



Virtus®
THE PURSUIT OF EXCELLENCE



Technical Data Sheet

Code	Catalogue	Page
VS7080GRACQE	CATALOGUE	V11-066
HS Code		84198180
.....		
.....		
.....		
.....		
.....		
.....		

Dim. mm (WxDxH)	Energy	kW Total	Voltage	Phase	Frequency	N. Components	Net Weight kg	En. Class
800 x 730 x 870		12,000	380-415	3F+N	50-60	1	82.40	

GB

Electric grill, cooking zone in stainless steel, meat/fish

Side panels, bottom and back made in stainless steel. Top made in stainless steel AISI 304 15/10. Flue made in enamelled cast-iron. Cooking grid with stainless steel rods. 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. Armored heating elements in incoloy installed under the cooking grid. Special designed knobs to avoid water penetration in the control panel.

I

Griglia elettrica, zona di cottura in inox, carne/pesce

Fianchi, fondo e schienale in acciaio inox. Piano in acciaio inox AISI 304 15/10. Camino posteriore in ghisa smaltata. Griglia di cottura a tondini in inox. Dispone di alzatina paraspruzzi su tre lati in acciaio inox AISI 304, e cassetto estraibile per la raccolta dei grassi di cottura, il quale può essere riempito di acqua per facilitare la pulizia. L'evaporazione dell'acqua consente la cottura delicata dei cibi. Riscaldamento ottenuto con resistenze corazzate incoloy posizionate sotto la griglia di cottura. Manopole di comando a labirinto che impediscono penetrazione di acqua all'interno durante le operazioni di pulizia.

D

Elektro-Grill, Kochzone in Edelstahl, Fleisch/Fisch

Seitenwände, Boden und Rückseite aus Edelstahl. Arbeitsfläche hergestellt aus Edelstahl AISI 304 15/10. Kamin aus emailliertem Gusseisen. Grillrost mit Edelstahlstäben. Fettauffangrinne. 3-seitiger Spritzschutz aus Edelstahl AISI 304 und herausnehmbare Fettauffangschale, wird geraten mit Wasser zu befüllen für einfache Reinigung. Die Verdunstung von Wasser verleiht den gegrillten Speisen ihre Zartheit. Gepanzerte Heizelemente in Incoloy unter dem Kochgitter installiert. Speziell designte Knöpfe, um das Eindringen von Wasser in das Bedienfeld zu vermeiden.

E

Parrilla eléctrica, zona de cocción en inox, carne/pescado

Paneles laterales, fondo y respaldo fabricados en acero inoxidable. Tapa realizada en acero inoxidable AISI 304 15/10. Parrilla de cocción de varillas de acero inoxidable. Protector contra salpicaduras de 3 lados en acero inoxidable AISI 304 y bandeja recogegrasas extraíble, rellenable con agua para una fácil limpieza. La evaporación del agua otorga la ternura de los alimentos a la parrilla. Elementos calefactores blindados en incoloy instalados debajo de la parrilla de cocción. Perillas de diseño especial para evitar la penetración de agua en el panel de control.

