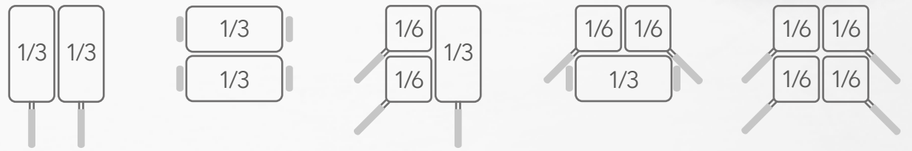
4396
Horizontal basket 1/3

110,00 €

4395
Basket 1/6

85,00 €

Baskets scheme



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Capacity Fassungsvermögen	Heating Beheizung	Version Version	Power supply Netzspannung	Price Preis €
	VS7040CPGS*	400	400•730•870	9,5	1 well GN 2/3 26 lt		Manual water filling	-	**2.740,00**
	VS7080CPGS*	800	800•730•870	19,0	2 wells each GN 2/3 26 lt + 26 lt		Manual water filling	-	**4.550,00**
	VS7040CPES	400	400•730•870	7,6	1 well GN 2/3 26 lt		Manual water filling	380 - 415 V 3+N 50-60 Hz	**2.710,00**
	VS7080CPES	800	800•730•870	15,2	2 wells each GN 2/3 26 lt + 26 lt		Manual water filling	380 - 415 V 3+N 50-60 Hz	**4.490,00**

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

SERIES 700 - GAS FRYERS

Heat exchange pipes in the well

Free well

- The Serie 700 of gas fryers has different models available in 13 and 17 liters. Equipped with heat exchanger pipes in the well, this feature guarantees better heat transmission and an optimal performance or free well, heating by external stainless steel burners with vertical optimized flame distribution.
- All models are with thermostatic regulation of oil temperature up to a maximum of 190°C and pilot burners with piezoelectric ignition.
- Pressed working top in stainless steel AISI 304, 20/10 thickness.

Accessories

VBO	V40CAM	V80CAM	VC12FRGS13	VC1FRGS13	VC12FRE17	VC1FRE17
Oil drain-off pan	Drawn diverter for 400 mm modules	Drawn diverter for 800 mm modules	1/2 basket for fryers 13 lt.	1/1 basket for fryers 13 lt.	1/2 basket for fryers 17 lt.	1/1 basket for fryers 17 lt.
195,00 €	560,00 €	660,00 €	85,00 €	105,00 €	95,00 €	115,00 €

Baskets scheme

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Oil drain-off pan Ölablasswanne included	Basket Composition Korb-Bestückung included	Capacity Fassungsvermögen Lt.	Power supply Netzspannung	Price Preis €
	VS7040FRGS13*	400	400•730•870	12,0			No		13	-	**2.370,00**
	VS7080FRGS13*	800	800•730•870	24,0			No		13 + 13	-	**4.180,00**
	VS7040FRG17VL*	400	400•730•870	16,5	16,5 kW 0,1 kW		Yes		17	220 - 240 V 1+N 50 Hz	**3.980,00**
	VS7080FRG17VL*	800	800•730•807	33,0	33 kW 0,2 kW		Yes		17 + 17	220 - 240 V 1+N 50 Hz	**6.100,00**

* All models are delivered with flue extension.

SERIES 700 - ELECTRIC FRYERS AND HEATED CHIP DUMP

Reversible heating element

Lifting heating element

- The Serie 700 electric fryers are available with single and double wells. Two versions available: Electric supply by rotating heating elements or by lifting elements.
- Oil temperature controlled by mechanical thermostat with adjustment up to 190°C.
- Working top in stainless steel AISI 304 and 20/10 thickness.

Accessories

VS7040B — Open stand 400 mm — **299,00 €**

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V40PDX — Right door for stand 400 mm — **188,00 €**

V40PSX — Left door for stand 400 mm — **188,00 €**

VC1FRE88 — 1/1 basket for fryer 8+8 lt. — **80,00 €**

VC12FRE17 — 1/2 basket for fryers 17 lt. — **95,00 €**

VC1FRE17 — 1/1 basket for fryers 17 lt. — **115,00 €**

C12FR — 1/2 basket for fryers 10 lt. — **80,00 €**

C1FRE10 — 1/1 basket for fryers 10 lt. — **95,00 €**

VBO — Oil drain-off pan — **195,00 €**

Baskets scheme

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Oil drain-off pan Ölablasswanne included	Basket Composition Korb-Bestückung included	Capacity Fassungsvermögen Lt.	Power supply Netzspannung	Price Preis €
	VS7040FRE88	400	400•730•870	14,0		Reversible heating elements	Yes		8 + 8	380 - 415 V 3+N 50-60 Hz	**3.550,00**
	VS7040FRE17X	400	400•730•870	16,5		Reversible heating elements	Yes		17	380 - 415 V 3+N 50-60 Hz	**3.090,00**
	VS7080FRE17X	800	800•730•870	33,0		Reversible heating elements	Yes		17 + 17	380 - 415 V 3+N 50-60 Hz	**4.780,00**
	VS7040FRE10T	400	400•730•250	9,0		Lifting heating elements	No		10	380 - 415 V 3+N 50-60 Hz	**1.850,00**
	VS7040FRE10		400•730•870								**2.070,00**
	VS7080FRE10T	800	800•730•250	18,0		Lifting heating elements	No		10 + 10	380 - 415 V 3+N 50-60 Hz	**2.870,00**
	VS7080FRE10		800•730•870								**3.290,00**
	VS7040SPET	400	400•730•250	1,0		-	-	-	-	220 - 240 V 1+N 50-60 Hz	**1.660,00**

SERIES 700 - GAS GRIDDLES

Smooth plate

Chromed smooth plate

Ribbed plate

Chromed ribbed plate

2/3 smooth - 1/3 ribbed

Chromed
2/3 smooth - 1/3 ribbed

- The Series 700 griddles, are the best for performance and cleaning. The cooking plate can be of chrome-plated (thickness 70µ) or mild steel. The cooking surface is welded on the pressed worktop, has rounded corners, high uniformity of heat distribution.
- Pressed working top in stainless steel AISI 304, 20/10 thick.
- Available with smooth, ribbed or 2/3 smooth 1/3 ribbed surface.
- Pilot burners with piezoelectric lighting
- Gas regulation with safety tap equipped with thermocouple.
- Chromed models equipped with thermostatic valve.

Accessories

VS7040B
Open stand 400 mm

299,00 €

VS7080B
Open stand 800 mm

399,00 €

H2 CABINETS
R22
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VS7040PSFTS
Splash guard for griddle plates VS7040FT...V...

160,00 €

VS7080PSFTS
Splash guard for griddle plates VS7080FT...V...

330,00 €

V40PDX
Right door for stand 400 mm

188,00 €

V40PSX
Left door for stand 400 mm

188,00 €

V80P
Double door for stand 800 mm

318,00 €

Z/M95109400
Teflon plug

160,00 €

Optionals

Has to be assembled directly in production

VS40TR
Thermostatic version for 400 mm non chromed modules

380,00 €

VS80TR
Thermostatic version for 800 mm non chromed modules

550,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Power supply Netzspannung	Price Preis €
	VS7040FTGVT	400	400•730•250	6,0			-	1.390,00
	VS7040FTGVCRT	400	400•730•250	7,0			-	2.080,00
	VS7040FTRGVT	400	400•730•250	6,0			-	1.580,00
	V7040FTRGVCRT	400	400•730•250	7,0			-	2.150,00
	VS7080FTGVT	800	800•730•250	12,0			-	2.190,00
	VS7080FTGVCRT	800	800•730•250	14,0			-	3.130,00
	VS7080FTRGVT	800	800•730•250	12,0			-	2.490,00
	V7080FTRGVCRT	800	800•730•250	14,0			-	3.300,00

SERIES 700 - ELECTRIC GRIDDLES

Smooth plate

Chromed smooth plate

Ribbed plate

Chromed ribbed plate

2/3 smooth - 1/3 ribbed

Chromed 2/3 smooth - 1/3 ribbed

- The Series 700 griddles, are the best for performance and cleaning. The cooking plate can be of chrome-plated (thickness 70µ) or mild steel. The cooking surface is welded on the pressed worktop, has rounded corners, high uniformity of heat distribution.
- Pressed working top in stainless steel AISI 304, 20/10 thick.
- Available with smooth, ribbed or 2/3 smooth 1/3 ribbed surface.
- Heavy-duty heating elements. Cooking temperature monitored by thermostats. Models equipped with safety thermostat.

Accessories

VS7040B
Open stand 400 mm
299,00 €

VS7080B
Open stand 800 mm
399,00 €

H2 CABINETS
R22
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VS7040PSFTS
Splash guard for griddle plates VS7040FT...V...
160,00 €

VS7080PSFTS
Splash guard for griddle plates VS7080FT...V...
330,00 €

V40PDX
Right door for stand 400 mm
188,00 €

V40PSX
Left door for stand 400 mm
188,00 €

V80P
Double door for stand 800 mm
318,00 €

Z/M95109400
Teflon plug
160,00 €

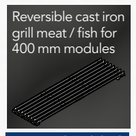
	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Power supply Netzspannung	Price Preis €
	VS7040FTEVT	400	400•730•250	5,4			380 - 415 V 3+N 50-60 Hz	**1.425,00**
	VS7040FTEVCRT	400	400•730•250	5,4			380 - 415 V 3+N 50-60 Hz	**1.975,00**
	VS7040FTREVT	400	400•730•250	5,4			380 - 415 V 3+N 50-60 Hz	**1.665,00**
	V7040FTREVCRT	400	400•730•250	5,4			380 - 415 V 3+N 50-60 Hz	**2.145,00**
	VS7080FTEVT	800	800•730•250	10,8			380 - 415 V 3+N 50-60 Hz	**1.995,00**
	VS7080FTEVCRT	800	800•730•250	10,8			380 - 415 V 3+N 50-60 Hz	**2.855,00**
	VS7080FTREVT	800	800•730•250	10,8			380 - 415 V 3+N 50-60 Hz	**2.165,00**
	V080FTREVCRT	800	800•730•250	10,8			380 - 415 V 3+N 50-60 Hz	**3.025,00**

SERIES 700 - WATER GRILLS

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

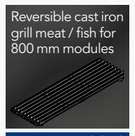
Accessories

VS7040GGACQ



95,00 €

VS7080GGACQ



155,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Heating Beheizung	Accessories Zubehör	Power supply Netzspannung	Price Preis €
	VS7040GRACQG	400	400•730•870	7,5	Grid in stainless steel rods		2 pieces required VS7040GGACQ	-	**2.945,00**
	VS7080GRACQG	800	800•730•870	15,0	Grid in stainless steel rods		4 pieces required VS7080GGACQ	-	**4.315,00**
	VS7040GRACQE	400	400•730•870	6,0	Grid in stainless steel rods		2 pieces required VS7040GGACQ	380 - 415 V 3+N 50-60 Hz	**2.955,00**
	VS7080GRACQE	800	800•730•870	12,0	Grid in stainless steel rods		4 pieces required VS7080GGACQ	380 - 415 V 3+N 50-60 Hz	**4.155,00**

SERIES 700 - LAVA-STONE GRILLS

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

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Heating Beheizung	Equipped with Ausgestattet mit	Power supply Netzspannung	Price Preis €
	VS7040GRL	400	400•730•870	7,5	V shaped stainless steel grid		1 grid	-	**2.470,00**
	VS7080GRL	800	800•730•870	15	V shaped stainless steel grids		2 grids	-	**3.920,00**

Accessories

VS70GGGRL

345,00 €

V40PDX

188,00 €

V40PSX

188,00 €

V80P

318,00 €

Z/ELAVA07KG

65,00 €

SERIES 700 - BOILING PANS

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

Accessories

VCCP50	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.
790,00 €	790,00 €	895,00 €	895,00 €	338,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Heating Beheizung	Capacity Fassungsvermögen Lt.	Power supply Netzspannung	Price Preis €
	VS7080PG50	800	800•730•870	15,5	Direct heating		50	220 - 240 V 1+N 50 Hz	**5.545,00**
	VS7080PGI50	800	800•730•870	15,5	Indirect heating		50	220 - 240 V 1+N 50 Hz	**7.345,00**
	VS7080PEI50	800	800•730•870	9,0	Indirect heating		50	380 - 415 V 3+N 50-60 Hz	**6.955,00**

SERIES 700 - TILTING AND MULTI-FUNCTION BRATT PANS

- 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.

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Capacity Fassungsvermögen Lt.	Heating Beheizung		Tilting Version Kippfunktion	Power supply Netzspannung	Price Preis €
	VS7080BRGI	800	800•730•870	14,0	Stainless steel bottom	60			Manual	220 - 240 V 1+N 50 Hz	**5.785,00**
	VS7080BRGIM	800	800•730•870	14,0	Stainless steel bottom	60			Motorized	220 - 240 V 1+N 50 Hz	**7.055,00**
	VS7080BREI	800	800•730•870	10,0	Stainless steel bottom	60			Manual	380 - 415 V 3+N 50-60 Hz	**5.695,00**
	VS7080BREIM	800	800•730•870	10,0	Stainless steel bottom	60			Motorized	380 - 415 V 3+N 50-60 Hz	**7.085,00**
	VS7040BMFEP	400	400•730•870	4,5	Stainless steel bottom	12			-	380 - 415 V 3+N 50-60 Hz	**3.445,00**
	VS7080BMFEP	800	800•730•870	9,0	Stainless steel bottom	24			-	380 - 415 V 3+N 50-60 Hz	**5.395,00**

SERIES 700 - NEUTRAL UNITS

- The Serie 700 of neutral elements are all with worktops in AISI 304. The same for the base cupboards with rounded edges for easy cleaning.
- Models available with or without drawer. Models are available from 20 cm up to 80 cm version.

Accessories

VS7040B

299,00 €

VS7080B

399,00 €

H2 CABINETS

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V40PDX

188,00 €

V40PSX

188,00 €

V80P

318,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Version Version	Price Preis €
	VS7020PLT	200	200•730•250	Top version without drawer	**535,00**
	VS7040PLT	400	400•730•250	Top version without drawer	**545,00**
	VS7080PLT	800	800•730•250	Top version without drawer	**735,00**
	VS7020PLP	200	200•730•870	On closed cabinet without drawer	**955,00**
	VS7040PLCP	400	400•730•870	On cupboard with drawer	**1.255,00**
	VS7080PLCP	800	800•730•870	On cupboard with drawer	**1.685,00**
	VS7040LAP	400	400•730•870	Sink Unit on cupboard	**2.035,00**
	VS7080LAP	800	800•730•870	Sink Unit on cupboard	**2.370,00**

SERIES 700 - REFRIGERATED UNDERCOUNTERS

HCE2016 + Z/FB00AY255 + 3 x Z/CU700

Accessories

Z/CU700

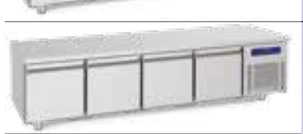
495,00 €

! Only for positive counters

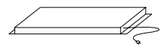
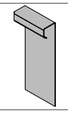
Z/FB00AY255

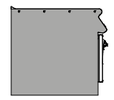
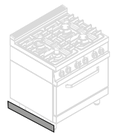
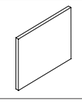
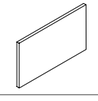
170,00 €

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

	Item Code Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität GN	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI	Insulation Thickness Isolierung mm		Refrigerant Gas Kühlgas	Power Supply Netzspannung	Price Preis €
	BNA0080	-2°/+8°	1 x GN2/1	1100	1200•700•600	304	50		R290	220 - 240 V 1+N 50 Hz	**3.795,00**
	BNB0040	-10°/-20°	1 x GN2/1	1100	1200•700•600	304	50		R290	220 - 240 V 1+N 50 Hz	**4.465,00**
	HCE2014	-2°/+8°	2 x GN 1/1	170	1200•700•600	304	50		R290	220 - 240 V 1+N 50 Hz	**2.777,00**
	HCE2016	-2°/+8°	3 x GN 1/1	500	1600•700•600	304	50		R290	220 - 240 V 1+N 50 Hz	**3.455,00**
	**HCE2018**	-2°/+8°	4 x GN 1/1	510	2200•700•600	304	50		R290	220 - 240 V 1+N 50 Hz	**4.265,00**

SERIES 700 - GENERAL ACCESSORIES

Version Version	Item Code Artikelnummer	Description Beschreibung	Price/Preis €
	VS7040B	Open stand 400 mm	299,00
	VS7040BH2	Open stand 400 mm H2 R22	1.145,00
	VS7080B	Open stand 800 mm	399,00
	VS7080BH2	Open stand 800 mm H2 R22	1.515,00
	VS70120B	Open stand 1200 mm	519,00
	V40PDX	Right door for stand 400 mm	188,00
	V40PSX	Left door for stand 400 mm	188,00
	V80P	Double door for stand 800 mm	318,00
	V120P	Set of 3 doors for stand 1200 mm	488,00
	VKC11	Set of 2 drawers GN 1/1 for 400 mm modules, h=225 mm	805,00
	VKC21	Set of 2 drawers GN 2/1 for 800 mm modules, h=225 mm	980,00
	VRG11	Set of tray slides GN 1/1 for 6 grids	230,00
	VRG21	Set of tray slides GN 2/1 for 6 grids	260,00
	VKR22	Set of 2+2 wheels with brake (special assembly required)	320,00
	Z/MER40	Heating group for cabinet 40 cm Power 2 kW, 220-240 V 50-60 Hz	330,00
	Z/MER80	Heating group for cabinet 80 cm Power 2 kW, 220-240 V 50-60 Hz	385,00
	Z/MPH50	Lowered foot H 50 mm for installation on hollow masonry base	55,00
	VGZ	Plinth junction	70,00

Version Version	Item Code Artikelnummer	Description Beschreibung	Price/Preis €
	VS70PLDX	Side panel for back to back equipment, right side	765,00
	VS70PLSX	Side panel for back to back equipment, left side	765,00
	VS140PL	Side panel for back to back equipment VS700 - 1400 mm	1.395,00
	V40ZFT	Front plinth for 400 mm module top.	125,00
	V80ZFT	Front plinth for 800 mm module top.	180,00
	V120ZFT	Front plinth for 1200 mm module top.	190,00
	V70ZLT	Side plinth for 700 mm module top.	130,00
	V40ZF	Front plinth for 400 mm module.	150,00
	V80ZF	Front plinth for 800 mm module.	165,00
	V120ZF	Front plinth for 1200 mm module.	195,00
	V160ZF	Front plinth for 1600 mm module.	210,00
	V200ZF	Front plinth for 2000 mm module.	225,00
	V240ZF	Front plinth for 2400 mm module.	250,00
	V70ZL	Side plinth.700 mm	125,00
	V140ZLP	Pass- through side plinth 1400 mm.	195,00
	VS70PLQDX	Squared side panel for back to back equipment, right side	845,00
	VS70PLQSX	Squared side panel for back to back equipment, left side	845,00
	VS140PLQ	Squared side panel for back to bwack equipment VS700 - 1400 mm	1.685,00
	VS40PRCAM	Flue extension 400 mm	95,00
	VS80PRCAM	Flue extension 800 mm	145,00
	VS120PRCAM	Flue extension 1200 mm	180,00
	VKSP40	Bridge system supports 40 l	310,00
	VKSP80	Bridge system supports 80 l	430,00
	VKSP100	Bridge system supports 100 l	540,00
	VKSP120	Bridge system supports 120 l	640,00
	VKSP160	Bridge system supports 160 l	850,00
	VS7040PSFTS	Splash guard for griddle plates VS7040FT...V...	160,00
	VS7080PSFTS	Splash guard for griddle plates VS7080FT...V...	330,00
	Z/GSFT	Scarper for smooth plate	68,00
	VRASFTR	Scarper for ribbed plate	68,00

SERIES 700 - GENERAL ACCESSORIES

Version Version	Item Code Artikelnummer	Description Beschreibung	Price/Preis €
	VS70PL1F	Flate plate, 1 burner Dim [mm]: 390 • 284 • 22	**135,00**
	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)	**455,00**
	VSPT15Q	Tray holder structure + column L= 1000÷1500	**2.595,00**
	VSPT20Q	Tray holder structure + column L= 1500÷2000	**3.465,00**
	VSPT25Q	Tray holder structure + column L= 2000÷2500	**4.325,00**
	VSPT30Q	Tray holder structure + column L= 2500÷3000	**5.195,00**
	VSPT35Q	Tray holder structure + column L= 3000÷3500	**6.065,00**
	VSPT40Q	Tray holder structure + column L= 3500÷4000	**6.925,00**
	VSPT45Q	Tray holder structure + column L= 4000÷4500	**7.790,00**
	VSPT50Q	Tray holder structure + column L= 4500÷5000	**8.655,00**
	VSPTSAL11	Price increase for integration of electric salamander support GN 1/1 on tray holder structure. Dimensions 380x450 mm	**1.105,00**
	VSS11	Support for electric salamander GN 1/1	**1.215,00**
	VPES	Schuko electrical socket with cover IP 44	**225,00**

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.

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EVOLUTION 900

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

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

EVOLUTION 900

EVOLUTION 900 représente toute l'expérience de VIRTUS dans le monde des équipements professionnels de restauration.
La ligne de cuisson EVOLUTION 900 est modulaire et répond au plus grand souhait d'un chef pour un plan de travail uniforme, avec une épaisseur de 2 mm. La série de cuisine peut être 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: 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

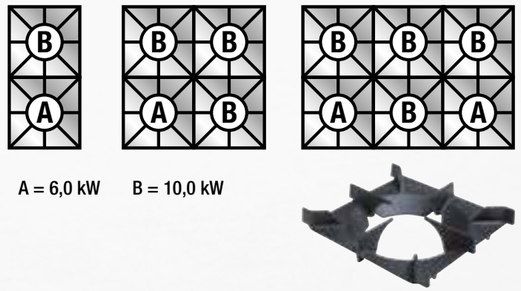
- The Serie 900 open burners models are available in many different versions with 2,4,6 burners in a top version or on cabinet.
- Pressed working top in stainless AISI 304, 20/10 thickness.
- Double-crown burners in cast iron and brass from 6 kW to 10 kW hermetically fixed on the top. Ignition of main 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	H2 CABINETS	V40PDX	V40PSX	V80P	V120P
Open stand 400 mm	Open stand 800 mm	Open stand 1200 mm	R22	Right door for stand 400 mm	Left door for stand 400 mm	Double door for stand 800 mm	Set of 3 doors for stand 1200 mm
365,00 €	485,00 €	635,00 €	Page 126	188,00 €	188,00 €	318,00 €	488,00 €

Details

DOUBLE-CROWN BURNERS



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

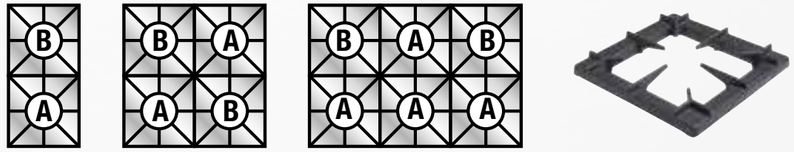
	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen		Power supply Netzspannung	Price Preis €
	VS9040PCGST	400	400•900•250	16,0	Back 10 Front 6	-	-	-	1.760,00
	VS9080PCGST	800	800•900•250	36,0	Back 10+10 Front 6+10	-	-	-	2.695,00
	VS90120PCGST	1200	1200•900•250	52,0	Back 10+10+10 Front 6+10+6	-	-	-	3.785,00

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen		Power supply Netzspannung	Price Preis €
	VS9040PCGSP	400	400•900•870	16,0	Back 10 Front 6	-	-	-	2.055,00
	VS9080PCGSP	800	800•900•870	36,0	Back 10+10 Front 6+10	-	-	-	3.240,00
	VS90120PCGSP	1200	1200•900•870	52,0	Back 10+10+10 Front 6+10+6	-	-	-	4.525,00

SERIES 900 - GAS RANGES

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

DOUBLE-CROWN BURNERS



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

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen	Power supply Netzspannung	Price Preis €
	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	-	**3.810,00**
	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	380 - 415 V 3+N 50-60 Hz	**4.565,00**
	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	-	**5.095,00**
	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	380 - 415 V 3+N 50-60 Hz	**5.650,00**
	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	-	**5.375,00**

SERIES 900 - GAS SOLID TOPS

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

Accessories

VS9080B
Open stand 800 mm

485,00 €

VS90120B
Open stand 1200 mm

635,00 €

H2 CABINETS
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V80P
Double door for stand 800 mm

318,00 €

V120P
Set of 3 doors for stand 1200 mm

488,00 €

V40CAM
Drawn diverter for 400 mm modules

560,00 €

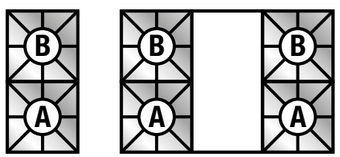
V80CAM
Drawn diverter for 800 mm modules

660,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen		Power supply Netzspannung	Price Preis €
	VS9080TPGT	800	800•900•250	12,0	12,0	-	-	-	**2.565,00**
	VS9080TPPCGT	800	800•900•250	20,0	Left side: solid top 7,0 kW Right side: back 7,5 kW + front 5,5 kW	-	-	-	**3.395,00**
	V90120TPPCG2T	1200	1200•900•250	33,0	Left + right side: back 7,5 kW + front 5,5 kW middle: solid top 7,0 kW	-	-	-	**4.625,00**

Details

DOUBLE-CROWN BURNERS



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

SERIES 900 - GAS SOLID TOP RANGES

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

Accessories

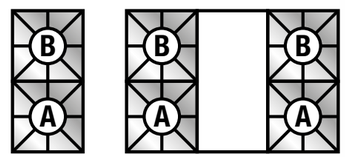
V40CAM
Drawn diverter for 400 mm modules
560,00 €

V80CAM
Drawn diverter for 800 mm modules
660,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen	Power supply Netzspannung	Price Preis €
	VS9080TPFG	800	800•900•870	20,0	12,0	Static gas oven 8 kW, GN 2/1	-	**4.690,00**
	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	-	**4.955,00**
	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	-	**6.095,00**
	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	-	**6.625,00**

Details

DOUBLE-CROWN BURNERS



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

SERIES 900 - ELECTRIC RANGES WITH SQUARE PLATES

300x300 mm

- In the Serie 900 electric ranges are available with square electric plates each of 4 kW. Heating elements are hermetically sealed to the working top and controlled by 6-position switches. The particular design and the labyrinth system of the knobs assure protection from water infiltration.
- Pressed worktop in stainless AISI 304, 20/10 thickness.
- Static 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
Open stand 400 mm

365,00 €

VS9080B
Open stand 800 mm

485,00 €

H2 CABINETS

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V9040IMP
Insert for square electric plates

65,00 €

V9080IMP
Insert for square electric plates

225,00 €

V40PDX
Right door for stand 400 mm

188,00 €

V40PSX
Left door for stand 400 mm

188,00 €

V80P
Double door for stand 800 mm

318,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Hot plates Kochplattenleistung kW	Ovens Öfen	Power supply Netzspannung	Price Preis €
	VS9040PCEST	400	400•900•250	8,0	Back 4,0 Front 4,0	- -	380 - 415 V 3+N 50-60 Hz	**2.085,00**
	VS9080PCEST	800	800•900•250	16,0	Back 4,0+4,0 Front 4,0+4,0	- -	380 - 415 V 3+N 50-60 Hz	**2.995,00**
	VS9080CFES*	800	800•900•870	22,0	Back 4,0+4,0 Front 4,0+4,0	Static electric oven 6 kW GN 2/1	380 - 415 V 3+N 50-60 Hz	**5.350,00**

Details

Plate dimension: 300 x 300 mm

* Electric convection oven on request

SERIES 900 - ELECTRIC SOLID TOP RANGES

- The Serie 900 contains electric solid top ranges. Cooking surface made of stainless steel 16M05 with 4 independent zones.
- Thermostatic control for surface temperature adjustment from 120°C (edge) to 500°C (centre).
- Working top in stainless AISI 304, 20/10 thickness.
- Static 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

485,00 €

H2 CABINETS

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V80P

318,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Cooking zones Leistung Kochzonen kW	Ovens Öfen	Power supply Netzspannung	Price Preis €
	VS9080TPET	800	800•900•250	13,6	4 cooking zones each 3,4 kW	- -	380 - 415 V 3+N 50-60 Hz	**4.575,00**
	VS9080TPFE	800	800•900•870	19,6	4 cooking zones each 3,4 kW	Static electric oven 6 kW, GN 2/1	380 - 415 V 3+N 50-60 Hz	**6.885,00**

SERIES 900 - INDUCTION RANGES

- 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
Open stand 400 mm

365,00 €

VS9080B
Open stand 800 mm

485,00 €

H2 CABINETS
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V40PDX
Right door for stand 400 mm

188,00 €

V40PSX
Left door for stand 400 mm

188,00 €

V80P
Double door for stand 800 mm

318,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Cooking zones Leistung Kochzonen kW	Ovens Öfen	Power supply Netzspannung	Price Preis €
	VS9040INDT	400	400•900•250	10,0	Back 5,0 Front 5,0	- -	380 - 415 V 3+N 50-60 Hz	**8.595,00**
	VS9080INDT	800	800•900•250	20,0	Back 5,0 + 5,0 Front 5,0 + 5,0	- -	380 - 415 V 3+N 50-60 Hz	**14.225,00**
	VS9040INDWT	400	400•900•250	5,0	Wok 5,0	- -	380 - 415 V 3+N 50-60 Hz	**5.760,00**

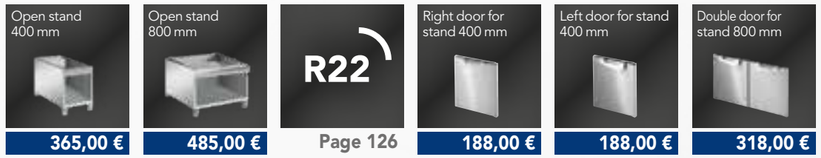
Details

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

SERIES 900 - GLASS CERAMIC RANGES

- 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



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Cooking zones Leistung Kochzonen kW	Ovens Öfen	Power supply Netzspannung	Price Preis €
	VS9040PVET	400	400•900•250	6,8	Back 3,4 Front 3,4	- -	380 - 415 V 3+N 50-60 Hz	**3.010,00**
	VS9080PVET	800	800•900•250	13,6	Back 3,4+3,4 Front 3,4+3,4	- -	380 - 415 V 3+N 50-60 Hz	**4.340,00**
	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	380 - 415 V 3+N 50-60 Hz	**6.620,00**

Details

Cooking zone Ø 280 mm:

* Electric convection oven on request

SERIES 900 - BAIN MARIES

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

Accessories

VS9040B
Open stand 400 mm

365,00 €

VS9080B
Open stand 800 mm

485,00 €

H2 CABINETS
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V40PDX
Right door for stand 400 mm

188,00 €

V40PSX
Left door for stand 400 mm

188,00 €

V80P
Double door for stand 800 mm

318,00 €

9913.4
GASTRONORM 1/3 HEIGHT 100 MM

17,25 €

9912.4
GASTRONORM 1/2 HEIGHT 100 MM

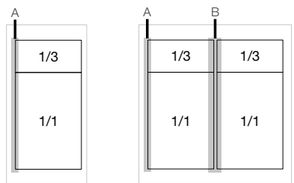
23,00 €

9911.4
GASTRONORM 1/1 HEIGHT 100 MM

34,50 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Capacity Fassungsvermögen GN	Heating Beheizung	Power supply Netzspannung	Price Preis €
	VS9040BMGT	400	400•900•250	3,0	1/1 + 1/3		-	**1.990,00**
	VS9080BMGT	800	800•900•250	6,0	2/1 + 2x 1/3		-	**2.850,00**
	VS9040BMET	400	400•900•250	2,2	1/1 + 1/3		220 - 240 V 1+N 50-60 Hz	**1.970,00**
	VS9080BMET	800	800•900•250	4,4	2/1 + 2x 1/3		380 - 415 V 3+N 50-60 Hz	**2.425,00**

Details



A and B included
* Pan not included

SERIES 900 - PASTA COOKERS

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

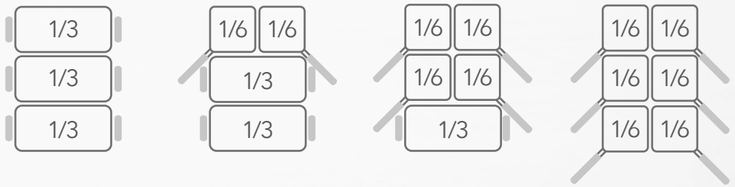
Accessories

4396
Horizontal basket 1/3
110,00 €

4395
Basket 1/6
85,00 €

4397
Basket 1/2
170,00 €

Baskets scheme



	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Capacity Fassungsvermögen	Heating Beheizung	Version Version	Power supply Netzspannung	Price Preis €
	VS9040CPGS*	400	400•900•870	11,8	1 well GN 1/1 40 lt		Manual water filling	-	**3.210,00**
	VS9080CPGS*	800	800•900•870	23,6	2 wells each GN 1/1 40 lt + 40 lt		Manual water filling	-	**5.590,00**
	VS9040CPES	400	400•900•870	8,5	1 well GN 1/1 40 lt		Manual water filling	380 - 415 V 3+N 50-60 Hz	**3.220,00**
	VS9080CPES	800	800•900•870	17,0	2 wells each GN 1/1 40 lt + 40 lt		Manual water filling	380 - 415 V 3+N 50-60 Hz	**5.750,00**

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

SERIES 900 - GAS FRYERS

Heat exchange pipes in the well

Free well

- The Serie 900 of gas fryers has different models available in 13, 21 and 22 liters. Equipped with heat exchanger pipes in the well, this feature guarantees better heat transmission and an optimal performance or free well, heating by external stainless steel burners with vertical optimized flame distribution.
- All models are with thermostatic regulation of oil temperature up to a maximum of 190°C and pilot burners with piezoelectric ignition.
- Pressed working top in stainless steel AISI 304, 20/10 thickness.

