



BOILING TOPS

product range and specifications



Vimitex is a highly competitive, catering 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 the feedback we have collected throughout the years.

Our gas boiling tops have been designed and built in order to address a number of common problems that users face each day. Being at the heart of most commercial kitchens, hob burners should ensure truly powerful, high-speed cooking, offering maximum controllability and energy efficiency, while offering quiet and smooth-running operation.

Since it is one of our company's core values to constantly strive for and improve quality, we are pleased to have tackled the above issues effectively and be able to present an impressive range of hob units that will amaze our customers.

Our uncompromising attention to detail, along with the highest quality materials and components we carefully select, has resulted in these fully functional and user-friendly appliances that will prove to be exceptionally long-lasting and safe.

753ST



Technical Data

Burners: cast iron, 6x7kW

Burner type/diameter: single ring flame Ø100/120mm

Single ring burner

Pan support: cast iron

Safety control device: thermocouple (Pilot flame under request)

Burners: cast iron, 4x7kW

Removable flame diffuser

Removable drip tray

Progressive control knobs

Adjustable feet

Accessories

Cast Iron reversible griddle 27x21cm (ribbed and smooth)

Cast Iron reversible griddle 47x27cm (ribbed and smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron

Designed to fit in with other VIMITEX countertop appliances for those who seek to build an elegant range in their commercial kitchen, this 6-burner high performance gas boiling top is ideal for large gourmet and fine-dining establishments, offering great power, speed and flexibility for various cooking techniques.

It features a cast iron gearwheel burner distributor which guarantees optimum heat distribution and trouble free, long-lasting operation.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

The cast iron pan supports provide maximum stability and longevity.

Hand-built in our factory with premium quality materials and components, it ensures many years of durability and flawless performance.

Product family	Boiling top
Type	6 burners
Power	42 kW
Dimensions	1200 x 700 x 300/430 mm
Power supply	Gas: LPG, natural gas

Lazaridis D. Georgios & Co. EVEE
6,5km Thessaloniki - Lagada P.O.Box 50167
540 13 Thessaloniki, Greece
Tel: +30 2310 688 020 Fax: +30 2310 688 021
vimitex@vimitex.gr
www.vimitex.gr

752ST



Technical Data

Burners: cast iron, 4x7kW

Burner type/diameter: single ring flame Ø100/120mm

Single ring burner

Pan support: cast iron

Safety control device: thermocouple (Pilot flame under request)

Pan size: Ø120/140mm for single ring flame

Removable flame diffuser

Removable drip tray

Progressive control knobs

Adjustable feet

Designed to fit in with other VIMITEX countertop appliances for those who seek to build an elegant range in their commercial kitchen, this 4-burner high performance gas boiling top is ideal for medium-sized gourmet and fine-dining establishments, offering great power, speed and flexibility for various cooking techniques such as boiling pasta, vegetables and meat, sautéing, braising, shallow and deep-frying and so on.

It features a cast iron gearwheel burner distributor which guarantees optimum heat distribution and trouble free, long-lasting operation.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

The cast iron pan supports provide maximum stability and longevity.

Hand-built in our factory with premium quality materials and components, it ensures many years of durability and flawless performance.

Product family	Boiling top
Type	4 burners
Power	28 kW
Dimensions	800 x 700 x 300/430 mm
Power supply	Gas: LPG, natural gas

Accessories

Cast Iron reversible griddle 27x21cm (ribbed and smooth)

Cast Iron reversible griddle 47x27cm (ribbed and smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron

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751ST



Technical Data

Burners: cast iron, 2x7kW

Burner type/diameter: single ring flame Ø100/120mm

Single ring burner

Pan support: cast iron

Safety control device: thermocouple (Pilot flame under request)

Pan size: Ø120/140mm for single ring flame

Removable flame diffuser

Removable drip tray

Progressive control knobs

Adjustable feet

Designed to fit in with other VIMITEX countertop appliances for those who seek to build an elegant range in their commercial kitchen, this 2-burner high performance gas boiling top is ideal for low-volume gourmet and fine-dining establishments, offering great power, speed and flexibility for various cooking techniques.

It features a cast iron gearwheel burner distributor which guarantees optimum heat distribution and trouble free, long-lasting operation.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

The cast iron pan supports provide maximum stability and longevity.

Hand-built in our factory with premium quality materials and components, it ensures many years of durability and flawless performance.

Product family	Boiling top
Type	2 burners
Power	14 kW
Dimensions	400 x 700 x 300/430 mm
Power supply	Gas: LPG, natural gas

Accessories

Cast Iron reversible griddle 27x21cm (ribbed and smooth)

Cast Iron reversible griddle 47x27cm (ribbed and smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron

Lazaridis D. Georgios & Co. EVEE
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751STMD

This freestanding 2-burner gas boiling top is designed to fit in with other VIMITEX appliances for those who seek to build an elegant range in their commercial kitchen. It comes equipped with a cupboard compartment for extra storage and convenience.

Fully modular, it provides great independence when planning your kitchen layout.

It features a cast iron gearwheel burner distributor which guarantees optimum heat distribution and trouble free, long-lasting operation.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

The cast iron pan supports provide maximum stability and longevity.

Hand-built in our factory with premium quality materials and components, it ensures many years of durability and flawless performance.

