

PROF LINE 700



MODULAR COOKING RANGE

HOCATEC 24[®] GmbH
Your hotel and catering-technique provider

142 models – add-on system for multifunctional solutions

PROF LINE

Uncompromising, powerful, reliable and affordable

The result of more than 20 years experience in the development and manufacturing of cooking appliances, a continuous quality control and development is this new cooking range as a result.

The bigger the kitchen the greater are the requirements to the performance and reliability of the professional kitchen technology. Working pressure and hecticness are the typical elements of the modern kitchen business. They must trust to devices which are 100% reliable and which give 100% performance and whose manufacturer are accepting no compromises but are using the best components and are therefore granting 100% reliability and 100% performance.

The PROF LINE 700 is the powerful, reliable and affordable cooking series, which offers to you, with more than 120 models, a high-level professional performance combined with a functional design. The latest industrial facilities are making the precise fitting, the hygienic and operating-ergonomic execution to our standard. The UNI EN ISO 9001:2000 certified production is the independent proof that quality means more to us than just a word.



PROF LINE 700



Electric and gas deep fryers

Ideal model 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

8 models ideal for keeping all kinds of food hot at the right temperature and level of humidity. Entirely made of AISI 304-18/10 stainless steel basin pressed with rounded edges for GN containers, 150 mm deep, drainage through a safety device with an ex-

tension pipe. Cock with valve, safety thermocouple and piezoelectric gas lighter on the gas versions. The electric versions are thermostatically controlled from 60°C to 90°C. All models have an additional safety thermostat. The gas versions can work with natural or liquid gas.

Chip scuttle

Ideal for keeping fried products warm, (especially chips, croquettes, sausages, etc.) avoiding the food to lose its tasty smell and consistency. A heating element set in a ceramic reflector dish, radiates the heat downwards to a

1/1 GN basin with a drilled and shaped false bottom, to let food drip. Both basin and false bottom are removable. A continuous power regulator guarantees the precise setting of the temperature.



Electric and gas steam grills

Two models, ideal for grilling meat, fish and vegetables. The grills are entirely made of AISI 304-18/10 stainless steel. The removable grid, the heating elements group with

anti-tipping safety blocking system and the fat basin. The pan can be drained through a safety system that prevents accidental opening, using an extension pipe.



PROF LINE 700



Gas cookers with oven or open base

with gas ovens:

8 models, burners with 3 different powers made of vitreous enamelled cast iron. Electric or gas ovens with GN 2/1 internal dimensions. Electric oven thermostatically controlled from 60° to 300°C. Gas ovens with thermostatic temperature adjustment

from 150° to 290°C. Pilot flame and safety valve with thermocouple. The gas versions can work with natural or liquid gas.

with open base:

5 models, 3 kinds of burners with different powers made of vitreous enamelled cast iron.

Gas cookers with hot plate

6 models: 4 with a central hot plate and open burners. Sturdy pan supports and 3 types of burners with stabilized flame, available in different powers, are made of vitreous enamelled cast iron. 1 burner with 7,2 kW, double ring, is ideal for ultra rapid cookings. Smooth cast iron plate with central remo-

ovable ring; Gas ovens with GN 2/1 internal dimensions; removable bottom and runners for 4 backing trays made of enamelled steel. Thermostatic adjustment of the temperature from 150° to 290° C. Pilot flame and safety valve with thermocouple. The gas versions can work with natural or liquid gas.



Multifunctional frying pans

2 models on open base. Bottom made of compound steel, stainless steel structure, with removable GN 1/1

basin with handle. Model with 32 lt.: 2 independent heating zones.

Electric ranges

6 models with electric ovens, 3 with round and 3 with square hot plates, controlled by 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. The electric

oven has 2/1 GN internal dimensions and is made of enamelled steel. The oven temperature is thermostatically controlled. 2 models are supplied with a cupboard base fitted with doors sized for GN runners, heated on request.