Accessories

VBO900
Oil drain-off pan
195,00 €

V40CAM
Drawn diverter for 400 mm modules
560,00 €

V80CAM
Drawn diverter for 800 mm modules
660,00 €

VC12FRGS13
1/2 basket for fryers 13 lt.
85,00 €

VC1FRGS13
1/1 basket for fryers 13 lt.
105,00 €

VC12FRE21
1/2 basket for fryers 21/22 lt.
ARTICEL CHANGE
85,00 €

VC1FRG21VL
1/1 basket for fryers
OUT OF ORDER
140,00 €

VC12FRG22
1/2 basket for fryers
OUT OF ORDER
105,00 €

VC1FRE21
1/1 basket for fryers 21/22 lt.
ARTICEL CHANGE
105,00 €

Baskets scheme

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Oil drain-off pan Ölablasswanne included		Basket Composition Korb-Bestückung included	Capacity Fassungsvermögen Lt.	Power supply Netzspannung	Price Preis €
	VS9040FRGS13*	400	400•900•870	12,0			No			13	-	**2.790,00**
	VS9080FRGS13*	800	800•900•870	24,0			No			13 + 13	-	**5.250,00**
	VS9040FRG22*	400	400•900•870	20,0			No			22	-	**3.225,00**
	VS9080FRG22*	800	800•900•870	40,0			No			22 + 22	-	**5.655,00**
	VS9040FRG21VL*	400	400•900•870	19,0	16,5 kW	0,1 kW	Yes			21	220 - 240 V 1+N 50 Hz	**4.280,00**
	VS9080FRG21VL*	800	800•900•870	38,0	33 kW	0,2 kW	Yes			21 + 21	220 - 240 V 1+N 50 Hz	**7.560,00**

* All models are delivered with flue extension.

SERIES 900 - ELECTRIC FRYERS AND HEATED CHIP DUMP

Reversible heating element

Lifting heating element

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

Accessories

VS9040B
Open stand 400 mm

365,00 €

H2 CABINETS

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V40PDX
Right door for stand 400 mm

188,00 €

V40PSX
Left door for stand 400 mm

188,00 €

Baskets scheme

VC1FRE88
1/1 basket for fryer 8+8 lt.

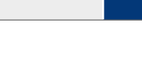
80,00 €

VC12FRE21
1/2 basket for fryers 21 lt.

85,00 €

VC1FRE21
1/1 basket for fryers 21 lt.

105,00 €

VC12FRE15X
1/2 basket for fryers 15 lt.

115,00 €

VC1FRE15X
1/1 basket for fryers 15 lt.

135,00 €

VBO900
Oil drain-off pan

195,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Oil drain-off pan Ölablasswanne included	Basket Composition Korb-Bestückung included	Capacity Fassungsvermögen Lt.	Power supply Netzspannung	Price Preis €
	VS9040FRE88	400	400•900•870	14,0		Reversible heating elements	Yes		8 + 8	380 - 415 V 3+N 50-60 Hz	**3.870,00**
	VS9040FRE21	400	400•900•870	20,0		Reversible heating elements	Yes		21	380 - 415 V 3+N 50-60 Hz	**3.660,00**
	VS9080FRE21	800	800•900•870	40,0		Reversible heating elements	Yes		21 + 21	380 - 415 V 3+N 50-60 Hz	**5.730,00**
	VS9040FRE15	400	400•900•870	10,2		Lifting heating elements	No		15	380 - 415 V 3+N 50-60 Hz	**2.450,00**
	VS9080FRE15	800	800•900•870	20,4		Lifting heating elements	No		15 + 15	380 - 415 V 3+N 50-60 Hz	**3.950,00**
	VS9040SPET	400	400•900•250	1,0		-	-	-	-	220 - 240 V 1+N 50-60 Hz	**2.160,00**

SERIES 900 - GAS GRIDDLES

Smooth plate

Chromed smooth plate

Ribbed plate

Chromed ribbed plate

2/3 smooth - 1/3 ribbed

Chromed
2/3 smooth - 1/3 ribbed

- The Series 900 griddles, are the best for performance and cleaning. The cooking plate can be of chrome-plated (thickness 70µ) or mild steel. The cooking surface is welded on the pressed worktop, has rounded corners, high uniformity of heat distribution.
- Available with smooth, ribbed or 2/3 smooth 1/3 ribbed surface.
- Pilot burners with piezoelectric lighting
- Gas regulation with safety tap equipped with thermocouple.
  Chromed models equipped with thermostatic valve.

Accessories

VS9040B
Open stand 400 mm
365,00 €

VS9080B
Open stand 800 mm
485,00 €

H2 CABINETS
R22
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VS9040PSFTS
Splash guard for griddle plates VS9040FT...V...
160,00 €

VS9080PSFTS
Splash guard for griddle plates VS9080FT...V...
330,00 €

V40PDX
Right door for stand 400 mm
188,00 €

V40PSX
Left door for stand 400 mm
188,00 €

V80P
Double door for stand 800 mm
318,00 €

Z/M95109400
Teflon plug
160,00 €

Optionals

Has to be assembled directly in production

VS40TR
Thermostatic version for 400 mm non chromed modules
380,00 €

VS80TR
Thermostatic version for 800 mm non chromed modules
550,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Power supply Netzspannung	Price Preis €
	VS9040FTGVT	400	400•900•250	7,0			-	1.810,00
	VS9040FTGVCRT	400	400•900•250	10,5			-	2.320,00
	VS9040FTRGVT	400	400•900•250	7,0			-	2.025,00
	V9040FTRGVCRT	400	400•900•250	10,5			-	2.515,00
	VS9080FTGVT	800	800•900•250	14,0			-	2.540,00
	VS9080FTGVCRT	800	800•900•250	21,0			-	3.480,00
	VS9080FTRGVT	800	800•900•250	14,0			-	2.740,00
	V9080FTRGVCRT	800	800•900•250	21,0			-	3.630,00

SERIES 900 - ELECTRIC GRIDDLES

Smooth plate

Chromed smooth plate

Ribbed plate

Chromed ribbed plate

2/3 smooth - 1/3 ribbed

Chromed 2/3 smooth - 1/3 ribbed

- The Series 900 griddles, are the best for performance and cleaning. The cooking plate can be of chrome-plated (thickness 70µ) or mild steel. The cooking surface is welded on the pressed worktop, has rounded corners, high uniformity of heat distribution.
- Pressed working top in stainless steel AISI 304, 20/10 thick.
- Available with smooth, ribbed or 2/3 smooth 1/3 ribbed surface.
- Heavy-duty heating elements. Cooking temperature monitored by thermostats. Models equipped with safety thermostat.

Accessories

VS9040B
Open stand 400 mm
365,00 €

VS9080B
Open stand 800 mm
485,00 €

H2 CABINETS
R22
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VS9040PSFTS
Splash guard for griddle plates VS9040FT...V...
160,00 €

VS9080PSFTS
Splash guard for griddle plates VS9080FT...V...
330,00 €

V40PDX
Right door for stand 400 mm
188,00 €

V40PSX
Left door for stand 400 mm
188,00 €

V80P
Double door for stand 800 mm
318,00 €

Z/M95109400
Teflon plug
160,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Power supply Netzspannung	Price Preis €
	VS9040FTEVT	400	400•900•250	7,5			380 - 415 V 3+N 50-60 Hz	**1.795,00**
	VS9040FTEVCRT	400	400•900•250	7,5			380 - 415 V 3+N 50-60 Hz	**2.280,00**
	VS9040FTREVT	400	400•900•250	7,5			380 - 415 V 3+N 50-60 Hz	**1.995,00**
	V9040FTREVCRT	400	400•900•250	7,5			380 - 415 V 3+N 50-60 Hz	**2.445,00**
	VS9080FTEVT	800	800•900•250	15,0			380 - 415 V 3+N 50-60 Hz	**2.445,00**
	VS9080FTEVCRT	800	800•900•250	15,0			380 - 415 V 3+N 50-60 Hz	**3.345,00**
	VS9080FTREVT	800	800•900•250	15,0			380 - 415 V 3+N 50-60 Hz	**2.615,00**
	V9080FTREVCRT	800	800•900•250	15,0			380 - 415 V 3+N 50-60 Hz	**3.345,00**

SERIES 900 - WATER GRILLS

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

Accessories

VS9040GGACQ

125,00 €

VS9080GGACQ

185,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Heating Beheizung	Accessories Zubehör	Power supply Netzspannung	Price Preis €
	VS9040GRACQG	400	400•900•870	11,0	Grid in stainless steel rods		2 pieces required VS9040GGACQ	-	**3.505,00**
	VS9080GRACQG	800	800•900•870	22,0	Grid in stainless steel rods		4 pieces required VS9080GGACQ	-	**5.385,00**
	VS9040GRACQE	400	400•900•870	7,5	Grid in stainless steel rods		2 pieces required VS9040GGACQ	380 - 415 V 3+N 50-60 Hz	**3.865,00**
	VS9080GRACQE	800	800•900•870	15,5	Grid in stainless steel rods		2 pieces required VS9080GGACQ	380 - 415 V 3+N 50-60 Hz	**5.645,00**

SERIES 900 - LAVA-STONE GRILLS

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

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Heating Beheizung	Equipped with Ausgestattet mit	Power supply Netzspannung	Price Preis €
	VS9040GRL	400	400•900•870	9,5	V shaped stainless steel grid		1 grid	-	**2.780,00**
	VS9080GRL	800	800•900•870	19,0	V shaped stainless steel grid		2 grids	-	**4.495,00**

Accessories

VS90GGGRL

385,00 €

V40PDX

188,00 €

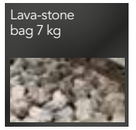
V40PSX

188,00 €

V80P

318,00 €

Z/ELAVA07KG



65,00 €

SERIES 900 - BOILING PANS 100 LITERS

- The Serie 900 of boiling pans is available with direct and indirect heating in gas version and only indirect heating in electric version.
- Bottom of the well made in stainless steel AISI-316-L.
- The load of water is via solenoid valves activated by the remote control panel with dispenser on the cooking bottom. 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

VCCP100
Basket for pasta, 1 sector 100 lt.
830,00 €

VCCV100
Basket for vegetables, 1 sector 100 lt.
830,00 €

VCCP1002S
Basket for pasta, 2 sectors each 50 lt.
1.080,00 €

VCCV1002S
Basket for vegetables, 2 sectors each 50 lt.
1.080,00 €

VCCP1003S
Basket for pasta, 3 sectors each 33 lt.
1.260,00 €

VCCV1003S
Basket for vegetables, 3 sectors each 33 lt.
1.260,00 €

VSCCPI
Kit for automatic condensate drain for indirect boiling pans
555,00 €

VIMB100
Tunnel drainage boiling pan 100 lt.
338,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Heating Beheizung	Capacity Fassungsvermögen Lt.	Power supply Netzspannung	Price Preis €
	VS9080PGI100	800	800•900•870	21,0	Indirect heating		100	220 - 240 V 1+N 50 Hz	**8.695,00**
	VS9080PGD100	800	800•900•870	24,0	Direct heating		100	220 - 240 V 1+N 50 Hz	**6.995,00**
	VS9080PEI100	800	800•900•870	21,3	Indirect heating		100	380 - 415 V 3+N 50-60 Hz	**8.665,00**
	VS9080PED100	800	800•900•870	21,3	Direct heating		100	380 - 415 V 3+N 50-60 Hz	**7.185,00**

SERIES 900 - BOILING PANS 150 LITERS

- 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
Basket for pasta, 1 sector 150 lt.
880,00 €

VCCV150
Basket for vegetables, 1 sector 150 lt.
880,00 €

VCCP1502S
Basket for pasta, 2 sectors each 75 lt.
1.140,00 €

VCCV1502S
Basket for vegetables, 2 sectors each 75 lt.
1.140,00 €

VCCP1503S
Basket for pasta, 3 sectors each 50 lt.
1.330,00 €

VCCV1503S
Basket for vegetables, 3 sectors each 50 lt.
1.330,00 €

VSCCPI
Kit for automatic condensate drain for indirect boiling pans
555,00 €

VIMB150
Tunnel drainage boiling pan 150 lt.
338,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Heating Beheizung	Capacity Fassungsvermögen Lt.	Power supply Netzspannung	Price Preis €
	VS9080PGI150	800	800•900•870	21,0	Indirect heating		150	220 - 240 V 1+N 50 Hz	**8.515,00**
	VS9080PGD150	800	800•900•870	24,0	Direct heating		150	220 - 240 V 1+N 50 Hz	**7.015,00**
	VS9080PEI150	800	800•900•870	21,3	Indirect heating		150	380 - 415 V 3+N 50-60 Hz	**8.295,00**
	VS9080PED150	800	800•900•870	21,3	Direct heating		150	380 - 415 V 3+N 50-60 Hz	**7.545,00**

SERIES 900 - TILTING AND MULTI-FUNCTION BRATT PANS

- 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.

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Capacity Fassungsvermögen Lt.	Heating Beheizung		Tilting Version Kippfunktion	Power supply Netzspannung	Price Preis €
	VS9080BRGI	800	800•900•870	20,0	Stainless steel bottom	80			Manual	220 - 240 V 1+N 50 Hz	**7.070,00**
	VS9080BRGIM	800	800•900•870	20,0	Stainless steel bottom	80			Motorized	220 - 240 V 1+N 50 Hz	**8.480,00**
	VS90120BRGI	1200	1200•900•870	24,0	Stainless steel bottom	120			Manual	220 - 240 V 1+N 50 Hz	**9.810,00**
	VS90120BRGIM	1200	1200•900•870	24,0	Stainless steel bottom	120			Motorized	220 - 240 V 1+N 50 Hz	**11.340,00**
	VS9080BREI	800	800•900•870	15,0	Stainless steel bottom	80			Manual	380 - 415 V 3+N 50-60 Hz	**6.995,00**
	VS9080BREIM	800	800•900•870	15,0	Stainless steel bottom	80			Motorized	380 - 415 V 3+N 50-60 Hz	**9.115,00**
	VS90120BREI	1200	800•900•870	19,0	Stainless steel bottom	120			Manual	380 - 415 V 3+N 50-60 Hz	**10.025,00**
	VS90120BREIM	1200	800•900•870	19,0	Stainless steel bottom	120			Motorized	380 - 415 V 3+N 50-60 Hz	**11.835,00**
	VS9040BMFEP	400	400•900•870	4,5	Stainless steel bottom	13			-	380 - 415 V 3+N 50-60 Hz	**4.315,00**
	VS9080BMFEP	800	800•900•870	9,0	Stainless steel bottom	26			-	380 - 415 V 3+N 50-60 Hz	**6.225,00**

SERIES 900 - NEUTRAL UNITS

- 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

365,00 €

VS9080B

485,00 €

H2 CABINETS

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V40PDX

188,00 €

V40PSX

188,00 €

V80P

318,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Version Version	Price Preis €
	VS9020PLT	200	200•900•250	Top version without drawer	**785,00**
	VS9040PLT	400	400•900•250	Top version without drawer	**795,00**
	VS9080PLT	800	800•900•250	Top version without drawer	**985,00**
	VS9020PLP	200	400•900•870	On closed cabinet without drawer	**1.195,00**
	VS9040PLC	400	400•900•870	On open cabinet with drawer	**1.195,00**
	VS9040PLCP	400	400•900•870	On cupboard with drawer	**1.390,00**
	VS9080PLCP	800	800•900•870	On cupboard with drawer	**1.895,00**
	VS9040LAP	400	400•900•870	Sink Unit On cupboard	**2.315,00**
	VS9080LAP	800	800•900•870	Sink Unit On cupboard	**2.665,00**

SERIES 900 - REFRIGERATED UNDERCOUNTERS

HCE2016/900 + Z/FB00AY255 + 3 x Z/CU700

Accessories

Z/CU700

495,00 €

! Only for positive counters

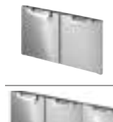
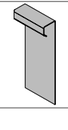
Z/FB00AY255

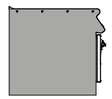
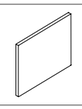
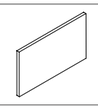
170,00 €

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

	Item Code Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität GN	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI	Insulation Thickness Isolierung mm		Refrigerant Gas Kühlgas	Power Supply Netzspannung	Price Preis €
	BNA0080/900	-2°/+8°	1 x GN2/1	1100	1200•900•600	304	50		R290	220 - 240 V 1+N 50 Hz	**3.985,00**
	BNB0040/900	-10°/-20°	1 x GN2/1	1100	1200•900•600	304	50		R290	220 - 240 V 1+N 50 Hz	**4.665,00**
	HCE2014/900	-2°/+8°	2 x GN 1/1	170	1200•900•600	304	50		R290	220 - 240 V 1+N 50 Hz	**2.985,00**
	HCE2016/900	-2°/+8°	3 x GN 1/1	500	1600•900•600	304	50		R290	220 - 240 V 1+N 50 Hz	**3.815,00**
	HCE2018/900	-2°/+8°	4 x GN 1/1	510	2200•900•600	304	50		R290	220 - 240 V 1+N 50 Hz	**4.765,00**

SERIES 900 - GENERAL ACCESSORIES

Version Version	Item Code Artikelnummer	Description Beschreibung	Price/Preis €
	VS9040B	Open stand 400 mm	365,00
	VS9040BH2	Open stand 400 mm H2 R22	1.185,00
	VS9080B	Open stand 800 mm	485,00
	VS9080BH2	Open stand 800 mm H2 R22	1.565,00
	VS90120B	Open stand 1200 mm	635,00
	V40PDX	Right door for stand 400 mm	188,00
	V40PSX	Left door for stand 400 mm	188,00
	V80P	Double door for stand 800 mm	318,00
	V120P	Set of 3 doors for stand 1200 mm	488,00
	VKC11	Set of 2 drawers GN 1/1 for 400 mm modules, h=225 mm	805,00
	VKC21	Set of 2 drawers GN 2/1 for 800 mm modules, h=225 mm	980,00
	VRG11	Set of tray slides GN 1/1 for 6 grids	230,00
	VRG21	Set of tray slides GN 2/1 for 6 grids	260,00
	VKR22	Set of 2+2 wheels with brake (special assembly required)	320,00
	VKR33	Set of 3+3 wheels with brake (special assembly required)	455,00
	Z/MER40	Heating group for cabinet 40 cm Power 2 kW, 220-240 V 50-60 Hz	330,00
	Z/MER80	Heating group for cabinet 80 cm Power 2 kW, 220-240 V 50-60 Hz	385,00
	Z/MPH50	Lowered foot H 50 mm for installation on hollow masonry base	55,00
	VGZ	Plinth junction	70,00

Version Version	Item Code Artikelnummer	Description Beschreibung	Price/Preis €
	VS90PLDX	Side panel for back to back equipment, right side	1.110,00
	VS90PLSX	Side panel for back to back equipment, left side	1.110,00
	VS180PL	Side panel for back to back equipment VS900 - 1800 mm	1.660,00
	V40ZFT	Front plinth for 400 mm module top.	125,00
	V80ZFT	Front plinth for 800 mm module top.	180,00
	V120ZFT	Front plinth for 1200 mm module top.	190,00
	V90ZLT	Side plinth for 900 mm module top.	170,00
	V40ZF	Front plinth for 400 mm module.	150,00
	V80ZF	Front plinth for 800 mm module.	165,00
	V120ZF	Front plinth for 1200 mm module.	195,00
	V160ZF	Front plinth for 1600 mm module.	210,00
	V200ZF	Front plinth for 2000 mm module.	225,00
	V240ZF	Front plinth for 2400 mm module.	250,00
	V90ZL	Side plinth.900 mm	145,00
	V180ZLP	Pass- through side plinth 1800 mm.	280,00
	VS90PLQDX	Squared side panel for back to back equipment, right side	1.065,00
	VS90PLQSX	Squared side panel for back to back equipment, left side	1.065,00
	VS180PLQ	Squared side panel for back to back equipment VS900 - 1800 mm	2.025,00
	VS40PRCAM	Flue extension 400 mm	95,00
	VS80PRCAM	Flue extension 800 mm	145,00
	VS120PRCAM	Flue extension 1200 mm	180,00
	VKSP40	Bridge system supports 40 l	310,00
	VKSP80	Bridge system supports 80 l	430,00
	VKSP100	Bridge system supports 100 l	540,00
	VKSP120	Bridge system supports 120 l	640,00
	VKSP160	Bridge system supports 160 l	850,00
	VS9040PSFTS	Splash guard for griddle plates VS9040FT...V...	160,00
	VS9080PSFTS	Splash guard for griddle plates VS9080FT...V...	330,00
	Z/GSFT	Scarper for smooth plate	68,00
	VRASFTR	Scarper for ribbed plate	68,00

SERIES 900 - GENERAL ACCESSORIES

Version Version	Item Code Artikelnummer	Description Beschreibung	Price/Preis €
	VS90PL1F	Flate plate, 1 burner Dim [mm]: 390 • 284 • 22	**230,00**
	VS90PR1F	Grooved plate, 1 burner Dim [mm]: 390 • 284 • 22	**265,00**
	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)	**455,00**
	VSPT15Q	Tray holder structure + column L= 1000÷1500	**2.595,00**
	VSPT20Q	Tray holder structure + column L= 1500÷2000	**3.465,00**
	VSPT25Q	Tray holder structure + column L= 2000÷2500	**4.325,00**
	VSPT30Q	Tray holder structure + column L= 2500÷3000	**5.195,00**
	VSPT35Q	Tray holder structure + column L= 3000÷3500	**6.065,00**
	VSPT40Q	Tray holder structure + column L= 3500÷4000	**6.925,00**
	VSPT45Q	Tray holder structure + column L= 4000÷4500	**7.790,00**
	VSPT50Q	Tray holder structure + column L= 4500÷5000	**8.655,00**
	VSPTSAL11	Price increase for integration of electric salamander support GN 1/1 on tray holder structure. Dimensions 380x450 mm	**1.105,00**
	VSS11	Support for electric salamander GN 1/1	**1.215,00**
	VPES	Schuko electrical socket with cover IP 44	**225,00**

EVOLUTION 1100

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

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

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

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EVOLUTION 1100

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

Accessibilità ed ergonomicità.
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.

EVOLUTION 1100

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

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

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

EVOLUTION 1100

Une série pleine d'excellence entre tous les séries de cuisine Virtus pour les chefs les plus 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

EVOLUTION 1100

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

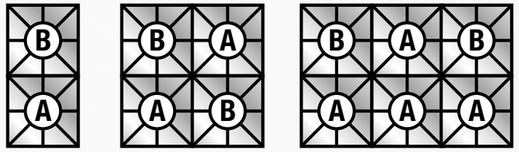
Accesibilidad y ergonomía.
Una isla de cocina, de fácil acceso por ambos lados, alta productividad garantizada en todo momento del servicio, ideal para las cocinas más renombradas. La ergonomía de las superficies de trabajo y los mandos, la accesibilidad del panel de control, garantizan la comodidad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

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

SERIES 1100 - GAS RANGES

- 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

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Burner Brennerleistung kW	Ovens Öfen		Power supply Netzspannung	Price Preis €
	VS11040PCG	400	400•1100•870	13,0	Back 7,5 Front 5,5	-		-	**3.325,00**
	VS11080PCG	800	800•1100•870	26,0	Back 7,5+5,5 Front 5,5+7,5	-		-	**5.415,00**
	VS110120PCG	1200	1200•1100•870	37,0	Back 7,5+5,5+7,5 Front 5,5+5,5+5,5	-		-	**7.705,00**
	VS110100CFG	1000	1000•1100•870	36,0	Back 7,5+5,5 Front 5,5+7,5		Static gas oven 10 kW, Grill: 2x 530x430 mm	-	**6.590,00**
	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	380 - 415 V 3+N 50-60 Hz	**7.185,00**

SERIES 1100 - GAS AND ELECTRIC SOLID TOP RANGES

- 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, with piezo ignition.
- Gas oven is provided with 1 grill 530x430 mm each side and oven inner door in stainless steel with labyrinth sealing. Gas oven ignition by piezo device. Cooking chamber in stainless steel. Temperature adjustment from 50°C to 300°C, power 10 kW. Double panels with knobs on both sides.
- Electric version with 4 independent zones of 3,4 kW power each, made in steel. Recessed top for grease collection. Thermostatic control for surface temperature adjustment up to 500°C. Indicator leds showing the correct functioning of the appliance.
- Electric oven with 1 grill 530x430 mm each side. Internal chamber and oven inner door made in stainless steel with labyrinth sealing. Oven heated by top and bottom heating elements with independent regulation. Temperature adjustment from 50°C to 300°C. Power 9 kW.

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Hot plates Kochplattenleistung kW	Ovens Öfen	Power supply Netzspannung	Price Preis €
	VS110100TPG	1000	1000•1100•870	12,0	12,0	-	-	**6.175,00**
	VS110100TPFG	1000	1000•1100•870	22,0	12,0	Static gas oven 10 kW, Grill: 2x 530x430 mm	-	**7.705,00**
	VS110100TPE	1000	1000•1100•870	13,6	Back 3,4 + 3,4 Front 3,4 + 3,4	-	380 - 415 V 3+N 50-60 Hz	**7.665,00**
	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	380 - 415 V 3+N 50-60 Hz	**8.945,00**

SERIES 1100 - ELECTRIC RANGES WITH SQUARE PLATES

300x300 mm

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

Accessories

V9040IMP

65,00 €

V9080IMP

225,00 €

Details

Plate dimension: 300 x 300 mm

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Hot plates Kochplattenleistung kW	Ovens Öfen	Power supply Netzspannung	Price Preis €
	VS11060PCE	600	600•1100•870	8,0	Back 4 Front 4	-	380 - 415 V 3+N 50-60 Hz	**4.410,00**
	VS110100PCE	1000	1000•1100•870	16,0	Back 4 + 4 Front 4 + 4	-	380 - 415 V 3+N 50-60 Hz	**6.105,00**
	VS110100CFE	1000	1000•1100•870	25,0	Back 4 + 4 Front 4 + 4	Static electric oven 9 kW, Grill: 2x 530x430 mm	380 - 415 V 3+N 50-60 Hz	**8.135,00**

SERIES 1100 - INDUCTION RANGES

- **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

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

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung Total kW	Power Hot plates Kochplattenleistung kW	Power supply Netzspannung	Price Preis €
	VS11060IND	600	600•1100•870	10,0	Back 5,0 Front 5,0	380 - 415 V 3+N 50-60 Hz	**10.805,00**
	VS110100IND	1000	1000•1100•870	20,0	Back 5,0 + 5,0 Front 5,0 + 5,0	380 - 415 V 3+N 50-60 Hz	**17.555,00**

SERIES 1100 - PASTA COOKERS

- 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

190,00 €

4396

110,00 €

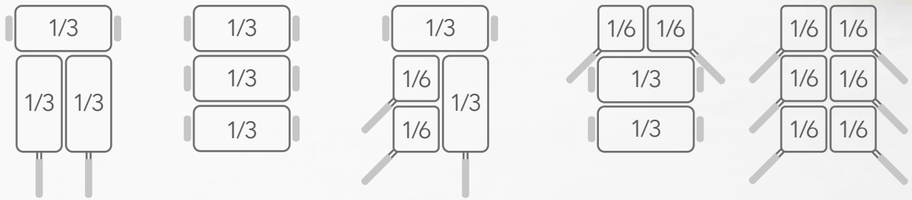
4395

85,00 €

4397

170,00 €

Baskets scheme

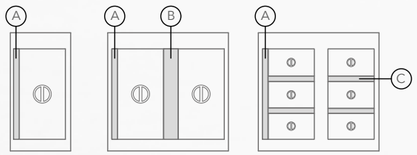


	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Capacity Fassungsvermögen	Heating Beheizung	Version Version	Power supply Netzspannung	Price Preis €
	VS11060CPGS	600	600•1100•870	11,8	1 well GN 1/1 40 lt		Manual water filling	-	**4.425,00**
	VS11040CPES	400	400•1100•870	9,0	1 well GN 1/1 40 lt		Manual water filling	380 - 415 V 3+N 50-60 Hz	**4.425,00**

SERIES 1100 - BAIN MARIES

- The Serie 1100 includes electric bain maries for GN 1/1 + 1/3 (400 mm modules) and GN 2/1 + 2x1/3 (800 mm modules). Designed for 15 cm depth containers. Models are equipped with vertical overflow drain.
- Well and working top in AISI 304 stainless steel.
- Temperature adjustment of the appliance can be from 30°C to 90°C.
- Heating provided by armored heating elements in incoloy located underneath the well. Safety thermostat trips in the event of activation of heating without water in the well, manual reset. Orange indicator led on the control panel showing the activation of heating elements.

Details



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

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Capacity Fassungsvermögen GN	Heating Beheizung	Version Version	Power supply Netzspannung	Price Preis €
	VS11040BME	400	400•1100•870	2,2	1/1 + 1/3		Manual water filling	220 - 240 V 1+N 50-60 Hz	**3.825,00**
	VS11080BME	800	800•1100•870	4,4	2/1 + 2x 1/3		Manual water filling	380 - 415 V 3+N 50-60 Hz	**5.365,00**

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.

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Capacity Fassungsvermögen	Heating Beheizung	Version Version	Power supply Netzspannung	Price Preis €
	VS11040BMFE	400	400•1100•870	6,6	18 liters			380 - 415 V 3+N 50-60 Hz	**5.755,00**
	VS11080BMFE	800	800•1100•870	13,2	40,5 liters			380 - 415 V 3+N 50-60 Hz	**8.660,00**

SERIES 1100 - GAS GRIDDLES

Smooth plate

Chromed smooth plate

2/3 smooth - 1/3 ribbed

Chromed
2/3 smooth - 1/3 ribbed

- The Series 1100 griddles, are the best for performance and cleaning. The cooking plate can be of chrome-plated (thickness 70µ) or mild steel. The cooking surface is welded on the pressed worktop, has rounded corners, high uniformity of heat distribution.
- Pressed working top in stainless steel AISI 304, 20/10 thick. Pressed surface and cooking plates hermetically welded together to guarantee ease of cleaning standards.
- Grease collector under the top with collection up to 1,5 L capacity.
- Pilot burner ignited by piezoelectric device. Gas regulation with safety tap equipped with thermocouple or safety valve.
- The chromed models are equipped with thermostatic valve.
- Double control panel.

Accessories

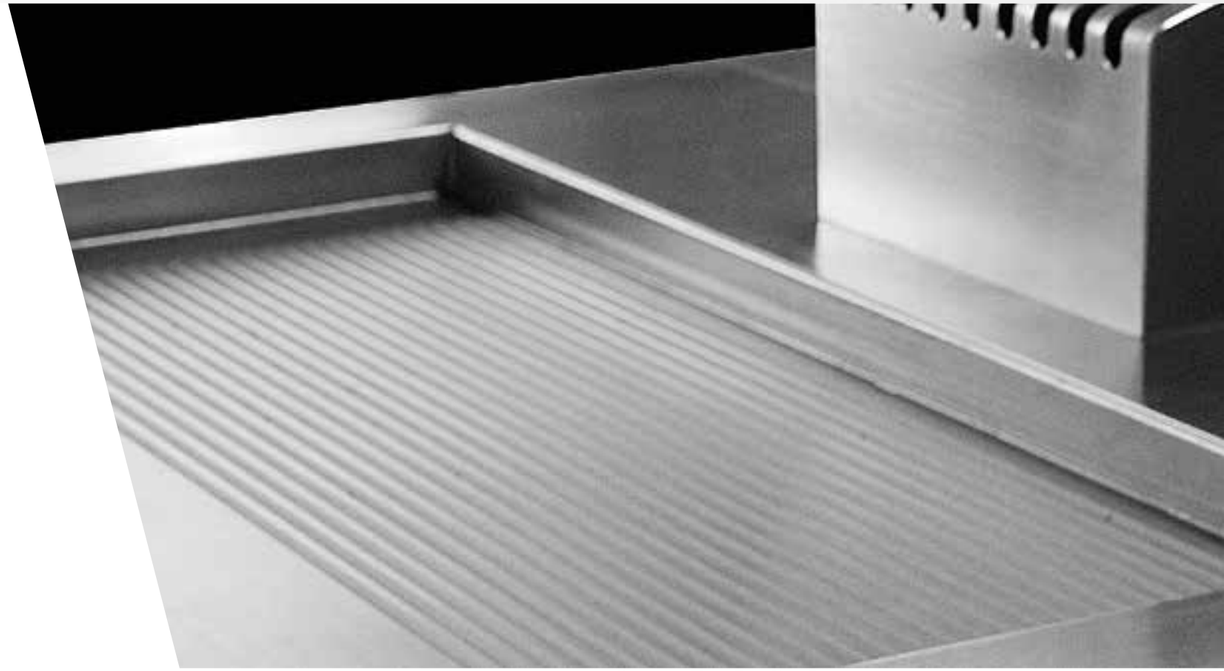
Z/M95109400
Teflon plug
160,00 €

Optionals

Has to be assembled directly in production

VS100TR
Thermostatic version for non chromed modules
595,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Power supply Netzspannung	Price Preis €
	VS110100FTG	1000	1000•1100•870	14,0			-	**6.385,00**
	VS110100FTGC	1000	1000•1100•870	21,0			-	**7.650,00**
	VS110100FTRG	1000	1000•1100•870	14,0			-	**6.645,00**
	VS110100FTRGC	1000	1000•1100•870	21,0			-	**7.955,00**



SERIES 1100 - ELECTRIC GRIDDLES

Smooth plate

Chromed smooth plate

2/3 smooth - 1/3 ribbed

Chromed
2/3 smooth - 1/3 ribbed

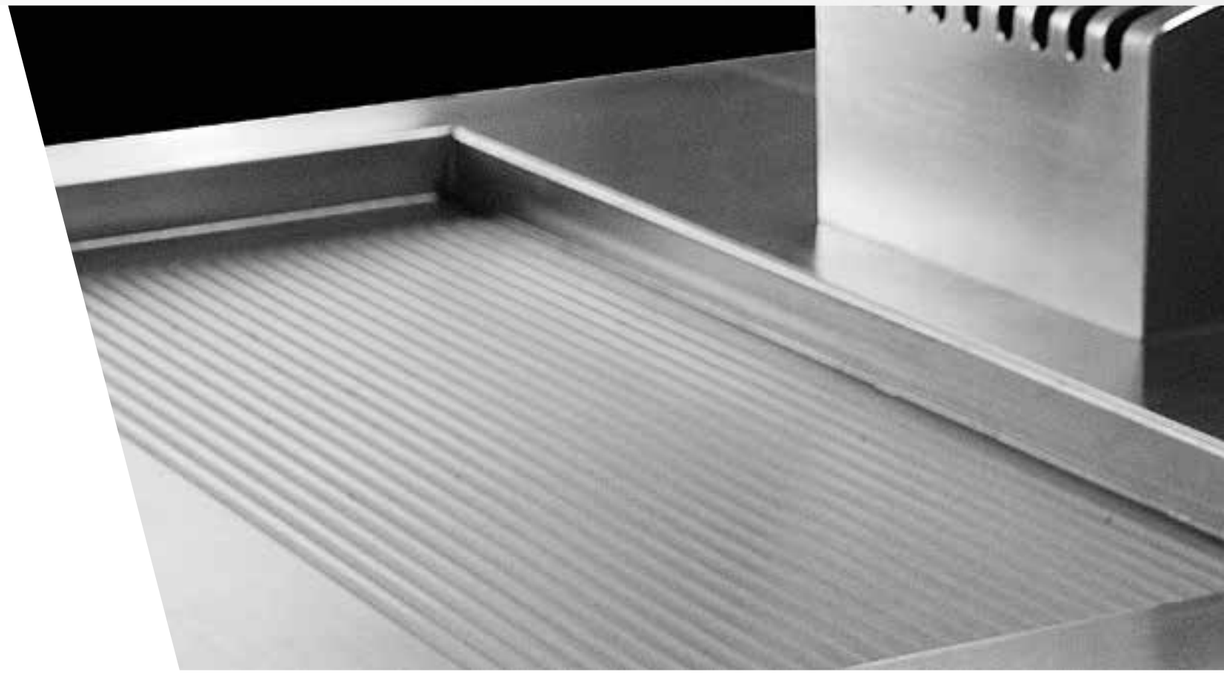
- The Series 1100 griddles, are the best for performance and cleaning. The cooking plate can be of chrome-plated (thickness 70µ) or mild steel. The cooking surface is welded on the pressed worktop, has rounded corners, high uniformity of heat distribution.
- Pressed working top in stainless steel AISI 304, 20/10 thick with double controls on both sides.
- Pressed surface and cooking plates hermetically welded together to guarantee ease of cleaning standards.
- Cooking plates in satin or glossy-chrome.
- Grease collector for all models.
- Heating provided by heavy-duty heating elements. Cooking temperature of the appliance is monitored by thermostats.
- Models equipped with safety thermostat.