Technical Data

Burners: cast iron, 2x7kW

Burner type/diameter: single ring flame Ø100/120mm

Single ring burner

Pan support: cast iron

Safety control device: thermocouple (Pilot flame under request)

Pan size: Ø120/140mm for single ring flame

Removable flame diffuser

Removable drip tray

Progressive control knobs

Adjustable feet

Product family	Boiling top
Type	2 burners
Power	14 kW
Dimensions	400 x 700 x 860/980 mm
Power supply	Gas: LPG, natural gas

Accessories

Cast Iron reversible griddle 27x21cm (ribbed and smooth)

Cast Iron reversible griddle 47x27cm (ribbed and smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron

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206ST



Technical Data

Burners: cast iron, 6x7kW

Burner type/diameter: double ring flame Ø140
(single ring flame Ø100/120mm under request)

Double ring burner (*single under request)

Pan support: cast iron

Safety control device: thermocouple (Pilot flame
under request)

Pan size: Ø 160-400mm (Ø120/140mm for single ring
flame)

Removable flame diffuser

Removable drip tray

Progressive control knobs

Adjustable feet

Accessories

Cast Iron reversible griddle 27x21cm (ribbed and
smooth)

Cast Iron reversible griddle 47x27cm (ribbed and
smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed
and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron

Designed to fit in with other countertop appliances (250mm in height), this 6-burner gas boiling top has been systematically tested and improved through many years of production and use in order to make up a totally reliable machine, ideal for high-volume catering establishments.

Exceptionally powerful, versatile and responsive, it can meet the highest standards of professional chefs who use many powerful gas hobs at the same time for boiling pasta, vegetables and meat, sautéing, braising, shallow and deep-frying and so on.

The double ring burners* deliver even heat distribution to the cookware for fast, energy-saving cooking.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures. The cast iron pan supports guarantee maximum stability and longevity. Hand-built in our factory with premium quality materials and components, it guarantees many years of durability and trouble-free performance.

206ST is available in two versions, with pilot flame or thermocouples.

Product family	Boiling top
Type	6 burners
Power	42 kW
Dimensions	1200 x 700 x 250 mm
Power supply	Gas: LPG, natural gas

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vimitex@vimitex.gr
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206ST-M



Technical Data

Burners: cast iron, 6x7kW

Burner type/diameter: double ring flame Ø140
(single ring flame Ø100/120mm under request)

Double ring burner (*single under request)

Pan support: cast iron

Safety control device: thermocouple (Pilot flame
under request)

Pan size: Ø 160-400mm (Ø120/140mm for single ring
flame)

Removable flame diffuser

Removable drip tray

Progressive control knobs

Adjustable feet

Accessories

Cast Iron reversible griddle 27x21cm (ribbed and
smooth)

Cast Iron reversible griddle 47x27cm (ribbed and
smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed
and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron

This freestanding 6-burner gas boiling top is equipped with an open base frame for extra storage and convenience.

Fully modular, it is ideal for high-volume catering establishments offering great independence when planning your kitchen layout.

Exceptionally powerful, versatile and responsive, it can meet the highest standards of professional chefs who use many powerful gas hobs at the same time for boiling pasta, vegetables and meat, sautéing, braising, shallow and deep-frying and so on.

The double ring burners* deliver even heat distribution to the cookware for fast, energy-saving cooking.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures. The cast iron pan supports guarantee maximum stability and longevity. Hand-built in our factory with premium quality materials and components, it guarantees many years of durability and trouble-free performance.

206ST-M is available in two versions, with pilot flame or thermocouples.

Product family	Boiling top
Type	6 burners
Power	42 kW
Dimensions	1200 x 700 x 860/980 mm
Power supply	Gas: LPG, natural gas

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www.vimitex.gr

204ST



Technical Data

Burners: cast iron, 4x7kW

Burner type/diameter: double ring flame Ø140
(single ring flame Ø100/120mm under request)

Double ring burner (*single under request)

Pan support: cast iron

Safety control device: thermocouple (Pilot flame
under request)

Pan size: Ø 160-400mm (Ø120/140mm for single ring
flame)

Removable flame diffuser

Removable drip tray

Progressive control knobs

Adjustable feet

Accessories

Cast Iron reversible griddle 27x21cm (ribbed and
smooth)

Cast Iron reversible griddle 47x27cm (ribbed and
smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed
and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron

Designed to fit in with other countertop appliances (250mm in height), this gas boiling top with 4 high efficiency burners is ideal for medium to high-volume catering businesses offering great power, speed and flexibility for various cooking techniques such as boiling pasta, vegetables and meat, sautéing, braising, shallow and deep-frying and so on.

The double ring burners* deliver even heat distribution to the cookware for fast, energy-saving cooking.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

The cast iron pan supports guarantee maximum stability and longevity.

Made of heavy-duty materials, it has proven robust after many hours of successful operation, while its simple design facilitates installation, cleaning and maintenance.

204ST is available in two versions, with pilot flame or thermocouples.

Product family	Boiling top
Type	4 burners
Power	28 kW
Dimensions	800 x 700 x 250 mm
Power supply	Gas: LPG, natural gas

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204ST-M



Technical Data

Burners: cast iron, 4x7kW

Burner type/diameter: double ring flame Ø140
(single ring flame Ø100/120mm under request)

Double ring burner (*single under request)

Pan support: cast iron

Safety control device: thermocouple (Pilot flame
under request)

Pan size: Ø 160-400mm (Ø120/140mm for single ring
flame)

Removable flame diffuser

Removable drip tray

Progressive control knobs

Adjustable feet

Accessories

Cast Iron reversible griddle 27x21cm (ribbed and
smooth)

Cast Iron reversible griddle 47x27cm (ribbed and
smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed
and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron

This freestanding 4-burner gas boiling top is equipped with an open base frame for extra storage and convenience. Fully modular, it is ideal for high-volume catering establishments offering great independence when planning your kitchen layout.