Electric ranges with ceramic glass cooking top / electric solid top / induction

Model with electric oven and ceramic-glass cooktop heated by circular infrared heating elements. The top is hermetically sealed. Cook top temperature is controlled by a continuous power regulator, while an automatic limiter prevents overheating. The electric 2/1 GN oven

Range with solid top: solid top with 4 heating zones which are infinitely variable. Electric oven with 2/1 GN internal dimension incl. grid. These models are also available with open base. Induction: 2 models with open base and stepless controllable heating zones.



PROF LINE 700



Fry tops

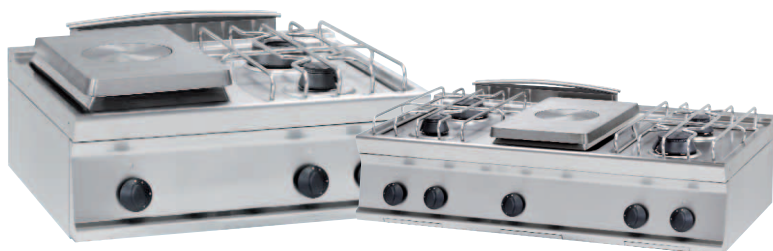
28 models designed to grill meat, fish, vegetables, eggs and cheese. Versions with smooth or ribbed steel plate or smooth polished hardened chrome. The fry tops are equipped with an additional overheating safety thermostat; the heat is transmitted only in the zones where the

food is in contact with. The fry top is heated with electric 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. The fry tops can work with natural or liquid gas.

Gas cooktops

5 models ideal to organize the cooking of food. Thanks to the 7,2 kW - double ring burners with stabilized flame, the heat-up time is considerably cut down. Pressed top with raised edges prevents liquid from spilling over, removable tray to collect

residual food falling down from the burners. The 3 types of burners and pan supports are made of sturdy vitreous enamelled cast iron; pilot flame and security valve with thermocouple. The appliances can work with natural or liquid gas.



Gas cooktops with central hot plate

3 models: 2 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 top / electric solid top / indukcion

3 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. Induction: 2 models with stepless controllable heating zones.



Electric cooktops

Six 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.

PROF LINE 700



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

12 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.



Gas and electric boiling pans

3 models with a 50-litre capacity, direct or indirect gas heating, 1 electric model with indirect heating. The latter is made in AISI 316 stainless steel. The gas versions work with natural and liquid gas.



Gas and electric tilting bratt pans

4 models (2 gas and 2 electric); bottom of the basin in high conductivity iron or in AISI 304 stainless steel, 10 mm. thick. Double handle. Heated by stainless steel tubular burners or by armoured heating elements.



Worktops

8 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 reinforced top that can be equi-



ped with a plastic chopping board. 4 models are already fitted with drawers, with internal GN dimensions. Available on open base or table top version.

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.