Accessories

Z/M95109400

160,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Power supply Netzspannung	Price Preis €
	VS110100FTE	1000	1000•1100•870	15,0			380 - 415 V 3+N 50-60 Hz	**6.890,00**
	VS110100FTEC	1000	1000•1100•870	15,0			380 - 415 V 3+N 50-60 Hz	**8.040,00**
	VS110100FTRE	1000	1000•1100•870	15,0			380 - 415 V 3+N 50-60 Hz	**7.080,00**
	VS110100FTREC	1000	1000•1100•870	15,0			380 - 415 V 3+N 50-60 Hz	**8.240,00**



SERIES 1100 - GAS FRYERS

Heat exchange pipes in the well

- 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 — 85,00 €

VC1FRGS13 — 105,00 €

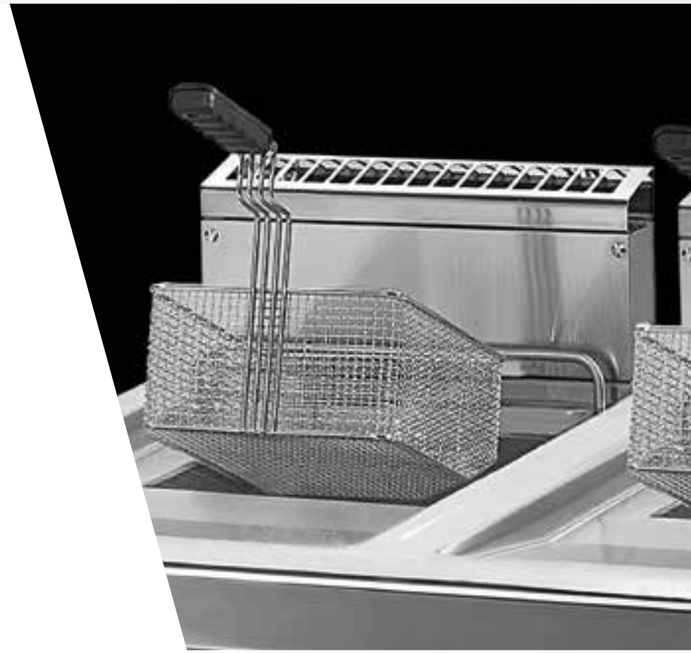
VC12FRE21 — 85,00 €

VC1FRE21 — 105,00 €

VBO900 — 195,00 €

Baskets scheme

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Oil drain-off pan Ölablasswanne included		Basket Composition Korb-Bestückung included	Capacity Fassungsvermögen Lt.	Power supply Netzspannung	Price Preis €
	VS11040FRGS13	400	400•1100•870	12,0			No			13	-	**3.825,00**
	VS11080FRGS13	800	800•1100•870	24,0			No			13 + 13	-	**6.455,00**
	VS11040FRGS22	400	400•1100•870	20,0			No			22	-	**4.265,00**
	VS11080FRGS22	800	800•1100•870	40,0			No			22 + 22	-	**7.305,00**



SERIES 1100 - ELECTRIC FRYERS

Reversible heating element

- 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	VC12FRGS13	C1FRG	VC12FRE21	VC1FRE21
1/1 basket for fryer 8+8 lt.	1/2 basket for fryers 13 lt.	1/1 basket for fryers 13 lt.	1/2 basket for fryers 21 lt.	1/1 basket for fryers 21 lt.
80,00 €	**85,00 €**	**95,00 €**	**85,00 €**	**105,00 €**

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Heating Beheizung	Version Version	Oil drain-off pan Ölablasswanne included		Basket Composition Korb-Bestückung included	Capacity Fassungsvermögen Lt.	Power supply Netzspannung	Price Preis €
	VS11040FRE88	400	400•1100•870	14,0			Yes			8 + 8	380 - 415 V 3+N 50-60 Hz	**4.750,00**
	VS11040FRE13	400	400•1100•870	12,0			No			13	380 - 415 V 3+N 50-60 Hz	**3.825,00**
	VS11080FRE13	800	800•1100•870	24,0			No			13 + 13	380 - 415 V 3+N 50-60 Hz	**6.650,00**
	VS11040FRE21	400	400•1100•870	20,0			Yes			21	380 - 415 V 3+N 50-60 Hz	**4.565,00**
	VS11080FRE21	800	800•1100•870	40,0			Yes			21 + 21	380 - 415 V 3+N 50-60 Hz	**7.265,00**

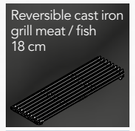
Baskets scheme

SERIES 1100 - WATER GRILLS

- The Serie 1100 of water grills is available in gas or electric version with freestanding modules of 800 mm.
- Working top in stainless steel AISI 304, 20/10 thickness.
- Grid in stainless steel rods.
  Reversible cast-iron cooking grid sloped version for cooking fat meats and with drip tray for grease collection, plane version for fish and vegetables with circular elements on request.
- Three sides splashguard in AISI 304 stainless steel.
- Removable grease collection tray, water fillable for easy cleaning.
- Evaporation of water grants the tenderness of the grilled food.

Accessories

VS11080GGACQ

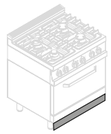
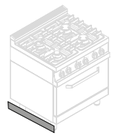
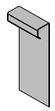
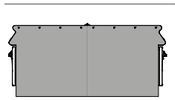
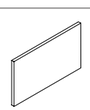


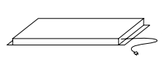
285,00 €

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Power Leistung kW	Version Version	Heating Beheizung	Version Version	Power supply Netzspannung	Price Preis €
	VS11080GRACQG	800	800•1100•870	22,0	Reversible cast iron grill meat / fish		Manual water filling	-	**7.195,00**
	VS11080GRACQE	800	800•1100•870	15,0	Reversible cast iron grill meat / fish		Manual water filling	380 - 415 V 3+N 50-60 Hz	**7.360,00**

	Item Code Artikelnummer	Module Modul mm	Dimensions Abmessungen mm	Version Version	Price Preis €
	VS11040PL	400	400•1100•870	On cupboard without drawer	**1.995,00**
	VS11040PLC	400	400•1100•870	On cupboard with drawer	**2.315,00**

SERIES 1100 - GENERAL ACCESSORIES

Version Version	Item Code Artikelnummer	Description Beschreibung	Price / Preis €
	V40ZF	Plinth for 400 mm module.	150,00
	V60ZF	Plinth for 600 mm module.	120,00
	V80ZF	Plinth for 800 mm module.	165,00
	V100ZF	Plinth for 1000 mm module.	200,00
	V120ZF	Plinth for 1200 mm module.	195,00
	V160ZF	Plinth for 1600 mm module.	210,00
	V200ZF	Plinth for 2000 mm module.	225,00
	V240ZF	Plinth for 2400 mm module.	250,00
	V110ZL	Side plinth 1000 mm	220,00
	VGZ	Plinth junction	70,00
	VKR22	Set of 2+2 wheels with brake (special assembly required)	320,00
	VKR33	Set of 3+3 wheels with brake (special assembly required)	455,00
	Z/MPH50	Lowered foot H 50 mm for installation on hollow masonry base	55,00
	VRG11	Set of tray slides GN 1/1 for 6 grids - Dim [mm]: 100x600x320	230,00
	VRG21	Set of tray slides GN 2/1 for 6 grids - Dim [mm]: 150x600x320	260,00
	VS110PL	Side panel for equipment VS1100	555,00
	VS110PLQ	Squared side panel for equipment VS1100	1.395,00

Version Version	Item Code Artikelnummer	Description Beschreibung	Price / Preis €
	VS110PL1F	Flate plate, 1 burner Dim [mm]: 370 • 37 • 12	275,00
	VS110PR1F	Grooved plate, 1 burner Dim [mm]: 370 • 37 • 12	325,00
	VSPT15Q	Tray holder structure + column L= 1000÷1500	2.595,00
	VSPT20Q	Tray holder structure + column L= 1500÷2000	3.465,00
	VSPT25Q	Tray holder structure + column L= 2000÷2500	4.325,00
	VSPT30Q	Tray holder structure + column L= 2500÷3000	5.195,00
	VSPT35Q	Tray holder structure + column L= 3000÷3500	6.065,00
	VSPT40Q	Tray holder structure + column L= 3500÷4000	6.925,00
	VSPT45Q	Tray holder structure + column L= 4000÷4500	7.790,00
	VSPT50Q	Tray holder structure + column L= 4500÷5000	8.655,00
	Z/MCAC	Water tap to be fixed on the top	575,00
	Z/GSFT	Scarper for smooth plate	68,00
	VRASFTR	Scarper for ribbed plate	68,00
	Z/MER40	Heating group for cabinet 40 cm Power 2 kW, 220-240 V 50-60 Hz	330,00
	Z/MER80	Heating group for cabinet 80 cm Power 2 kW, 220-240 V 50-60 Hz	385,00
	VSPTSAL11	Price increase for integration of electric salamander support GN 1/1 on tray holder structure. Dimensions 380x450 mm	1.105,00
	VSS11	Support for electric salamander GN 1/1	1.215,00
	VPES	Schuko electrical socket with cover IP 44	225,00

"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.

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“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.

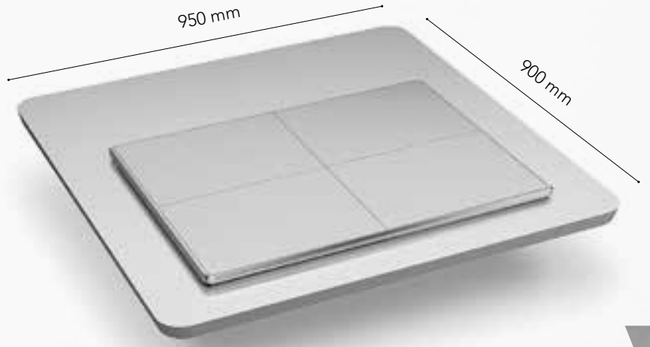
Su personalidad, sus objetivos, lo que necesita, lo que hacemos: ese es el camino que lleva a la realización a partir de una idea. El mercado siempre pide soluciones modulares, pero quienes eligen **“La Cucina”** saben que son privilegiados. Debemos poder ver, conquistar y comprender el privilegio. Todo 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.

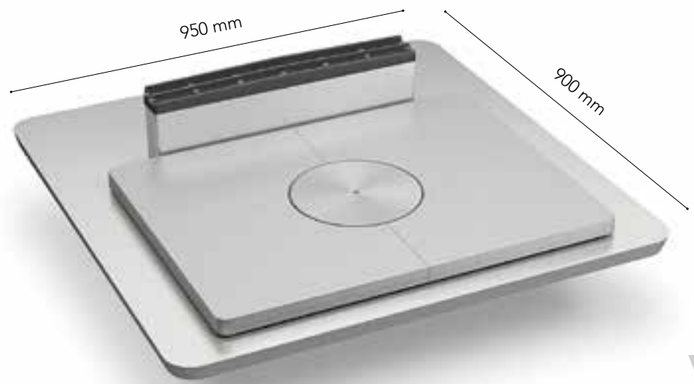
ELECTRIC RADIANT HOTPLATE



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

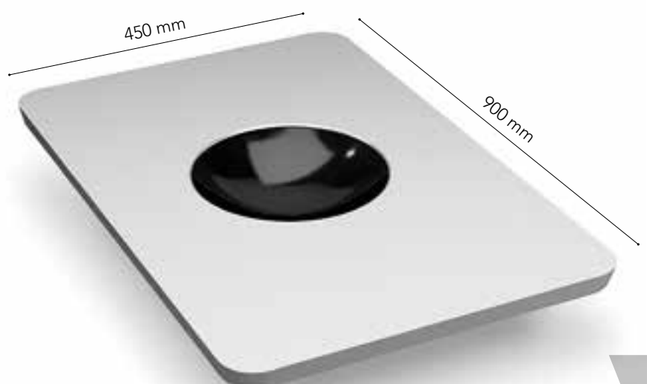
GAS SOLID TOP



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

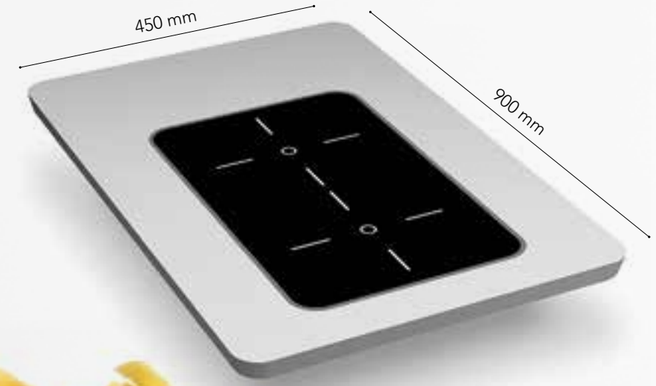
INDUCTION WOK RANGE



5 kW

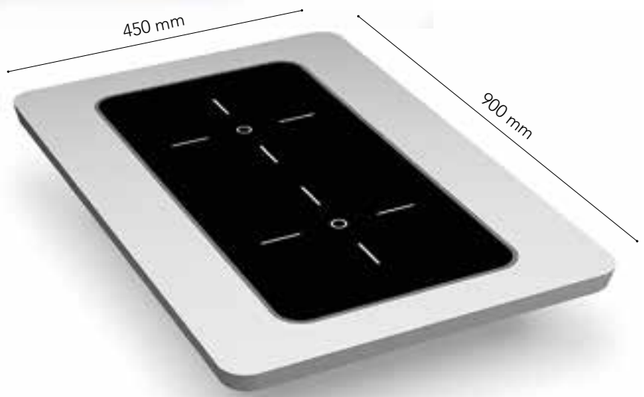
- Pyroceram top with a thickness of 6 mm.
- Maximum energy saving as long as the heating of the cooking area is enabled only when the wok pan is in direct contact with the surface.
- Electronic regulation of the temperature.
- Cooking area: Ø 300 mm

LA CUCINA - INDUCTION RANGES



3,5+3,5 kW

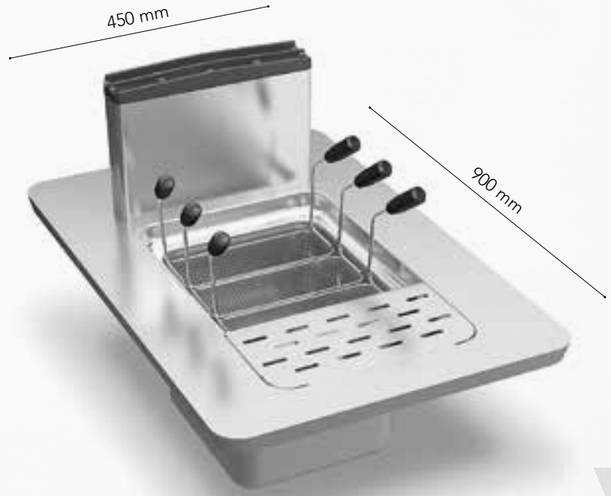
- Pyroceram top with a thickness of 6 mm.
- Maximum energy saving as long as the heating of the cooking area is enabled only when the pan is in direct contact with the surface.
- The heating zone is self-regulated according to the pan diameter.
- Immediate automatic interruption when the pan is removed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

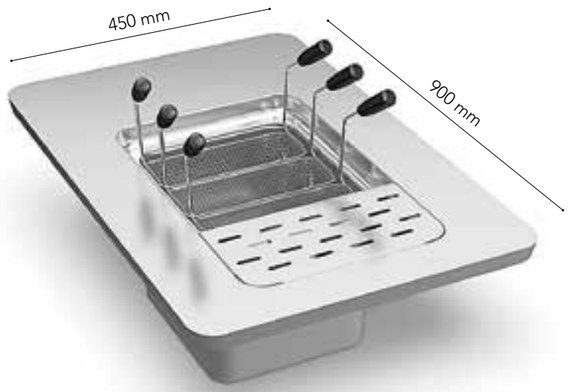
GAS PASTA COOKER



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



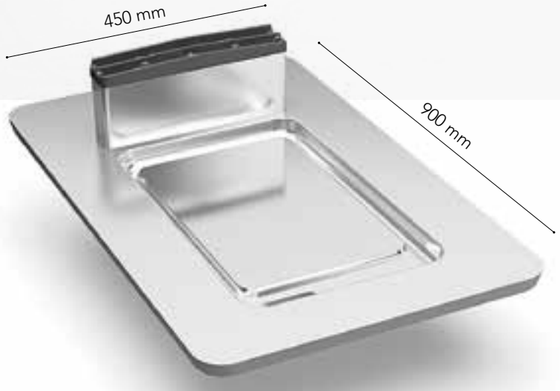
6 kW - 30 litres

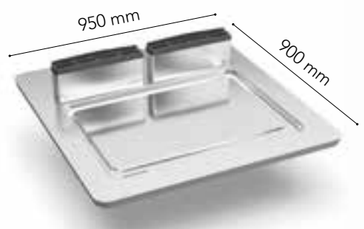
- High performances guaranteed by incoloy stainless steel resistances positioned directly in the tank and protected by a drilled bottom to rest baskets.
- Control for the power supply regulation with control light.
- Pressed tank with large rounded edges completely made in aisi 316 stainless steel.
- 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.

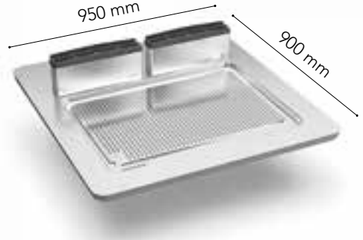
LA CUCINA - GAS GRIDDLES

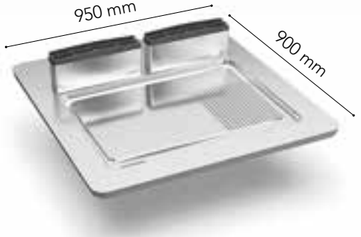
6,9 kW / 13,8 kW

- 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.

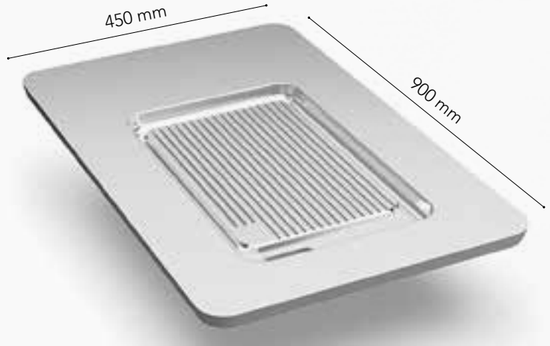






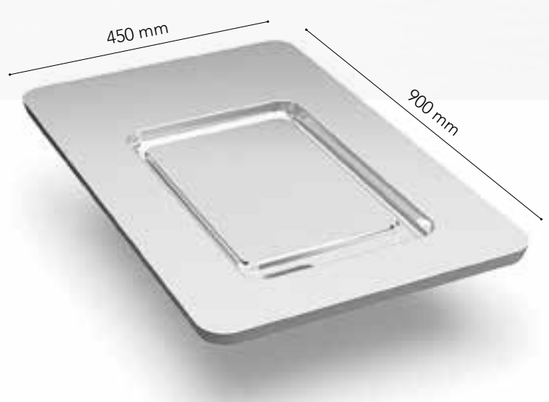


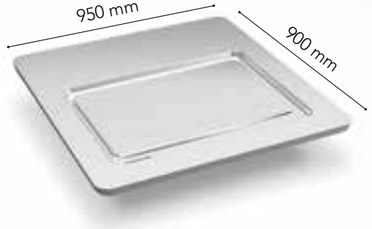
ELECTRIC GRIDDLES

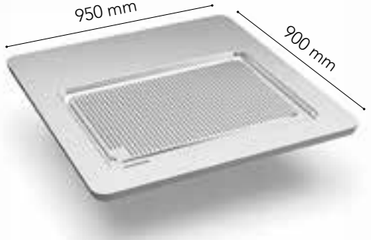


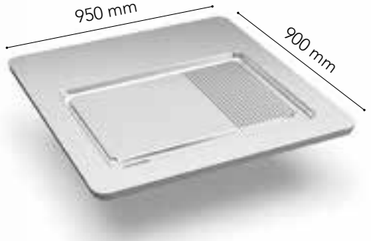
4,8 kW / 9,6 kW

- 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.

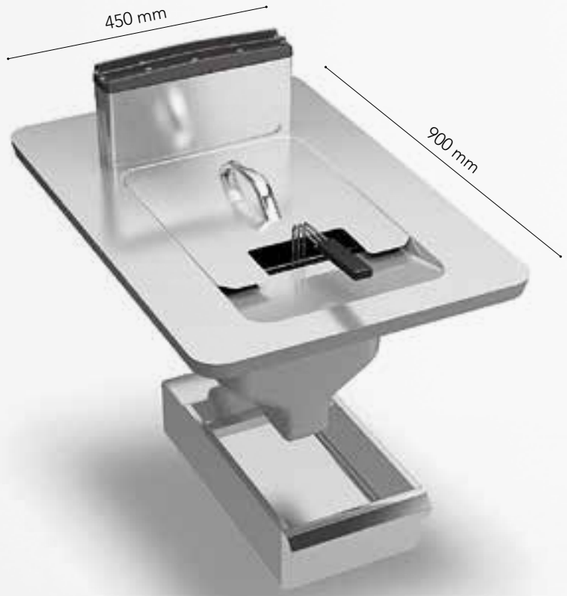








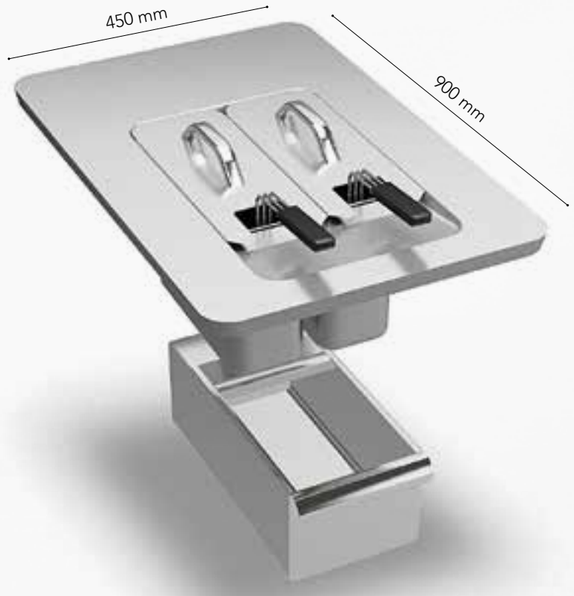
LA CUCINA - GAS FRYER



6,9 kW - 10 litres

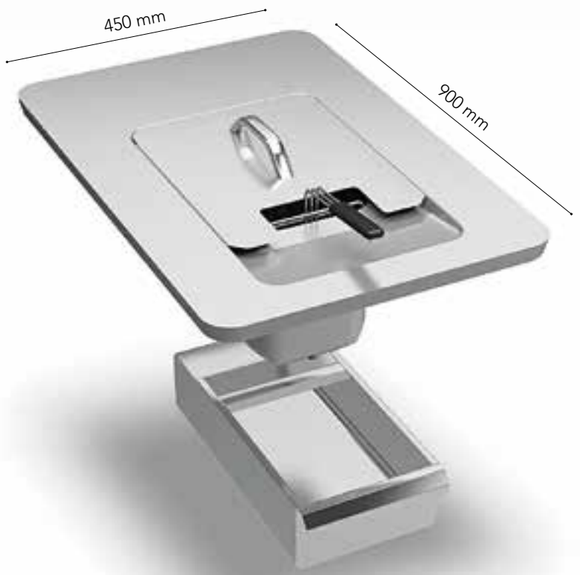
- Rounded tank with a wide cold zone to collect food residue.
- Tubular burners with honeycomb section.
- The frying system maintains the organoleptic characteristics of the oil which allows for a healthier production and furthermore, limits the required oil changes giving further savings.
- Safety system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

ELECTRIC FRYERS



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

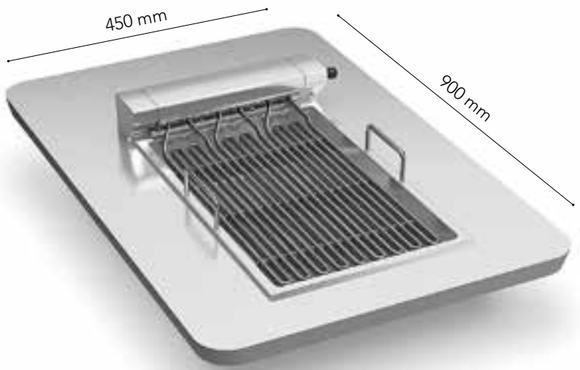
- Pressed and rounded basin equipped with long lasting special rotating heating elements made in Incoloy stainless steel; they can reach operational temperatures in a very short time,increasing oil savings up to 60%.
- The frying system maintains the organoleptic characteristics of the oil, allowing 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.

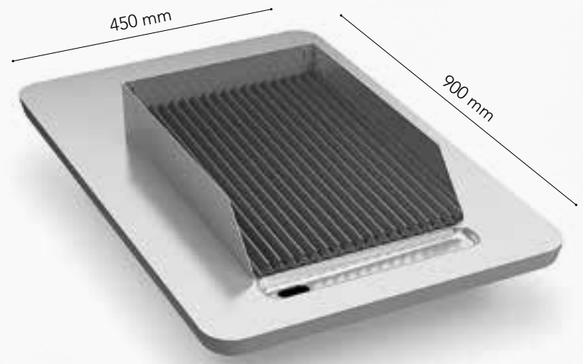
ELECTRIC GRILL



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.

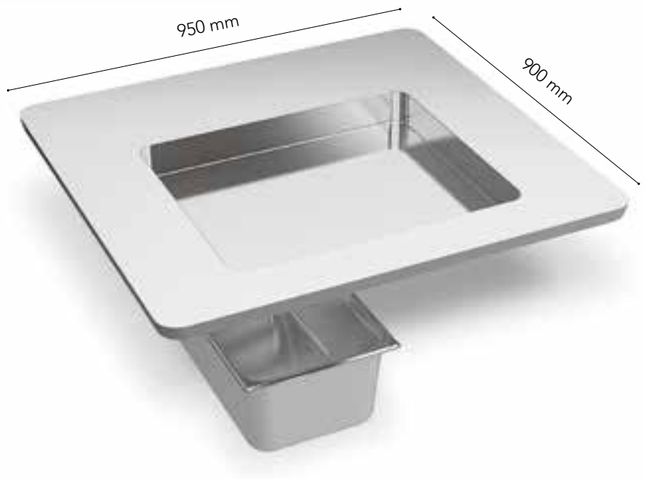
LA CUCINA - MULTI-FUNCTION BRATT PANS

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

Electric hot cupboard

Basket lifter for pasta cooker



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

Basket lifter for pasta cooker

Salamander support

Water column

Overhead pan rack

EVOLUTION MULTIFUNCTIONAL DEVICE

R-Evolution of traditional cooking

Large quantities. Within a short time. Without using tilting pans, boilers, fryers and pressure cookers. This is only possible with Virtus Evolution Multifunctional Devices because they replace many conventional kitchen appliances. They are up to 4 times faster and need up to 40 % less energy. This makes them indispensable for business and industry catering. Tilting pans, boilers, fryers and pressure cookers reinterpreted.

Temperature Manager

Precise, intelligent, efficient. The new standard:

- Preheating to 180°C within 3 minutes.
- JPX 17 – Thick film heating elements. Ensures even temperature distribution over the entire surface.
- Less consumption.
- Easy clean – special pan bottom. Scratch-resistant. No burning, no overcooking.

Design

- Central connection of water, drain and electricity from the wall or floor.
- Excess steam exhaust through the chimney in the centre of the lid.
- Hygienic multipoint probe holder.
- Service access from the front and top sides.

Cooking Modes

Boiling, intensive and gentle cooking, frying, deep frying, braising, low temperature cooking, grill, searing, broiling, confit, sous-vide cooking (vacuum cooking at constant low temperatures). Temperature range 30-250°C.

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EVOLUTION BRASIERA MULTIUSO

R-Evolution della cucina tradizionale

Grandi quantità. In poco tempo. Senza utilizzare brasiere, bollitori, friggitrici e pentole a pressione. Solo con le brasiere multiuso della linea Virtus Evolution è possibile, perché sostituiscono molti degli apparecchi di cottura tradizionali.
Sono fino a 4 volte più veloci e consumano fino al 40% di energia in meno. Per questo sono indispensabili nella ristorazione collettiva. Brasiera, bollitore, friggitrice e pentola a pressione ripensati in un unico apparecchio.

Gestione della temperatura
Precisa, intelligente, efficace. Il nuovo standard:
- Preriscaldamento a 180°C in 3 minuti.
- JPX 17 - Elementi riscaldanti. Assicurano una distribuzione uniforme della temperatura su tutta la superficie.
- Consumi ridotti.
- Easy clean - Fondo speciale della pentola. Resistente ai graffi. Nessuna bruciatura, nessuna cottura eccessiva.

Design
- Collegamento centrale di acqua, scarico ed elettricità dalla parete o dal pavimento.
- Scarico del vapore in eccesso attraverso il camino al centro del coperchio.
- Supporto igienico per sonda multipunto.
- Accesso di servizio dal lato anteriore e superiore.

Modalità di cottura
Bollitura, cottura intensiva e delicata, frittura, frittura profonda, brasatura, cottura a bassa temperatura, grill, scottatura, brodo e cottura sous-vide (cottura sottovuoto a basse temperature costanti). Intervallo di temperatura 30-250°C.

EVOLUTION MULTIFUNKTIONSGERÄTE

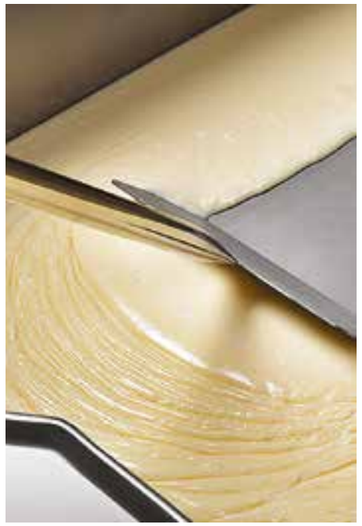
R-Evolution des traditionellen Kochens

Große Mengen. In kurzer Zeit. Ohne dafür Kipper, Kessel, Fritteusen und Druckgargerät zu benutzen. Das geht nur mit einem Virtus Evolution Multifunktionsgerät, denn die ersetzen jede Menge herkömmlicher Küchengeräte. Sind bis zu 4-mal schneller und brauchen bis zu 40 % weniger Energie. Damit sind sie aus der Gemeinschaftsverpflegung nicht mehr wegzudenken, aber auch ein Gewinn für jedes Restaurant abhängig vom Modell. Kipper, Kessel, Fritteusen und Druckgargerät in einem Gerät.

Temperaturmanagement
Präzise, intelligent und effizient. Der neue Standard:
- Vorheizzeit des Tiegelbodens auf die Betriebstemperatur von 180°C innerhalb von 3 Minuten.
- Heizsystem JPX 17 mit vollflächiger Heizverteilung.
- Energieeffizient.
- Easy clean - Kratzfest. Kein Anbrennen, kein Überkochen.

Design
- Zentrale Strom-, Wasser und Abwasseranschlüsse
- Ablassen des überflüssigen Dampfs mittels Auslass im Deckel.
- Mehrpunkt – Kerntemperaturfühler.
- Wartungszugang von der vorderen sowie oberen Geräteseite.

Kochprozesse
Intensives und sanftes Kochen, Braten, Frittieren, Schmoren, Niedertemperaturgaren, Grillen, Rösten, Anbraten, Sous-Vide Garen. Temperaturbereich: 30°C–250°C.



EVOLUTION L'APPAREIL MULTIFONCTIONELL

R-Evolution de la cuisine traditionnelle

De grandes quantités. En un temps record. Sans utiliser de braisière, de marmite, de friteuses ou de cuiseur sous pression. C'est uniquement possible avec un appareil multifonctionell Virtus Evolution.
Car ils remplacent de nombreux appareils de cuisson conventionnels. Sont jusqu'à 4 fois plus rapides.
Et consomment jusqu'à 40 % d'énergie en moins.
C'est pourquoi ils sont indispensables pour les grandes productions, par exemple dans la restauration collective.
Marmite, casserole, braisière, de friteuses, bain-marie, cuiseur sous pression, le tout dans un seul appareil.