Exceptionally powerful, versatile and responsive, it can meet the highest standards of professional chefs for boiling pasta, vegetables and meat, sautéing, braising, shallow and deep-frying and so on.

The double ring burners* deliver even heat distribution to the cookware for fast, energy-saving cooking.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

The cast iron pan supports guarantee maximum stability and longevity.

Made of heavy-duty materials, it has proven robust after many hours of successful operation, while its simple design facilitates installation, cleaning and maintenance.

204ST is available in two versions, with pilot flame or thermocouples.

Product family	Boiling top
Type	4 burners
Power	28 kW
Dimensions	800 x 700 x 860/980 mm
Power supply	Gas: LPG, natural gas

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202ST



Technical Data

Burners: cast iron, 2x7kW

Burner type/diameter: double ring flame Ø140
(single ring flame Ø100/120mm under request)

Double ring burner (*single under request)

Pan support: cast iron

Safety control device: thermocouple (Pilot flame
under request)

Pan size: Ø 160-400mm (Ø120/140mm for single ring
flame)

Removable flame diffuser

Removable drip tray

Progressive control knobs

Adjustable feet

Accessories

Cast Iron reversible griddle 27x21cm (ribbed and
smooth)

Cast Iron reversible griddle 47x27cm (ribbed and
smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed
and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron

Designed to fit in with other countertop appliances (250mm in height), this gas boiling top with 2 powerful burners is suitable for small restaurants, pizzerias, taverns, cafes, snack bars, etc.

The double ring burners* deliver even heat distribution to the cookware for fast, energy-saving cooking.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

The cast iron pan supports guarantee maximum stability and ease of use.

Made of heavy-duty materials, it has proven robust after many hours of successful operation, while its simple design facilitates installation, cleaning and maintenance.

202ST is available in two versions, with pilot flame or thermocouples.

Product family	Boiling top
Type	2 burners
Power	14 kW
Dimensions	400 x 700 x 250 mm
Power supply	Gas: LPG, natural gas

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6,5km Thessaloniki - Lagada P.O.Box 50167
540 13 Thessaloniki, Greece
Tel: +30 2310 688 020 Fax: +30 2310 688 021
vimitex@vimitex.gr
www.vimitex.gr

202ST-M



Technical Data

Burners: cast iron, 2x7kW

Burner type/diameter: double ring flame Ø140
(single ring flame Ø100/120mm under request)

Double ring burner (*single under request)

Pan support: cast iron

Safety control device: thermocouple (Pilot flame
under request)

Pan size: Ø 160-400mm (Ø120/140mm for single ring
flame)

Removable flame diffuser

Removable drip tray

Progressive control knobs

Adjustable feet

This freestanding 2-burner gas boiling top is equipped with an open base frame for extra storage and convenience. Fully modular, it is suitable for small restaurants, hotels, cafes, snack bars, etc. offering great independence when planning your kitchen layout.

The double ring burners* deliver even heat distribution to the cookware for fast, energy-saving cooking.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

The cast iron pan supports guarantee maximum stability and ease of use.

Made of heavy-duty materials, it has proven robust after many hours of successful operation, while its simple design facilitates installation, cleaning and maintenance.

202ST is available in two versions, with pilot flame or thermocouples.

Product family	Boiling top
Type	2 burners
Power	14 kW
Dimensions	400 x 700 x 860/980 mm
Power supply	Gas: LPG, natural gas

Accessories

Cast Iron reversible griddle 27x21cm (ribbed and
smooth)

Cast Iron reversible griddle 47x27cm (ribbed and
smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed
and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron

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206-M



Technical Data

Burners: cast iron, 6x7kW

Burner type/diameter: double ring flame Ø140
(single ring flame Ø100/120mm under request)

Double ring burner (*single under request)

Pan support: cast iron

Safety control device: thermocouple (Pilot flame
under request)

Pan size: Ø 160-400mm (max Ø350mm for the 1040
length)

Removable flame diffuser

Removable drip tray

Progressive control knobs

Adjustable feet

The flagship of our range. This 6 burner gas boiling top has been systematically tested and improved through many years of production and use, in order to make up a totally reliable machine for busy catering establishments.

Designed to offer great power, speed and flexibility for various cooking techniques, it can meet the highest standards of professional chefs who use many powerful gas hobs at the same time even in limited spaces (104cm length).

The double ring burners* deliver even heat distribution to the cookware for fast, energy-saving cooking.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

The cast iron pan supports guarantee maximum stability and longevity.

Hand-built in our factory with premium quality materials and components, it guarantees many years of durability and trouble-free performance.

Product family	Boiling top
Type	6 burners
Power	42 kW
Dimensions	1200/1040x700x200/250mm
Power supply	Gas: LPG, natural gas

Accessories

Cast Iron reversible griddle 27x21cm (ribbed and smooth)

Cast Iron reversible griddle 47x27cm (ribbed and smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron

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6,5km Thessaloniki - Lagada P.O.Box 50167
540 13 Thessaloniki, Greece
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vimitex@vimitex.gr
www.vimitex.gr

206-S



Technical Data

Burners: cast iron, 6x7kW

Burner type/diameter: double ring flame Ø140
(single ring flame Ø100/120mm under request)

Double ring burner (*single under request)

Pan support: iron

Safety control device: thermocouple (Pilot flame
under request)

Pan size: Ø 160-400mm (max Ø350mm for the 1040
length)

Removable flame diffuser

Removable drip tray

Progressive control knobs

Adjustable feet

Accessories

Cast Iron reversible griddle 27x21cm (ribbed and
smooth)

Cast Iron reversible griddle 47x27cm (ribbed and
smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed
and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron / iron

The flagship of our range. This 6 burner gas boiling top has been systematically tested and improved through many years of production and use, in order to make up a totally reliable machine for busy catering establishments.