Bases and bridges

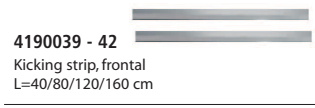
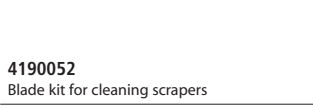
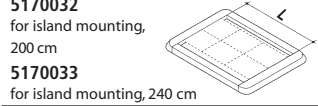
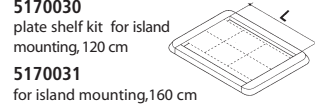
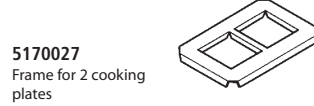
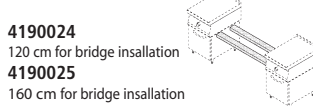
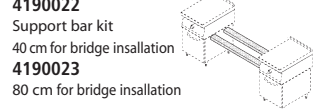
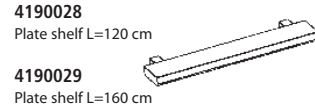
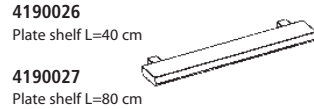
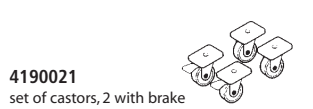
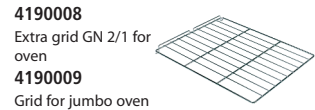
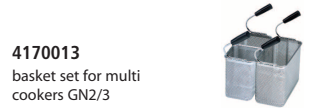
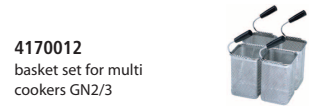
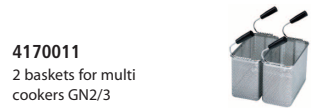
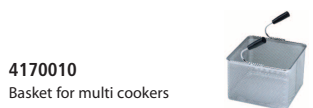
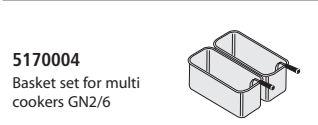
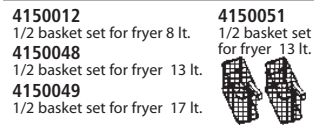
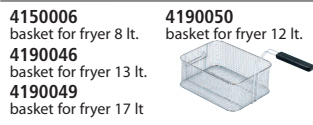
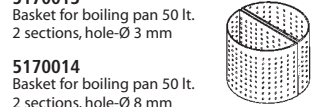
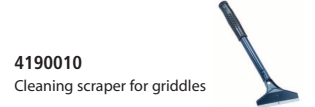
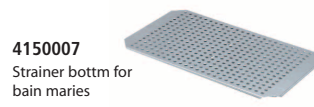
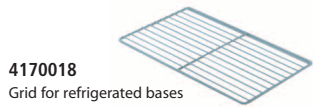
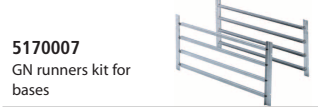
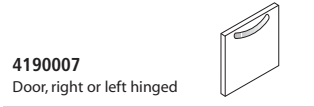
Entirely made of AISI 304-18/10 stainless steel they can be fitted with left or right doors, GN drawers or GN