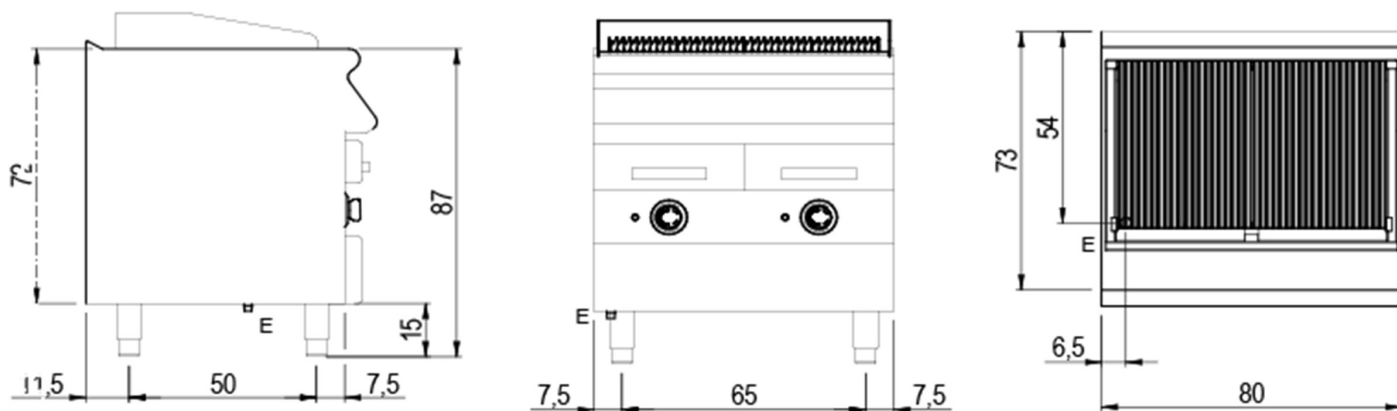
FR

Grillade électrique, zone de cuisson en inox, viande/poisson

Panneaux latéraux, fond et dos en acier inoxydable. Plateau en acier inoxydable AISI 304 15/10. Conduit en fonte émaillée. Grille de cuisson à tiges en acier inoxydable. Pare-éclaboussures à 3 côtés en acier inoxydable AISI 304 et bac de récupération de graisse amovible, remplissable à l'eau pour un nettoyage facile. L'évaporation de l'eau confère la tendreté des aliments grillés. Résistances blindées en incoloy installées sous la grille de cuisson. Boutons spécialement conçus pour éviter la pénétration d'eau dans le panneau de commande.

Grelhador elétrico, com zona de grelhados em inox, carne/peixe

Painéis laterais, fundo e verso em aço inoxidável. Tampo em aço inoxidável AISI 304 15/10. Conduta em ferro fundido esmaltado. Grelha de cozedura com varetas em aço inoxidável. Protetor contra respingos de 3 lados em aço inoxidável AISI 304 e bandeja removível para coleta de gordura, enchível com água para facilitar a limpeza. A evaporação da água confere maciez aos grelhados. Elementos de aquecimento blindados em incoloy instalados sob a grelha de cozinha. Botões especialmente projetados para evitar a penetração de água no painel de controle.



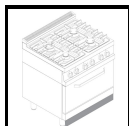
OPTIONAL ACCESSORIES



Code: V70ZL
Side plinth 700 mm
Seitensockel 700 mm

Catalogue: CATALOGUE

Page: V11-077



Code: V80ZF
Plinth for 800 mm module
Sockel für 800 mm Modul

Catalogue: CATALOGUE

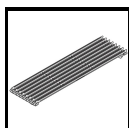
Page: V11-077



Code: VKR22
Set of 2+2 wheels with brake (special assembly required)
Set 2+2 Räder mit Bremse (spezielle Montage erforderlich)

Catalogue: CATALOGUE

Page: V11-076



Code: VS7080GGACQ
Reversible cast iron grill, meat/fish
Reversibles Gusseisen Grill, Fleisch/Fisch

Catalogue: CATALOGUE

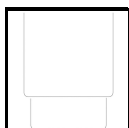
Page: V11-066



Code: VS80PRCAM
Flue extension line VS700 and VS900, w=800 mm
Kaminverlängerung Serie VS700 und VS900, B=800 mm

Catalogue: CATALOGUE

Page: V11-077



Code: Z/MPH50
Lowered foot H 50 mm for installation on hollow masonry base
Abgesenkter Fuß H 50 mm für die Aufstellung auf Hohlmauersockel

Catalogue: CATALOGUE

Page: V11-076

Virtus Group GmbH

Hüserstraße 53 D-59075 Hamm

HRB 4486 Amtsgericht Hamm/Westf.

USt. ID-Nr.: DE814055285

Eori: DE57881370000

WEEE-Reg.-Nr.: DE 99768220

VerpackG: DE1211413051725

P +49 (0) 2381-97371-0

F +49 (0) 2381-97371-88

E info@virtusnet.de