



Type of product	Description	View	Power/Voltage
<b>VT - 30 EL</b>	<p><b>Electric Pasta Cooker</b></p> <ul style="list-style-type: none"> <li>• pressed basin with internal heating elements</li> <li>• 4 x small baskets (standard) or 2 x medium baskets or 1 large basket on request only</li> <li>• robust drain outlet 3/4"</li> <li>• heat control 30 - 110°C</li> <li>• safety thermostat 130°C</li> <li>• GN 1/2 - 200</li> </ul>		<p><u>3 kW</u> 230 V / 50 Hz</p> <p>4x 138 x 100 x 135 mm</p> <p>or</p> <p>2x 280 x 100 x 135 mm</p> <p>or</p> <p>1x 280 x 200 x 135 mm</p>
<p>Dimensions (cm): <b>33 x 60 x 29</b></p>			

<b>VT - 60 EL</b>	<p><b>Electric Pasta Cooker</b></p> <ul style="list-style-type: none"> <li>• pressed basin with internal heating elements</li> <li>• 8 x small baskets (standard) or 4 x medium baskets or 2 large basket on request only</li> <li>• 2 x robust drain outlet 3/4"</li> <li>• heat control 30 - 110°C</li> <li>• safety thermostat 130°C</li> <li>• 2 basins for GN 1/2 - 200</li> </ul>		<p><u>6 kW</u> 400 V / 3N / 50 Hz</p> <p>8x 138 x 100 x 135 mm</p> <p>or</p> <p>4x 280 x 100 x 135 mm</p> <p>or</p> <p>2x 280 x 200 x 135 mm</p>
<p>Dimensions (cm): <b>66 x 60 x 29</b></p>			

electric bain maries

<b>BM - 30 EL</b>	<p><b>Electric Bain Maries</b></p> <ul style="list-style-type: none"> <li>• pressed basin with external heating element for easy cleaning</li> <li>• robust drain outlet 3/4"</li> <li>• basin for GN - 1/1 - 150</li> <li>• heat control 30 - 90°C</li> </ul>		<p><u>1,5 kW</u> 230 V / 50 Hz</p>
<p>Dimensions (cm): <b>33 x 60 x 29</b></p>			

<b>BM - 60 EL</b>	<p><b>Electric Bain Maries</b></p> <ul style="list-style-type: none"> <li>• pressed basin with external heating element for easy cleaning</li> <li>• 2 x robust drain outlet 3/4"</li> <li>• 2 basins for GN 1/1 - 150</li> <li>• heat control 30 - 90°C</li> </ul>		<p><u>3 kW</u> 230 V / 50 Hz</p>
<p>Dimensions (cm): <b>66 x 60 x 29</b></p>			