La gestion de la température

Précision, intelligence, performance. La nouvelle norme:
- Préchauffage à 180°C en 3 minutes.
- Système de chauffage JPX 17 avec distribution de chaleur sur toute la surface.
- Efficace en énergie.
- Easy clean - Résistant aux rayures. Pas de brûlure, pas de surcuisson.

Design

- Raccordements centraux à l'électricité, à l'eau et à l'évacuation des eaux usées
- Évacuation de la vapeur superflue au moyen d'une sortie dans le couvercle.
- Sonde de température à cœur multipoint.
- Accès pour l'entretien par l'avant et le haut de l'appareil.

Modes de cuisson

Cuisson intense et douce, rôtir, frire, braiser, cuire à basse température, griller, rôtir, saisir, cuire sous vide. Plage de température: 30°C-250°C.

EVOLUTION DISPOSITIVO MULTIFUNCIÓN

R-Evolution de la cocina tradicional

Grandes cantidades. En poco tiempo. Sin utilizar para ello sartenes basculantes, marmitas, freidoras y equipos a presión. Esto se consigue únicamente con un dispositivo multifunción Virtus Evolution. Pues reemplazan a numerosos aparatos y utensilios de cocina convencionales. Son hasta 4 veces más rápidas. Y necesitan hasta un 40 % menos de energía. Ya no será posible imaginarse la restauración colectiva sin estos equipos. la reinvención de las sartenes basculantes, marmitas, freidoras y ollas de presión.

La gestión de temperatura

Precisa, inteligente, potente. El nuevo estándar:
- Precalentamiento a 180°C en 3 minutos.
- JPX 17 - Elementos calefactores de película gruesa. Garantiza una distribución uniforme de la temperatura por toda la superficie.
- Menor consumo.
- Fácil de limpiar - fondo de cacerola especial. Resistente a los arañazos. No se quema ni se cocina en exceso.

Design

- Conexiones centrales de electricidad, agua y aguas residuales
- Drenaje del exceso de vapor mediante salida en la tapa.
- Sensor de temperatura central multipunto.
- Acceso para mantenimiento por la parte frontal y superior del aparato.

Modos de cocción

Hervido, cocción intensiva y suave, fritura, fritura profunda, estofado, cocción a baja temperatura, parrilla, chamuscado, asado, confitado, cocción sous-vide (cocción al vacío a bajas temperaturas constantes). Gama de temperaturas 30-250°C.

Multifunctional technology for easy cooking, frying, grilling...

Savings

ENERGY SAVINGS

SPACE SAVING

WATER SAVINGS

RESOURCE SAVING

TIME SAVING

Diversity

VARIABILITY OF HEAT TREATMENTS

WIDE MODEL RANGE

CZ
ENG
DE...
MULTIPLE LANGUAGE VERSIONS

CREATION AND MODIFICATION OF OWN RECIPES

Flexibility

REPLACES TRADITIONAL TECHNOLOGIES

PARALLEL PREPARATION OF MULTIPLE DISHES ON ONE DEVICE

EASY MAINTENANCE

EASY TO USE INTUITIVE 12“ DISPLAY

CONTROL PANEL

- → **digital support**
- → **recipe management**
- → **always the same result**

- 12“ colour touch screen
- Fast response
- Chemically hardened
- Multiple language versions
- Preset technological procedures
- Display of information messages
- HACCP Display directly on the Display
- Display of the food treatment process directly on the Display

- Electromechanical pan tilting
- 12“ touch screen

- Liquid level scale

- Automatic water filling

- Water drain from the bottom of the pan

- Shower with automatic winding

- Multi-point probe

- Excess steam extraction

- 230 V/16 A socket + USB socket

COOKING - MULTIFUNCTIONAL DEVICES

VSMD101DS + VSAC05002

- Base frame - AISI 304, minimum thickness 3 mm.
- Cooking pan AISI 316, both sides welded.
- Robust double insulated cover with automatic electric lifting.
- Automatic water filling system.
- Liquid level gauge.
- Multipoint core probe.
- Integrated drain in bottom with electronic closing/opening system.
- Automatic basket lifting – possibility of cooking in baskets with closed cover.
- Electronic cover with safety control.
- Safety sensor for basket lifting arm.
- Equipped with: Multipoint core probe, integrated retractable shower,
- Integrated socket 230V /16A, USB port – backup and data transfer.

Accessories

VSAC05002

Open cabinet in stainless steel for VSMD101DS

4.145,00 €

VSAC00001

Battery powered lifting trolley for GN 1/1 h=200 mm
Lifting height 400 – 750 mm
Dim. 600x780x990 mm
220-240V/1N /0,300 kW

5.790,00 €

VSAC00003

Handling cart for deep-frying and cooking baskets
Suitable for 6 baskets
Dim. 600x860x1600 mm

3.075,00 €

VSAC02009

Grate GN 1/1 for sous-vide cooking

165,00 €

VSAC03002

Spatula big for omlett

295,00 €

Optionals

Has to be assembled directly in production

VSOP00003

Left hand control panel (not possible for pressure model and VSMD101DL)

3.295,00 €

	Item Code Artikelnummer	Capacity Fassungsvermögen Lt.	Dimensions Abmessungen mm	Power Leistung kW	Power supply Netzspannung	GN capacity GN Kapazität		Pressure Druck bar	Pressure cooking Hochdruckgaren	Cold water inlet Kaltwasserzufuhr inch	Water drain Ablauf	Price Preis €
	VSMD101DS	29 + 29	1290•850•500	22,5 3x 32 A	380 - 415 V 3+N 50 Hz	2x GN 1/1 Pan depth 170 mm		–	–	3/4	DN 50	**36.780,00**
	VSMD101DM	49 + 49	1580•850•1050	27,5 3x 40 A	380 - 415 V 3+N 50 Hz	2x GN 1/1 Pan depth 220 mm		–	–	3/4	DN 50	**48.100,00**
	VSMD101DL	79 + 79	1756•850•1050	36,9 3x 50 A	380 - 415 V 3+N 50 Hz	2x GN 1/1 Pan depth 280 mm		–	–	3/4	DN 50	**60.900,00**

COOKING - MULTIFUNCTIONAL DEVICES

VSMD101

- Base frame - AISI 304, minimum thickness 3 mm.
- Cooking pan AISI 316, both sides welded.
- Robust double insulated cover with automatic electric lifting.
- Automatic water filling system.
- Liquid level gauge.
- Multipoint core probe.
- Integrated drain in bottom with electronic closing/opening system.
- Automatic basket lifting – possibility of cooking in baskets with closed cover.
- Electronic cover with safety control.
- Safety sensor for basket lifting arm.
- Equipped with: Multipoint core probe, integrated retractable shower,
- Integrated socket 230V /16A, USB port – backup and data transfer.

Accessories

VSAC00001

Battery powered lifting trolley for GN 1/1 h=200 mm Lifting height 400 – 750 mm Dim. 600x780x990 mm 220-240V/1N /0,300 kW

5.790,00 €

VSAC00003

Handling cart for deep-frying and cooking baskets Suitable for 6 baskets Dim. 600x860x1600 mm

3.075,00 €

VSAC02009

Grate GN 1/1 for sous-vide cooking

165,00 €

VSAC03002

Spatula big for omlett

295,00 €

Optionals

Has to be assembled directly in production

VSOP00003

Left hand control panel (not possible for pressure model and VSMD101DL)

3.295,00 €

	Item Code Artikelnummer	Capacity Fassungsvermögen Lt.	Dimensions Abmessungen mm	Power Leistung kW	Power supply Netzspannung	GN capacity GN Kapazität		Pressure Druck bar	Pressure cooking Hochdruckgaren	Cold water inlet Kaltwasserzufuhr inch	Water drain Ablauf	Price Preis €
	VSMD101	100	1293•850•1050	24,6 3x 32 A	380 - 415 V 3+N 50-60 Hz	2x GN 1/1 Pan depth 280 mm		–	–	3/4	DN 50	**41.670,00**
	VSMD101F	75	1293•850•1050	24,6 3x 32 A	380 - 415 V 3+N 50-60 Hz	2x GN 1/1 Pan depth 220 mm		–	–	3/4	DN 50	**41.670,00**
	VSMD101P	100	1293•950•1050	24,6 3x 32 A	380 - 415 V 3+N 50-60 Hz	2x GN 1/1 Pan depth 280 mm		0,48	•	3/4	DN 50	**60.300,00**

COOKING - MULTIFUNCTIONAL DEVICES

VSMD151P

- Base frame - AISI 304, minimum thickness 3 mm.
- Cooking pan AISI 316, both sides welded.
- Robust double insulated cover with automatic electric lifting.
- Automatic water filling system.
- Liquid level gauge.
- Multipoint core probe.
- Integrated drain in bottom with electronic closing/opening system.
- Automatic basket lifting – possibility of cooking in baskets with closed cover.
- Electronic cover with safety control.
- Safety sensor for basket lifting arm.
- Equipped with: Multipoint core probe, integrated retractable shower
- Integrated socket 230V /16A, USB port – backup and data transfer.

Accessories

VSAC00001

Battery powered lifting trolley for GN 1/1 h=200 mm Lifting height 400 – 750 mm Dim. 600x780x990 mm 220-240V/1N /0,300 kW

5.790,00 €

VSAC00003

Handling cart for deep-frying and cooking baskets Suitable for 6 baskets Dim. 600x860x1600 mm

3.075,00 €

VSAC02009

Grate GN 1/1 for sous-vide cooking

165,00 €

VSAC03002

Spatula big for omlett

295,00 €

Optionals

Has to be assembled directly in production

VSOP00003

Left hand control panel (not possible for pressure model and VSMD101DL)

3.295,00 €

	Item Code Artikelnummer	Capacity Fassungsvermögen Lt.	Dimensions Abmessungen mm	Power Leistung kW	Power supply Netzspannung	GN capacity GN Kapazität		Pressure Druck bar	Pressure cooking Hochdruckgaren	Cold water inlet Kaltwasserzufuhr inch	Water drain Ablauf	Price Preis €
	VSMD151	150	1651•850•1050	36,9 3x 50 A	380 - 415 V 3+N 50-60 Hz	3x GN 1/1 Pan depth 280 mm		–	–	3/4	DN 50	**53.050,00**
	VSMD151F	110	1695•850•1050	36,9 3x 50 A	380 - 415 V 3+N 50-60 Hz	3x GN 1/1 Pan depth 220 mm		–	–	3/4	DN 50	**53.050,00**
	VSMD151P	150	1651•950•1050	36,9 3x 50 A	380 - 415 V 3+N 50-60 Hz	3x GN 1/1 Pan depth 280 mm		0,48	•	3/4	DN 50	**67.200,00**

COOKING - MULTIFUNCTIONAL DEVICES

VSMD201

- Base frame - AISI 304, minimum thickness 3 mm.
- Cooking pan AISI 316, both sides welded.
- Robust double insulated cover with automatic electric lifting.
- Automatic water filling system.
- Liquid level gauge.
- Multipoint core probe.
- Integrated drain in bottom with electronic closing/opening system.
- Automatic basket lifting – possibility of cooking in baskets with closed cover.
- Electronic cover with safety control.
- Safety sensor for basket lifting arm.
- Equipped with: Multipoint core probe, integrated retractable shower,
- Integrated socket 230V /16A, USB port – backup and data transfer.

Accessories

VSAC00001

Battery powered lifting trolley for GN 1/1 h=200 mm
Lifting height 400 – 750 mm
Dim. 600x780x990 mm
220-240V/1N /0,300 kW

5.790,00 €

VSAC00003

Handling cart for deep-frying and cooking baskets
Suitable for 6 baskets
Dim. 600x860x1600 mm

3.075,00 €

VSAC02009

Grate GN 1/1 for sous-vide cooking

165,00 €

VSAC03002

Spatula big for omlett

295,00 €

Optionals

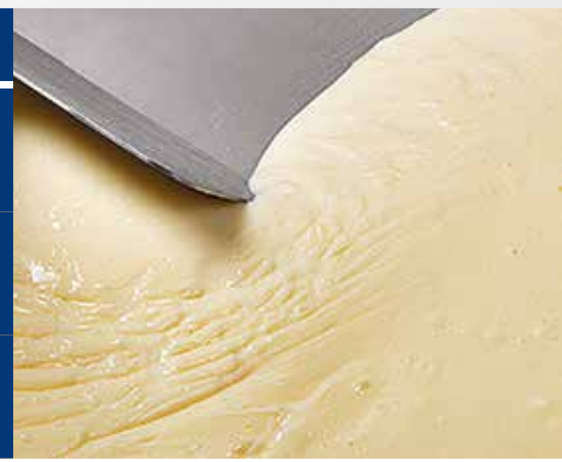
Has to be assembled directly in production

VSOP00003

Left hand control panel (not possible for pressure model and VSMD101DL)

3.295,00 €

	Item Code Artikelnummer	Capacity Fassungsvermögen Lt.	Dimensions Abmessungen mm	Power Leistung kW	Power supply Netzspannung	GN capacity GN Kapazität		Pressure Druck bar	Pressure cooking Hochdruckgaren	Cold water inlet Kaltwasserzufuhr inch	Water drain Ablauf	Price Preis €
	VSMD201	200	2009•850•1050	49,2 3x 63 A	380 - 415 V 3+N 50-60 Hz	4x GN 1/1 Pan depth 280 mm		–	–	3/4	DN 50	**61.650,00**
	VSMD201F	150	2009•850•1050	49,2 3x 63 A	380 - 415 V 3+N 50-60 Hz	4x GN 1/1 Pan depth 220 mm		–	–	3/4	DN 50	**61.650,00**
	VSMD251	250	2009•850•1050	49,2 3x 63 A	380 - 415 V 3+N 50-60 Hz	4x GN 1/1 Pan depth 340 mm		0,48	•	3/4	DN 50	**67.500,00**



MULTIFUNCTIONAL DEVICES - GENERAL ACCESSORIES

Version Version	Item Code Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Price/Preis €
	VSAC01001	VSMD101DS	Basket extension arm	575,00
	VSAC01009	VSMD101DM		575,00
	VSAC01010	VSMD101DL		600,00
	VSAC01003	VSMD101 / VSMD101P / VSMD101F		600,00
	VSAC01005	VSMD151 / VSMD151P / VSMD151F		645,00
	VSAC01007	VSMD201 / VSMD201F / VSMD251		830,00
	VSAC02001	VSMD101DS	Cooking basket	595,00
	VSAC02005	VSMD101DM / VSMD101F / VSMD151F / VSMD201F		595,00
	VSAC02003	VSMD101DL / VSMD101 / VSMD101P / VSMD151 / VSMD151P / VSMD201 / VSMD251		595,00
	VSAC02002	VSMD101DS	Frying basket	595,00
	VSAC02013	VSMD101DM		595,00
	VSAC02012	VSMD101DL		615,00
	VSAC02004	VSMD101 / VSMD101P / VSMD151 / VSMD151P		595,00
	VSAC02006	VSMD101F / VSMD151F / VSMD201 / VSMD201F / VSMD251		595,00

Version Version	Item Code Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Price/Preis €
	VSAC04001	VSMD101DS	Sieve	250,00
	VSAC04008	VSMD101DM		250,00
	VSAC04011	VSMD101DL		250,00
	VSAC04003	VSMD101 / VSMD101P / VSMD151 / VSDM151P / VSMD201 / VSMD251		250,00
	VSAC04004	VSMD101F / VSMD151F / VSMD201F		250,00
	VSAC03001	VSMD101DS / VSMD101DM	Spatula	130,00
	VSAC03002	VSMD101DL / VSMD101 / VSMD101P / VSMD101F / VSMD151 / VSMD151P / VSMD151F / VSMD201 / VSMD201F / VSMD251		295,00
	VSAC04005	VSMD101DS	Spaetzle sieve	450,00
	VSAC04006	VSMD101DM		450,00
	VSAC04007	VSMD101DL / VSMD101 / VSMD101P / VSMD101F / VSMD151 / VSMD151P / VSMD151F / VSMD201 / VSMD201F / VSMD251		450,00

Evolution VirtusBeef

Innovative and revolutionary!

The new concept is based and designed on the meat preparation and cooking process of meat. Grilling with the electric ofen of the SERIES EVOLUTION VIRTUSBEEF at very high temperatures of up to 600 / 800°C. The design of the new 'Corner Steak-House' is innovative and revolutionary and offers customers an exclusive novelty. The cooking method is just as important as the cut and maturation of the meat; the essential balance between quality and cooking, this method maximises the natural flavour of the meat with a tasty crust around it, preserving the flavour and tenderness of the meat inside, without adding any other products such as oil, salt, pepper etc. ... without neglecting a very important aspect for very healthy health, not a cooking with carcinogenic enzymes like almost all other cooking systems with charcoal grills, lava etc. EVOLUTION VIRTUSBEEF ovens provide a winning cooking method and guaranteed result.

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Evolution VirtusBeef

Innovativo e rivoluzionario!

Il nuovo concetto è basato e concepito nel settore della preparazione e cottura della carne. La cottura avviene con i forni della SERIE EVOLUTION VIRTUSBEEF a temperature molto elevate, fino a 600 / 800°C.
Il design del nuovo "Corner Steak-House" è innovativo e rivoluzionario e offre al cliente una novità esclusiva. Il metodo di cottura è importante tanto quanto il taglio e la maturazione della carne; l'essenziale equilibrio tra qualità e cottura, questo metodo esalta al massimo il gusto naturale della carne con una gustosissima crosticina intorno, preservando il gusto e la tenerezza interna della carne, senza aggiunta di qualsivoglia altro prodotto come olio, sale, pepe etc ... senza tralasciare un aspetto molto importante per la salute molto sano, non una cottura con enzimi cancerogeni come quasi tutti gli altri sistemi di cottura a griglia carbone, lavica etc.
I forni EVOLUTION VIRTUSBEEF consentono un metodo di cottura vincente e risultato garantito.

Evolution VirtusBeef

Innovativ und revolutionär!

Bei dem neuen Konzept des Grillens kommen die Elektrogrills der SERIE EVOLUTION VIRTUSBEEF mit Temperatur von 600 / 800°C zum Einsatz. Das Design des neuen „Corner Steak-House" ist innovativ und revolutionär zugleich und bietet dem Kunden eine exklusive Neuheit. Jahrelange Erfahrung hat gezeigt, dass die Methode des Grillens genauso wichtig ist, wie der Schnitt des Fleisches, es also darum geht, die Balance zu finden zwischen Qualität und dem Grillen.
Die Elektrogrills EVOLUTIONS VIRTUSBEEF garantieren ein zartes und schmackhaftes Endprodukt.

Evolution VirtusBeef

Innovant et révolutionnaire!

Le nouveau concept de cuisson au barbecue utilise les grils électriques de la SÉRIE EVOLUTION VIRTUSBEEF avec une température de 600 / 800°C. Le design du nouveau "Corner Steak-House" est à la fois innovant et révolutionnaire et offre au client une nouveauté exclusive. Des années d'expérience ont montré que la méthode de cuisson est aussi importante que la coupe de la viande, il s'agit donc de trouver un équilibre entre la qualité et la cuisson.
Les barbecues électriques EVOLUTIONS VIRTUSBEEF garantissent un produit final tendre et savoureux.

Evolution VirtusBeef

¡Innovador y revolucionario!

El nuevo concepto de asar utiliza las parrillas eléctricas de la SERIE EVOLUTION VIRTUSBEEF con temperatura de 600 / 800°C.
El diseño del nuevo "Corner Steak-House" es a la vez innovador y revolucionario y ofrece al cliente una novedad exclusiva. Años de experiencia han demostrado que el método de asado es tan importante como el corte de carne, por lo que se trata de encontrar el equilibrio entre calidad y asado.
Las parrillas eléctricas EVOLUTION VIRTUSBEEF garantizan un producto final tierno y sabroso.

COOKING - VIRTUSBEEF

- Housing made of stainless steel.
- Heating by infrared lamps at the upper part.
- Depending on the model the grills are covering from 40 up to 80 dishes at each service.
- On / off switch.
- Thermostat and Power light.
- Safety thermostat.
- Protection for dripping.

- Cooking grid height adjustable: 3,5 / 8,0 / 9,5 / 13,5 cm
- Equipped with: Cooking grid, stainless steel tray with grid to keep warm cooked food.
  Models VSBEEFCOMP and VSBEEFBIG with an additional shelf under cooking grid for refractory material.

	Item Code Artikelnummer	Version Version	Dimensions Abmessungen mm	Grill surface Grillfläche mm	Covers at service Gedecke je Service	Working temperature Arbeitstemperatur °C	Heating Beheizung		Power Leistung kW	Power supply Netzspannung	Price Preis €
	VSBEEFCOMP	Table-top	563•640•585	400•470	40 / 50	600° / 800°			7,0	380 - 415 V 3+N 50-60 Hz	**12.790,00**
	VSBEEFBIG	Table-top	895•640•585	770•470	60 / 80	600° / 800°			10,0	380 - 415 V 3+N 50-60 Hz	**17.190,00**
	VSBEEFCHEF	On cupboard	900•700•1480	770•470	60 / 80	600° / 800°			10,0	380 - 415 V 3+N 50-60 Hz	**22.920,00**

EVOLUTION SALAMANDER

A Salamander with unique characteristics

The ultra-fast Evolution Salamander is characterized by its speed, versatility, and ease of use.

The fast heat-up of Grill not only saves time but also allows the machine to be switched on only when needed. These Features make the Virtus Evolution Salamander ideal for:

- Reducing heat in the kitchen and/or front cooking area
- Achieving energy savings of up to 35% compared to salamanders with traditional steel or gas heating elements.

The height adjustment of the heating top aids the heat action on the food.
The all-down position sets a higher temperature and a strong gratinating action; the medium position sets a cooking, grilling, and gratinating action suitable for more delicate products (like e.g. creams, cheeses, vegetables);
the all-up position ensures an ideal toasting action for bakery products.
The Virtus Evolution Salamander can transform into a warming keepsake to serve dishes at the perfect temperature. It also allows combining the cooking and holding functions, avoiding the risk of food getting cold.

The Virtus Evolution Salamander is designed according to current professional standards, making it a versatile tool in the kitchen workflow, allowing easy switching between dishes and equipment.

Continuity in innovation

Virtus Evolution Salamander makes all the difference.

It is not an ordinary salamander. Comparison with the average performance of other salamanders available on the market leaves no doubt:
SPEED +300%
AVERAGE CONSUMPTION -35%

(compared with the average performance of similar equipment on the market).

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EVOLUTION SALAMANDRA

Una salamandra dalle caratteristiche uniche

La salamandra ultrarapida si contraddistingue per la sua velocità, versatilità e semplicità d'uso.

La rapidità di riscaldamento di Grill permette non solo di risparmiare tempo, ma offre anche la possibilità di accendere la macchina solo quando se ne ha veramente bisogno. Grazie a queste caratteristiche la Virtus Evolution Salamandra favorisce:

- la riduzione del calore in cucina e/o nell'area di front cooking;
- un risparmio energetico fino al 35% rispetto alle salamandre con resistenze tradizionali in acciaio o a gas.

La regolazione in altezza del piano di riscaldamento aiuta l'azione del calore sul cibo.
La posizione tutta abbassata imposta una maggiore temperatura e un'azione di gratinatura forte; la posizione media imposta una cottura, grigliatura e gratinatura adatta ai prodotti più delicati (creme, formaggi, verdure); la posizione tutta alzata assicura una tostatura ideale per i prodotti di panificazione.
La Virtus Evolution Salamandra si trasforma in un mantenitore caldo per servire i piatti sempre alla temperatura perfetta. La Salamandra permette di combinare le funzioni di cottura e mantenimento finale, evitando il rischio che le pietanze si raffreddino.

La Virtus Evolution Salamandra è progettato in base agli standard professionali correnti.

Continuità nell'innovazione
La Virtus Evolution Salamandra fa la differenza.
Non è una comune salamandra. Il confronto con le prestazioni medie delle altre salamandre disponibili sul mercato non lascia dubbi:

VELOCITÀ +300%
COSUMO MEDIO-35%

(Confrontato con le prestazioni medie di simili apparecchiature sul mercato)

EVOLUTION SALAMANDER

Ein Salamander mit einzigartigen Eigenschaften

Der ultraschnelle Salamander zeichnet sich durch seine Schnelligkeit, Vielseitigkeit und Benutzerfreundlichkeit aus.

Das schnelle Aufheizen spart nicht nur Zeit, sondern bietet auch die Möglichkeit, das Gerät nur dann einzuschalten, wenn Sie es wirklich benutzen. Dank dieser Eigenschaften begünstigt der Virtus Evolution Salamander

- udie Reduzierung der Hitze in der Küche und/oder im vorderen Kochbereich;
- ueine Energieeinsparung von bis zu 35% im Vergleich zu Salamandern mit herkömmlichen Stahl- oder Gasheizelementen.

Die Höhenverstellung der Heizkörper unterstützt die Einwirkung der Hitze auf das Gargut. In der „untersten" Position wird eine höhere Temperatur und eine starke Gratinierwirkung erzielt; in der „mittleren" Position wird eine Koch-, Grill- und Gratinierwirkung erzielt, die für empfindlichere Produkte (Sahne, Käse, Gemüse) geeignet ist; die „oberste" Position gewährleistet eine ideale Toastwirkung für Backwaren.

Der Virtus Evolution Salamander verwandelt sich Warmhaltegerät, um die Speisen immer mit der perfekten Temperatur zu servieren. Mit dem Salamander können Sie die Funktionen Kochen und Warmhalten kombinieren und so das Risiko vermeiden, dass die Speisen kalt werden.

Der Virtus Evolution Salamander ist basierend auf den heutigen Anforderungen einer modernen Küche konzipiert.

Kontinuität in der Innovation
Der Virtus Evolution Salamander macht den Unterschied. Er ist kein gewöhnlicher Salamander. Ein Vergleich mit der durchschnittlichen Leistung anderer auf dem Markt erhältlicher Salamander lässt keinen Zweifel aufkommen:

GESCHWINDIGKEIT +300%
DURCHSCHNITTLICHE VERBRAUCH -35%

(Verglichen mit der durchschnittlichen Leistung ähnlicher Geräte auf dem Markt)

SALAMANDRE ÉVOLUTIVE

Une salam andre aux caractéristiques uniques

La salamandre ultra-rapide se caractérise par sa rapidité, sa polyvalence et sa facilité d'utilisation.

Le chauffage rapide du gril permet non seulement de gagner du temps, mais aussi de n'allumer la machine que lorsque l'on en a vraiment besoin. Grâce à ces caractéristiques, la salamandre Virtus Evolution favorise

- la réduction de la chaleur dans la cuisine et/ou dans la zone de cuisson avant ;
- une économie d'énergie pouvant aller jusqu'à 35 % par rapport aux salamandres équipées de résistances traditionnelles en acier ou à gaz.

Le réglage en hauteur de la plaque chauffante facilite l'action de la chaleur sur les aliments. La position "tout en bas" permet d'obtenir une température plus élevée et une forte action de gratinage ; la position "moyenne" permet d'obtenir une action de cuisson, de grillage et de gratinage adaptée aux produits plus délicats (crèmes, fromages, légumes) ; la position "tout en haut" assure une action de toastage idéale pour les produits de boulangerie.

La salamandre Virtus Evolution se transforme en un souvenir chaleureux pour servir les plats à la température idéale. La salamandre permet de combiner les fonctions de cuisson et de maintien en température, évitant ainsi le risque de refroidissement des aliments.

La salamandre Virtus Evolution est conçue selon les normes professionnelles en vigueur.

La continuité dans l'innovation
La salamandre Virtus Evolution fait la différence.

Ce n'est pas une salamandre ordinaire. La comparaison avec les performances moyennes des autres salamandres disponibles sur le marché ne laisse aucun doute :

VITESSE +300%
MOYENNE DE CONSOMMATION -35%

(Par rapport à la performance moyenne d'équipements similaires sur le marché)

SALAMANDRA EVOLUTION

Una salamandra con características únicas

La salamandra ultrarrápida se caracteriza por su rapidez, versatilidad y facilidad de uso.

El rápido calentamiento de la parrilla no sólo ahorra tiempo, sino que también ofrece la posibilidad de encender la máquina sólo cuando realmente se necesita. Gracias a estas características, la Salamandra Virtus Evolution favorece

- la reducción del calor en la cocina y/o en la zona de cocción frontal;
- un ahorro energético de hasta el 35% en comparación con las salamandras con elementos calefactores tradicionales de acero o gas.

La regulación en altura de la placa calefactora favorece la acción del calor sobre los alimentos. La posición todo abajo establece una temperatura más alta y una fuerte acción de gratinado; la posición media establece una acción de cocción, gratinado y asado adecuada para productos más delicados (cremas, quesos, verduras); la posición todo arriba garantiza una acción de tostado ideal para productos de panadería.

La salamandra Virtus Evolution se transforma en una fuente de calor para servir los platos siempre a la temperatura perfecta. La Salamandra permite combinar las funciones de cocción y mantenimiento, evitando el riesgo de que los alimentos se enfríen.

La Virtus Evolution Salamander está diseñada según los estándares profesionales actuales.

Continuidad en la innovación
La salamandra Virtus Evolution marca la diferencia.

No es una salamandra cualquiera. La comparación con el rendimiento medio de otras salamandras disponibles en el mercado no deja lugar a dudas:

VELOCIDAD +300%
MEDIA DE COSUMO -35%

(Comparado con el rendimiento medio de equipos similares en el mercado)

COOKING - SALAMANDER

- Maximum heating speed contained in just 7 seconds from the start of the program.
- Height-adjustable heating top.
- The upper heating elements are independent, allowing for operating only the central heating element to concentrate heat on a small area. It is also possible to operate the two side heating elements, with the central one intermittently, for even heat distribution.
- Easy-to-use control panel, with automated operation thanks to the detection of the plate, pan or GN container.
- Cooking cycle timer, up to a maximum of 20 minutes.
- Cook & Hold or just Hold function, with fully heating top lifted, programmable at the end of cooking.
- Removable grill with safety latch, on removable guides. Useful for laying food directly or ready-made plates and pull them out without lifting the heating top, to check the status of the cooking.
- Fat collection and cooking liquids tray, easily removable and washable.

Accessories

Z/FMOLDE11

124,00 €

LEC30025

185,00 €

Z/FBPA11

44,00 €

• Height-adjustable heating top

• Independent upper heating elements

• Easy-to-use control panel

• Removable grill

Item Code Artikelnummer	Cooking plate Kochfläche GN	Dimensions Abmessungen mm	Heating Beheizung	Power Leistung kW	Power supply Netzspannung	Price Preis €
VSSEHL600	1/1	600•593•538		4,6	380 - 415 V 3+N 50-60 Hz	**4.440,00**

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.

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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.

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 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.

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.

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.

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.

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

MOVING *Kitchen*

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**

Traction handle / **VSV3MAN**

Folding tray slide / **VSV3SSTR**

Ventilation system

Tray with cutting board on top / **VSV6CATOP**

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.

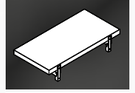
Equipamiento:
- Base con espacio de almacenamiento porejemplo el almacenamiento de sartenes no utilizados. Opcionalmente existe la posibilidad de instalar cajoneras.
- 4 GN 1/9 recipientes Gastronorm para alimentos máx. Altura 100 mm (incluida)
- Acceso frontal para la bandeja de goteo de grasa.
- Fácil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

MOVING *Kitchen* SHOW COOKING

- 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
Side shelf 350x700 mm



790,00 €

VSV3SSTR11
Tilting tray slide 1100

560,00 €

VSV3SSTR15
Tilting tray slide 1500

640,00 €

VSV3MAN
Traction handle

705,00 €

VSV6CATOP
Drawer with chopping board 400x600 mm

860,00 €

VSV6CASS
Loading drawer 400x600 mm

705,00 €

	Item Code 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		GN containers Gastronormbehälter Capacity	Power supply Netzspannung	Price Preis €
	VSSC110	1120•775•1260	2 each 400•600•280h	2x 230V 2x 400V	16,0	7 LED total 8,5 Watt		4x GN 1/9 (included)	380 - 415 V 3+N 50-60 Hz	**11.800,00**
	VSSC150	1520•775•1260	3 each 400•600•280h	3x 230V 2x 400V	21,0	10 LED total 12 Watt		4x GN 1/9 (included)	380 - 415 V 3+N 50-60 Hz	**13.700,00**

MOVING *Kitchen*

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.

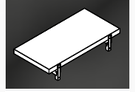
Quel que soit l'événement que vous organisez ou l'endroit où vous travaillez, Show Pasta est le support idéal pour assurer un service efficace et des produits de qualité. Show Pasta vous permettra de préparer rapidement toutes les portions.

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.