Designed to offer great power, speed and flexibility for various cooking techniques, it can meet the highest standards of professional chefs who use many powerful gas hobs at the same time even in limited spaces (104cm length).

The double ring burners* deliver even heat distribution to the cookware for fast, energy-saving cooking.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

The chrome-plated pan supports provide an alternative, cost-effective solution for the professional, allowing for faster and easier cleaning while preserving VIMITEX quality

Hand-built in our factory with premium quality materials and components, it guarantees many years of durability and trouble-free performance.

Product family	Boiling top
Type	6 burners
Power	42 kW
Dimensions	1200/1040x700x200/250mm
Power supply	Gas: LPG, natural gas

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204-M



Technical Data

Burners: cast iron, 4x7kW

Burner type/diameter: double ring flame Ø140
(single ring flame Ø100/120mm under request)

Double ring burner (*single under request)

Pan support: cast iron

Safety control device: thermocouple (Pilot flame
under request)

Pan size: Ø 160-400mm (max Ø350mm for the 710
length)

Removable flame diffuser

Removable drip tray

Progressive control knobs

Adjustable feet

Our best selling model, this gas boiling top with 4 high-efficiency burners is ideal for medium to high-volume catering businesses and offers great power, speed and flexibility for various cooking techniques. The double ring burners* deliver even heat distribution to the cookware for fast, energy-saving cooking.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

The cast iron pan supports guarantee maximum stability and longevity.

Made of heavy-duty materials, it has proven robust after many hours of successful operation, while its simple design facilitates installation, cleaning and maintenance.

Product family	Boiling top
Type	4 burners
Power	28 kW
Dimensions	800/710x700x200/250mm
Power supply	Gas: LPG, natural gas

Accessories

Cast Iron reversible griddle 27x21cm (ribbed and smooth)

Cast Iron reversible griddle 47x27cm (ribbed and smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron / iron

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204-S



Technical Data

Burners: cast iron, 4x7kW

Burner type/diameter: double ring flame Ø140
(single ring flame Ø100/120mm under request)

Double ring burner (*single under request)

Pan support: iron

Safety control device: thermocouple (Pilot flame
under request)

Pan size: Ø 160-400mm (max Ø350mm for the 710
length)

Removable flame diffuser

Removable drip tray

Progressive control knobs

Adjustable feet

Our best selling model, this gas boiling top with 4 high efficiency burners is ideal for medium to high-volume catering businesses and offers great power, speed and flexibility for various cooking techniques. The double ring burners* deliver even heat distribution to the cookware for fast, energy-saving cooking.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

The chrome-plated pan supports provide an alternative, cost-effective solution for the professional, allowing for faster and easier cleaning while preserving VIMITEX quality.

Made of heavy-duty materials, it has proven robust after many hours of successful operation.

Product family	Boiling top
Type	4 burners
Power	28 kW
Dimensions	800/710x700x200/250mm
Power supply	Gas: LPG, natural gas

Accessories

Cast Iron reversible griddle 27x21cm (ribbed and
smooth)

Cast Iron reversible griddle 47x27cm (ribbed and
smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed
and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron / iron

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202-M



Technical Data

Burners: cast iron, 2x7kW

Burner type/diameter: double ring flame Ø140
(single ring flame Ø100/120mm under request)

Double ring burner (*single under request)

Pan support: cast iron

Safety control device: thermocouple (Pilot flame
under request)

Pan size: Ø 160-400mm (Ø120/140mm for single ring
flame)

Removable flame diffuser

Removable drip tray

Progressive control knobs

Adjustable feet

Gas boiling top with 2 powerful burners, suitable for small restaurants, pizzerias, taverns, cafes, snack bars, etc.

The double ring burners* deliver even heat distribution to the cookware for fast, energy-saving cooking.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

The cast iron pan supports guarantee maximum stability and ease of use.

Made of heavy-duty materials, it has proven robust after many hours of successful operation, while its simple design facilitates installation, cleaning and maintenance.

Product family	Boiling top
Type	2 burners
Power	14 kW
Dimensions	385/400 x 700 x 200 mm
Power supply	Gas: LPG, natural gas

Accessories

Cast Iron reversible griddle 27x21cm (ribbed and smooth)

Cast Iron reversible griddle 47x27cm (ribbed and smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron / iron

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vimitex@vimitex.gr
www.vimitex.gr

202-S



Technical Data

Burners: cast iron, 2x7kW

Burner type/diameter: double ring flame Ø140
(single ring flame Ø100/120mm under request)

Double ring burner (*single under request)

Pan support: iron

Safety control device: thermocouple (Pilot flame
under request)

Pan size: Ø 160-400mm (Ø120/140mm for single ring
flame)

Removable flame diffuser

Removable drip tray

Progressive control knobs

Adjustable feet

Gas boiling top with 2 powerful burners, suitable for small restaurants, pizzerias, taverns, cafes, snack bars, etc.

