

# COMPACT 700



MODULAR COOKING RANGE

**HOCATEC**24<sup>®</sup> GmbH  
*Your hotel and catering-technique provider*

# 96 models – add-on system for multifunctional solutions

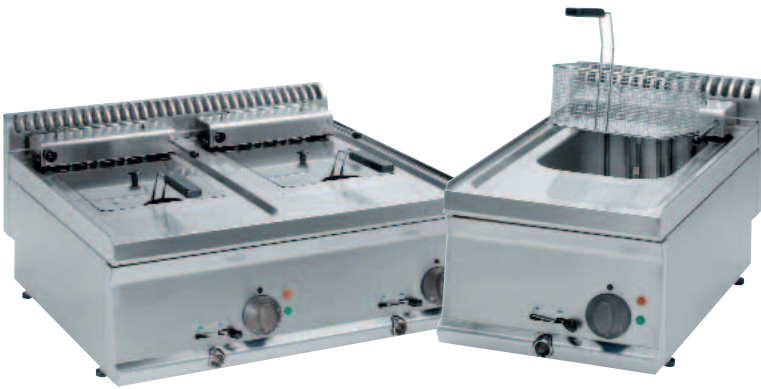
## COMPACT LINE

A series composed of a range of elements which meets the requirements and performances of the modern professional kitchen. This series is the right choice for all sectors of middle sized professional kitchens like hotel business, gastronomy and communal catering. The use of high quality components and the exact stainless steel processing are the guarantee for an accuracy of fit and a long durability.

The modular way of assembling and the unique working height are allowing a versatile application with an optimal use of the available space in the kitchen.



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## Electric fryers

2 ideal models for frying food, thanks to the high specific powers that bring the fryer back up to temperature quickly when the food is introduced. The shaped basin with an extensive cold zone helps the oil last longer.

Thermostat adjustment up to 190°C. Supplementary safety thermostat. The heating elements group can be lifted and has a safety block in the raised position, which makes the cleaning of the basin fast and easy. One basket and one lid are supplied for each basin.

## Electric and gas Bain Maries

4 models ideal for keeping all kinds of food hot at the right temperature and level of humidity. Sink with GN measures.

All models have an additional safety thermostat. The gas versions can work with natural or liquid gas.



## Chip scuttle

1 electric version keep fried products warm, (especially chips, croquettes, sausages, etc.) avoiding the food to

lose its tasty smell and consistency. With removeable GN basin.



## Solid cooking tops, electric/gas

electric:  
with controller for each heating zone

gas:  
with thermocouple

## Char grills, gas

2 models for grilling fish,

meat or vegetables.



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## Gas cookers with oven or open base

with oven  
6 models, burners with 3 different powers; burner made of enamelled cast iron / pot grid of stainless steel. Electric or gas ovens with GN 2/1 internal dimensions. Neutral area - can be equipped with slides for GN 1/1 containers.

on open base:  
7 models, burners with 3 different powers; burner made of enamelled cast iron / pot grid of stainless steel.

## Gas cookers with hot plate

3 models - 2 with a central hot plate and open burners. burners with stabilized flame, available in different powers,

are made of vitreous enamelled cast iron; Gas ovens with GN 2/1 internal dimensions.



## Multifunctional frying pans

2 models on open base. Bottom made of compound steel, stainless steel structure,

with removable GN 1/1 basin with handle.

## Electric ranges

7 models with oven:  
4 with round and 3 with square plates - controlled by a 7-position power regulator.

The electric oven has 2/1 GN internal dimensions. 2 models with open base and round plates.



## Electric ranges with ceramic glass cooking top

with ceramic glass top:  
with oven, ceramic-glass cooktop heated by circular infrared heating elements.

Electric oven with 2/1 GN internal dimension incl. grid

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## Fry tops, electric/gas

14 table top models designed to grill meat, fish, vegetables, eggs and cheese. Versions with smooth or ribbed steel plate or smooth polished hardened chrome. The fry top is heated with elec-

tric heating elements under the plate. Gas version: The hot plate is heated by tubular stainless steel burners, controlled by a cock with valve, safety thermocouple and piezo igniter.

## Gas cooktops

3 models, The 3 types of burners and pan supports are made of sturdy vitreous enamelled cast iron. With removable tray to col-

lect. Pressed top with raised edges prevents liquid from spilling over.



## Gas cooktops with central hot plate

2 models with the combination of a central hot plate together with open burners. Sturdy pan supports and 3 types of burners with stabili-

zed flame are available in different powers and are made of vitreous enamelled cast iron.

## Ceramic glass cooking tops

2 models heated by circular infrared heating elements under a smooth ceramic-glass cooktop that intensifies

the transmission of the heat, drastically reducing the warm-up time.



## Electric cooktops

6 models, (3 with round and 3 with square hot plates) that favour cooking fast thanks to a 7- position power regulator. The plates have a built-in thermostat which automatically reduces the power supplied when no

container is placed on top. Easy cleaning is achieved thanks to the plates, fastened hermetically to the pressed top with raised edges to prevent liquids spilling over. Warning lights indicate what plates are on.

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## Electric and gas multi cookers

4 models ideal for boiling pasta, rice, gnocchi, ravioli and also vegetables. Basin

made of stainless steel AISI 316.



## Gas and electric fryers

4 ideal models for frying food, thanks to the high power and generous "cold zone". Electric versions have tilting heating elements with

safety lock in a raised position; Gas versions have burners and flame tubes going through the cooking basins.



## Worktops

4 models which are ideal for any number of jobs, beating, mincing, slicing, etc. or can be used as a working table as well. They come with a rein-

forced top that can be equipped with a plastic chopping board. 2 models are already fitted with drawers, with internal GN dimensions.



## Bases and bridges

Entirely made of AISI 304-18/10 stainless steel they can be fitted with left or right doors, GN drawers or GN

runners, with a base heater thermostatically controlled. Some models are supplied with doors and/or drawers.



## Electric steam grill

2 models with water tank and drain tap, tiltable hea-

ting unit.

## Refrigerated bases

4 models designed to preserve food and support the top elements. Made entirely of AISI 304-18/10 stainless steel,

with GN compartments and drawers in various combinations. They have built-in refrigerated unit and a ventilated evaporator.



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## Accessories on request