MOVING *Kitchen* SHOW PASTA

- 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
Side shelf 350x700 mm

790,00 €

VSV3SSTR11
Tilting tray slide 1100

560,00 €

VSV3SSTR15
Tilting tray slide 1500

640,00 €

VSV3MAN
Traction handle

705,00 €

VCPC3
Vertical basket 1/3

190,00 €

4395
Basket 1/6

85,00 €

VSV6CASS
Loading drawer 400x600 mm

705,00 €

	Item Code 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		Power Leistungsaufahme max. kW	Lighting Beleuchtung	GN containers Gastronormbehälter Capacity	Power supply Netzspannung	Price Preis €
	MS654CPET	400•650•300	-	-	1x20 lt.	Manual with solenoid valve	6,0		6,00	-	-	380 - 415 V 3+N 50-60 Hz	**1.349,00**
	VSSP110	1120•775•1260	1 400•600•280h	1x 230V	-	-	6,0		10,31	7 LED total 8,5 Watt	4x GN 1/9 (included)	380 - 415 V 3+N 50-60 Hz	**14.855,00**
	VSSP150	1520•775•1260	2 each 400•600•280h	2x 230V	-	-	6,0		14,61	10 LED total 12,0 Watt	4x GN 1/9 (included)	380 - 415 V 3+N 50-60 Hz	**16.715,00**

Version Version	Item Code Artikelnummer	Description Beschreibung	Dimensions Abmessungen mm	Voltage Spannung V	Power Leistung kW	Price Preis €
	MS654BMET	Electric bain marie 1x GN 1/1 max. height 150 mm	400•650•300	220 - 240 V 1+N 50-60 Hz	1,5	**1.069,00**
	MS654FRET	Electric fryer 1x10 lt well	400•650•300	380 - 415 V 3+N 50-60 Hz	9,0	**1.599,00**
	MS654FTET	Electric griddle, smooth plated	400•650•300	380 - 415 V 3+N 50-60 Hz	4,5	**1.299,00**
	AVZ0030	Induction hob Ø 280 mm	392•526•96	220 - 240 V 1+N 50-60 Hz	3,6	**3.225,00**
	AVZ0031	Induction hob Ø 230 mm	392•526•185	380 - 415 V 3+N 50-60 Hz	6,0	**6.125,00**
	AVZ0032	Induction wok Ø 280 mm	392•526•177	380 - 415 V 3+N 50-60 H	7,0	**6.735,00**
	Z/SWOKP28	Wok pan Ø 360 mm made of stainless steel	Ø 360 mm	-	-	**135,00**
	VCPC3	Vertical basket 1/3	-	-	-	**190,00**
	4395	Basket 1/6	-	-	-	**85,00**

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

Version Version	Item Code Artikelnummer	Description Beschreibung	Dimensions Abmessungen mm	Voltage Spannung V	Power Leistung kW	Price Preis €
	VSV3SSTR11	Tilting tray slide	1100•340	-	-	**560,00**
	VSV3SSTR15		1500•340	-	-	**640,00**
	VSV6CATOP	Drawer with chopping board	400•600	-	-	**860,00**
	VSV3MAN	Traction handle	150•530	-	-	**705,00**
	VSV3PLAT	Side shelf	350•700	-	-	**790,00**
	VSV6CASS	Loading drawer	400•600	-	-	**705,00**
	Z/T6300650	High conveyor for VSSC11 (1 pc required)	810•139•202	-	-	**490,00**
	Z/T6300430	High conveyor for VSSC15 (2 pcs required)	605•139•202	-	-	**490,00**
	Z/T6300390	Special conveyor to be placed back of pasta cooker for VSSP11 and VSSP15	605•139•152	-	-	**490,00**

MOVING *Kitchen*

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.

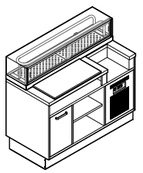
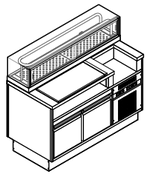
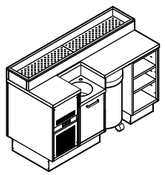
Virtus
THE PURSUIT OF EXCELLENCE

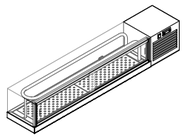
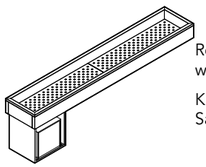
SUSHI DISPLAY UNIT

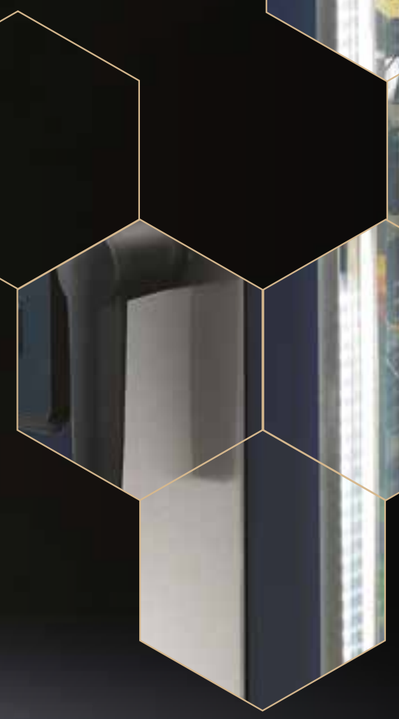
- Sushi refrigerated display units to allow both an ideal presentation and an ideal refrigeration of the products.
- AISI 304 stainless steel structure and tempered glass 8 mm thick.
- Glass sliding doors.
- 30 mm polyurethane insulation CFC and HCFC free.
- LED lighting inside.
- Static refrigeration 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.

	Module Modul	Item Code Artikelnummer	Dimensions Abmessungen mm	Power Max Leistung Total kW	Refrigerant Gas Kühlgas	Power supply Netzspannung	Price Preis €
	Show Sushi module with ambient base & waste bin Show Sushi Modul auf offenem Unterbau mit Abfalleimer	**VSSS120**	1200•700•900	0,26	R448	220 - 240 V 1+N 50 Hz	**12.390,00**
		VSSS140	1400•700•900	0,27		220 - 240 V 1+N 50 Hz	**14.070,00**
		VSSS160	1600•700•900	0,28		220 - 240 V 1+N 50 Hz	**14.850,00**
	Show Sushi module with refrigerated undercounter Show Sushi Modul auf Kühlunterbau	**VSSRS140**	1400•700•900	0,55	R448	220 - 240 V 1+N 50 Hz	**15.470,00**
	Sashimi station with refrigerated ice well and wash basin Sashimi-Modul mit Eiswanne und Waschbecken	**VSSSICE120**	1200•700•900	0,25	R448	220 - 240 V 1+N 50 Hz	**11.260,00**
		VSSSICE140	1400•700•900	0,25		220 - 240 V 1+N 50 Hz	**12.040,00**
		VSSSICE160	1600•700•900	0,25		220 - 240 V 1+N 50 Hz	**13.600,00**

	Item Code Artikelnummer	Item Code Artikelnummer	Dimensions Abmessungen mm	Power Max Leistung Total kW	Refrigerant Gas Kühlgas	Power supply Netzspannung	Price Preis €
	Sushi Display (Self Contained) Kühltheke für Sushi (freie Installation)	**VSVS150**	1500•330•310	0,26	R448	220 - 240 V 1+N 50 Hz	**7.475,00**
		VSVS170	1700•330•310	0,27		220 - 240 V 1+N 50 Hz	**7.775,00**
		VSVS190	1900•330•310	0,28		220 - 240 V 1+N 50 Hz	**8.155,00**
	Refrigerated ice well for Sashimi Kühlwanne für Sashimi	**VSVGR120**	1200•330•490	0,25	R448	220 - 240 V 1+N 50 Hz	**5.395,00**
		VSVGR140	1400•330•490	0,25		220 - 240 V 1+N 50 Hz	**5.935,00**
		VSVGR160	1600•330•490	0,25		220 - 240 V 1+N 50 Hz	**6.795,00**



Cook & Chill

EVOLUTION OVENS

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.

VIRTUS GOLD SERVICE ASSISTANCE GSA

Follow us

VIRTUS APP FACEBOOK LINKEDIN INSTAGRAM YOUTUBE

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

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.

EVOLUTION - OVENS FEATURES AND CHARACTERISTICS

Cooking Control

We must have the edge, which is why we guarantee the highest precision during cooking for the optimum result. We measure humidity and quantity of oxygen with EvoClima, guarantee the purity of the steam with EvoSteam, and ensure even heat distribution with HA control. And we certify it with the EZ Sensor range, a number of ergonomic probes which measure the core temperature of foods to make sure they are cooking with the required heat. Accuracy ensures the best results.

Evo Cooking

New smart cooking technology. Lets you select the product and your desired finishes quickly and intuitively; the oven adjusts the phases and parameters accordingly. During execution, the oven automatically and continually recalculates the temperature, humidity, air speed and time required to obtain a product with the optimum finish and minimum energy consumption.

Moreover, the finish can be modified during execution. EvoCooking rapidly readjusts the parameters so you achieve your desired result.

User experience

Intuitive, simple and clear. Our oven is the perfect guide to help you in your cooking. It contains a wide array of recipes with all possible cooking levels and results for your dish. An exceptional kitchen-hands which will become a gastronomic essential for any chef. Facilitate and boost the most complicated of recipes, cooked to perfection and with the highest accuracy thanks to the “Easy Cooking” and “Virtus Cooking” automatic programs.

The Evolution Plus generation includes the Virtus Touch system, a touch screen completely sealed in glass, very easy to clean, water and grease-mark repellent, and highly scratch resistant.

Technology so that your oven thinks for you, to facilitate your daily work.

Food Safety

Importance has been placed on the shape to ensure the oven’s cleanliness, with the cooking processes recorded by the HACCP control system. The oven’s design is engineered to guarantee maximum hygiene together with precise operation and cooking. Moreover, with the EVOWASHING smart cleaning system, you will reach all the oven surfaces for cleaning.

An automatic methodology, with different washing programs, which ensures the consumer’s safety. The wash cycle takes place via a complete hydraulic system which adapts to the professional’s needs. In short, maximum disinfection for unique performance.

Robust design

Built with an eye to detail in the highest quality stainless steel. A robust design composed for durability over time, the machine will not deteriorate despite continuous use. Solid and ergonomic, our ovens are very resistant. Oven body in AISI-304 stainless steel (polished mirror interior).

Special design to guarantee uniform heat distribution throughout the chamber, together with the HA control.

Virtus Link

Virtus Link provides a unique connection between you and your oven. It lets you connect with your kitchen, supervise it and manage it, wherever you are, and at any time. With it, you will be able to manage and monitor your cooking processes remotely.

Access the control panels, review the data history and optimise the use of your Evolution Plus ovens. Just what you needed to be freer and more efficient.

TABLE OF FUNCTION AND FEATURES

FEATURES	EVOLUTION PLUS	EVOLUTION
EvoSteam. Steam generator equipped with lime detector.	•	•
EvoSteam generator with automatic filling feature.	•	•
EvoCooking (meat, poultry, fish, seafood, vegetables, rice and pulses, eggs and dairy, pastries and bread).	•	•
Smart cooking process with automatic adjustment	•	-
Additional Features (regeneration, vacuum cooking, overnight cooking, fermentation, pasteurisation, smoking, cured meats, dehydration).	•	•
EvoClima (management and regulation of humidity with a percentage of 1%)	•	-
EvoClima (management and regulation of humidity with a percentage of 10%)	•	•
Virtus Cooking Center	•	-
Multitray	•	-
Cooking modes: low-temperature steam 30-98°, steam at 99°, super steam at 100-130°, combination 30-300° and convection	•	•
OPERATION		
List of favourite recipes in the Virtus Recipe Center	•	•
Easy Cooking (adapts to the user and their applications)	•	-
10.1” glass capacitive TFT screen (7” for oven 0623) for simple and intuitive operation	•	-
2.8” screen with rotating knob with push function to set and confirm the entries	•	•
Control and supervision of the appliance from mobile devices via VirtusLink	•	-
CLEANING		
EvoWashing Solid (environmentally efficient)	•	•
Retractable Shower with integrated water shut-off feature	•	•
EQUIPMENT CHARACTERISTICS		
EZ-Sensor. Multi-point internal probe	•	•
Cooking chamber door with triple glazing and ventilation	•	•
VIRTUSLINK	•	•
Ethernet connection	•	•
WiFi connection	o	o

• Serial supply.
o Optional when ordering with the order.
- Not available.

VIRTUS LINK

The connectivity in VIRTUS EXCELLENCE.

Foodservice Business Perspective

· Efficiency and convenience at your fingertip
· Manage all your Virtus equipment remotely through our cloud-based application
· VirtusLink is here

Main benefits

Distributor

a) Improves your customer service by bringing immediacy to your post-sales service: see the oven alarms instantly, analyse the possible causes and the troubleshooting videos, inspect the machine in real time wherever you are with the powerful "remote desktop" and, in this way, identify the response you may need during your intervention visit. As a result, ensure that your client's equipment is out of order for the shortest time possible.

b) Process efficiency and cost savings
Save on your post-sales service: fewer visits, greater probability of providing the right response
Real-time notification of the interventions required for both preventative and remedial maintenance.
Centralised, remote management of software updates.

c) VirtusLink offers you the base technology to set up new services with your clients, such as renting, "connected" maintenance services, etc.

Owner

a) Improve the management of your business:
VirtusLink has a fully personalisable Control Panel which lets you monitor every aspect of your ovens in real time and at a glance to help you make the best decisions.
· Monitor the "Current State" of the machines selected (available, error, running, offline) and reduce downtime.
· Manage production by analysing the cycles executed, and which the most used recipes are out of all those cycles.
· Manage the occupation of your machines with intuitively-presented viewing of how much time they have been occupied and unoccupied in a given period.

b) Process assurance:
validate that the different cooking processes are being performed correctly, to guarantee hygiene and food safety. Monitor HACCP traceability while viewing all the cycles on graphs.

c) Efficiency and convenience:
Manage all your Virtus appliances wherever you are and with any device. Import/export recipes; view the operational state and errors if there are any; run processes remotely, such as carrying out an auto-wash and controlling the oven itself remotely.

Accessories for connectivity

Item Code Artikelnummer	Description Beschreibung	Price/Preis €
Z/F19095311	Cable and cable gland to take the Ethernet socket out of the oven.	on request
Z/F19095312	Wifi kit for connecting ovens to the internet	

Functionalities

	DISTRIBUTOR	OWNER
Dashboard:		
Customise graphics to see desired information of your machines and manage your business	•	•
Devices		
Visualise your connected ovens in a list or gelocate them in a map	•	•
Organise your machines in groups as you wish with the "label" system	•	•
Check the real time operational status of your ovens	•	•
Take "remote control" of your oven and operate the touch panel as if you were in front of it	• (*)	•
Update the software version with VirtusLink as required	-	•
Recipes		
Create detailed recipes in a friendly manner: with picture, necessary accesories, ingredients list, elaboration, cooking phases	-	•
Export/Import recipes to/from any oven remotely when oven connected to internet (or by USB if not connected)	-	•
Use the advanced filters to select your desired recipes or simply choose your "favorites"	-	•
Hygiene		
Complete HACCP management: one file for each cycle, advanced filters, import as needed, visualize charts and data in VirtusLink or download to PDF	•	•
Manage HACCP remotely if oven connect to Internet or by USB if not connected	•	•
Monitor the automatic-washing of you ovens and "start" a washing cycle remotely from your VirtusLink APP as you wish	-	•
Technical Service		
Visualise which of your connected machines are having any type of incidence in real time and geolocate them	•	•
Access the detailed list of all the "real time" incidences reported by the machines	•	•
Receive desired notifications from your machines in your VirtusLink	•	•
Access to the "troubleshooting" section of each alarm; you will find the necessary technical documents and a video to show you how to solve each possible cause of the alarm.	•	-

(*) Requires owner validation.

Registration Process

How to register as a distributor on the VirtusLink platform?

1. Contact your Virtus sales manager
2. You will receive an email with a link to complete the registration process
3. Complete the registration form
4. Welcome to VirtusLink!
   You can now grant access to your customers

How to register your customers on the VirtusLink platform?

1. Log in to VirtusLink and create an invitation for your customer
2. They will receive an email with a link to complete the registration process
3. They will need to complete the registration form
4. Your customer now has access to VirtusLink!
   They can now register their machines and start taking advantage of their full potential.

EVOLUTION - ELECTRIC CONVECTION OVENS

VIRTUS COMBI CLEAN · INVERTER · SHOWER SYSTEM

- Digital push-button controls + One "Scroll" button.
- 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

SHP23
WALL SUPPORT FOR OVENS 6 GN 2/3
330,00 €

SH23B
OPEN STAND WITH GN TRAY GUIDES FOR OVENS 6 GN 2/3
905,00 €

SH11BEG
OPEN STAND WITH GN TRAY GUIDES FOR OVENS 6 GN 1/1 AND 10 GN 1/1
1.240,00 €

SH11BCEG
3-SIDES CLOSED STAND WITH GN TRAY GUIDES FOR ELECTRIC OVENS 6 GN 1/1 AND 10 GN 1/1
1.690,00 €

SH102B/FN
OPEN STAND WITH GN TRAY GUIDES FOR OVENS 10 GN 2/1
1.410,00 €

Z/VEXH23
EXHAUST HOOD FOR OVENS 6 GN 2/3
2.520,00 €

Z/VEXH061101
EXHAUST HOOD FOR OVENS 6 GN 1/1 AND 10 GN 1/2
4.040,00 €

AD27AUBVUS
AUTOMATIC WATER SOFTENER
1.680,00 €

Z/FSWDET56
DETERGENT TABS
150,00 €

Z/FSWRIN56
RINSE AID TABS
110,00 €

	Item Code Artikelnummer	Capacity Fassungsvermögen	Included Inbegriffen	Power Supply Netzspannung	Power Leistung kW		Dimensions Abmessungen mm	Price Preis €
	AIC0081/FN	6 GN 2/3	-	220 - 240V 1+N 50-60 Hz	5,80		660 • 564 • 570	**6.990,00**
	AIC0071/FN	6 GN 1/1	-	380 - 415V 3+N 50-60 Hz 220 - 240V 1+N 50-60 Hz	11,10		895 • 817 • 846	**8.340,00**
	AIC0072/FN	10 GN 1/1	-	380 - 415V 3+N 50-60 Hz 220 - 240V 1+N 50-60 Hz	22,20		895 • 817 • 1.117	**9.760,00**
	AIC0073/FN	10 GN 2/1 - 20 GN 1/1	-	380 - 415V 3+N 50-60 Hz 220 - 240V 1+N 50-60 Hz	33,60		1.134 • 1.066 • 1.117	**13.480,00**
	AIC0074/FN	20 GN 1/1	CEB201	380 - 415V 3+N 50-60 Hz 220 - 240V 1+N 50-60 Hz	37,20		935 • 966 • 1.840	**19.400,00**
	AIC0075/FN	20 GN 2/1 - 40 GN 1/1	CEB202	380 - 415V 3+N 50-60 Hz 220 - 240V 1+N 50-60 Hz	67,20		1.165 • 1.074 • 1.840	**25.300,00**

Transformation Kits from Gastronorm to Pastry

GP061	Transformation Kit from 6 GN 1/1 to 5 Trays 60x40 cm	**315,00**
GP101	Transformation Kit from 10 GN 1/1 to 8 Trays 60x40 cm	**385,00**
GP102	Transformation Kit from 10 GN 2/1 to 16 Trays 60x40 cm	**550,00**

Assembly for ovens in column

2AD66/FN	Kit elements for 2 stacking ovens 6 GN 1/1 + 6 GN 1/1	**1.020,00**
2AD610/FN	Kit elements for 2 stacking ovens 6 GN 1/1 + 10 GN 1/1	**1.020,00**

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

VIRTUS COMBI CLEAN · INVERTER · SHOWER SYSTEM

- Digital push-button controls + One "Scroll" button.
- 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

SH11BEG
OPEN STAND WITH GN TRAY GUIDES FOR OVENS 6 GN 1/1 AND 10 GN 1/1
1.240,00 €

SH102B/FN
OPEN STAND WITH GN TRAY GUIDES FOR OVENS 10 GN 2/1
1.410,00 €

AD27AUBVUS
AUTOMATIC WATER SOFTENER
1.680,00 €

Z/FSWDET56
DETERGENT TABS
150,00 €

Z/FSWRIN56
RINSE AID TABS
110,00 €

Z/VEXH061101
EXHAUST HOOD FOR OVENS 6 GN 1/1 AND 10 GN 1/2
4.040,00 €

	Item Code Artikelnummer	Capacity Fassungsvermögen	Included Inbegriffen	Power Supply Netzspannung	Power Gas Leistung Gas kW	Power Electric Leistung Elektro kW		Dimensions Abmessungen mm	Price Preis €
	AIC0076/FN	6 GN 1/1	-	220 - 240 V 1+N 50 Hz	12,00	0,83		895 • 817 • 846	**10.990,00**
	AIC0077/FN	10 GN 1/1	-	220 - 240 V 1+N 50 Hz	18,00	0,83		895 • 817 • 846	**13.690,00**
	AIC0078/FN	10 GN 2/1 - 20 GN 1/1	-	220 - 240 V 1+N 50 Hz	35,00	0,83		1.134 • 1.066 • 1.117	**16.570,00**
	AIC0079/FN	20 GN 1/1	CEB201	220 - 240 V 1+N 50 Hz	36,00	1,55		935 • 966 • 1.840	**22.800,00**
	AIC0080/FN	20 GN 2/1 - 40 GN 1/1	CEB202	220 - 240 V 1+N 50 Hz	65,00	1,55		1.165 • 1.074 • 1.840	**28.800,00**

Transformation Kits from Gastronorm to Pastry

GP061	Transformation Kit from 6 GN 1/1 to 5 Trays 60x40 cm	**315,00**
GP101	Transformation Kit from 10 GN 1/1 to 8 Trays 60x40 cm	**385,00**
GP102	Transformation Kit from 10 GN 2/1 to 16 Trays 60x40 cm	**550,00**

Assembly for ovens in column

2AD66/FN	Kit elements for 2 stacking ovens 6 GN 1/1 + 6 GN 1/1	**1.020,00**
2AD610/FN	Kit elements for 2 stacking ovens 6 GN 1/1 + 10 GN 1/1	**1.020,00**

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

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

SHP23
WALL SUPPORT FOR OVENS 6 GN 2/3
330,00 €

SH23B
OPEN STAND WITH GN TRAY GUIDES FOR OVENS 6 GN 2/3
905,00 €

SH11BEG
OPEN STAND WITH GN TRAY GUIDES FOR OVENS 6 GN 1/1 AND 10 GN 1/1
1.240,00 €

SH11BCEG
3-SIDES CLOSED STAND WITH GN TRAY GUIDES FOR ELECTRIC OVENS 6 GN 1/1 AND 10 GN 1/1
1.690,00 €

SH102B/FN
OPEN STAND WITH GN TRAY GUIDES FOR OVENS 10 GN 2/1
1.410,00 €

Z/VEXH23
EXHAUST HOOD FOR OVENS 6 GN 2/3
2.520,00 €

Z/VEXH061101
EXHAUST HOOD FOR OVENS 6 GN 1/1 AND 10 GN 1/2
4.040,00 €

AD27AUBVUS
AUTOMATIC WATER SOFTENER
1.680,00 €

Z/FSWDET56
DETERGENT TABS
150,00 €

Z/FSWRIN56
RINSE AID TABS
110,00 €

	Item Code Artikelnummer	Capacity Fassungsvermögen	Included Inbegriffen	Power Supply Netzspannung	Power Leistung kW	Dimensions Abmessungen mm	Price Preis €
	AIC0047/FN	6 GN 2/3	-	380 - 415V 3+N 50-60 Hz 220 - 240V 1+N 50-60 Hz	5,80	660 • 564 • 570	**9.350,00**
	AIC0037/FN	6 GN 1/1 - 12 GN 1/2	-		11,10	895 • 817 • 846	**11.650,00**
	AIC0039/FN	10 GN 1/1 - 20 GN 1/2	-	380 - 415V 3+N 50-60 Hz 220 - 240V 1+N 50-60 Hz	18,60	895 • 817 • 1.117	**15.050,00**
	AIC0041/FN	10 GN 2/1 - 20 GN 1/1	-	380 - 415V 3+N 50-60 Hz 220 - 240V 1+N 50-60 Hz	33,60	1.134 • 1.066 • 1.117	**18.880,00**
	AIC0043/FN	20 GN 1/1 - 40 GN 1/2	CEB201	380 - 415V 3+N 50-60 Hz 220 - 240V 1+N 50-60 Hz	37,20	935 • 966 • 1.840	**24.500,00**
	AIC0045/FN	20 GN 2/1 - 40 GN 1/1	CEB202	380 - 415V 3+N 50-60 Hz 220 - 240V 1+N 50-60 Hz	67,20	1.165 • 1.074 • 1.840	**34.780,00**

Transformation Kits from Gastronorm to Pastry

GP061	Transformation Kit from 6 GN 1/1 to 5 Trays 60x40 cm	**315,00**
GP101	Transformation Kit from 10 GN 1/1 to 8 Trays 60x40 cm	**385,00**
GP102	Transformation Kit from 10 GN 2/1 to 16 Trays 60x40 cm	**550,00**

Assembly for ovens in column

2AD66/FN	Kit elements for 2 stacking ovens 6 GN 1/1 + 6 GN 1/1	**1.020,00**
2AD610/FN	Kit elements for 2 stacking ovens 6 GN 1/1 + 10 GN 1/1	**1.020,00**

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

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/FN
OPEN STAND WITH GN TRAY GUIDES FOR OVENS 6 GN 1/1 AND 10 GN 1/1
1.240,00 €

SH11BC/FN
3-SIDES CLOSED STAND WITH GN TRAY GUIDES FOR OVENS 6 GN 1/1 AND 10 GN 1/1
1.690,00 €

SH102B/FN
OPEN STAND WITH GN TRAY GUIDES FOR OVENS 10 GN 2/1
1.410,00 €

AD27AUBVUS
AUTOMATIC WATER SOFTENER
1.680,00 €

Z/FSWDET56
DETERGENT TABS
150,00 €

Z/FSWRIN56
RINSE AID TABS
110,00 €

Z/VEXH061101
EXHAUST HOOD FOR OVENS 6 GN 1/1 AND 10 GN 1/2
4.040,00 €

	Item Code Artikelnummer	Capacity Fassungsvermögen	Included Inbegriffen	Power Supply Netzspannung	Power Gas Leistung Gas kW	Power Electric Leistung Elektro kW		Dimensions Abmessungen mm	Price Preis €
	AIC0038/FN	6 GN 1/1	-	220 - 240 V 1+N 50 Hz	12,00	0,83		895 • 817 • 846	**14.890,00**
	AIC0040/FN	10 GN 1/1	-	220 - 240 V 1+N 50 Hz	18,00	0,83		895 • 817 • 1.117	**17.990,00**
	AIC0042/FN	10 GN 2/1 - 20 GN 1/1	-	220 - 240 V 1+N 50 Hz	35,00	0,83		1.134 • 1.066 • 1.117	**24.300,00**
	AIC0044/FN	20 GN 1/1	CEB201	220 - 240 V 1+N 50 Hz	36,00	1,35		935 • 966 • 1.840	**28.990,00**
	AIC0046/FN	20 GN 2/1 - 40 GN 1/1	CEB202	220 - 240 V 1+N 50 Hz	65,00	1,35		1.165 • 1.074 • 1.840	**40.300,00**

Transformation Kits from Gastronorm to Pastry

GP061	Transformation Kit from 6 GN 1/1 to 5 Trays 60x40 cm	**315,00**
GP101	Transformation Kit from 10 GN 1/1 to 8 Trays 60x40 cm	**385,00**
GP102	Transformation Kit from 10 GN 2/1 to 16 Trays 60x40 cm	**550,00**

Assembly for ovens in column

2AD66/FN	Kit elements for 2 stacking ovens 6 GN 1/1 + 6 GN 1/1	**1.020,00**
2AD610/FN	Kit elements for 2 stacking ovens 6 GN 1/1 + 10 GN 1/1	**1.020,00**

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

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.
- Improved 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.

REDUZIERT AUF DAS MAXIMUM

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

- 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.

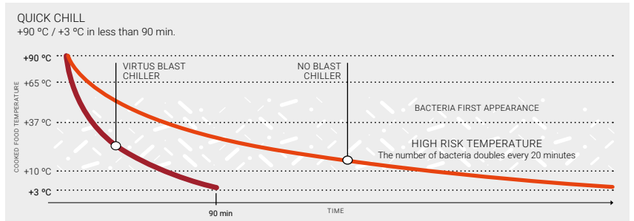
Blast chilling

SOFT CYCLE (STANDARD) - 90'

The right cycle for small size, light, fine food.

STRONG CYCLE (INTENSIVE) - 90'

Recommended for high density or large size food, as well as for packed food.



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.

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 Virtus 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.

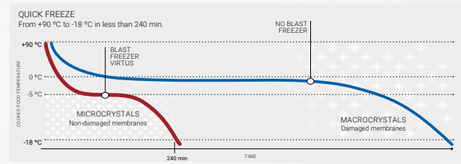
Blast freezing

SOFT CYCLE (STANDARD) - 240'

This is a cycle to freeze food with an even temperature and is therefore suitable for food that is to be cooled consistently and without sharp temperature changes or when cooked with different ingredients.

STRONG CYCLE (INTENSIVE) - 240'

This is the ideal cycle to freeze half cooked food or semi-prepared dishes. It is also suitable for raw food. It allows you to keep frozen food for a long time.



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 frigorifico. 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

GAS · AUTOMATIC

R452A

- Blast chillers with 5" touch screen.
- Blast refrigeration and blast freezing cycles, which can be set for management by time,or by temperature probe inserted into the centre of the food. (If the probe is not used, time management of the cycle is activated automatically.)
- Chilling processes:
  Hard cycle: Default freezing cycle. Executes the cycle and maintains a constant temperature of -20°C.
- Soft cycle: Default refrigeration cycle
  Executes an initial cycle and maintains a constant temperature of 0°C.
- The duration of the time-managed chilling cycles are as follows:
  Refrigerating cycle: 90 minutes.
  Freezing cycle: 240 minutes.
- 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.
- R-452A 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.
- Device with defrosting activated by the user. Automatic evaporation of the condensate without electrical energy
- Inner tray slides included.
- Heated probe.
- Ordering options:
  USB port.

	Item Code Artikelnummer	Capacity Fassungsvermögen	Production/ Produktivität / kg/cycle +90°/+3°C	+90°/-18°C	Power supply Netzspannung	Absorbed power / Anschlusswert Electrical	Refrigeration		Dimensions Abmessungen mm	Price Preis €
	BKZ0033	6 GN 1/1 6 Trays 60 x 40 cm	27	21	220 - 240 V 1+N 50 Hz	1.600	990		900•935•1.105	**8.230,00**
	BKZ0034	10 GN 1/1 10 Trays 60 x 40 cm	50	30	220 - 240 V 1+N 50 Hz	2.000	1.300		900•935•1.766	**11.010,00**
	BKZ0035	20 GN 1/1 20 Trays 60 x 40 cm	100	65	380 - 415 V 3+N 50 Hz	2.300	2.850		1.200•1.130•1.766	**18.400,00**

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

KITCC061E/FN	Kit elements for a COOK & CHILL 6 GN 1/1 stacking with electric oven and blast chiller	**615,00**
KITCC061G/FN	Kit elements for a COOK & CHILL 6 GN 1/1 stacking with gas oven and blast chiller	**615,00**

COOK & CHILL 6 GN 1/1

COOK & CHILL
ROLL-IN BLAST CHILLERS FREEZERS FOR TROLLEYS

(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.

	Item Code Artikelnummer	Capacity Fassungsvermögen	Production/ Produktivität / kg/cycle +90°/+3°C	+90°/-18°C	Power supply Netzspannung	Suitable Remote unit Geeignete Zentralkühleinheit		Expansion valve Expansionsventil	Dimensions Abmessungen mm	Price Preis €
	BKZ0036	20 GN 1/1	105	70	220 - 240 V 1+N 50 Hz	UCC528 not included		R452A	1.530•1.255•2.220	**23.600,00**
	BKZ0037	20 GN 2/1	210	135	380 - 415 V 3+N 50 Hz	UCC1051 not included		R452A	1.720•1.445•2.220	**28.100,00**
	BKZ0038*	20 GN 1/1	105	70	220 - 240 V 1+N 50 Hz	UCC528 not included		R452A	1.530•1.255•2.220	**26.900,00**
	BKZ0039*	20 GN 2/1	210	135	380 - 415 V 3+N 50 Hz	UCC1051 not included		R452A	1.720•1.445•2.220	**30.030,00**

Remote units for blast chillers and freezers

Item Code Artikelnummer	Absorbed power / Anschlusswert Refrigeration	Consumption	Power supply Netzspannung	Dimensions Abmessungen mm	Price Preis €
UCC528	6.950	4.980	380 - 415 V 3+N 50 Hz	1.100•805•650	**12.980,00**
UCC1051	13.580	8.450	380 - 415 V 3+N 50 Hz	1.450•850•785	**13.650,00**

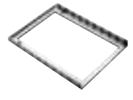
*Pass-through

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 CI 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.

	Item Code Artikelnummer	Dimensions Abmessungen / mm	Water connection Wasseranschluss	Filter capacity Filterkapazität	Absorbed power Anschlusswert	Price/Preis €
	AD8AUBVUS	240 • 420 • 530	3/4"	800 lt/ h	220 - 240 V 1+N 50 Hz	**915,00**
	AD27AUBVUS	300 • 420 • 900	3/4"	1000 lt/ h	220 - 240 V 1+N 50 Hz	**1.680,00**

	Item Code Artikelnummer	Description Beschreibung	Dimensions Abmessungen / mm	Price/Preis €
	CP11	TROLLEY FOR STRUCTURES EB061, EB101, EP061 and EP101 6 GN 1/1 - 10 GN 1/1	530•840•1.020	**1.430,00**
	FCP102	TROLLEY FOR STRUCTURES EB102 and EP102 10 GN 2/1	742•965•1.018	**1.630,00**
	**GE101**	RAIL GUIDES FOR STRUCTURES EB061, EB101, EP061 and EP101 CP11	420•590•113	**415,00**
	GE102	RAIL GUIDES FOR STRUCTURES EB102 and EP102 FCP102	630•790•113	**475,00**

Smoker

Smoking is a method which has been used for centuries to preserve food for longer or to give it a different taste, especially for meats, fish and vegetables.
By using the "smoker" accessory presented by Virtus Professional, the combination oven is optimised and transformed into a smoker, saving space and time. The user can apply typical smoked tastes and aromas as they cook in the oven by using chips of different types of wood, suitable for each cooking.
Once the smoker has been inserted into the oven, the time and temperature can be adjusted to regulate the intensity of the smoke.