The double ring burners* deliver even heat distribution to the cookware for fast, energy-saving cooking.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

The chrome-plated pan supports provide an alternative, cost-effective solution for the professional, allowing for faster and easier cleaning while preserving VIMITEX quality.

Made of heavy-duty materials, it has proven robust after many hours of successful operation.

Product family	Boiling top
Type	2 burners
Power	14 kW
Dimensions	385/400 x 700 x 200 mm
Power supply	Gas: LPG, natural gas

Accessories

Cast Iron reversible griddle 27x21cm (ribbed and
smooth)

Cast Iron reversible griddle 47x27cm (ribbed and
smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed
and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron / iron

Lazaridis D. Georgios & Co. EVEE
6,5km Thessaloniki - Lagada P.O.Box 50167
540 13 Thessaloniki, Greece
Tel: +30 2310 688 020 Fax: +30 2310 688 021
vimitex@vimitex.gr
www.vimitex.gr

203-K M



Gas boiling top with 3 high-efficiency burners, ideal for narrow countertops in small restaurants, cafes, snack bars and mobile kitchens.

The double ring burners* deliver even heat distribution to the cookware for fast, energy-saving cooking.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

Made of heavy-duty materials, it has proven robust after many hours of successful operation, while its simple design facilitates installation, cleaning and maintenance.

Technical Data

Burners: cast iron, 3x7kW

Burner type/diameter: double ring flame Ø140
(single ring flame Ø100/120mm under request)

Double ring burner (*single under request)

Pan support: cast iron

Safety control device: thermocouple (Pilot flame under request)

Pan size: Ø 160-400mm (Ø120/140mm for single ring flame)

Removable flame diffuser

Removable drip tray

Progressive control knobs

Adjustable feet

Product family	Boiling top
Type	3 burners
Power	21 kW
Dimensions	1040 x 400 x 200 mm
Power supply	Gas: LPG, natural gas

Accessories

Cast Iron reversible griddle 27x21cm (ribbed and smooth)

Cast Iron reversible griddle 47x27cm (ribbed and smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron / iron

Lazaridis D. Georgios & Co. EVEE
6,5km Thessaloniki - Lagada P.O.Box 50167
540 13 Thessaloniki, Greece
Tel: +30 2310 688 020 Fax: +30 2310 688 021
vimitex@vimitex.gr
www.vimitex.gr

202-K M



Gas boiling top with 2 high efficiency burners, ideal for narrow countertops in small restaurants, cafes, snack bars and mobile kitchens.

The double ring burners* deliver even heat distribution to the cookware for fast, energy-saving cooking.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

Made of heavy-duty materials, it has proven robust after many hours of successful operation, while its simple design facilitates installation, cleaning and maintenance.

Technical Data

Burners: cast iron, 2x7kW

Burner type/diameter: double ring flame Ø140
(single ring flame Ø100/120mm under request)

Double ring burner (*single under request)

Pan support: cast iron

Safety control device: thermocouple (Pilot flame under request)

Pan size: Ø 160-400mm (Ø120/140mm for single ring flame)

Removable flame diffuser

Removable drip tray

Progressive control knobs

Adjustable feet

Product family	Boiling top
Type	2 burners
Power	14 kW
Dimensions	710 x 400 x 200 mm
Power supply	Gas: LPG, natural gas

Accessories

Cast Iron reversible griddle 27x21cm (ribbed and smooth)

Cast Iron reversible griddle 47x27cm (ribbed and smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron

Lazaridis D. Georgios & Co. EVEE
6,5km Thessaloniki - Lagada P.O.Box 50167
540 13 Thessaloniki, Greece
Tel: +30 2310 688 020 Fax: +30 2310 688 021
vimitex@vimitex.gr
www.vimitex.gr

201-K



Gas boiling top with 1 high efficiency burner, ideal for narrow countertops in small restaurants, cafes, snack bars and mobile kitchens.

The double ring burners* deliver even heat distribution to the cookware for fast, energy-saving cooking.

The flow of gas is regulated by progressive control wide range of cooking temperatures.

Made of heavy-duty materials, it has proven robust after many hours of successful operation, while its simple design facilitates installation, cleaning and maintenance.

Technical Data

Burners: cast iron, 1x7kW

Burner type/diameter: double ring flame Ø140
(single ring flame Ø100/120mm under request)

Double ring burner (*single under request)

Pan support: cast iron

Safety control device: thermocouple (Pilot flame under request)

Pan size: Ø 160-400mm (Ø120/140mm for single ring flame)

Removable flame diffuser

Removable drip tray

Progressive control knobs

Adjustable feet

Product family	Boiling top
Type	1 burner
Power	7 kW
Dimensions	385 x 400 x 200 mm
Power supply	Gas: LPG, natural gas

Accessories

Cast Iron reversible griddle 27x21cm (ribbed and smooth)

Cast Iron reversible griddle 47x27cm (ribbed and smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron

Lazaridis D. Georgios & Co. EVEE
6,5km Thessaloniki - Lagada P.O.Box 50167
540 13 Thessaloniki, Greece
Tel: +30 2310 688 020 Fax: +30 2310 688 021
vimitex@vimitex.gr
www.vimitex.gr

301A-M



Technical Data

Burners: cast iron, 1x7-9kW

Burner type/diameter: vertical flame Ø180

Pan support: cast iron

Safety control device: thermocouple (pilot flame under request)

Pan size: Ø 200-400mm

Removable drip tray

Progressive control knobs

Adjustable feet

Material : stainless steel / iron / cast iron

Net weight: 11.5 kg - Gross weight: 13.5 kg

Packaging dimensions: 480 x 890 x 250mm

Accessories

Cast Iron reversible griddle 38x38cm (ribbed and smooth)

Cast Iron reversible griddle 27x21cm (ribbed and smooth)

Cast Iron reversible griddle 47x27cm (ribbed and smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron

An ideal appliance for heavy-duty use in low-volume family restaurants, fish taverns and quick service outlets which use large pots for cooking. Perfect for stewing, boiling pasta or vegetables, shallow and deep frying and so on. It can also efficiently meet the needs of bakery and pastry production businesses.

