



FRYERS & PASTA COOKERS

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.

Our range of countertop and freestanding gas fryers is designed with ease of operation and hygiene in mind. We know that keeping the oil clean on a regular basis is essential to ensure perfect cooking quality, so we have produced open pot fryers which offer full accessibility for cleaning and maintenance and fast recovery. The machines are manufactured using advanced technology components, are highly energy efficient and reliable, perfect for a wide variety of heavy frying.



F1

This single tank, countertop gas fryer is a versatile and space saving solution for low to medium professional kitchens. The tank has maximum capacity of 10 litres, achieving faster cooking times with a minimum 8 litres of oil. Its open fry-pot design, with no tubes, allows for easy and efficient cleaning of the frying area and the deep *cold zone*. This ensures maximum hygiene and longer oil life.

Technical Data

Burners: 9.9kW

Burner position: outside the tank

Tank size: 230x340x240mm

Cold zone: available

Basket size: 200x310x120mm

Tank filter : 190x330mm

Tank with rounded corners for easy cleaning

Safety thermostat: manual reset

Safety control device: pilot flame

Ignition: piezoelectric

Oil drainage valve: 3/4"

Oil drainage extension pipe

Thermostatic control: 100°-190°

Removable basket hanger

Material : stainless steel / iron

Adjustable feet

Net weight: 28 kg

Packaging dimensions: 500 x 750 x 450mm

Types of gas: G20: 20mbar, G30/G31: 28-30/37mbar, G30/G3: 50mbar

Product family

Gas Fryer

Type

Single tank countertop fryer

Oil capacity

8-10 litres

Power

9.9 kW

Dimensions

400 x 700 x 300 (430) mm

Power supply

Gas: LPG, natural gas

Accessories

Basket: 200x310x120mm

Tank filter : 190x330mm

Oil drainage extension tube

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F2

A practical choice for high-volume fast food businesses, this twin tank countertop gas fryer is capable of fast and powerful frying. Each basket heats up rapidly and holds a minimum 8 litres and maximum 10 litres of oil providing excellent temperature distribution. Its tubeless, open pot style makes the frying area fully accessible for easy cleaning while a deep *cold zone* helps extend oil life. Manufactured using best quality materials and components this fryer is highly responsive and easy to control, ensuring reliable and trouble-free operation.

Technical Data

Burners: 4x4.95kW

Burner position: outside the frypot

Tank size: 230x340x240mm

Cold zone: available

Basket size: 200x310x120mm

Tank filter : 190x330mm

Tank with rounded corners for easy cleaning

Safety thermostat: manual reset

Safety control device: pilot flame

Ignition: piezoelectric

Oil drainage valve: 3/4"

Oil drainage extension pipe

Thermostatic control: 100°-190°

Removable basket hanger

Material : stainless steel / iron

Adjustable feet

Net weight: 52 kg

Packaging dimensions: 730 x 750 x 450mm

Types of gas: G20: 20mbar, G30/G31: 28-30/37mbar, G30/G3: 50mbar

Product family

Gas Fryer

Type

Double tank countertop fryer

Oil capacity

16-20 litres

Power

19.8 kW

Dimensions

800 x 700 x 300 (430) mm

Power supply

Gas: LPG, natural gas

Accessories

Basket: 200x310x120mm

Tank filter : 190x330mm

Oil drainage extension tube

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FV15M

A high quality, freestanding gas fryer designed for use in busy commercial kitchens with many fried options in their menu. Equipped with oil filtration system, it prolongs oil life, improves fried food quality and reduces oil costs.

Its unique flat bottom design is extremely user friendly, ensuring quick and easy cleaning of the fry-pot. Manufactured in high quality stainless steel with the option of two half size baskets or one full basket it is one of the most versatile and robust solutions for your catering business.

Technical Data

Burners: 12 kW

Burner position: outside the tank

Tank size: 330x380x190mm

Cold zone: available

Basket size 1x 310x340x110mm

Basket size: 2x 150x340x110mm

Tank filter : 320x360mm

Safety thermostat: manual reset

Safety control device: pilot flame

Ignition: piezoelectric

Oil drainage valve: 3/4"

Oil filtration tank

Thermostatic control: 100°-190°

Removable basket hanger

Material : stainless steel / iron

Adjustable feet

Net weight: 42 kg

Packaging dimensions: 450 x 750 x 950mm

Types of gas: G20: 20mbar, G30/G31: 28-30/37mbar, G30/G3: 50mbar

Product family

Gas Fryer

Type

Single tank freestanding fryer

Oil capacity

15 lit

Power

12 kW

Dimensions

400 x 700 x 860 (985) mm

Power supply

Gas: LPG, natural gas

Accessories

Basket: 310x340x110mm

Basket: 150x340x110mm

Tank filter : 320x360mm

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PC1 MD

A freestanding 20 litres gas pasta cooker, ideal for cooking pasta, rice, vegetables and noodles. It features a water tap for easy filling and an overflow drain system that removes excess water and starch during cooking. It holds a variety of basket sizes for greater flexibility in rush hours.

For heavy duty performance, increased energy efficiency and ease-of-use this pasta boiler is the best solution for your cook-line.

Technical Data

Burners: 9 kW

Burner position: outside the frypot

Flat bottom tank size: 300x360x190mm

Tank filter : 280x340x40mm

Tank material: stainless steel 316

Water connection: 3/8"

Drainage connection: 3/4"

Overflow drain /starch skimming system

Safety thermostat: manual reset

Safety control device: pilot flame

Gas control: progressive regulation

Ignition: piezoelectric

Material : stainless steel / iron

Adjustable feet

Net weight: 40 kg

Packaging dimensions: 450 x 750 x 950mm

Types of gas: G20: 20mbar, G30/G31: 28-30/37mbar, G30/G3: 50mbar

Pasta baskets: to be ordered separately

| | |
|----------------|---------------------------------------|
| Product family | Gas pasta cooker |
| Type | Single tank freestanding pasta cooker |
| Oil capacity | 20 litres |
| Power | 9 kW |
| Dimensions | 400 x 700 x 850 (985) mm |
| Power supply | Gas: LPG, natural gas |

Accessories

Basket dimensions: 1/6: 143x163x230mm

Basket dimensions: 1/3: 288x163x230mm

Tank filter : 280x340x40mm

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**VIMITEX**

TECHNOLOGY AND QUALITY

PROFESSIONAL CATERING EQUIPMENT

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