



CHIP SCUTTLES AND WORKTOPS

product range and specifications



Vimitex is a highly competitive, professional kitchen equipment manufacturer. Since 1973 we have been designing and producing commercial kitchen appliances in our factory in Greece.

Being a true customer-oriented company, we are committed to satisfying our customers' needs through extensive research based on feedback we have collected throughout the years.

Chip scuttles, food warmers and preparation units are essential pieces of equipment in any commercial kitchen, especially in high volume food establishments. We aim at producing practical, energy-efficient machines with smooth, clean lines that guarantee ease of operation and ultimate hygiene during rush hours. We try to get this balance right to the satisfaction of the most demanding professionals.



0401

A great low-energy solution for snack bars, buffets, small and middle restaurants, this electric infrared warmer is space saving and easily transported. Two infrared lamps mounted at optimum distance from the base provide instant heat with no warm-up time necessary.

Ideal for keeping fries, burgers, chicken and other food fresh and ready to serve. Constructed from high quality stainless steel it is a reliable and user-friendly appliance, perfect for your catering business.

Product family	Chip Scuttle
Type	Electric chip scuttle (countertop)
Well	1
Power	350 W
Dimensions	330 x 570 x 600 mm
Power supply	230V / 50Hz

Technical Data / Cooktop

Infrared lamps: 2x175 W (E27)	Material : stainless steel / iron
Container size: GN 1/1x6.5 (325x530x65mm)	Adjustable feet
Removable container	Net weight: 8 kg
Control: Switch ON-OFF	Packaging dimensions: 450 x 750 x 650mm
Function indication light	

Accessories

Infrared lamps: 175 W (E27)

Container: GN 1/1x6.5 (325x530x65mm)

Control: Switch ON-OFF

Perforated oil draining plate



0401V

Equipped with a unique, powerful, vitroceramic infrared heating element, this countertop electric chip scuttle keeps food fresh and warm for a long time without preheating.

Because the heating element is placed at the back of the unit, it offers freedom of movement and greater safety. Simple, compact and efficient it guarantees excellent performance and ease of use.

Product family	Chip Scuttle
Type	Electric chip scuttle (countertop)
Well	1
Power	700 W
Dimensions	330 x 570 x 350 mm
Power supply	230V / 50Hz

Technical Data / Cooktop

Infrared vitroceramic heating element: 700 W	Material : stainless steel / iron/ vitroceramic
Container size: GN 1/1x6.5 (325x530x65mm)	Adjustable feet
Removable container	Net weight: 7 kg
Control: Switch ON-OFF	Packaging dimensions: 450 x 750 x 400mm
Function indication light	

Accessories

Heating element: 700 W

Vitroceramic panel

Container: GN 1/1x6.5 (325x530x65mm)

Control: Switch ON-OFF

Perforated oil draining plate



0402

Designed to meet the demands of busy catering establishments, this model is powerful and user-friendly. Four infrared lamps keep the food warm and fresh while providing ample room to the operator for serving food quickly and efficiently. Different size removable food tanks can be conveniently combined for greater flexibility and ease of cleaning. A sturdy stainless steel construction that guarantees reliability and longevity.

Product family	Chip Scuttle
Type	Electric chip scuttle (countertop)
Well	2
Power	700 W
Dimensions	750 x 700 x 750 mm
Power supply	230V / 50Hz

Technical Data / Cooktop

Infrared lamps: 4x175 W (E27)	Material : stainless steel / iron
Container size: 2x GN 1/1x6.5 (325x530x65mm)	Adjustable feet
Removable container	Net weight: 18 kg
Control: Switch ON-OFF	Packaging dimensions: 800 x 750 x 800mm
Function indication light	

Accessories

Infrared lamps: 175 W (E27)
Container size: GN 1/1x6.5 (325x530x65mm)
Control: Switch ON-OFF
Perforated oil draining plate



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TECHNOLOGY AND QUALITY

751CS

A great low-energy solution for snack bars, buffets, small and middle restaurants. Two infrared lamps mounted at optimum distance from the base provide instant heat with no warm-up time necessary.

Ideal for keeping fries, burgers, chicken and other food fresh and ready to serve. Designed to complement our range of cooking appliances, it is a reliable and user-friendly machine perfect for your catering business.

Product family	Chip Scuttle
Type	Electric chip scuttle (countertop)
Well	1
Power	350 W
Dimensions	400 x 700 x750 mm
Power supply	230V / 50Hz

Technical Data / Cooktop

Infrared lamps: 2x175 W (E27)	Material : stainless steel / iron
Container size: GN 1/1x6.5 (325x530x65mm)	Adjustable feet
Removable container	Net weight: 21 kg
Control: Switch ON-OFF	Packaging dimensions: 450 x 750 x 780mm
Function indication light	

Accessories

Infrared lamps: 175 W (E27)
Container: GN 1/1x6.5 (325x530x65mm)
Control: Switch ON-OFF
Perforated oil draining plate



751CSV

Simple, compact and efficient, this freestanding electric chip scuttle, guarantees excellent performance. Equipped with a unique, powerful, vitroceramic infrared heating element, it keeps food fresh and warm for a long time without preheating.

The heating element is placed directly above the GN container to prevent energy losses and provide faster heat-up times. The stainless steel container comes with the option of a perforated fat-drain tray and can be removed for cleaning and maintenance.

Product family	Chip Scuttle
Type	Electric chip scuttle (freestanding)
Well	1
Power	700 W
Dimensions	400 x 700 x 1050 mm
Power supply	230V / 50Hz

Technical Data / Cooktop

Infrared vitroceramic heating element: 700 W	Material : stainless steel / iron/ vitroceramic
Container size: GN 1/1x6.5 (325x530x65mm)	Adjustable feet
Removable container	Net weight: 29 kg
Control: Switch ON-OFF	Packaging dimensions: 450 x 750 x 1100mm
Function indication light	

Accessories

Heating element: 700 W
Vitroceramic panel
Container: GN 1/1x6.5 (325x530x65mm)
Control: Switch ON-OFF
Perforated oil draining plate



751WT

This commercial kitchen worktop is designed to integrate with Vimitex commercial cooking equipment adding extra preparation and working space. It features a durable, stainless steel surface with upstand and side flaps for hygiene and ease of cleaning.

Product family

Worktop

Type

Countertop worktop

Dimensions

400 x 700 x 300 (430) mm

Technical Data / Cooktop

Material : stainless steel / iron

Net weight: 15 kg

Adjustable feet

Packaging dimensions: 450 x 750 x 500mm



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TECHNOLOGY AND QUALITY

751WTC

This commercial kitchen worktop is designed to integrate with Vimitex commercial cooking equipment adding extra preparation and working space. It features a durable, stainless steel surface with upstand and side flaps for hygiene and ease of cleaning. Equipped with a base compartment for extra storage which you can order with or without a door according to your needs.

Product family

Worktop

Type

Freestanding worktop with base cupboard

Dimensions

400 x 700 x 850 (985) mm

Technical Data / Cooktop

Material : stainless steel / iron

Net weight: 27 kg

Adjustable feet

Packaging dimensions: 450 x 750 x 1050mm



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