The burner is designed to produce flames of intense heat which are directed vertically upwards like a blow-torch, spreading the heat evenly at the bottom of the pan and offering maximum energy efficiency. The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

The cast iron pan supports guarantee maximum stability and ease of use.

A compact, portable and top-performing gas boiling top, highly recommended for the professional kitchen both indoors and outdoors.

Product family	Boiling top
Type	1 burner
Power	7-9 kW
Dimensions	375 x 625 x 200 mm
Power supply	Gas: LPG, natural gas

Lazaridis D. Georgios & Co. EVEE
6,5km Thessaloniki - Lagada P.O.Box 50167
540 13 Thessaloniki, Greece
Tel: +30 2310 688 020 Fax: +30 2310 688 021
vimitex@vimitex.gr
www.vimitex.gr

301A-S



Technical Data

Burners: cast iron, 1x7-9kW

Burner type/diameter: vertical flame Ø180

Pan support: chrome iron

Safety control device: thermocouple (pilot flame under request)

Pan size: Ø 200-400mm

Removable drip tray

Progressive control knobs

Adjustable feet

Material : stainless steel / iron / cast iron

Net weight: 10 kg - Gross weight: 12 kg

Packaging dimensions: 480 x 890 x 250mm

Accessories

Cast Iron reversible griddle 38x38cm (ribbed and smooth)

Cast Iron reversible griddle 27x21cm (ribbed and smooth)

Cast Iron reversible griddle 47x27cm (ribbed and smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron

An ideal appliance for heavy-duty use in low-volume family restaurants, fish taverns and quick service outlets which use large pots for cooking. Perfect for stewing, boiling pasta or vegetables, shallow and deep frying and so on. It can also efficiently meet the needs of bakery and pastry production businesses.

The burner is designed to produce flames of intense heat which are directed vertically upwards like a blow-torch, spreading the heat evenly at the bottom of the pan and offering maximum energy efficiency. The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

The chrome-plated pan supports provide an alternative, cost-effective solution for the professional, allowing for faster and easier cleaning while preserving VIMITEX quality.

A compact, portable and top-performing gas boiling top, highly recommended for the professional kitchen both indoors and outdoors.

Product family	Boiling top
Type	1 burner
Power	7-9 kW
Dimensions	375 x 625 x 200 mm
Power supply	Gas: LPG, natural gas

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540 13 Thessaloniki, Greece
Tel: +30 2310 688 020 Fax: +30 2310 688 021
vimitex@vimitex.gr
www.vimitex.gr

302A-M



Technical Data

Burners: cast iron, 2x7-9kW

Burner type/diameter: vertical flame Ø180

Pan support: cast iron

Safety control device: thermocouple (pilot flame under request)

Pan size: Ø 200-350mm

Removable drip tray

Progressive control knobs

Adjustable feet

Material : stainless steel / iron / cast iron

Net weight: 22 kg - Gross weight: 25 kg

Packaging dimensions: 760 x 790 x 250mm

Accessories

Cast Iron reversible griddle 38x38cm (ribbed and smooth)

Cast Iron reversible griddle 27x21cm (ribbed and smooth)

Cast Iron reversible griddle 47x27cm (ribbed and smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron

An ideal appliance for heavy-duty use in medium-sized family restaurants, fish taverns and quick service outlets which use large pots for cooking. Perfect for stewing, boiling pasta or vegetables, shallow and deep frying and so on. It can also efficiently meet the needs of bakery and pastry production businesses.

The burner is designed to produce flames of intense heat which are directed vertically upwards like a blow-torch, spreading the heat evenly at the bottom of the pan and offering maximum energy efficiency. The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

The cast iron pan supports guarantee maximum stability and ease of use.

A compact, portable and top-performing gas boiling top, highly recommended for the professional kitchen.

Product family	Boiling top
Type	2 burners
Power	14-18 kW
Dimensions	705 x 625 x 200 mm
Power supply	Gas: LPG, natural gas

Lazaridis D. Georgios & Co. EVEE
6,5km Thessaloniki - Lagada P.O.Box 50167
540 13 Thessaloniki, Greece
Tel: +30 2310 688 020 Fax: +30 2310 688 021
vimitex@vimitex.gr
www.vimitex.gr

302A-S



Technical Data

Burners: cast iron, 2x7-9kW

Burner type/diameter: vertical flame Ø180

Pan support: chrome iron

Safety control device: thermocouple (pilot flame under request)

Pan size: Ø 200-350mm

Removable drip tray

Progressive control knobs

Adjustable feet

Material : stainless steel / iron / cast iron

Net weight: 19 kg - Gross weight: 22 kg

Packaging dimensions: 760 x 790 x 250mm

Accessories

Cast Iron reversible griddle 38x38cm (ribbed and smooth)

Cast Iron reversible griddle 27x21cm (ribbed and smooth)

Cast Iron reversible griddle 47x27cm (ribbed and smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron / iron

An ideal appliance for heavy-duty use in medium-sized family restaurants, fish taverns and quick service outlets which use large pots for cooking. Perfect for stewing, boiling pasta or vegetables, shallow and deep frying and so on. It can also efficiently meet the needs of bakery and pastry production businesses.