	Item Code Artikelnummer	Dimensions Abmessungen / mm	Power / Leistung Watt	Absorbed power Anschlusswert	Price/Preis €
	Z/FSMOKER	95 • 268 • 54	250	220 - 240 V 1+N 50-60 Hz	**710,00**

	Item Code Artikelnummer	Description Beschreibung	Dimensions Abmessungen / mm	Price/Preis €
	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	**925,00**
	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	**1.085,00**
	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	**1.165,00**
	EP061	STRUCTURE FOR PLATES Capacity for 18 dishes Ø 31 cm. It is necessary to install with GE101 rail guides.	422•635•455	**1.325,00**
	EP101	STRUCTURE FOR PLATES Capacity for 30 dishes Ø 31 cm. It is necessary to install with GE101 rail guides.	422•635•725	**1.365,00**
	EP102	STRUCTURE FOR PLATES Capacity for 52 dishes Ø 31 cm. It is necessary to install with GE102 rail guides.	620•790•720	**2.365,00**
	LTE061	THERMICAL COVER For structure EP061. Maintains food temperature 20°C.	405•500•440	**750,00**
	LTE101	THERMICAL COVER For structure EP101. Maintains food temperature 20°C.	405•500•700	**1.020,00**
	LTE102	THERMICAL COVER For structure EP102. Maintains food temperature 20°C.	610•720•710	**1.120,00**
	CEB201	TROLLEY WITH STRUCTURE For 20 GN 1/1 levels. (Height between trays 63 mm)	560•769•1750	**2.975,00**
	CEB202	TROLLEY WITH STRUCTURE For 20 GN 2/1 levels. (Height between trays 63 mm)	764•915•1810	**3.335,00**
	CEP201	TROLLEY WITH STRUTURE For 20 GN 1/1 levels. For 50 dishes Ø 31 cm	560•769•1750	**3.110,00**
	CEP202	TROLLEY WITH STRUTURE For 20 GN 2/1 levels. For 100 dishes Ø 31 cm	764•915•1810	**4.445,00**
	LTE201	THERMICAL COVER For CEP201 structure. Maintains food temperature 20°C.	610•380•1220	**1.370,00**
	LTE202	THERMICAL COVER For CEP202 structure. Maintains food temperature 20°C.	650•820•1335	**1.830,00**

Eggs and crepes baking pan

Made of enamelled aluminum with non-stick coating.

	Item Code Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price/Preis €
	Z/FMOLDE11	Eggs Omelettes Crepes	GN 1/1 6 holes x Ø 125 mm h = 30 mm	325•530	**124,00**

Puddings and muffins baking moulds

Baking moulds made of silicone.

	Item Code Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price/Preis €
	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	**16,75**

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.

	Item Code Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price/Preis €
	Z/FFRI11	Chips Fried	GN 1/1 Stainless steel	325•530	**109,00**
	Z/FFRI11LO	Chips Fried	GN 1/1 Stainless steel	325•530	**194,00**

Baguette trays

Made of aluminium.

	Item Code Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price/Preis €
	Z/FBB11	French loaves	GN 1/1 Capacity: 4 loaves	325•530	**73,00**
	LEC30004	French loaves	Capacity: 5 loaves	600•400	**87,00**

Gastronorm wire grids

	Item Code Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price/Preis €
	GRI30011		Stainless steel grid GN 2/3	325•354	**21,00**
	Z/GG11P		Stainless steel grid GN 1/1	325•530	**23,00**
	Z/DGR21AI		Stainless steel grid GN 2/1	650•530	**47,00**
	KG9P		Stainless steel grid	600•400	**27,00**

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.

	Item Code Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price/Preis €
	GRI30037	Chickens	GN 1/1 Capacity: 8 chickens	325•530	**91,00**
	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	**290,00**

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.

	Item Code Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price/Preis €
	Z/FGRILL11	BBQ grill grid - open	GN 1/1 Lotan coating	325•530	**141,00**
	LEC30025	BBQ grill tray - closed	GN 1/1 Lotan coating	325•530	**185,00**

Kit "sous vide" kit vacuum cooking

	Item Code Artikelnummer	Description Beschreibung	Price/Preis €
	Z/FSVP	Special temperature control probe for sous vide cooking ("sous-vide").	**290,00**
	Z/FCP	Single point control probe.	**290,00**

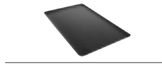
* EVOLUTION PLUS models: possibility of working with an internal probe and up to 2 external probes at the same time (total 3 probes working at the same time) Multitray.
* EVOLUTION models: possibility of working with an internal or external probe (1 single probe working).

OVENS - GENERAL ACCESSORIES

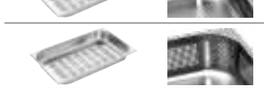
Baking trays

Made of aluminium Hergestellt aus Aluminium	Item Code Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price/Preis €
	Z/SBTAL23PF	Baking	GN 2/3 h = 10 mm 4 sides 45° perforated - uncoated	325•354	**29,00**
	Z/SBTAL11	Baking	GN 1/1 h = 10 mm 4 sides 45° flat - uncoated	325•530	**21,00**
	4174432	Baking	GN 1/1 h = 15mm 4 sides 90° flat - uncoated		**39,00**
	Z/SBTAL11PF	Baking	GN 1/1 h = 10 mm 4 sides 45° perforated - uncoated		**22,50**
	Z/DTREPA	Baking	h = 20 mm 4 sides 90° flat - uncoated	600•400	**28,00**
	Z/SBTAL6040	Baking	h = 10 mm 4 sides 45° perforated - uncoated		**23,00**
	LEC30010	Baking	h = 20 mm 4 sides 90° perforated - uncoated		**30,00**

Silicone-based non-stick coating Antihaftbeschichtung auf Silikonbasis	Item Code Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price/Preis €
	Z/SBTSI23	Baking	GN 2/3 h = 10 mm 4 sides 45° perforated - silicone	325•354	**29,00**
	Z/SBTSI11	Baking	GN 1/1 h = 10 mm 4 sides 45° perforated - silicone	325•530	**34,00**
	100308	Baking	h = 20 mm 4 sides 45° perforated - silicone	600•400	**48,00**

Thermoplastic coating Thermoplastische Beschichtung	Item Code Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price/Preis €
	Z/SBTTY23	Baking	GN 2/3 h = 10 mm 4 sides 45° flat - thermoplastic coated	325•530	**35,75**
	Z/SBTTY11	Baking	GN 1/1 h = 10 mm 4 sides 45° flat - thermoplastic coated		**43,25**
	**Z/FBPA11**	Baking	GN 1/1 h = 10 mm 4 sides deep-drawn flat - thermoplastic coated		**44,00**
	Z/FBPP23	Baking	GN 2/3 h = 10 mm 4 sides 45° perforated - thermoplastic coated		**40,75**
	Z/FBPP11	Baking	GN 1/1 h = 10 mm 4 sides 45° perforated - thermoplastic coated		**49,25**
	LEC30012	Baking	h = 20 mm 4 sides 90° flat - thermoplastic coated		**49,50**
	Z/SBTTY64PF	Baking	h = 10 mm 4 sides 45° perforated - thermoplastic coated		**50,50**

Enamelled trays Emaillierte Backbleche	Item Code Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price/Preis €
	Z/MM23P20	Baking	GN 2/3 h = 20 mm 4 sides 90° flat - granite enamelled	325•354	**44,75**
	Z/MM23P40	Baking	GN 2/3 h = 40 mm 4 sides 90° flat - granite enamelled		**51,00**
	Z/MM23P60	Baking	GN 2/3 h = 60 mm 4 sides 90° flat - granite enamelled		**56,50**
	Z/MM11P20	Baking	GN 1/1 h = 20 mm 4 sides 90° flat - granite enamelled	325•530	**51,75**
	Z/MM11P40	Baking	GN 1/1 h = 40 mm 4 sides 90° flat - granite enamelled		**56,25**
	Z/MM11P60	Baking	GN 1/1 h = 60 mm 4 sides 90° flat - granite enamelled		**61,50**
	Z/SBTEN1120	Baking	GN 1/1 h = 20 mm 4 sides 90° flat - enamelled		**28,25**
	Z/SBTEN1140	Baking	GN 1/1 h = 40 mm 4 sides 90° flat - enamelled		**29,75**
	Z/SBTEN1165	Baking	GN 1/1 h = 60 mm 4 sides 90° flat - enamelled		**31,50**

GN containers stainless steel GN-Behälter aus Edelstahl	Item Code Artikelnummer	Suitable for Geeignet für	Description Beschreibung	Dimensions / Abmessungen mm	Price/Preis €
	FAA0022		GN 2/3 h = 20 mm flat - stainless steel	354•325	**14,00**
	FAA0023		GN 2/3 h = 40 mm flat - stainless steel		**18,50**
	FAA0024		GN 2/3 h = 65 mm flat - stainless steel		**21,50**
	9911.1		GN 1/1 h = 20 mm flat - stainless steel	325•530	**19,50**
	FAA0010		GN 1/1 h = 40 mm flat - stainless steel		**22,00**
	9911.3		GN 1/1 h = 65 mm flat - stainless steel		**23,25**
	FAA0043		GN 2/3 h = 40 mm perforated stainless steel	354•325	**21,00**
	**FAA0044**		GN 2/3 h = 65 mm perforated stainless steel		**28,75**
	FAA0058		GN 1/1 h = 40 mm perforated - stainless steel	325•530	**30,00**
	FAA0041		GN 1/1 h = 65 mm perforated stainless steel		**33,00**

EVOLUTION HIGH SPEED OVEN

The all-in-one oven, designed for bars and restaurants

The Virtus Evolution High Speed Oven adapts to your needs. During the preparation stages, it can be used in **Combi Wave** mode to cook croissants or bread, or by using all microwave power. At the start of the service, however, it can quickly turn into a High **Speed Oven** to offer your customers dishes that are ready in a matter of seconds.

PLUG & PLAY NO LIMITS

Being totally Plug & Play means Virtus Evolution High Speed Oven can fit anywhere thanks to its compact size while still retaining a generously-sized oven for its category. No water supply connections are required for operation. Another advantage is that it can be installed anywhere because it does not require an extraction system.

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FORNO RAPIDO EVOLUTION

Il tutto in uno, nato per bar e ristoranti

Il forno Virtus Rapido Evolution si adatta sempre alle tue esigenze. Durante la fase della mise en place può funzionare come **Combi Wave** per la cottura delle tue brioches o del pane, oppure utilizzando tutta la potenza delle microonde. All'inizio del servizio invece può velocemente trasformarsi in un **High Speed Oven** per offrire ai tuoi clienti pietanze pronte in pochi secondi.

PLUG & PLAY SENZA CONFINI

Essendo Total Plug & Play il forno Virtus Rapido Evolution può trovare posto ovunque grazie alle sue dimensioni ridotte senza sacrificare la camera che rimane di dimensioni generose per la sua categoria. Per il suo funzionamento non richiede nessun tipo di collegamento idrico. Un'altra prerogativa è la possibilità di installare il forno ovunque infatti non necessita di nessun impianto di aspirazione.

EVOLUTION HIGH SPEED OFEN

Der All In One Ofen, für Bars und Restaurants

Der Virtus Evolution High Speed Ofen passt sich immer Ihren Bedürfnissen an.
Während der Phase des "Mise en place" kann er als **Combi Wave** zum Backen von Brioches oder Brot betrieben werden oder die volle Leistung der Mikrowellen nutzen. Zu Beginn der Services kann er sich jedoch schnell in einen **High Speed Oven** verwandeln, um Ihren Kunden in wenigen Sekunden fertige Gerichte anzubieten.

PLUG & PLAY OHNE GRENZEN

Als Plug & Play (steckerfertig) kann der Virtus Evolution High Speed Ofen dank seiner geringen Abmessungen überall aufgestellt werden, ohne die für seine Kategorie großzügige Garkammer zu beeinträchtigen. Für seinen Betrieb ist kein Wasseranschluss erforderlich. Ein weiterer Vorzug ist, dass er überall installiert werden kann, da es keine Abluftanlage benötigt.

FOUR RAPIDE EVOLUTION

Le four tout-en-un, pour les bars et les restaurants

Le four Virtus Rapide Evolution s'adapte toujours à vos exigences. Durant la phase de la mise en place, il peut fonctionner comme **Combi Wave** pour la cuisson de vos brioches ou du pain, ou en utilisant toute la puissance des micro-ondes. Au début du service en revanche, il peut rapidement se transformer en un **High Speed Oven** pour offrir à vos clients des plats prêts en quelques secondes.

PLUG & PLAY SANS LIMITES

Étant Total Plug & Play, le four Virtus Rapide Evolution eut trouver sa place partout grâce à ses dimensions réduites, sans sacrifier la chambre de cuisson qui reste de taille généreuse pour sa catégorie. Aucun branchement d'eau n'est requis pour son fonctionnement. Une autre prérogative est la possibilité d'installer le four Virtus Rapide Evolution partout, car il n'a besoin d'aucun système d'extraction.

HORNO RÁPIDO EVOLUTION

El horno todo en uno, para bar y restaurantes

El horno Virtus Rápido Evolution siempre se adapta a tus necesidades. Durante la fase de mise en place, puede funcionar en modo **Combi Wave** para cocinar tus croissants o pan, o utilizar toda la potencia del microondas. Al principio del servicio, puede transformarse rápidamente en un **High Speed Oven** para ofrecer a tus clientes platos preparados en cuestión de segundos.

PLUG & PLAY SIN LIMITES

El horno Virtus Rápido Evolution al ser completamente Plug & Play puede colocarse en cualquier lugar gracias a su diseño compacto sin sacrificar el espacio de la cámara, que sigue siendo generoso para su categoría. Su funcionamiento no requiere ningún tipo de conexión de agua. Otra ventaja al ser es la posibilidad de instalar el horno Virtus Rápido Evolution en cualquier lugar, ya que no requiere ningún sistema de extracción.

COOKING - HIGH SPEED OVEN

- Made of stainless steel with wide radius fully rounded edges for optimal air flow and easy cleaning.
- Integrated catalyst filter for operation without hood.
- Pull-down door with ergonomic handle.
- 7" LCD colour screen, high definition, capacitive, with "Touch Screen" functions. User interface with a choice of 29 languages.
- USB connection to download HACCP data.
- Automatic cooking with "One Touch" start.
- Possibility of programming and storing a recipe with its cooking procedures in automatic sequence.
- Possibility of preheating the cooking chamber up to 300°C.
- Equipped with: cooking plate and aluminium peel.

High Speed Oven:
- Automatic cooking system for Italian and international recipes, including the history, ingredients, cooking accessories, method and automatic cooking program.
- Manual mode with instant start.

Combi Wave:
- Automatic cooking system for Italian and international recipes, including the history, ingredients, cooking accessories, procedure and automatic cooking program.
- Manual mode with three instant start cooking methods: convection, microwave or combined convection + microwave.

Accessories

Z/VSOCTL1
Teflon baking tray 140x286x19h mm (PU 2 pcs.)
255,00 €

Z/VSOCTL2
Teflon baking tray 286x286x19h mm (PU 2 pcs.)
270,00 €

Z/VSOCTF1
Teflon baking tray perforated 140x286x19h mm (PU 2 pcs.)
240,00 €

Z/VSOCTF2
Teflon baking tray perforated 286x286x19h mm (PU 2 pcs.)
255,00 €

Z/VSOPRGB
Grill plate grooved 286x300 mm
380,00 €

Z/VSOPPC
Stone plate 280x280 mm
330,00 €

Z/VSOPC10B
Hotplate 300x295 mm
305,00 €

Z/VSOPSAB
Upper shelf
280,00 €

Z/VSOWB
Non-stick coated cooking chamber box "Washable Box"
385,00 €

Z/VSOPL
Feet for levelling Ø 50 mm
Note: Mandatory for uneven surfaces.
45,00 €

Z/VSOSOCL
Cleaning spray for the baking chamber of high-speed ovens (PU 6 pcs.)
195,00 €

	Item Code Artikelnummer	Cooking chamber Garraum mm	Dimensions Abmessungen mm	Power Leistung total kW	Power Leistung kW	Power supply Netzspannung	Price Preis €
	VSHPO36230	310•320•180	465•610•630	3,6	1,0 Microwave 3,0 Impingement	220 - 240 V 1+N 50 Hz	**12.390,00**
	VSHPO60400	310•320•180	465•610•630	6,0	2,0 Microwave 3,0 Impingement	380-415 V 3+N 50 Hz	**12.780,00**

Cook & Hold

EVOLUTION COOK & HOLD

The real cooking process at low temperature

The Evolution Static Ovens cook at low temperature, with gentle heat always under control.

Cook & Hold cooks food almost as if wrapping it up like a blanket, allowing time to work on the aromas and nutrients. This is the ancient method of low-temperature cooking applied by innovative Virtus Evolution Static Ovens, whose cooking does not attack the fibers of the food.

Thanks to static or natural convection heating, Virtus Evolution Cook & Hold Static Ovens transform food fibers naturally, enhancing the quality of the product, keeping it soft, succulent and reducing weight loss as well.

In fact, the DELIWARM heating system uses a heating element wrapped around the outside of the cooking chamber, which is designed to achieve uniform, stable, and electronically controllable temperatures.

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EVOLUTION COOK & HOLD

L'autentica cottura a bassa temperatura

I forni Evolution Statici cuociono a bassa temperatura, con un calore delicato sempre sotto controllo.
Cook & Hold cuoce gli alimenti quasi avvolgendoli come una coperta, lasciando che il tempo lavori sugli aromi e sui principi nutritivi. È l'antico metodo della cottura a bassa temperatura applicato ai forni innovativi Virtus Evolution Statici, la cui cottura non aggredisce le fibre degli alimenti.

Grazie al riscaldamento statico o per convezione naturale, i forni Virtus Evolution Statici Cook & Hold trasformano le fibre degli alimenti in modo naturale, esaltando la qualità del prodotto, mantenendolo morbido e succulento, e riducendone anche il calo di peso.
Il sistema di riscaldamento DELIWARM, infatti, sfrutta una resistenza avvolta all'esterno della camera di cottura che è stata studiata per ottenere temperature uniformi, stabili ed elettronicamente controllabili.

EVOLUTION COOK & HOLD

Der wahre Kochvorgang des Niedertemperaturgarens

Die statischen Evolution Öfen garen bei niedriger Temperatur, mit sanfter, stets kontrollierter Hitze.

Cook & Hold gart die Speisen, indem es sie fast wie eine Decke einhüllt und die Zeit auf die Aromen und Nährstoffe wirken lässt. Dies ist die uralte Methode des Niedertemperaturgarens, die bei den innovativen statischen Virtus Evolution Öfen angewandt wird, deren Garen die Fasern der Lebensmittel nicht angreift.

Dank der statischen oder natürlichen Konvektionserwärmung wandeln die Virtus Evolution Cook & Hold Öfen die Fasern der Lebensmittel auf natürliche Weise um, wodurch die Qualität des Produkts verbessert wird, es weich und saftig bleibt und auch der Gewichtsverlust verringert wird.

Das DELIWARM-Heizsystem verwendet ein Heizelement, das außen um den Garraum gewickelt ist, um gleichmäßige, stabile und elektronisch kontrollierbare Temperaturen zu erreichen.

EVOLUTION COOK & HOLD

Une authentique cuisson à basse température

Les fours Evolution Static cuisent à basse température, avec une chaleur douce et toujours maîtrisée.

Cook & Hold cuit les aliments en les enveloppant presque comme une couverture, laissant le temps agir sur les arômes et les nutriments. C'est la méthode ancestrale de cuisson à basse température appliquée aux fours innovants Virtus Evolution Static, dont la cuisson n'attaque pas les fibres des aliments.

Grâce au chauffage statique ou à convection naturelle, les fours Virtus Evolution Static
Cook & Hold transforment les fibres des aliments de manière naturelle, en améliorant la qualité du produit, en le gardant moelleux et succulent, et en réduisant la perte de poids.

Le système de chauffage DELIWARM utilise un élément chauffant enveloppant l'extérieur de la chambre de cuisson, conçu pour obtenir des températures uniformes, stables et contrôlables électroniquement.

EVOLUTION COOK & HOLD

Auténtica cocción a baja temperatura

Los hornos Evolution Static cocinan a baja temperatura, con un calor suave y siempre bajo control.

Cook & Hold cocina los alimentos casi envolviéndolos como una manta, dejando que el tiempo trabaje sobre los aromas y los nutrientes. Este es el antiguo método de cocción a baja temperatura aplicado a los innovadores hornos Virtus Evolution Static, cuya cocción no ataca las fibras de los alimentos.

Gracias al calentamiento estático o por convección natural, los hornos Virtus Evolution Static Cook & Hold transforman las fibras de los alimentos de forma natural, mejorando la calidad del producto, manteniéndolo suave y suculento, y reduciendo también la pérdida de peso.

El sistema de calentamiento DELIWARM utiliza un elemento calefactor que envuelve el exterior de la cámara de cocción, diseñado para alcanzar temperaturas uniformes, estables y controlables electrónicamente.

COOK & HOLD - STATIC OVENS

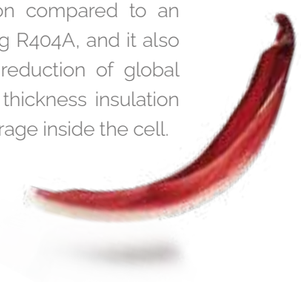
- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting door seal, made up of food-grade and high-heat resistant silicone
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Operating temperature from 30°C up to 120°C
- Ergonomic and fully built-in door handle with magnetic closure
- Electronic control of the time, temperature and core probe
- End-of-cycle buzzer
- Designed for stacking
- Suction feet
- Chamber with safety thermostat
- Manual keyboard lock
- Equipped with: Internal core probe, Removable GN1/1 tray racks.

	Item Code Artikelnummer	Capacity Fassungsvermögen	Dimensions Abmessungen mm	Product capacity Produktkapazität max. kg	Power Leistung kW	Power supply Netzspannung	Price Preis €
	VSCHE03	3 GN 1/1 max. height 65 mm	450•660•415	11	0,7	220 - 240 V 1+N 50-60 Hz	**2.475,00**
	VSCHE05	5 GN 1/1 max. height 65 mm	450•660•565	18	1,0	220 - 240 V 1+N 50-60 Hz	**3.265,00**
	VSCHE10	5 GN 2/1 max. height 65 mm	660•765•565	30	1,5	220 - 240 V 1+N 50-60 Hz	**3.865,00**

Refrigeration

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.



VIRTUS GOLD SERVICE ASSISTANCE GSA

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VIRTUS APP FACEBOOK LINKEDIN INSTAGRAM YOUTUBE

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 linea 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 digital controller with WiFi feature - Lighting

Preciso ed efficiente - regolatore digitale con funzione WiFi - Illuminazione
Preciso y eficiente - mando digital con función WiFi - Iluminación
Précis et éfficace - contrôleur digital avec fonction WiFi - Eclairage
Präzise und effizient - digitales Steuergerät mit WiFi-Funktion

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

Evolution 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 extraibles.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/FNWF + Z/FVDSC12

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

- Inside depth: GN 1/1 capacity
- HCFC Free polyurethane insulation
- Digital control panel prepared for Wifi connection
- Automatic defrost
- Special water evaporation
- 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 SHELF — **28,00 €**

Z/C4180024/F SHELF HOLDER KIT — **20,00 €**

Z/FAY102101 KIT WHEELS — **165,00 €**

Optionals

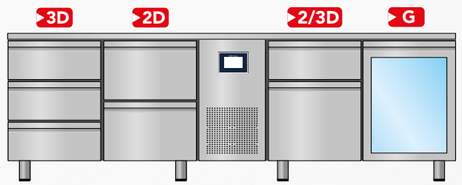
Has to be assembled directly in production

GR ON REQUEST — Granite Work Top

60 ON REQUEST — 220 - 240 V 60 Hz — **+5%**

G — Glass Door LED

Drawers Options



Glass door and drawers options are only available for positive counters

Z/FVDSC13 1/3 Drawers soft-closing **695,00 €**

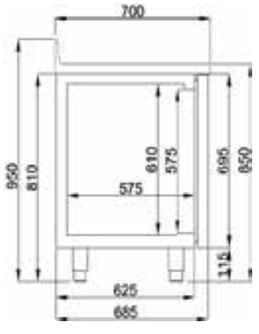
Z/FVDSC12 1/2 Drawers soft-closing **575,00 €**

Z/FVDSC23 2/3 Drawers soft-closing **605,00 €**

Z/F01A01KA113 Glass Door **235,00 €**

	Item Code Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI		Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Price Preis €
	BNA0030/FNWF	-2°/+8°	281	463	1300•700•850	304		60	2	R290	220 - 240 V 1+N 50 Hz	**3.340,00**
	VTGB2/FNWF	-10°/-20°	281	950	1300•700•850	304		60	2	R290	220 - 240 V 1+N 50 Hz	**3.885,00**
	BNA0031/FNWF	-2°/+8°	281	463	1300•700•850/950	304		60	2	R290	220 - 240 V 1+N 50 Hz	**3.340,00**
	VTGB2A/FNWF	-10°/-20°	281	950	1300•700•850/950	304		60	2	R290	220 - 240 V 1+N 50 Hz	**3.885,00**

Details



GASTRONORM REFRIGERATED & FREEZER COUNTERS **MONOBLOCK**

BNA0037/FNWF + Z/FVDSC12 + Z/F01A01KA113

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

- Inside depth: GN 1/1 capacity
- HCFC Free polyurethane insulation
- Digital control panel prepared for Wifi connection
- Automatic defrost
- Special water evaporation
- 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 — SHELF — **28,00 €**

Z/C4180024/F — SHELF HOLDER KIT — **20,00 €**

Z/FAY102101 — KIT WHEELS — **165,00 €**

Optionals

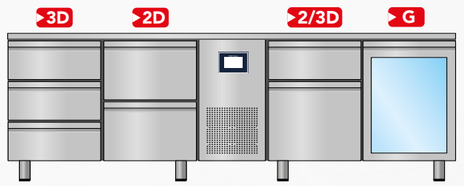
Has to be assembled directly in production

GR ON REQUEST — Granite Work Top

60 ON REQUEST — 220 - 240 V 60 Hz — **+5%**

G — Glass Door LED

Drawers Options



Z/FVDSC13 — 1/3 Drawers soft-closing — **695,00 €**

Z/FVDSC12 — 1/2 Drawers soft-closing — **575,00 €**

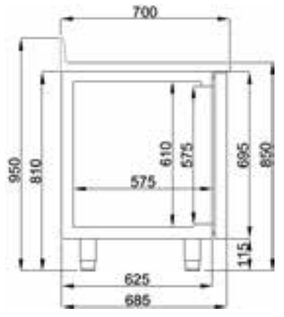
Z/FVDSC23 — 2/3 Drawers soft-closing — **605,00 €**

Z/F01A01KA113 — Glass Door — **235,00 €**

Glass door and drawers options are only available for positive counters

	Item Code Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI		Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Price Preis €
	BNA0036/FNWF	-2°/+8°	474	509	1785•700•850	304		60	3	R290	220 - 240 V 1+N 50 Hz	3.910,00
	VTGB3/FNWF	-10°/-20°	474	1084	1785•700•850	304		60	3	R290	220 - 240 V 1+N 50 Hz	4.655,00
	BNA0037/FNWF	-2°/+8°	474	509	1785•700•850/950	304		60	3	R290	220 - 240 V 1+N 50 Hz	3.910,00
	VTGB3A/FNWF	-10°/-20°	474	1084	1785•700•850/950	304		60	3	R290	220 - 240 V 1+N 50 Hz	4.655,00

Details



GASTRONORM REFRIGERATED & FREEZER COUNTERS **MONOBLOCK**

BNA0045/FNWF + Z/FVDSC13 + Z/FVDSC12 + Z/F01A01KA113

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

- Inside depth: GN 1/1 capacity
- HCFC Free polyurethane insulation
- Digital control panel prepared for Wifi connection
- Automatic defrost
- Special water evaporation
- 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 — SHELF — **28,00 €**

Z/C4180024/F — SHELF HOLDER KIT — **20,00 €**

Z/FAY102101 — KIT WHEELS — **165,00 €**

Optionals

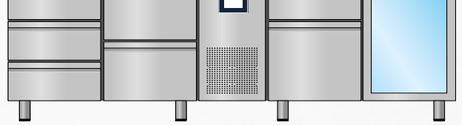
Has to be assembled directly in production

GR ON REQUEST — Granite Work Top

60 ON REQUEST — 220 - 240 V 60 Hz — **+5%**

G — Glass Door LED

Drawers Options



Glass door and drawers options are only available for positive counters

Z/FVDSC13 1/3 Drawers soft-closing **695,00 €**

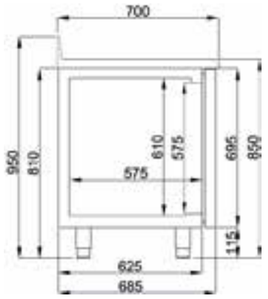
Z/FVDSC12 1/2 Drawers soft-closing **575,00 €**

Z/FVDSC23 2/3 Drawers soft-closing **605,00 €**

Z/F01A01KA113 Glass Door **205,00 €**

	Item Code Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI		Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Price Preis €
	BNA0044/FNWF	-2°/+8°	632	556	2270•700•850	304		60	4	R290	220 - 240 V 1+N 50 Hz	**4.260,00**
	VTGB4/FNWF	-10°/-20°	632	1908	2270•700•850	304		60	4	R290	220 - 240 V 1+N 50 Hz	**6.495,00**
	BNA0045/FNWF	-2°/+8°	632	556	2270•700•850/950	304		60	4	R290	220 - 240 V 1+N 50 Hz	**4.260,00**
	VTGB4A/FNWF	-10°/-20°	632	1908	2270•700•850/950	304		60	4	R290	220 - 240 V 1+N 50 Hz	**6.495,00**

Details



GASTRONORM REFRIGERATED & FREEZER COUNTERS **REMOTE**

BNA0055/FN +Z/C008QF+Z/C008YF+Z/FAY102101

(inside) AISI 304 (outside) AISI 304 | R452A | GN 1/1 | 50 mm | +32°C | 60% | -2°/+8°C -10°/-20°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: +32°C | 60% humidity

Accessories

Z/CQ320022
SHELF
28,00 €

Z/C4180024/F
SHELF HOLDER KIT
20,00 €

Z/FAY102101
KIT WHEELS
165,00 €

Optionals

Has to be assembled directly in production

GR ON REQUEST
Granite Work Top

60 ON REQUEST
220 - 240 V 60 Hz
+5%

Remote Control Cooling Group

Maximum distance 5 metres

Item Code	for Models	Price €
10199071/F	2 Doors refrigerated	935,00
10199073/F	3/4 Doors refrigerated	1.405,00
10199071/FBT	2 Doors freezer	1.765,00
10199073/FBT	3/4 Doors freezer	2.275,00

Drawers Options (ONLY Refrigerated)

Z/C008QF
1/2 Drawers
495,00 €

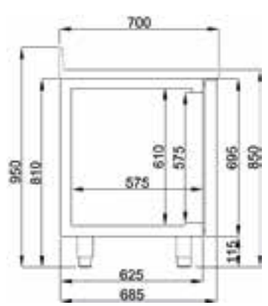
Z/C008YF
1/3 Drawers
580,00 €

Z/C008ZF
2/3 Drawers
550,00 €

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

	Item Code Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI		Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Expansion valve Expansionsventil	Power Supply Netzspannung	Price Preis €
	BNA0052/FN	-2°/+8°	281	-	1125•700•850	304		50	2	R452A	220 - 240 V	**2.680,00**
	BNA0053/FN*	-2°/+8°	281		1125•700•850	304		50	2	R452A	1+N 50 Hz	
	BNB0010/FN	-10°/-20°	281	-	1125•700•850	304		50	2	R452A	220 - 240 V	**3.100,00**
	BNB0011/FN*	-10°/-20°	281		1125•700•850	304		50	2	R452A	1+N 50 Hz	
	BNA0054/FN	-2°/+8°	474	-	1600•700•850	304		50	3	R452A	220 - 240 V	**3.090,00**
	BNA0055/FN*	-2°/+8°	474		1600•700•850	304		50	3	R452A	1+N 50 Hz	
	BNB0012/FN	-10°/-20°	474	-	1600•700•850	304		50	3	R452A	220 - 240 V	**3.580,00**
	BNB0013/FN*	-10°/-20°	474		1600•700•850	304		50	3	R452A	1+N 50 Hz	
	BNA0056 /FN	-2°/+8°	632	-	2060•700•850	304		50	4	R452A	220 - 240 V	**3.880,00**
	BNA0057/FN*	-2°/+8°	632		2060•700•850	304		50	4	R452A	1+N 50 Hz	
	BNB0014/FN	-10°/-20°	632	-	2060•700•850	304		50	4	R452A	220 - 240 V	**4.450,00**
	BNB0015/FN*	-10°/-20°	632		2060•700•850	304		50	4	R452A	1+N 50 Hz	

Details



* Models with backsplash • +100 mm H

GASTRONORM REFRIGERATED COUNTERS **PASS THROUGH**

BNA0065/FNG

AISI 304 · R290 · GN 1/1 · 50 mm · +43°C | 65% · -2°/+8°C · WiFi connection

- Inside depth: GN 1/1 capacity)
- HCFC Polyuretahe insulation
- Digital control panel prepared for Wifi connection
- Automatic defrost
- Stainless steel legs adjustable for height
- Special door and hinge systems
- Removable and easy cleaning magnetic gasket
- Ambient temperature: + 43°C & 65% humidity
- Doors on both side of the refrigerator
- Possibility to work from both sides

Accessories

Z/CQ320022

28,00 €

Z/C4180024/F

20,00 €

Z/FAY102101

165,00 €

Optionals

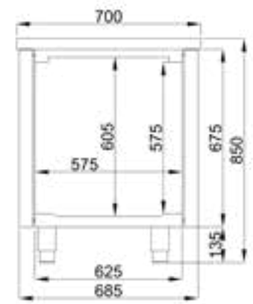
Has to be assembled directly in production

+5%

	Item Code Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI		Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Price Preis €
	BNA0064/FNG**	-2°/+8°	281	180	1400•750•850	304		50	2	R290	220 - 240 V 1+N 50 Hz	**4.525,00**
	BNA0064/FN	-2°/+8°	281	180	1400•750•850	304		50	2	R290	220 - 240 V 1+N 50 Hz	**3.915,00**
	BNA0065/FNG**	-2°/+8°	474	230	1865•750•850	304		50	3	R290	220 - 240 V 1+N 50 Hz	**5.205,00**
	BNA0065/FN	-2°/+8°	474	230	1865•750•850	304		50	3	R290	220 - 240 V 1+N 50 Hz	**4.245,00**
	BNA0066/FNG**	-2°/+8°	632	450	2330•750•850	304		50	4	R290	220 - 240 V 1+N 50 Hz	**6.425,00**
	BNA0066/FN	-2°/+8°	632	450	2330•750•850	304		50	4	R290	220 - 240 V 1+N 50 Hz	**5.245,00**