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



PROF LINE 700

Available accessories



Article range

Model	Description	Dim. cm	Power (kW) Voltage
5171005	Range, gas, 4 burners	80x70x90	26,5 kW
5171006	Range, gas, 6 burners	120x70x90	37 kW
5171024	Range, gas, 4 "Super" burners	80x70x90	35,8 kW
5171025	Range, gas, 4 burners	80x70x90	400V/4,7 kW – 19,5 kW
5171028	Range, gas, 6 burners	120x70x90	400 V/4,7 kW – 30 kW
5171029	Range, gas, 6 burners	120x70x90	230 V/3 kW – 37 kW
5171030	Range, gas, 6 burners	120x70x90	37 kW
5171058	Range, gas, 6 burners	120x70x90	400 V/6,3 kW – 30 kW
5171026	Range, gas, 1 solid top	80x70x90	16 kW
5171027	Range, gas, 2 burners, 1 solid top	120x70x90	29,8 kW
5171045	Range, gas, 2 burners, 1 solid top	80x70x90	22 kW
5171034	Range, glass-ceramic, 4 heating zones	80x70x90	400 V – 13,3 kW
5171040	Range, electric, solid top, 4 heating zones	80x70x90	400 V – 12,7kW
5171046	Range, electric, 4 plates, round	80x70x90	400 V –15,1 kW
5171047	Range, electric, 6 plates, round	120x70x90	400 V – 20,3 kW
5171012	Range, electric, 4 plates, square	80x70x90	400 V –15,1 kW
5171013	Range, electric, 6 plates, square	120x70x90	400 V – 20,3 kW
5171048	Range, electric, 6 plates, round	120x70x90	400 V – 21,9 kW
5171049	Range, electric, 6 plates, square	120x70x90	400 V – 21,9 kW
5171002	Cooker, gas, 4 burners	80x70x28	19,5 kW
5171008	Cooker, gas, 4 burners	80x70x90	19,5 kW
5171014	Cooker, gas, 2 burners	40x70x28	10,5 kW
5171015	Cooker, gas, 2 "super" burners	40x70x28	14,4 kW
5171018	Cooker, gas, 2 burners	40x70x90	10,5 kW
5171019	Cooker, gas, 2 "Super" burners	40x70x90	14,4 kW
5171009	Cooker, gas, 4 burners "SUPER"	80x70x90	28,8 kW
5171010	Cooker, gas, 6 burners	120x70x90	30 kW
5171016	Cooker, gas, 4 "Super" burners	80x70x28	28,8 kW
5171017	Cooker, gas, 6 burners	120x70x28	30 kW
5171020	Cooker, gas, 1 solid top	80x70x28	9 kW
5171022	Cooker, gas, 1 solid top	80x70x90	9 kW
5171021	Cooker, gas, 2 burners, 1 solid top	120x70x28	22,8 kW
5171023	Cooker, gas, 2 burners, 1 solid top	120x70x90	28,8 kW
5171038	Cooker, electric, solid top, 4 heating zones	80x70x28	400 V – 8 kW
5171039	Cooker, electric, solid top, 4 heating zones	80x70x90	400 V – 8 kW
5171050	Cooker, gas, 2 burners, 1 solid top	80x70x90	15 kW
5171051	Cooker, gas, 2 burners, 1 solid top	80x70x28	15 kW
5171052	Cooker, electric, 2 plates, round	40x70x90	400 V – 5,2 kW
5171053	Cooker, electric, 2 plates, round	40x70x28	400 V – 5,2 kW
5171054	Cooker, electric, 4 plates, round	80x70x90	400 V – 10,4 kW
5171055	Cooker, electric, 4 plates, round	80x70x28	400 V – 10,4 kW
5171056	Cooker, electric, 6 plates, round	120x70x90	400 V – 15,6 kW
5171057	Cooker, electric, 6 plates, round	120x70x28	400 V – 15,6 kW
5179009	Neutral Element, working top	80x70x28	
5171003	Cooker, glass-ceramic, 2 heating zones	40x70x28	400 V – 4,3 kW
5171004	Cooker, electric, 2 plates, square	40x70x90	400 V – 5,2 kW
5171007	Cooker, electric, 4 plates, square	80x70x28	400 V – 10,4 kW
5171011	Cooker, electric, 4 plates, square	80x70x90	400 V – 10,4 kW
5171032	Cooker, glass-ceramic, 2 heating zones	40x70x90	400 V – 4,3 kW
5171035	Cooker, electric, 2 plates, square	40x70x28	400 V – 5,2 kW
5171036	Cooker, electric, 6 plates, square	120x70x28	400 V – 15,6 kW
5171037	Cooker, electric, 6 plates, square	120x70x90	400 V – 15,6 kW
5171031	Cooker, glass-ceramic, 4 heating zones	80x70x28	400 V – 8,6 kW
5171033	Cooker, glass-ceramic, 4 heating zones	80x70x90	400 V – 8,6 kW
5171041	Cooking top, induction, 2 plates	40x70x28	400 V – 2x 3,5 kW
5171042	Cooking top, induction, 4 plates	80x70x28	400 V – 4x 3,5 kW
5171043	Cooking top, induction, 2 plates	40x70x90	400 V – 2x 3,5 kW
5171044	Cooking top, induction, 4 plates	80x70x90	400 V – 4x 3,5 kW