The burner is designed to produce flames of intense heat which are directed vertically upwards like a blow-torch, spreading the heat evenly at the bottom of the pan and offering maximum energy efficiency.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

The chrome-plated pan supports provide an alternative, cost-effective solution for the professional, allowing for faster and easier cleaning while preserving VIMITEX quality.

A compact, portable and top-performing gas boiling top highly recommended for the professional kitchen.

Product family	Boiling top
Type	2 burners
Power	14-18 kW
Dimensions	705 x 625 x 200 mm
Power supply	Gas: LPG, natural gas

Lazaridis D. Georgios & Co. EVEE
6,5km Thessaloniki - Lagada P.O.Box 50167
540 13 Thessaloniki, Greece
Tel: +30 2310 688 020 Fax: +30 2310 688 021
vimitex@vimitex.gr
www.vimitex.gr

303A-M



Technical Data

Burners: cast iron, 3x7-9kW

Burner type/diameter: vertical flame Ø180

Pan support: cast iron

Safety control device: thermocouple (pilot flame under request)

Pan size: Ø 200-350mm

Removable drip tray

Progressive control knobs

Adjustable feet

Material : stainless steel / iron / cast iron

Net weight: 31 kg - Gross weight: 35 kg

Packaging dimensions: 1090 x 790 x 250mm

Accessories

Cast Iron reversible griddle 38x38cm (ribbed and smooth)

Cast Iron reversible griddle 27x21cm (ribbed and smooth)

Cast Iron reversible griddle 47x27cm (ribbed and smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron

An ideal appliance for heavy-duty use in high-volume restaurants, fish taverns and quick service outlets which use large pots for cooking. Perfect for stewing, boiling pasta or vegetables, shallow and deep frying and so on. It can also efficiently meet the needs of bakery and pastry production businesses.

The burner is designed to produce flames of intense heat which are directed vertically upwards like a blow-torch, spreading the heat evenly at the bottom of the pan and offering maximum energy efficiency. The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

The cast iron pan supports guarantee maximum stability and ease of use.

A compact, portable and top-performing gas boiling top, highly recommended for the professional kitchen.

Product family	Boiling top
Type	3 burners
Power	21-27 kW
Dimensions	1035 x 625 x 200 mm
Power supply	Gas: LPG, natural gas

Lazaridis D. Georgios & Co. EVEE
6,5km Thessaloniki - Lagada P.O.Box 50167
540 13 Thessaloniki, Greece
Tel: +30 2310 688 020 Fax: +30 2310 688 021
vimitex@vimitex.gr
www.vimitex.gr

303A-S



Technical Data

Burners: cast iron, 3x7-9kW

Burner type/diameter: vertical flame Ø180

Pan support: chrome iron

Safety control device: thermocouple (pilot flame under request)

Pan size: Ø 200-350mm

Removable drip tray

Progressive control knobs

Adjustable feet

Material : stainless steel / iron / cast iron

Net weight: 27 kg - Gross weight: 31 kg

Packaging dimensions: 1090 x 790 x 250mm

Accessories

Cast Iron reversible griddle 38x38cm (ribbed and smooth)

Cast Iron reversible griddle 27x21cm (ribbed and smooth)

Cast Iron reversible griddle 47x27cm (ribbed and smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: cast iron / iron

An ideal appliance for heavy-duty use in high-volume restaurants, fish taverns and quick service outlets which use large pots for cooking. Perfect for stewing, boiling pasta or vegetables, shallow and deep frying and so on. It can also efficiently meet the needs of bakery and pastry production businesses.

The burner is designed to produce flames of intense heat which are directed vertically upwards like a blow-torch, spreading the heat evenly at the bottom of the pan and offering maximum energy efficiency. The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

The chrome-plated pan supports provide an alternative, cost-effective solution for the professional, allowing for faster and easier cleaning while preserving VIMITEX quality.

A compact, top-performing gas boiling top, highly recommended for the professional kitchen.

Product family	Boiling top
Type	3 burners
Power	21-27 kW
Dimensions	1035 x 625 x 200 mm
Power supply	Gas: LPG, natural gas

Lazaridis D. Georgios & Co. EVEE
6,5km Thessaloniki - Lagada P.O.Box 50167
540 13 Thessaloniki, Greece
Tel: +30 2310 688 020 Fax: +30 2310 688 021
vimitex@vimitex.gr
www.vimitex.gr

301C - outdoor



A portable, single gas boiling ring designed for outdoor use only. It features a powerful cast iron burner that can accommodate large stockpots at high volume events such as festivals, street markets, fairs or other outdoor shows and gatherings.

The burner is designed to produce flames of intense heat which are directed vertically upwards like a blow-torch, spreading the heat evenly at the bottom of the pan and offering maximum energy efficiency.