** Models with glass doors

Details



GASTRONORM UPRIGHT REFRIGERATORS

Virtus
THE PURSUIT OF EXCELLENCE

BMA0021/FN

BMA0024/FN

AISI 304 · R290 · GN 2/1 · 85 mm · +43°C | 65% · -2°/+8°C · WiFi connection

- Special self shelving design
- Inside depth: GN 2/1 capacity
- HCFC free polyurethane insulation
- Automatic water evaporation system
- 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
- with WiFi digital control panel

Accessories

Z/CQ32002

55,00 €

Z/FP11070025B

25,00 €

Z/FAY102101

165,00 €

Optionals

Has to be assembled directly in production

+5%

85 mm thickness

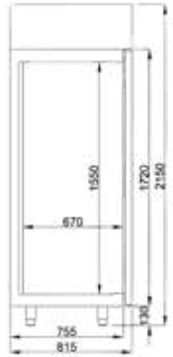
Strong Fans with maximum air speed

Monoblock Cooling Group

	Item Code Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI		Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Doors Türen	Price Preis €
	BMA0021/FN	-2°/+8°	700	150	700•810•2150	304		85	3	R290	220 - 240 V 1+N 50 Hz	1	**3.430,00**
	BMA0022/FN**	-2°/+8°	700	180	700•810•2150	304		85	3	R290	220 - 240 V 1+N 50 Hz	1	**3.540,00**
	BMA0024/FN	-2°/+8°	1400	280	1400•810•2150	304		85	6	R290	220 - 240 V 1+N 50 Hz	2	**4.755,00**
	BMA0025/FN**	-2°/+8°	1400	350	1400•810•2150	304		85	6	R290	220 - 240 V 1+N 50 Hz	2	**6.055,00**

** Models with glass doors

Details



GASTRONORM UPRIGHT FREEZER

Virtus
THE PURSUIT OF EXCELLENCE

-22°C

BMB0028/FN

-22°C

BMA0032/FN

AISI 304 · R290 · GN 2/1 · 85 mm · +43°C | 65% · -10°/-22°C · WiFi connection

- Special self shelving design
- Inside depth: GN 2/1 capacity
- HCFC free polyurethane insulation
- Automatic water evaporation system
- 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
- with WiFi digital control panel

Accessories

Z/CQ32002

55,00 €

Z/FP11070025B

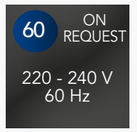
25,00 €

Z/FAY102101

165,00 €

Optionals

Has to be assembled directly in production



+5%

85 mm thickness

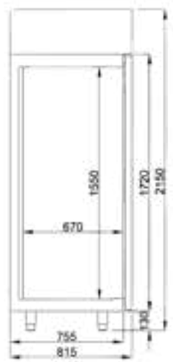
Strong Fans with maximum air speed

Monoblock Cooling Group

	Item Code Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI		Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Doors Türen	Price Preis €
	BMB0028/FN	-10°/-22°	700	500	700•810•2150	304		85	3	R290	220 - 240 V 1+N 50 Hz	1	**4.275,00**
	BMB0029/FN**	-10°/-22°	700	550	700•810•2150	304		85	3	R290	220 - 240 V 1+N 50 Hz	1	**4.565,00**
	BMA0032/FN	-10°/-22°	1400	600	1400•810•2150	304		85	6	R290	220 - 240 V 1+N 50 Hz	2	**5.495,00**
	BMB0033/FN**	-10°/-22°	1400	650	1400•810•2150	304		85	6	R290	220 - 240 V 1+N 50 Hz	2	**6.845,00**

** Models with glass doors

Details



GASTRONORM UPRIGHT REFRIGERATORS **COMBINATED**

BMC0012/FN

AISI 304 · R290 · GN 2/1 · 60 mm · +43°C | 65% · -2°/+8°C -5°/0°C -10°/-22°C · WiFi connection

- Inside depth: GN 2/1 capacity
- HCFC free polyurethane insulation
- with WiFi digital control panel
- Smart defrost system
- Automatic water evaporation system
- 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 — SHELF — **55,00 €**

Z/C4180014/F — SHELF HOLDER KIT — **25,00 €**

Z/FAY102101 — KIT WHEELS — **165,00 €**

Optionals

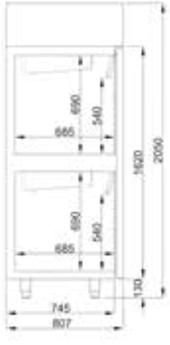
Has to be assembled directly in production

60 — ON REQUEST

220 - 240 V 60 Hz — **+5%**

	Item Code Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI		Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Doors Türen	Price Preis €
	BMA0023/FN	-2°/+8° (1 Half Door) -2°/+8° (1 Half Door)	350 350	750	700•810•2050	304		60	4	R290	220 - 240 V 1+N 50 Hz	2	**4.975,00**
	BMC0012/FN	-2°/+8° (1 Half Door) -10°/-22° (1 Half Door)	350 350	800	700•810•2050	304		60	4	R290	220 - 240 V 1+N 50 Hz	2	**5.115,00**
	BMB0030/FN	-10°/-22° (1 Half Door) -10°/-22° (1 Half Door)	350 350	850	700•810•2050	304		60	4	R290	220 - 240 V 1+N 50 Hz	2	**5.415,00**
	BMC0013/FN	-2°/+8° (1 Half Door) -5°/0° (1 Half Door Fish)	350 350	750	700•810•2050	304		60	4	R290	220 - 240 V 1+N 50 Hz	2	**5.675,00**
	BMA0035/FN	0°/+5°C (1 door)	700	300	700•810•2050	304		60	3	R290	220 - 240 V 1+N 50 Hz	1	**3.755,00**

Details



GASTRONORM UPRIGHT REFRIGERATORS **COMBINATED**

BMC0015/FN

AISI 304 · R290 · GN 2/1 · 60 mm · +43°C | 65% · -2°/+8°C -5°/0°C -10°/-22°C · WiFi connection

- Inside depth: GN 2/1 capacity
- HCFC free polyurethane insulation
- with WiFi digital control panel
- Smart defrost system
- Automatic water evaporation system
- 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
SHELF
55,00 €

Z/C4180014/F
SHELF HOLDER KIT
25,00 €

Z/FAY102101
KIT WHEELS
165,00 €

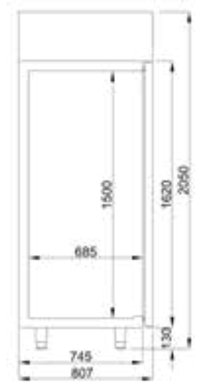
Optionals

Has to be assembled directly in production

60 ON REQUEST
220 - 240 V 60 Hz
+5%

	Item Code Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI		Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Doors Türen	Price Preis €
	BMC0015/FN	-2°/+8° (1 Door) -10°/-22° (1 Door)	700 700	800	1400•810•2050	304		60	6	R290	220 - 240 V 1+N 50 Hz	2	**6.565,00**
	BMC0017/FN	-2°/+8° (1 Door) -10°/-22° (1 Half Door) -5°/0° (1 Half Door Fish)	700 350 350	1100	1400•810•2050	304		60	7	R290	220 - 240 V 1+N 50 Hz	3	**8.285,00**

Details



GASTRONORM UPRIGHT REFRIGERATORS

BMA0090

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

- Inside depth: GN 2/1 capacity
- HCFC free polyurethane ınsulation
- with WiFi digital control panel
- Smart defrost system
- Automatic water evaporation system
- Electrical automatic defrost
- Stainless steel legs adjustable for height
- Automatic lighting ınside when door is open
- Removable and easy cleaning magnetic gaskets
- Ambient temperature: + 43°C & 65% humidity

Accessories

Z/CQ32002
SHELF
55,00 €

Z/FP11070025A for 1400 lt.
SHELF HOLDER KIT
25,00 €

Z/C4180014/F for 700 lt.
SHELF HOLDER KIT
25,00 €

Z/FAY102101
KIT WHEELS
165,00 €

Optionals

Has to be assembled directly in production

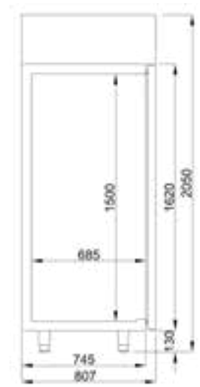
60 ON REQUEST
220 - 240 V 60 Hz
+5%

10 Hours performance testing

Front Cover Can be Opened For Easy Access

Item Code Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI		Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Doors Türen	Price Preis €
BMA0090	-2°/+8°	2100	800 800	2100•810•2050	304		60	9	R290	220 - 240 V 1+N 50 Hz	3	**7.300,00**
BMB0082	-10°/-25°	2100	900 900	2100•810•2050	304		60	9	R290	220 - 240 V 1+N 50 Hz	3	**8.600,00**

Details



GASTRONORM UPRIGHT REFRIGERATORS **PASS THROUGH**

AISI 304 · R290 · GN 2/1 · 60 mm · +43°C | 65% · -2°/+8°C · WiFi connection

- HCFC polyuretahe insulation
- with WiFi digital control panel
- Door lock
- Automatic water evaporation system
- Automatic defrost
- Special door and hinge systems
- Removable and easy cleaning magnetic gasket
- Ambient temperature: + 43°C & 65% humidity
- Possibility to load from both sides

Accessories

Z/CQ32002
SHELF
55,00 €

Z/C4180014/F
SHELF HOLDER KIT
25,00 €

Z/FAY102101
KIT WHEELS
165,00 €

Monoblock Cooling Group

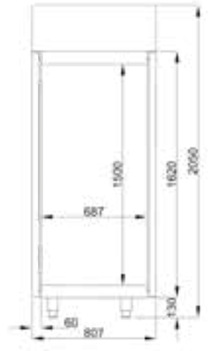
Optionals

Has to be assembled directly in production

60 ON REQUEST
220 - 240 V 60 Hz
+5%

Item Code Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI		Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Doors Türen	Price Preis €
BMA0093/F	-2°/+8°	700	170	700•810•2050	304		60	3	R290	220 - 240 V 1+N 50 Hz	2	**4.550,00**

Details



BAKERY REFRIGERATED COUNTERS

BNZ0001/FNPI

BNZ0006/FNPI

AISI 304 | R290 | 50 mm | +43°C | 65% | -2°/+8°C | -10°/-20°C

- Inside Depth: 40x60 Trays Capacity
- Polyuretahe Insulation
- Digital control panel prepared for Wifi connection
- Automatic Defrost
- Stainless Steel Legs Adjustable for Height
- Special Door and Hinge Systems
- Removable and Easy Cleaning Magnetic Gasket
- Ambient Temperature: + 43°C & 65% humidity

Accessories

Z/CQ326040
SHELF **40X60 CM**
55,00 €

Z/FP16000825
SHELF HOLDER KIT
25,00 €

Z/FAY102101
KIT WHEELS
165,00 €

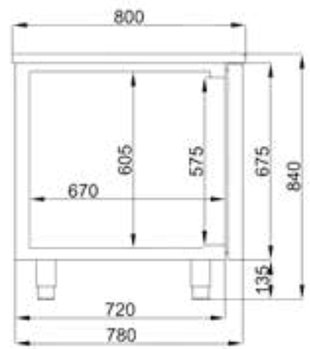
Optionals

Has to be assembled directly in production

60 ON REQUEST
220 - 240 V 60 Hz
+5%

	Item Code Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI		Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Price Preis €
	BNZ0002/FNPI	-2°/+8°	380	170	1550•800•850	304		50	2	R290	220 - 240 V 1+N 50 Hz	**3.180,00**
	BNZ0004/FNPI	-10°/-20°	380	850	1550•800•850	304		50	2	R290	220 - 240 V 1+N 50 Hz	**3.820,00**
	BNZ0001/FNPI	-2°/+8°	380	170	1550•800•850	304		50	2	R290	220 - 240 V 1+N 50 Hz	**3.180,00**
	BNZ0003/FNPI	-10°/-20°	380	850	1550•800•850	304		50	2	R290	220 - 240 V 1+N 50 Hz	**3.820,00**
	BNZ0006/FNPI	-2°/+8°	615	200	2100•800•850	304		50	3	R290	220 - 240 V 1+N 50 Hz	**4.080,00**
	BNZ0008/FNPI	-10°/-20°	615	900	2100•800•850	304		50	3	R290	220 - 240 V 1+N 50 Hz	**4.420,00**
	BNZ0005/FNPI	-2°/+8°	615	200	2100•800•850	304		50	3	R290	220 - 240 V 1+N 50 Hz	**4.080,00**
	BNZ0007/FNPI	-10°/-20°	615	900	2100•800•850	304		50	3	R290	220 - 240 V 1+N 50 Hz	**4.420,00**

Details



BAKERY REFRIGERATED COUNTERS

BNZ0002/FN

BNZ0006/FN

AISI 304 | R290 | 50 mm | +43°C | 65% | -2°/+8°C | -10°/-20°C

- Inside Depth: 40x60 Trays Capacity
- HCFC Polyuretahe Insulation
- Digital control panel prepared for Wifi connection
- Electrical Resistor Automatic Defrost
- Stainless Steel Legs Adjustable for Height
- Special Door and Hinge Systems
- Removable and Easy Cleaning Magnetic Gasket
- Ambient Temperature: + 43°C & 65% humidity

Accessories

Z/CQ326040

55,00 €

Z/FP16000825

25,00 €

Z/FAY102101

165,00 €

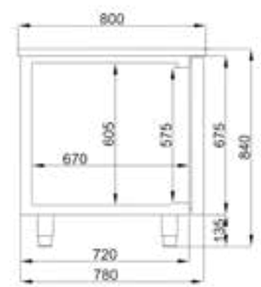
Optionals

Has to be assembled directly in production

+5%

	Item Code Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI		Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Price Preis €
	BNZ0002/FN	-2°/+8°	380	170	1550•800•850	304		50	2	R290	220 - 240 V 1+N 50 Hz	**3.580,00**
	BNZ0004/FN	-10°/-20°	380	850	1550•800•850	304		50	2	R290	220 - 240 V 1+N 50 Hz	**4.100,00**
	BNZ0001/FN	-2°/+8°	380	170	1550•800•850	304		50	2	R290	220 - 240 V 1+N 50 Hz	**3.580,00**
	BNZ0003/FN	-10°/-20°	380	850	1550•800•850	304		50	2	R290	220 - 240 V 1+N 50 Hz	**4.100,00**
	BNZ0006/FN	-2°/+8°	615	200	2100•800•850	304		50	3	R290	220 - 240 V 1+N 50 Hz	**4.450,00**
	BNZ0008/FN	-10°/-20°	615	900	2100•800•850	304		50	3	R290	220 - 240 V 1+N 50 Hz	**4.820,00**
	BNZ0005/FN	-2°/+8°	615	200	2100•800•850	304		50	3	R290	220 - 240 V 1+N 50 Hz	**4.450,00**
	BNZ0007/FN	-10°/-20°	615	900	2100•800•850	304		50	3	R290	220 - 240 V 1+N 50 Hz	**4.820,00**

Details



BAKERY REFRIGERATED & FREEZER COUNTERS **REMOTE**

AISI 304 · R452A · 50 mm · +32°C | 65% · -2°/+8°C · -10°/-20°C · WiFi connection

- Inside Depth: 40x60 Trays Capacity
- HCFC Polyuretahe Insulation
- Digital control panel prepared for Wifi connection
- Automatic Defrost
- Stainless Steel Legs Adjustable for Height
- Special Door and Hinge Systems
- Removable and Easy Cleaning Magnetic Gasket
- Ambient temperature: + 32°C & 65% humidity

Accessories

Z/CQ326040
SHELF **40X60 CM**
55,00 €

Z/FP16000825
SHELF HOLDER KIT
25,00 €

Z/FAY102101
KIT WHEELS
165,00 €

Optionals

Has to be assembled directly in production

60 ON REQUEST
220 - 240 V 60 Hz
+5%

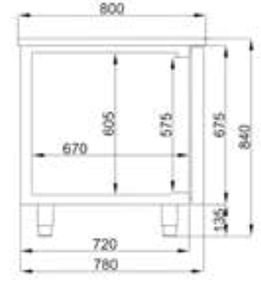
Remote Control Cooling Group

Maximum distance 5 metres

Item Code	for Models	Price €
10199071/F	2 Doors refrigerated	935,00
10199073/F	3/4 Doors refrigerated	1.405,00
10199071/FBT	2 Doors freezer	1.765,00
10199073/FBT	3/4 Doors freezer	2.275,00

	Item Code Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI		Insulation Thickness Isolierung mm	Shelves included Regale enthalten	E•pansion valve E•pansionsventil	Power Supply Netzspannung	Price Preis €
	BNZ0020/FN	-2°/+8°	380	-	1305•800•850	304		50	2	R452A	220 - 240 V 1+N 50 Hz	**2.920,00**
	BNZ0021/FN*	-2°/+8°	380	-	1305•800•850	304		50	2	R452A	220 - 240 V 1+N 50 Hz	**2.920,00**
	BNZ0022/FN	-10°/-20°	380	-	1305•800•850	304		50	2	R452A	220 - 240 V 1+N 50 Hz	**3.625,00**
	BNZ0023/FN*	-10°/-20°	380	-	1305•800•850	304		50	2	R452A	220 - 240 V 1+N 50 Hz	**3.625,00**
	BNZ0024/FN	-2°/+8°	615	-	1855•800•850	304		50	3	R452A	220 - 240 V 1+N 50 Hz	**3.770,00**
	BNZ0025/FN*	-2°/+8°	615	-	1855•800•850	304		50	3	R452A	220 - 240 V 1+N 50 Hz	**3.770,00**
	BNZ0026/FN	-10°/-20°	615	-	1855•800•850	304		50	3	R452A	220 - 240 V 1+N 50 Hz	**4.195,00**
	BNZ0027/FN*	-10°/-20°	615	-	1855•800•850	304		50	3	R452A	220 - 240 V 1+N 50 Hz	**4.195,00**

Details



* Models with backsplash • +100 mm H

UPRIGHT REFRIGERATORS **BAKERY**

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

ACC AISI 304 · R290 · AUTOMATIC · 60 mm · +32°C | 50% · -2°/+8°C · -10°/-20°C · LED · WiFi connection

- Inside depth: 40x60 trays capacity (56 pieces)
- HCFC free polyurethane insulation
- Digital control panel prepared for Wifi connection
- Automatic water evaporation system
- 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

55,00 €

Z/FP16006080

50,00 €

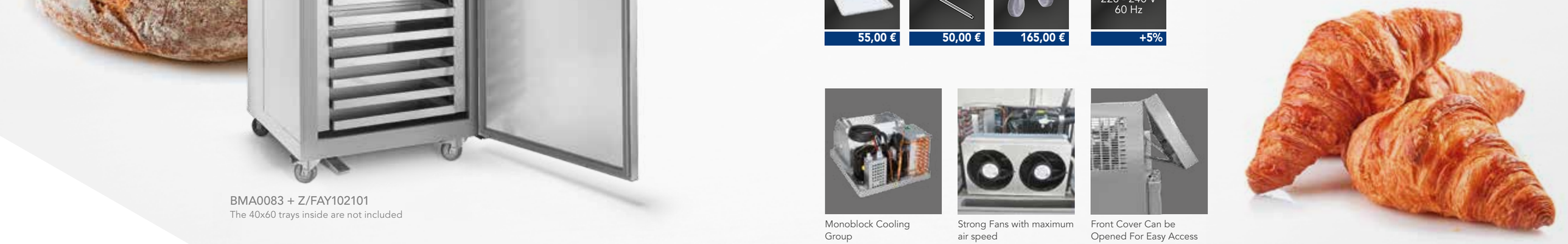
Z/FAY102101

165,00 €

Optionals

Has to be assembled directly in production

+5%



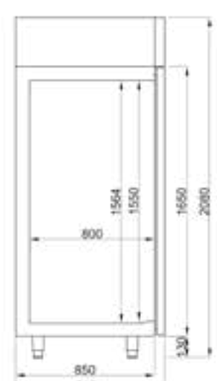
Monoblock Cooling Group

Strong Fans with maximum air speed

Front Cover Can be Opened For Easy Access

	Item Code Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität Lt	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI		Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Doors Türen	Price Preis €
	BMA0083	-2°/+8°	850	300	820•920•2080	304		60	- Trays capacity 56 • 60 • 40 cm	R290	220 - 240 V 1+N 50 Hz	1	**3.480,00**
	BMB0080	-10°/-20°	850	600	820•920•2080	304		60	- Trays capacity 56 • 60 • 40 cm	R290	220 - 240 V 1+N 50 Hz	1	**4.240,00**
	BMA0083G	-2°/+8°	850	350	820•920•2080	304		60	- Trays capacity 56 • 60 • 40 cm	R290	220 - 240 V 1+N 50 Hz	1	**3.755,00**
	BMB0080G	-10°/-20°	850	650	820•920•2080	304		60	- Trays capacity 56 • 60 • 40 cm	R290	220 - 240 V 1+N 50 Hz	1	**4.830,00**

Details



REFRIGERATED PREP COUNTERS

CCZ0037/FN
Gastronom containers are not included

AISI 304 · R290 · GN 1/3 · 50 mm · +43°C | 65% · -2°/+8° · WiFi connection

- Inside Depth: 40x60 Trays Capacity
- HCFC Polyuretahe Insulation
- Digital control panel prepared for Wifi connection
- Automatic Defrost
- Stainless Steel Legs Adjustable for Height
- Special Door and Hinge Systems
- Removable and Easy Cleaning Magnetic Gasket
- Ambient temperature: + 43°C & 65% humidity

Accessories

Z/CQ326040
SHELF 40X60 CM
55,00 €

Z/FP16000825
SHELF HOLDER KIT
25,00 €

Z/FAY102101
KIT WHEELS
165,00 €

Z/F2D6040
DRAWERS 2X 1/2
595,00 €

Z/F3D6040
DRAWERS 3X 1/3
695,00 €

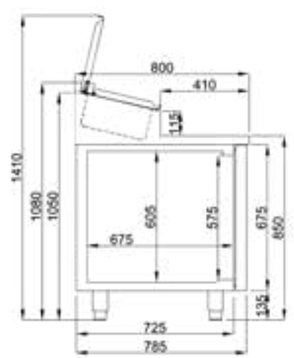
Optionals

Has to be assembled directly in production

60 ON REQUEST
220 - 240 V 60 Hz
+5%

	Item Code Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität GN	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI		Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Price Preis €
	CCZ0036/FN	-2°/+8°	8x 1/3	300	1550•800•1280	304		50	-	R290	220 - 240 V 1+N 50 Hz	**3.995,00**
	CCZ0037/FN	-2°/+8°	11x 1/3	350	2100•800•1280	304		50	-	R290	220 - 240 V 1+N 50 Hz	**4.525,00**

Details



REFRIGERATED COUNTERS **PIZZA**

CCZ0090/FN+Z/FAY102101

AISI 304 · R290 · GN 1/3 · 50 mm · +43°C | 65% · -2°/+8°C · WiFi connection

- Inside depth: 40x60 tray capacity
- HCFC Polyuretahe insulation
- Digital control panel prepared for Wifi connection
- Automatic defrost
- Stainless steel legs adjustable for height
- Special door and hinge systems
- Removable and easy cleaning magnetic gasket
- Ambient temperature: + 43°C & 65% humidity
- GN 1/3x 150 H capacity static cooled make-up
- Pan cooler with independent controller

Worktop with sliding drawers and racks.

Sliding lid.

Accessories

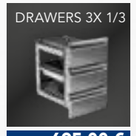
Z/FAY102101

165,00 €

Z/F2D6040

59500 €

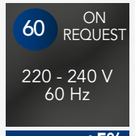
Z/F3D6040



695,00 €

Optionals

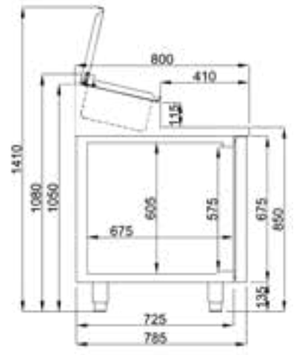
Has to be assembled directly in production



+5%

	Item Code Artikelnummer	Working Temperature Arbeitstemperatur °C	Capacity Kapazität GN	Absorbed Power Anschlusswert Watt	Dimensions Abmessungen mm	Stainless Steel Type Edelstahl AISI		Insulation Thickness Isolierung mm	Shelves included Regale enthalten	Refrigerant Gas Kühlgas	Power Supply Netzspannung	Price Preis €
	CCZ0090/FN	-2°/+8°	9x 1/3	300	1660•830•1360	304		50	-	R290	220 - 240 V 1+N 50 Hz	**7.700,00**
	CCZ0091/FN	-2°/+8°	12x 1/3	350	2230•830•1360	304		50	-	R290	220 - 240 V 1+N 50 Hz	**9.300,00**

Details



Virtus
THE PURSUIT OF EXCELLENCE

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 AVANTGARDE.
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.

Follow us

VIRTUS APP FACEBOOK LINKEDIN INSTAGRAM YOUTUBE

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 EVOLUTION AVANTGARDE. 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 EVOLUTION AVANTGARDE.
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 AVANTGARDE
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 AVANTGARDE.
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, cafeterias, 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	EVOLUTION AVANTGARDE	EVOLUTION PLUS	EVOLUTION AVANTGARDE	EVOLUTION PLUS	EVOLUTION AVANTGARDE
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.	-	• except GLB0071/FN	-	-	-
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

Virtus
THE PURSUIT OF EXCELLENCE

MACHINE TYPE	HOOD-TYPE		FRONT LOADING		GLASSWASHERS
RANGE	EVOLUTION AVANTGARDE	EVOLUTION PLUS	EVOLUTION AVANTGARDE	EVOLUTION PLUS	EVOLUTION PLUS
MODEL	GLB0080N	GLB0071/FN GLB0082N	GLB0088	GLB0067/F GLB0069/F	GLB0091
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 (°C)					
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)	•	•	•	•	-
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
Drain Pump	•	•	•	O	O
Rinse Pump	•	•	•	•	-
Integrated Softener	-	-	•	-	-
Double wall - door / hood	•	-	•	•	•
Double wall - body	-	-	•	•	-
Wash & Rinse branc - AISI-304	•	•	•	•	-
Filter trays AISI-304 in the wash tank	•	•	•	•	-

EVOLUTION PLUS - GLASS & DISHWASHERS

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

Hood-type diswashers
General features: Electronic control and display of temperature, functions and errors. Air Brake check valve system type AA according to EN 1717/WRAS. Theoretical maximum production of 65 baskets/hour (1170 plates/h). Alternating or simultaneous tank and boiler heating.
IPX4 anti-humidity protection.

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: Thermostop system with rinse pump that guarantees a perfect hygienic result with a complete rinse at 80–85 °C (EFFIRINSE) in accordance with the safety and hygiene specifications of standard.

Accessories included: 1x glass basket 500x500 mm, 1x plate 500x500 mm and 2x small cutlery baskets.

Undercounter dishwashers
General features: Electronic control and display of temperature, functions and errors. Air Brake check valve system type AA according to EN 1717/WRAS. Theoretical maximum production of 40 baskets/hour. Single-phase Multipower installation, with heating in the boiler which can be selected at time of installation. Multi-voltage: Allows the machine to be connected to a single- phase or three-phase voltage network. Double system of filter trays in the tank. IPX4 anti-humidity protection.

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 glass basket 500x500 mm, 1x plate 500x500 mm and 2x small cutlery baskets.

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

Accessories included: 2x glass baskets 400x400 mm, 1x supplement for plates and 1x small cutlery baskets.

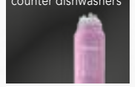
Accessories

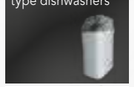
Z/F13376
Drain pump for undercounter dishwasher

275,00 €

Z/FEVPL60
Stand for front loading dishwashers

455,00 €

Z/TPLILAC60
Softener cartridge for glass- & under-counter dishwashers

340,00 €

Z/TK07510V
Automatic water softener for hood-type dishwashers

1.095,00 €

	Item Code 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	Wash pump Waschpumpe kW	Break-tank Drucksteigerungspumpe		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 Preis €
	GLB0091	470•525•720	400•400	270	40 - 30 - 20	3,4	220 - 240 V 1+N 50 Hz	0,26	-		2,2	90 - 120 - 180	•	•	•	•	Door	15,0 / 2,0	4,0 / 2,8	**2.110,00**
	GLB0067/F	600•600•830	500•500	360 suitable for GN 1/1 trays	40 - 30 - 20	3,4 / 6,2 / 6,2	220 - 240 V / 1+N 50 Hz 220 - 240 V / 3 50 Hz 380 - 415 V / 3+N 50 Hz	0,60	•		2,4	90 - 120 - 180	•	o	•	•	Body and door	20,0 / 2,8	7,0 / 5,6	**3.455,00**
	GLB0069/F	600•600•830	500•500	360 suitable for GN 1/1 trays	40 - 30 - 20	3,4 / 6,2 / 6,2	220 - 240 V / 1+N 50 Hz 220 - 240 V / 3 50 Hz 380 - 415 V / 3+N 50 Hz	0,60	•		2,4	90 - 120 - 180	•	•	•	•	Body and door	20,0 / 2,8	7,0 / 5,6	**3.655,00**
	GLB0071/ FN	630•750•1465	500•500	440 suitable for GN 1/1 trays	65 - 48 - 20 - 6	9,8 / 14,3	220 - 240 V / 3 50 Hz 380 - 415 V / 3+N 50 Hz	0,75	•		2,4	55 - 75 - 120 - 600	•	•	•	•	-	33,0 / 4,5	10,0 / 9,0	**6.055,00**
HRS	**GLB0082N**	630•750•1990	500•500	440 suitable for GN 1/1 trays	65 - 48 - 20 - 6	9,8 / 14,3	220 - 240 V / 3 50 Hz 380 - 415 V / 3+N 50 Hz	0,75	•		2,4	55 - 75 - 120 - 600	•	•	•	•	-	33,0 / 4,5	10,0 / 9,0	**8.115,00**

• 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.

EVOLUTION AVANTGARDE - DISHWASHERS

EFFI WASH · EFFI RINSE · STAMPED PHILOSOPY · SELF CLEANING · GN 1/1 · MULTI CONNECTION BOX · SELF DRAIN · SCI FILTER · SCIENCE · IPX5 ZERO HUMIDITY · VIRTUS SERVICE · ECO FILL · MULTI POWER · EFFI SILENT

(Undercounter type only)

ROCK COUNTER-BALANCED DOOR · SOFT START

Hood-type diswashers
Electronic and digital control. Digital display with information on programs, times and temperatures. Rinse pump which guarantees a perfect hygiene result with complete linear rinse cycle at 85°C. Double-walled Hood with special compressed insulating material. IPX5 anti-humidity protection.

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 glass basket 500x500 mm, 1x plate 500x500 mm and 2x small cutlery baskets.

Undercounter dishwashers
Electronic and digital control. Digital display with information on programs, times and temperatures. Rinse pump which guarantees a perfect hygiene result with complete linear rinse cycle at 85°C. Specific "Glass-washing" program for glassware, in compliance with the specifications of safety and hygiene regulation. Multi-voltage: Allows the machine to be connected to a singlephase or three-phase voltage network.

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.

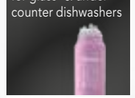
Soft-start: It assures a low noise level of the bar or restaurant where it is installed and prevents the glasses and ware from moving inside the basket, protecting them from breaking and improving the washing cycle of all the ware.

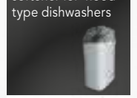
Accessories included: 1x glass basket 500x500 mm, 1x plate 500x500 mm and 2x small cutlery baskets.

Accessories

Z/FEVPL60
Stand for front loading dishwashers

455,00 €

Z/TPLILAC60
Softener cartridge for glass- & under-counter dishwashers

340,00 €

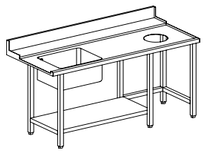
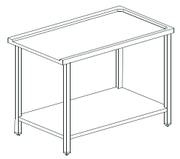
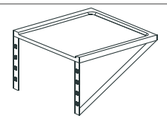
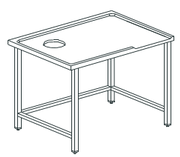
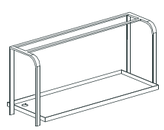
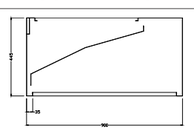
Z/TK07510V
Automatic water softener for hood-type dishwashers

1.095,00 €

	Item Code Artikelnum-mer	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	Wash pump Waschpumpe kW	Break-tank Drucksteigerungs-pumpe		Water softener Wasserenthärter	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 Preis €
	GLB0088	600•600•830	500•500	360 suitable for GN 1/1 trays	60 - 40 - 20	2,5 / 7,2 / 7,2	220 - 240 V / 1+N 50 Hz 220 - 240 V / 3 50 Hz 380 - 415 V / 3+N 50 Hz	0,60	•		•	2,4	90 - 120 - 180 "Glass" program	•	•	•	•	Body and door	14,0 / 1,0	7,0 / 2,8	**5.075,00**
	GLB0080N	630•750•1465	500•500	440 suitable for GN 1/1 trays	65 - 48 - 20	6,2 / 11,7 / 11,7	220 - 240 V / 1+N 50 Hz 220 - 240 V / 3 50 Hz 380 - 415 V / 3+N 50 Hz	0,75	•		•	2,4	55 - 75 - 120 - 480 "Glass" program	•	•	•	•	Body and hood	28,0 / 2,1	10,0 / 9,0	**7.855,00**

• 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.