Model	Description	Dim. cm	Power (kW) Voltage
5177001	Tilting brat pan, electric, compound steel	80x70x90	400 V – 8,7 kW
5177002	Tilting brat pan, gas, compound steel	80x70x90	12 kW
5177004	Tilting brat pan, electric, iron basin	80x70x90	400 V – 8,7 kW
5177005	Tilting brat pan, gas, iron basin	80x70x90	12 kW
5177009	Multifunctional bratt pan, electric	40x70x85	400 V – 4,5 kW
5177010	Multifunctional bratt pan, electric	80x70x85	400 V – 9 kW
5178003	Boiling pan, electric, indirect heating, 50lt	80x70x90	400 V – 9 kW
5178005	Boiling pan, gas, direct heating, 50lt	80x70x90	15,5 kW
5178006	Boiling pan, gas, indirect heating, 50lt	80x70x90	15,5 kW
5176003	Multi cooker, gas	80x70x90	20 kW
5176004	Multi cooker, gas	40x70x90	10 kW
5176005	Pasta Cooker, electric	80x70x90	400 V – 9,6 kW
5176006	Multi cooker, electric	40x70x90	400 V – 4,8 kW
5172025	Grill, electric	40x70x28	400 V – 4,05 kW
5172026	Grill, electric	80x70x28	400 V – 8,1 kW
5172027	Grill, electric	40x70x90	400 V – 4,05 kW
5172028	Grill, electric	80x70x90	400 V – 8,1 kW
5172029	Grill, gas	40x70x90	8 kW
5172030	Grill, gas	80x70x90	16 kW
5174008	Fryer, gas, with substructure	40x70x90	12 kW
5174009	Fryer, gas, with substructure	80x70x90	24 kW
5174010	Fryer, gas, with substructure	40x70x90	11,5 kW
5174011	Fryer, gas, with substructure	80x70x90	23 kW
5174001	Fryer, gas, with substructure	40x70x90	12 kW
5174002	Fryer, electric, with substructure	40x70x90	400 V – 14 kW
5174003	Fryer, electric, with substructure	40x70x90	400 V – 6 kW
5174004	Fryer, gas, with substructure	40x70x28	400 V – 6 kW
5174013	Fryer, electric, with substructure	80x70x90	400 V – 12 kW
5174014	Fryer, electric, with substructure	80x70x28	400 V – 12 kW
5170001	Chip warmer, electric	40x70x28	230 V – 1 kW
5170002	Chip warmer, electric	40x70x90	230 V – 1 kW
5174005	Fryer, electric, with substructure	40x70x90	400 V – 12 kW
5174006	Fryer, electric, with substructure	80x70x90	400 V – 24 kW
5174007	Fryer, electric, with substructure	80x70x90	400 V – 33 kW
5174012	Fryer, electric, with substructure	40x70x90	400 V – 16,5 kW
5172002	Frytop, electric, smooth	80x70x90	400 V – 7,8 kW
5172011	Frytop, gas, smooth	80x70x90	14 kW
5172012	Frytop, gas, smooth	40x70x90	7 kW
5172013	Frytop, gas, ribbed	40x70x90	7 kW
5172014	Frytop, gas, chromed	40x70x90	7 kW
5172016	Frytop, electric, smooth	40x70x90	400 V – 3,9 kW
5172017	Frytop, electric, ribbed	40x70x90	400 V – 3,9 kW
5172018	Frytop, electric, chromed	40x70x90	400 V – 3,9 kW
5172001	Frytop, gas, chromed	40x70x28	7 kW
5172003	Frytop, electric, 1/3 ribbed	40x70x90	400 V – 7,8 kW
5172004	Frytop, gas, 1/3 ribbed	80x70x90	14 kW
5172005	Frytop, gas, smooth	40x70x28	7 kW
5172010	Frytop, gas, chromed	80x70x90	14 kW
5172015	Frytop, electric, verchromt	80x70x90	400 V – 7,8 kW
5172019	Frytop, electric, smooth	40x70x28	400 V – 3,9 kW
5172021	Frytop, electric, chromed	40x70x28	400 V – 3,9 kW
5172031	Frytop, gas, ribbed	80x70x90	14 kW
5172032	Frytop, gas, gerillt	80x70x90	400 V – 7,8 kW
5172006	Frytop, gas, ribbed	40x70x28	7 kW
5172007	Frytop, gas, smooth	80x70x28	14 kW
5172008	Frytop, gas, 1/3 gerillt	80x70x28	14 kW
5172009	Frytop, gas, chromed	80x70x28	14 kW
5172020	Frytop, electric, ribbed	40x70x28	400 V – 3,9 kW

