

PROF LINE 900



PROFESSIONAL COOKING RANGE

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

**more than 100 models –
for the perfect kitchen**

Profi Line 900

THE PROFESSIONAL COOKING RANGE

Uncompromising, powerful, reliable and affordable

More than 20 years of kitchen experience are behind the development of this series, which is subject to constant quality controls and advancements.

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 900 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 900



Electric Bain Marie

Entirely built in stainless steel 18/10, basins with rounded edges for GN containers. The heating elements are placed outside the bottom. Rear

drain with cock valve. Thermostatically controlled from 60 to 90°C and with standard safety thermostat.

Gas-/electric pasta cookers

Shaped basins for GN baskets, with large expansion zone and residual starch

overflow device. Water tap for filling the basin.



Gas-/electric boiling pans

Models featuring 100 and 150 lt. capacity, with both gas direct and indirect heating; electric models with indirect heating. Stainless steel pans with bottom of AISI 316. Safety devices on each model.



Electric cookers

Single pressed top, featuring raised edges to prevent liquids from spilling over; hot plates hermetically fastened to the top to avoid infiltrati-

ons. GN electric oven, thermostatically controlled up to 300°C; heating elements placed on the bottom and on the top of the oven chamber.

Gas-/electric fryers

Rotating heating elements in the electric models, for easy cleaning. In gas version: burners placed outside the basin with deep „cold zone“ or

flame tubes crossing the basin in order to increase the performances. Oil collecting basin with filter standard supplied.

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Gas solid top ranges

Large-sized and thick solid top made of cast iron, with central powerful burner and cooking surface with different temperature. One versi-

on with two gas burners and oven combined with a GN compartment is also available.

Electric ceramic cooking tops and ranges

Easy cleaning of the cooking surface, quick warm-up time of the present temperature powered by infrared heating elements placed under the smooth glass ceramic plate.

An automatic limiter prevents accidental overheating. Residual heat indicator warning light. Cooker with electric oven.



Electric cooking tops

Pressed top featuring raised edges to prevent liquids from spilling over; square hot plates hermetically fastened to prevent liquid infiltrations.

7-position power regulator and hot plates featuring safety thermostat preventing overheating.

Gas solid top ranges

Large-sized and thick solid top made of cast iron, with central powerful burner and

cooking surface with different temperature.



PROF LINE 900



Gas cookers with oven

Gas or electric GN ovens, combined with a wide choice of gas burners; cast iron grids and burners, extractable collecting drawers under the

burners, standard safety systems.



Gas boiling tops

Sturdy grids and burners made of enamelled cast iron, thick top featuring deep raised edges; wide range of

models with different power. Pilot flame, thermocouple and cock valve.



Electric solid tops

The plate, made of stress-resistant material, fitted for keeping the heat for a long time; four different heating

zones controlled by single energy regulators. Automatic limiter prevents overheating.



Gas and electric fry tops

Steel cooking plates featuring high-thickness and high thermic conductivity. Plate inclination allows fat drain-

age in a proper tray. Wide range of gas and electric models.



Induction cooking tops

4 models as table top models or with open base, with little heat output, heat generating directly inside the crockery,

short reaction time when changing settings, easy cleaning due to no burning-in of food

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Lava-stone grills

Grids adjustable at two different heights with fat collecting tray. The lava stone, stan-

dard supplied, is heated by powered stainless steel burners.



Tilting brat pans

High capacity pan with bottom made of compound or steel. Water dispenser set on the top regulated by a water

tap placed on the front of the appliance. Gas or electric heating controlled by appropriate safety system.



Gas steam grills

gentle way of grilling thanks to the feeding of humidity, revolvable grid – 1 side for meat, 1 side for fish, high power stainless steel

burners, gas models ex works prepared for the use of natural gas, nozzle for liquid-gas using is included



Work tops

Sturdy and practical working tops, heavy-duty constructi-

on with drawer for GN containers.



Neutral base units

Wide range of cupboards, with doors or open, to be fitted with drawers and run-

ners, able to accommodate GN containers.

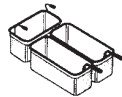
PROF LINE 900

Available accessories

4190001
Basket set 3x GN 1/3
for multi cookers



4190002
Basket set
for multi cookers



4190003
Basket set
for multi cookers



4190005
Basket set
for multi cookers



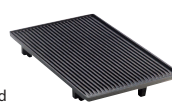
4190004
Basket set
for multi cookers



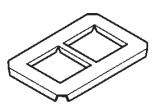
4190006
Griddle add-on for
gas ranges, smooth



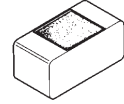
4190034
Griddle add-on for
gas ranges, grooved



4190035
Frame for 2
cooking plates



4190045
Oil drainage tank
for fryers



4190046
Basket for fryers, 13 lt.
with V-shaped tank



4190048
1/2 basket set for fryers, 13
lt. with V-shaped tank



4190047
Basket for fryer, 17 lt.



4190049
1/2 basket set for fryers, 17 lt.



4190050
Basket for fryer, 13 lt.
NOT V-shaped tank



4190051
1/2 basket set for fryers, 13 lt.
NOT V-shaped tank



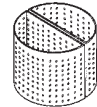
4190010
Cleaning scraper for
griddles



4190011 - 12
Fish grid for char grills



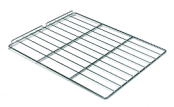
41900130 - 16
Basket for boiling pan
100 lt/150 lt.



4190017
Heating element for
bases



419008 + 009
Grid for ovens



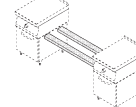
4190019
Runners kit
GN 1/1



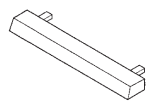
4190020
Water tap with
swivel arm



4190022 - 25
Support bar kit
L=40/80/120/160 cm



4190026 - 29
Plate shelf frontal
40/80/120/160 cm



4190036
Joint panel 1/2M



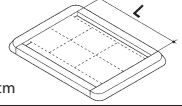
4190043 - 44
Kicking strip lateral
L=85/170 cm



4190039 - 42
Kicking strip frontal
L=40/80/120/160 cm



4190030 - 33
Plate shelf kit
120/160/200/240 cm



4190018
Drawer kit,
2 drawers



4190007
Door, left/right



4190038
Reduction grid for gas
burners



4190021
Kit of castors, 2 with breaks