FEATURES FOR RANGE

	Item Code Artikelnummer	Dimensions - Abmessungen mm	Sink Becken	Version Version	Price/ Preis €
PRE-WASH TABLES WITH SINK ZULAUFTISCHE MIT BECKEN					
	Z/TID1200	1200•770•870	LEFT	PRE-WASH TABLE WITH SINK - **RIGHT**	**1.195,00**
	Z/TID1500	1500•770•870			**1.310,00**
	Z/TID1800	1800•770•870			**1.385,00**
	Z/TIS1200	1200•770•870	RIGHT	PRE-WASH TABLE WITH SINK - **LEFT**	**1.195,00**
	Z/TIS1500	1500•770•870			**1.310,00**
	Z/TIS1800	1800•770•870			**1.385,00**
POT SORTING TABLE WITH SINK - GESCHIRRSORTIERTISCH MIT BECKEN					
	**Z/TIDFR1200**	1200•770•870	LEFT	SORTING TABLE WITH SINK - **RIGHT**	**1.255,00**
	Z/TIDFR1500	1500•770•870			**1.375,00**
	Z/TIDFR1800	1800•770•870			**1.505,00**
	Z/TISFR1200	1200•770•870	RIGHT	SORTING TABLE WITH SINK - **LEFT**	**1.255,00**
	Z/TISFR1500	1500•770•870			**1.375,00**
	Z/TISFR1800	1800•770•870			**1.505,00**
OUT TABLE FOR BASKETS - AUSLAUFTISCH FÜR KÖRBE					
	**Z/TU700**	700•590•870		OUT TABLE FOR BASKETS	**515,00**
	Z/TU1000	1000•590•870			**665,00**
	Z/TU1200	1200•590•870			**695,00**
	Z/TU1500	1500•590•870			**735,00**
ENTRY-/ OUT TABLE FOR BASKETS - ZU-/ AUSLAUFTISCH FÜR KÖRBE					
	**Z/TMU700**	700•650•200		OUT SHELF FOR BASKETS	**285,00**
POT SORTING TABLE - GESCHIRRSORTIERTISCH					
	**Z/TCD1600**	1600•800•870		POT SORTING TABLE **RIGHT**	**1.880,00**
	Z/TCD1800	1800•800•870			**2.050,00**
	Z/TCD2000	2000•800•870			**2.210,00**
	Z/TCD2400	2400•800•870			**2.390,00**
	Z/TCS1600	1600•800•870		POT SORTING TABLE **LEFT**	**1.880,00**
	Z/TCS1800	1800•800•870			**2.050,00**
	Z/TCS2000	2000•800•870			**2.210,00**
	Z/TCS2400	2400•800•870			**2.390,00**
BASKET-HOLDER OVERSHELF - KORBTRÄGERAUFSÄTZE					
	**MPPC11**	1100•450•650		BASKET-HOLDER OVERSHELF, WALL TYPE	**755,00**
	MPPC16	1600•450•650			**885,00**
	MPPC24	2400•450•650			**1.000,00**
WALL MOUNTED HOOD WITH AIR CURTAIN - WANDHAUBE FÜR HAUBENSPÜLMASCHINEN					
	**DAA0200**	900•900•445	GLB0071/F GLB0080N GLB0082	WALL MOUNTED HOOD WITH AIR CURTAIN	**1.145,00**

ACCESSORIES EVOLUTION PLUS - DISHWASHERS

Virtus
THE PURSUIT OF EXCELLENCE

MACHINE TYPE	FRONT LOADING	HOOD-TYPE
RANGE	GLB0123	GLB0125
NON-RETURN VALVE AS STANDARD	•	•
HYGIENIC PRINTED INCLINED TANK	•	•
TRIPLE FILTER SYSTEM	•	•
SELF-SUPPORTING FRONT DRAIN PUMP	•	•
SEPARATE DOUBLE DETERGENT AND RINSE-AID DISPENSER	•	•
DRAIN PIPE FOR THE BOILER	•	•
FRONT-SIDE TEMPERATURE PROBES WITH DETACHABLE TERMINAL	•	•
PRESSURE SWITCH WITH AIR TRAP	•	•
ACQUATECH SYSTEM	•	•
OPTIMISED WASHING AND RINSING ARMS	•	-
STAINLESS STEEL WASHING AND RINSING ARMS	-	•
EASY FRONT SIDE MAINTENANCE	•	•
FRONT-FACING SAFETY THERMOSTATS	•	-
DOUBLE MICRO-SWITCH	-	•
DOUBLE-WALLED DOOR FOR THERMAL-ACOUSTIC INSULATION	•	-
DOOR REINFORCEMENT BRACKETS 20/10	•	-
REINFORCED BASKET GUIDES IN 20/10	•	-
HOOD OPENING/CLOSING DOOR SAFETY SYSTEM	-	•
EASILY REMOVABLE BASKET SUPPORT	-	•
"PUSH TO START" SYSTEM	-	•
INTEGRAL STAINLESS STEEL TANK FILTERS	-	•
EXTRACTABLE ELECTRONIC CONTROL	•	-

EVOLUTION & EVOLUTION PLUS
UTENSIL WASHERS

THE NEW GENERATION IS SYNONYMOUS FOR TECHNICAL PROGRESS, EFFICIENCY AND SUSTAINABILITY

The use of a Virtus universal dishwasher undoubtedly offers great advantages in terms of time optimisation compared to the manual washing of large kitchen utensils that cannot be cleaned in an undercounter dishwasher, and in terms of costs, which is reflected, for example, in the savings on water and detergent, which are precisely dosed for each wash cycle thanks to the electronically controlled peristaltic pumps.

Technical innovation is not enough to be competitive. Virtus universal dishwashers redefine the standard. The models in both series are equipped with break tank and stainless steel washing arms. The double insulation ensures heat and sound insulation and all models are supplied with rinse aid and detergent dispensers. Virtus combines style and innovation.

LA NUOVA GENERAZIONE È SINONIMO DI PROGRESSO TECNICO, EFFICIENZA E SOSTENIBILITÀ

L'utilizzo di una lavaoggetti Virtus offre indubbiamente grandi vantaggi in termini di ottimizzazione dei tempi rispetto al lavaggio manuale di utensili da cucina di grandi dimensioni che non possono essere lavati in una lavastoviglie da sottobanco, e in termini di costi, che si riflettono, ad esempio, nel risparmio di acqua e detersivo, che viene dosato con precisione per ogni ciclo di lavaggio grazie alle pompe peristaltiche a controllo elettronico.

L'innovazione tecnica non basta per essere competitivi. Le lavaoggetti Virtus ridefiniscono lo standard. I modelli di entrambe le serie sono dotati di pompe di risciacquo, bracci di lavaggio in acciaio inox, doppia parete che garantisce l'isolamento di calore e acustico e dosatori brillantante e detersivo. Virtus unisce stile e innovazione.

DIE NEUE GENERATION IST EIN SYNONYM FÜR TECHNISCHEN FORTSCHRITT, EFFIZIENZ UND NACHHALTIGKEIT

Der Einsatz einer Virtus-Universalspülmaschine bietet zweifellos große Vorteile in Bezug auf die Zeitoptimierung gegenüber dem manuellen Waschen von großen Küchenutensilien, die in einer herkömmlichen Spülmaschine nicht gereinigt werden können, und in Bezug auf die Kosten, was sich beispielweise in der Einsparung beim Wasser und beim Reinigungsmittel niederschlägt, welches dank der elektronisch gesteuerten peristaltischen Pumpen bei jedem Spülgang genau dosiert wird.

Technische Innovation reicht nicht aus, um wettbewerbsfähig zu sein. Virtus Universalspülmaschine definieren den Standard neu. Die Modelle beider Serien sind mit Drucksteigerungspumpe ausgestattet, die Wascharme sind aus Edelstahl, die doppelte Isolierung sorgt für Wärme- und Schalldämmung und alle Modelle werden mit Klarspülmittel- und Reinigungsdosierer geliefert. Virtus vereinigt Stil und Innovation.

LA NOUVELLE GÉNÉRATION EST SYNONYME DE PROGRÈS TECHNIQUE, D'EFFICACITÉ ET DE DURABILITÉ

L'utilisation d'une lave-batterie Virtus offre sans aucun doute de grands avantages en termes d'optimisation du temps par rapport au lavage manuel des grands ustensiles de cuisine qui ne peuvent pas être lavés dans une lave-vaisselle traditionnel, et en termes de coûts, qui se reflètent, par exemple, dans l'économie d'eau et de détergent, qui est dosé avec précision pour chaque cycle de lavage grâce à des pompes péristaltiques contrôlées électroniquement.

L'innovation technique ne suffit pas pour être compétitif. Les lave- batteries Virtus redéfinissent la norme. Les modèles des deux séries sont équipés de pompes de rinçage, de bras de lavage en acier inoxydable, double paroi pour l'isolation thermique et acoustique, et de doseurs de produit de rinçage et de détergent. Virtus allie style et innovation.

LA NUEVA GENERACIÓN ES SINÓNIMO DE PROGRESO TÉCNICO, EFICIENCIA Y SOSTENIBILIDAD

El uso de una lavaobjetos Virtus ofrece, sin duda, grandes ventajas en términos de optimización del tiempo en comparación con el lavado manual de utensilios de cocina de gran tamaño que no pueden lavarse en un lavavajillas tradicional, y en términos de costes, que se reflejan, por ejemplo, en el ahorro de agua y detergente, que se dosifica con precisión para cada ciclo de lavado gracias a las bombas peristálticas controladas electrónicamente.

La innovación técnica no basta para ser competitivo. Las lavadoras Virtus redefinen el estándar. Los modelos de ambas series están equipados con bombas de aclarado, brazos de lavado de acero inoxidable, de doble pared para aislamiento térmico y acústico, y dosificadores de abrillantador y detergente. Virtus combina estilo e innovación.

EVOLUTION - UTENSIL WASHERS FOR BAKERY

Main characteristics

The **EVOLUTION** panel is the real strength of the line thanks to its 4 washing cycles and one automatic drain cycle (with drain pump installed).

On the control panel you can easily view the tank and boiler temperature, the messages of the Self-diagnosis system, the Scheduled Maintenance warning and the intelligent Start button, which changes colour to always display the dishwasher status very easily. The simple and extremely efficient electronic card offers the possibility of setting and controlling the rinsing and draining times, the washing and rinsing temperatures and the relative Thermostops, crucial for ensuring excellent washing results.

The bodywork is made entirely of AISI 304 steel and has been designed with all of the components in the front for easy technical assistance. Sturdy and reliable dishwashers to best deal with every moment of your day.

Specific characteristics

The GLB0123 **EVOLUTION** model is the right solution for restaurateurs who need to wash a large number of plates, trays and bakery trays while having limited space at their disposal, with the guarantee of a maximum throughput of 40 baskets/ hour (880 plates/hour). Thanks to the dedicated basket, it is in fact possible to wash GN 1/1 trays up to 65 mm high, crates and 600×400 pastry trays while maintaining the measurements of a convenient undercounter dishwasher. Thanks to the powerful wash pump and the Ø30mm washing impellers, removing the most stubborn dirt will not be your problem. The drain pump allows you to manage the drainage automatically and to perform a partial fresh water change at each wash cycle.

The GLB0125 **EVOLUTION** pass-through dishwasher is able to wash up to 22 pizza plates in a very small space: only 720 mm wide while maintaining the same depth as traditional stainless steel entry/exit tables, with a maximum output of 60 baskets/hour (1320 plates/hour). Thanks to the high-performance washing pump and the washing impellers, it is suitable for plates, objects, bread baskets, GN 1/1 and 600×400 trays, being able to insert utensils with dimensions up to 500x600x410(h)mm inside the basket. The hood models feature an easily removable basket support for easy cleaning and a rounded moulded tub with integral filters to ensure perfect drainage and absolute hygiene.

Standard delivery

- **GLB0123** 1x cutlery insert, 1x basket for trays with 10/12 compartments, 1x basket for glasses, 1x basket for 22 dishes
- **GLB0125** 1x cutlery insert, 1x basket for trays with 10/12 compartments, 1x basket for glasses, 1x basket for 22 dishes

Accessories

Z/TPLILAC60

Softener cartridge for undercounter utensil washer

340,00 €

Z/TK07510V

Automatic water softener for hood-type utensil washers

1.095,00 €

	Item Code Artikel-nummer	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	Wash pump Waschpumpe kW	Break-tank Drucksteigerungs-pumpe		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 Preis €
	GLB0123	585•715•865	500•600	405	40 - 30 - 24 - 20	6,5	380 - 415 V 3+N 50 Hz	1,1	•		2,0	90 - 120 - 150 - 180	•	•	• Peristaltic manual regulation	• Peristaltic manual regulation	Body and door	30 / 2,6	7,3 / 5,4	**5.375,00**
	GLB0125	720•770•1435	500•600	440	60 - 40 - 24	6,7	380 - 415 V 3+N 50 Hz	1,3	•		2,0	60 - 90 - 120 - 240	•	•	• Peristaltic manual regulation	• Peristaltic manual regulation	Body	37 / 4,5	7,3 / 5,4	**8.390,00**

• 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.

EVOLUTION PLUS - UTENSIL WASHERS

The utensil washers of the **EVOLUTION PLUS** series ensure maximum performance thanks to the VirtusAcqua system which, through an atmospheric boiler and rinse pump, maintains constant temperature and pressure and optimum water consumption.

EVOLUTION PLUS ensures a sanitising rinse cycle and proves to be the perfect choice for canteens, nursing homes, pastry shops, bakers and butchers where compliance with HACCP rules is essential. For anyone seeking perfectly sparkling glasses, it is possible to connect a Reverse Osmosis System which purifies water and reduces detergent and rinse-aid consumption, ensuring excellent results and perfect glasses without the need for hand drying.

The innovative tempered glass touch screen display makes any operation simple and intuitive, from the choice of the most suitable wash cycle to its progress control, as well as constantly monitor the status of the dishwasher with ease. The large variety of wash cycles makes the dishwasher customisable according to your needs. Constant self-diagnosis allows you to minimise machine downtime, promptly warning the technician through the control system.

The electronic control allows you to manage various parameters to give you an absolute customisation level and the continuous self-diagnosis allows you to minimise machine downtime, suggesting some operations that need to be verified.

The self-cleaning cycle at the end of the day cleans the wash tank and empties the hot water from the boiler, preventing limestone from building up inside. The standard double peristaltic electric rinse-aid and detergent dispenser ensures the best result from each wash cycle with great savings thanks to the precise dosage managed by the electronic card; whereas, the moulded washing and rinsing arms ensure great reliability and durability.

The Thermo-stop function checks that washing and rinsing begin only when the desired temperature is reached. The bodywork is made entirely of AISI 304 steel and has been designed with all of the components in the front for easy technical assistance. Sturdy and reliable dishwashers to best deal with every moment of your day.

Standard delivery

- **GLB0134** 1x 8 division cutlery insert, 1x stainless steel basket 600x670 mm, 1x basket for trays with 5 compartments
- **GLB0135** 1x 8 division cutlery insert, 1x stainless steel basket 600x670 mm, 1x basket for trays with 5 compartments
- **GLB0136** 1x 8 division cutlery insert, 1x stainless steel basket 850x725 mm, 1x basket for trays with 5 compartments 1x basket for trays with 8 compartments
- **GLB0137** 1x 8 division cutlery insert, 1x stainless steel basket 600x670 mm, 1x basket for trays with 5 compartments 1x basket for trays with 8 compartments

	Item Code Artikel-nummer	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	Wash pump Waschpumpe kW	Break-tank Drucksteigerungs-pumpe		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 Preis €
	GLB0134	775•810•1900	600•670	470	30 - 24 - 15 - 6	7,4	380 - 415 V 3+N 50 Hz	2,0	•		2,0	120 - 150 - 240 - 540	•	•	• electronical regulation	• electronical regulation	Body and door	37 / 4,5	12 / 9,0	**7.750,00**
	GLB0135	775•810•1900	600•670	850	30 - 24 - 15 - 6	7,4	380 - 415 V 3+N 50 Hz	2,0	•		2,0 - 2,5	120 - 150 - 240 - 540	•	•	• electronical regulation	• electronical regulation	Body and door	37 / 4,5	12 / 9,0	**10.650,00**
	GLB0136 Bakery / Pastry	1000•860•1805	725•850	685	30 - 24 - 15 - 6	13,0	380 - 415 V 3+N 50 Hz	2,0	•		2,5 - 3,0	120 - 150 - 240 - 540	•	•	• electronical regulation	• electronical regulation	Body and door	100 / 9,0	13 / 9,0	**15.550,00**
	GLB0137	1445•860•1980	2x 600•670	850	30 - 24 - 15 - 6	13,0	380 - 415 V 3+N 50 Hz	2x 2,0	•		4,0 - 5,0	120 - 150 - 240 - 540	•	•	• electronical regulation	• electronical regulation	Body and door	100 / 9,0	20 / 9,0	**17.800,00**

• 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.

EVOLUTION - OSMOSIS

Is a water treatment system for applications where low salt water and great workloads are required. The models are characterized by the extraordinary instantaneous flow and the adjustable display. It is primarily used to serve dishwashers and glass-washers with or without break tank depending on the model. Pre-filtration is guaranteed by a cartridge which reduces and removes the turbidity present in water, chlorine, flavors and odors. Its nominal filtration rate is 5 microns. It is a quick-connect cartridge with extruded carbon block filter (Included in delivery).

Application:
In medical, health and laboratory areas for washing glass and tubes to obtain completely demineralized water suitable for food sterilization cabinets. In the dental sector can be placed on board of dental units.
As well suitable In the HORECA sector like in our case.
In all applications for the washing of tools, metal surfaces, glassware, insulated glazing and solar panels.

Accessories

Z/TOCBLUES

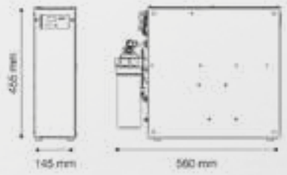
45,00 €

Z/TOCBLUEM

55,00 €

	Item Code Artikelnummer	Dimensions Abmessungen mm	Flow rate Durchflussmenge liters/ hour	Minimum flow rate Mindestdurchfluss liters/ hour	Water temperature Wassertemperatur °C	Membranes Membranen n°	Power Leistung Total	Power Supply Netzspannung		Wash pump Waschpumpe kW	Suitable for Geeignet für	Price Preis €
	VSOEASYF	175•630•480	140	400	+5° - +35°	4	0,33	220-240 V 1+N 50-60 Hz		0,7	Glass-washers without Break Tank	**4.030,00**
	VSOMAXIXL	145•560•580	180 - 210	600	+5° - +30°	3	0,25	220-240 V 1+N 50-60 Hz		1,5	Glass-washers with Break Tank	**4.580,00**

VSOEASYF



VSOMAXIXL

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 machine 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 washing system with 3 arms and 36 nozzles with 1500 W double 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 double 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, double 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 virtually impossible to clog.

9) ProGressive sequential filtering

It uses a combination of tank filters and drawer filters in steel, present in every tank, for progressive filtering of the wash water, from where all of the particles with diameter exceeding 1 mm are eliminated. The drawer filters can be extracted for emptying without opening the washing module door. An additional safety water filter 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 efficiency, 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 blades. The arms are mounted very close to each other in a way to realise a real „hydraulic brush" effect, which effectively removes the food soiling from the plates.

12) Basket conveyor with lateral guides

With respect to the traditional central advancement guide, it allows 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.

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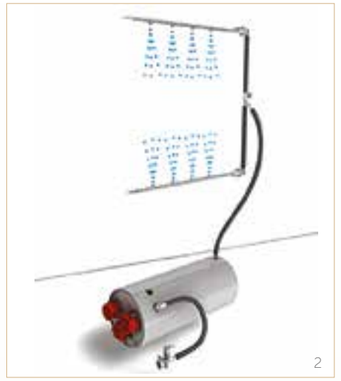
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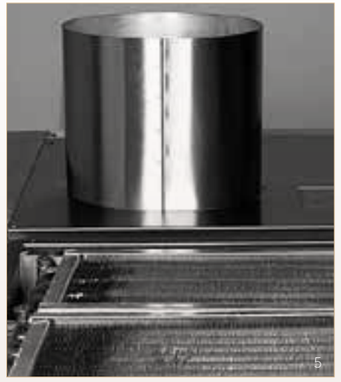
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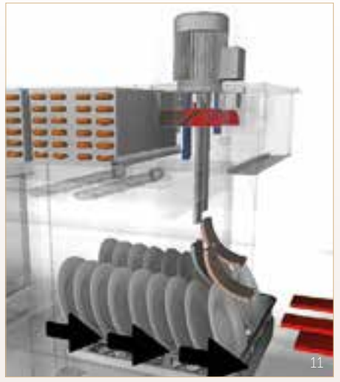
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1) Electronic speed adjustment

It uses an inverter to check the power supply frequency of the baskets drive motor, in order to realise any production between 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 flow 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 fixed quantity of rinse water, conveying 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 absorption 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 flow of fluid in order to reduce pressure drops. The spray nozzles are in steel with precision 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 attainment of very low consumption, to 0.6 l/basket, with unparalleled 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, without interfering with the rinse water. Rinsing can therefore be performed with very low consumption, up to 0.6 l per basket. It is housed 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 efficiency 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 efficiency 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

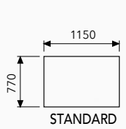
MODEL	GLB0047/CN	GLB0048/CN	GLB0049/CN	GLB0050/CN
Modular Construction	•	•	•	•
Entry clearance 45 cm	•	•	•	•
Full double wall construction	•	•	•	•
Wash chambers without internal piping	•	•	•	•
Integral tank strainers	•	•	•	•
Ultra heavy duty prewash	-	-	-	-
Heavy duty prewash	-	•	-	•
Corner prewash	-	O	-	O
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
Rinse economizer	•	•	•	•
Dryer ProWind	O	O	O	O
Dryer DuoWind	O	O	O	O
Corner dryer	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	•	•	•	•

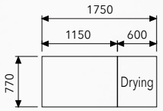
• Series o Option - Not Version

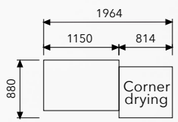
EVOLUTION - RACK-TYPE DISHWASHERS

Overall dimension drawings (layout examples)

GLB0047/CN







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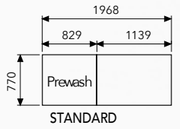
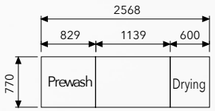
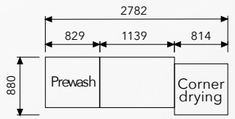
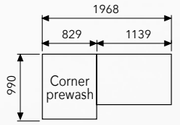
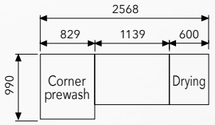


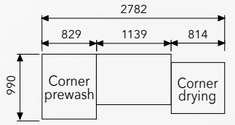


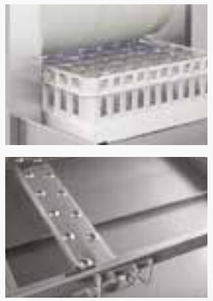


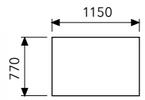
GLB0048/CN
CORNER PREWASH

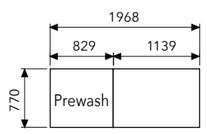












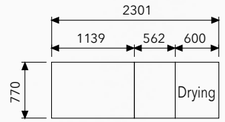
Item Code Artikelnummer		Wash Waschen °C	Rinse Nachspülen °C		Max. production Max. Waschleistung baskets/hour	Rinse Nachspülen liters/hours	Power Supply Netzspannung	Hot feed Heißwasser Total power kW	Cold feed + heat recovery Kaltwasser + Wärmerückgewinnung Total power kW	Cold feed Kaltwasser Total power kW	Price Preis €
GLB0047/CN	High capacity	63	82		160	220	380 - 415 V 3+N 50 Hz	23,2	26,9	32,7	**19.810,00**
	General purpose	60	82		120	170		23,2	26,9	32,7	
	Prolonged contact *	63	82		60	170		23,2	26,9	32,7	
	Glasses	60	65		80	220		23,2	26,9	32,7	
GLB0048/CN	High capacity	63	82		270	320	380 - 415 V 3+N 50 Hz	30,2	37,9	45,2	**29.300,00**
	General purpose	60	82		200	240		30,2	37,9	45,2	
	Prolonged contact *	63	82		110	240		30,2	37,9	45,2	
	Glasses (prelavaggio off)	60	65		135	320		30,2	37,9	45,2	

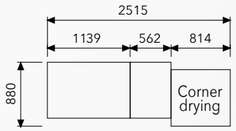
Cold feed= 15 - 40 °C
Hot feed= 40 - 60 °C
Non-binding technical data

EVOLUTION PLUS - RACK-TYPE DISHWASHERS

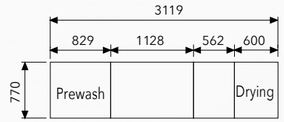
Overall dimension drawings (layout examples)

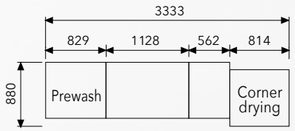
GLB0049/CN



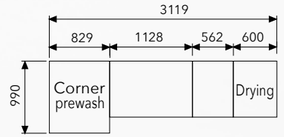


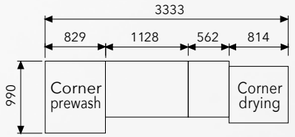
GLB0050/CN



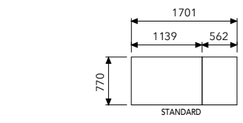


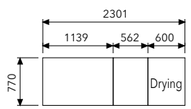
GLB0050/CN
CORNER PREWASH

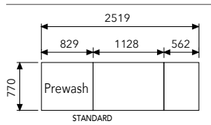


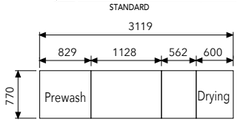


Item Code Artikelnummer		Wash Waschen °C	Rinse Nachspülen °C	Max. production Max. Waschleistung baskets/hour	Rinse Nachspülen liters/hours	Power Supply Netzspannung	Hot feed Heißwasser Total power kW	Cold feed + heat recovery Kaltwasser + Wärmerückgewinnung Total power kW	Cold feed Kaltwasser Total power kW	Price Preis €
GLB0049/CN	High capacity	60	80	200	300	380 - 415 V 3+N 50 Hz	26,9	35,6	40,9	**25.050,00**
	General purpose	60	80	150	300		26,9	35,6	40,9	
GLB0050/CN	High capacity	60	80	270	400	380 - 415 V 3+N 50 Hz	30,9	40,6	46,4	**34.950,00**
	General purpose	60	80	200	400		30,9	40,6	46,4	







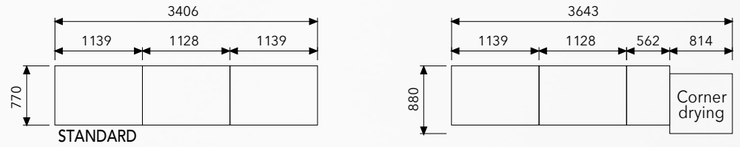


Cold feed= 15 - 40 °C
Hot feed= 40 - 60 °C
Non-binding technical data

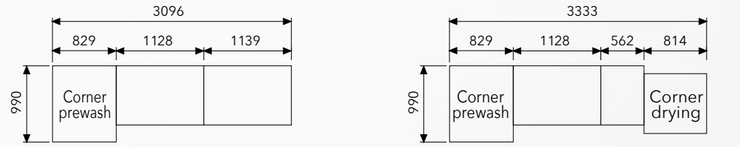
EVOLUTION PLUS TOUCH - RACK-TYPE DISHWASHERS

Overall dimension drawings (layout examples)

GLB0051/CN



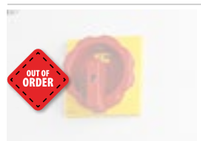
GLB0051/CN
CORNER
PREWASH



Item Code Artikelnummer		Wash Waschen °C	Rinse Nachspülen °C		Max. production Max. Waschleistung baskets/hour	Rinse Nachspülen liters/hours	Power Supply Netzspannung	Cold feed Kaltwasser Total power kW	Price Preis €
GLB0051/CN	High capacity	63	82		270	170	380 - 415 V 3+N 50 Hz	44,1	52.750,00
	General purpose	60	82		210	150		44,1	
	Prolonged contact *	60	82		165	150		44,1	
	Intensive	63	82		180	200		44,1	
	Glasses (prelavaggio off)	60	65		160	180		44,1	

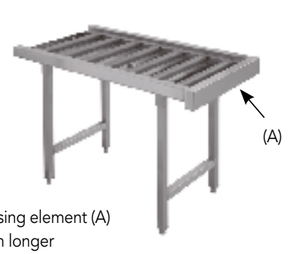
Cold feed= 15 - 40 °C
Hot feed= 40 - 60 °C
Non-binding technical data

ACCESSORIES EVOLUTION RACK-TYPE DISHWASHERS

Version Version	Item Code Artikelnummer	Description Beschreibung	Dimensions / Abmessungen mm	Power / Leistung Total kW	Price/Preis €
	Z/CDLA	Drying kit for Evolution and Evolution Plus (left or right needs to be indicated at order)	600•770•1775	1400 m³/h 380 - 415 V / 3+N 50 Hz 6,0 kW+0,55 kW (exhaust)	**6.435,00**
	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 380 - 415 V / 3+N 50 Hz 6,0 kW+0,55 kW (exhaust)	**12.655,00**
	Z/CDCU	Corner drying kit for Evolution Plus Touch (left or right needs to be indicated at order)	820•879•1775	1400 m³/h 380 - 415 V / 3+N 50 Hz 9,0 kW+0,55 kW (exhaust)	**6.705,00**
	Z/CTTY	Rinse aid and detergent dispensers	-	-	**575,00**
	Z/CTTW	Powered booster for Evolution and Evolution Plus	-	-	**435,00**
	Z/C75861	End limit switch	-	-	**255,00**
	Z/CTTQ	Built-in main switch	-	-	**1.600,00**
	Z/CTTX	Emergency switch	-	-	**270,00**
	Z/CHRR	Heat recovery for Evolution and Evolution Plus	Ø 250 - h 210	700 m³/h 380 - 415 V / 3+N 50 Hz	**5.465,00**

Version Version	Item Code Artikelnummer	Description Beschreibung	Dimensions / Abmessungen mm	Price/Preis €
	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	**605,00**
	Z/TTEU60120	Entry or exit table (not for drying module)	1200•590•870	**655,00**
	Z/E75484	Exit table with drying module	700•600•850	**795,00**
	Z/TPUA60100	Exit table with drying module	1000•600•850	**825,00**
	Z/TPUA60120	Exit table with drying module	1200•600•850	**880,00**
	Z/E75480	Mechanized rack-feeding corner unit for right exit machine	600•650•850	**2.825,00**
	Z/E75481	Mechanized rack-feeding corner unit for left exit machine	600•650•850	**2.825,00**

ACCESSORIES EVOLUTION RACK-TYPE DISHWASHERS

Version Version	Item Code Artikelnummer	Description Beschreibung	Dimensions / Abmessungen mm	Price/Preis €
	Z/E75452	Sorting table with sink and splashguard for right exit machine	1500•720•850 Sink dimensions 50•40 cm	**1.670,00**
	Z/E75453	Sorting table with sink and splashguard for right exit machine	1800•720•850 Sink dimensions 50•40 cm	**1.770,00**
	Z/E75457	Sorting table with sink and splashguard for left exit machine	1500•720•850 Sink dimensions 50•40 cm	**1.670,00**
	Z/E75458	Sorting table with sink and splashguard for left exit machine	1800•720•850 Sink dimensions 50•40 cm	**1.770,00**
 (A) with closing element (A) + 4.5 cm longer	**Z/E717066**	Straight roller unit with basin and legs	1100 (1145)•630•875	**2.105,00**
	Z/E717067	Straight roller unit with basin and legs	1600 (1645)•630•875	**2.785,00**
	Z/E717086	Straight roller unit with basin and legs	2100 (2145)•630•875	**3.685,00**
	Z/E717068	90° roller curve with basin and legs	1100•1100•875	**3.125,00**
	Z/E75500	90° machine-moved curve only for unloading	800•800•875	**5.665,00**

Version Version	Item Code Artikelnummer	Description Beschreibung	Dimensions / Abmessungen mm	Price/Preis €
	Z/E717096	Double-sided sorting table with hole for right exit machine	1600•1000•870	**2.335,00**
	Z/TTCS100180	Double-sided sorting table with hole for right exit machine	1800•1000•870	**2.665,00**
	Z/TTCS100240	Double-sided sorting table with hole for right exit machine	2400•1000•870	**2.795,00**
	Z/E717093	Double-sided sorting table with hole for left exit machine	1600•1000•870	**2.335,00**
	Z/TTCD100180	Double-sided sorting table with hole for left exit machine	1800•1000•870	**2.665,00**
	Z/TTCD100240	Double-sided sorting table with hole for left exit machine	2400•1000•870	**2.795,00**
	Z/E717114	Rack-shelf for double-sided sorting table	1600•600•600	**820,00**
	Z/TMPC65180	Rack-shelf for double-sided sorting table	1800•600•600	**915,00**
	Z/TMPC65240	Rack-shelf for double-sided sorting table	2400•600•600	**1.165,00**

GENERAL ACCESSORIES

	Item Code Artikelnummer	Version Version	Dimensions / Abmessungen mm	Capacity / Fassungsvermögen N°	Price/Preis €
	Z/SCC50G	Splashback	110•100•130	-	**5,00**
	Z/G972032	Cutlery rack	-	8 comparment	**15,00**
	Z/G970047	Dishes	-	15 dishes (Ø 340 mm) for basket 500 x 500	**13,00**
	Z/OCOD2150	Rack for plates and trays	400•400•150	-	**43,00**
	Z/G970067O	Glass rack	400•400•150	-	**40,00**
	Z/G971023	Cutlery rack	400•400•125	-	**81,00**
	Z/SCB50O	Cutlery rack	500•500•100	-	**23,00**
	Z/SCT50O	Tray rack	500•500•100	-	**23,00**
	Z/ODBB50	Glass rack	500•500•100	-	**23,00**

	Item Code Artikelnummer	Version Version	Dimensions / Abmessungen mm	Capacity / Fassungsvermögen N°	Price/Preis €
	Z/GGB5044O	Rack for cups and glasses	500•500•100	16 compartments	**27,00**
	Z/GGB50O	Rack for cups and glasses	500•500•100	25 compartments	**29,00**
	Z/GGB5066O	Rack for cups and glasses	500•500•100	36 compartments	**31,00**
	Z/SCP50O	Rack for plates	500•500•100	24 x Ø 220 mm	**23,00**
	Z/E70180	Rack for plates	500•600•100	22 compartments	**148,00**
	Z/E70182	Tray rack	500•600•100	10/12 compartments	**148,00**
	Z/K950201	Inox rack for utensil washers GLB0134 GLB0135 GLB0137	600•670	-	**380,00**
	Z/K985201	Inox rack for utensil washers GLB0136	850•725	-	**735,00**

NOTES / ANMERKUNGEN

NOTES / ANMERKUNGEN

NOTES / ANMERKUNGEN

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.

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