

All units are made of AISI 430 stainless steel with AISI 304 top plate. The base legs are durable and height adjustable. The construction solution enables a simple assembly with the option to place the line to the wall or as a free-standing cooking unit. All units 600 line include pressed top plate or basins with round internal angles and ergonomic front panels. All connection points are located on the device rear side.



- VT-30 EL(T) one basin, VT-60 EL(T) two basins
- External basin filling. i.e. no water supply.
- Simple control by means of one regulation knob
- The drain is placed in the front part, fitted with a safety clip to prevent unwanted water drainage.
- Signalling of the heating elements with an indicator
- Drain $\frac{3}{4}$
- The package includes also the fitting extension of the drain for simpler water drainage into the vessel
- GN $\frac{1}{2}$ 200 mm
- 8 litre volume for one basin
- The cookers include the safety thermostat
- Safety thermostat: 130 °C
- Operation thermostat: 30-110 °C
- Stainless chimney



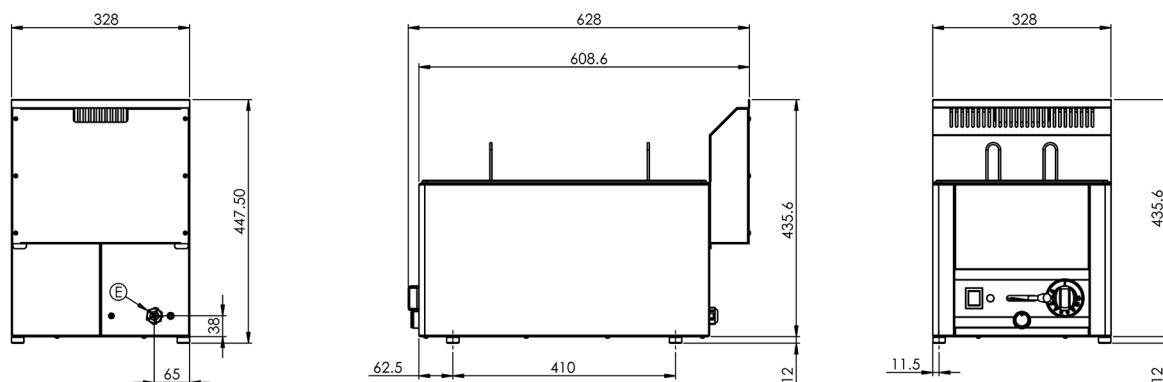
VT 30 EL



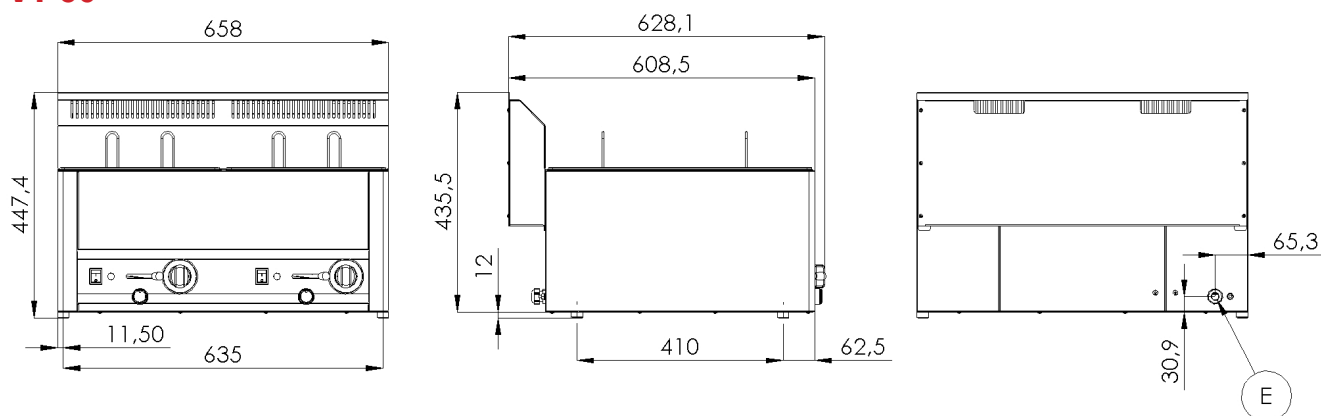
VT 60 EL

Index	Model	mm	kg	V / Hz	kW	° C
102 600 310	VT 30 EL	330 x 600 x 290	8	230 / 50-60	3	30 - 110
102 600 610	VT 60 EL	660 x 600 x 290	16	400 / 50-60	6	30 - 110

VT 30



VT 60



E - electric