Technical Data

Burners: cast iron, 1x7-11kW

Burner type/diameter: vertical flame Ø180

Pan support: iron

Pan size: Ø 200-400mm

Material : iron / cast iron

Pressed enamelled iron frame

Net weight: 6 kg - Gross weight: 7 kg

Packaging dimensions: 450 x 450 x 200mm

Product family	Boiling ring
Type	1 burner
Power	7-11 kW
Dimensions	400 x 400 x 160 mm
Power supply	Gas: LPG, natural gas

Accessories

Cast Iron reversible griddle 38x38cm (ribbed and smooth)

Cast Iron reversible griddle 27x21cm (ribbed and smooth)

Cast Iron reversible griddle 47x27cm (ribbed and smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Lazaridis D. Georgios & Co. EVEE
6,5km Thessaloniki - Lagada P.O.Box 50167
540 13 Thessaloniki, Greece
Tel: +30 2310 688 020 Fax: +30 2310 688 021
vimitex@vimitex.gr
www.vimitex.gr

301A-D45



Technical Data

Burners: cast iron, 1x7-9kW

Burner type/diameter: vertical flame Ø180

Pan support: chrome iron

Safety control device: thermocouple (pilot flame under request)

Pan size: Ø 200-400mm

Removable drip tray

Progressive control knobs

Adjustable feet

Material : stainless steel / iron / cast iron

Net weight: 10 kg - Gross weight: 12 kg

Packaging dimensions: 480 x 890 x 250mm

Accessories

Cast Iron reversible griddle 38x38cm (ribbed and smooth)

Cast Iron reversible griddle 27x21cm (ribbed and smooth)

Cast Iron reversible griddle 47x27cm (ribbed and smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: iron

An ideal appliance for heavy-duty use in low-volume family restaurants, fish taverns and quick service outlets which use large pots for cooking. Perfect for stewing, boiling pasta or vegetables, shallow and deep frying and so on. It can also efficiently meet the needs of bakery and pastry production businesses.

The burner is designed to produce flames of intense heat which are directed vertically upwards like a blow-torch, spreading the heat evenly at the bottom of the pan and offering maximum energy efficiency.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

The chrome-plated pan supports provide an alternative, cost-effective solution for the professional, allowing for faster and easier cleaning while preserving VIMITEX quality.

A compact, portable and top-performing gas boiling top, highly recommended for the professional kitchen both indoors and outdoors.

Product family	Boiling top
Type	1 burner
Power	7-9 kW
Dimensions	375 x 625 x 200 mm
Power supply	Gas: LPG, natural gas

Lazaridis D. Georgios & Co. EVEE
6,5km Thessaloniki - Lagada P.O.Box 50167
540 13 Thessaloniki, Greece
Tel: +30 2310 688 020 Fax: +30 2310 688 021
vimitex@vimitex.gr
www.vimitex.gr

301A-D45 M



Technical Data

Burners: cast iron, 1x7-9kW

Burner type/diameter: vertical flame Ø180

Pan support: chrome iron

Safety control device: thermocouple (pilot flame under request)

Pan size: Ø 200-400mm

Removable drip tray

Progressive control knobs

Adjustable feet

Material : stainless steel / iron / cast iron

Net weight: 16 kg - Gross weight: 19 kg

Packaging dimensions: 550 x 790 x 550/900mm

Accessories

Cast Iron reversible griddle 38x38cm (ribbed and smooth)

Cast Iron reversible griddle 27x21cm (ribbed and smooth)

Cast Iron reversible griddle 47x27cm (ribbed and smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: iron

This freestanding model is designed for large production catering businesses in pastry shops, bakeries, hotels and fast-food outlets that use very large pots and pans for cooking. It features 1 very powerful burner for rapid boiling, braising, sautéing, deep-fat and shallow frying and so on.

The burner produces flames of intense heat which are directed vertically upwards like a blow-torch, spreading the heat evenly at the bottom of the pan and offering maximum energy efficiency.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

A grease collection drawer facilitates cleaning and use.

Hand-built in our factory with premium quality materials and components, it guarantees many years of durability and trouble-free performance.

0301A-D45 M is available with an open or a cupboard compartment.

Product family	Boiling top
Type	1 burner
Power	7-9 kW
Dimensions	500 x 625 x 500/850 mm
Power supply	Gas: LPG, natural gas

Lazaridis D. Georgios & Co. EVEE
6,5km Thessaloniki - Lagada P.O.Box 50167
540 13 Thessaloniki, Greece
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vimitex@vimitex.gr
www.vimitex.gr

302A-D45



Technical Data

Burners: cast iron, 2x7-9kW

Burner type/diameter: vertical flame Ø180

Pan support: chrome iron

Safety control device: thermocouple (pilot flame under request)

Pan size: Ø 200-450mm

Removable drip tray

Progressive control knobs

Adjustable feet

Material : stainless steel / iron / cast iron

Net weight: 19 kg - Gross weight: 23 kg

Packaging dimensions: 950 x 790 x 250 mm

Accessories

Cast Iron reversible griddle 38x38cm (ribbed and smooth)

Cast Iron reversible griddle 27x21cm (ribbed and smooth)

Cast Iron reversible griddle 47x27cm (ribbed and smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: iron

This model is designed for large production catering businesses in pastry shops, bakeries, hotels and fast-food outlets that use very large pots and pans for cooking (up to Ø450mm). It features 2 very powerful burners for rapid boiling, braising, sautéing, deep-fat and shallow frying and so on.

The burners produce flames of intense heat which are directed vertically upwards like a blow-torch, spreading the heat evenly at the bottom of the pan and offering maximum energy efficiency.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

A grease collection drawer facilitates cleaning and use. Hand-built in our factory with premium quality materials and components, it guarantees many years of durability and trouble-free performance.

Product family	Boiling top
Type	2 burners
Power	14-18 kW
Dimensions	915 x 625 x 200 mm
Power supply	Gas: LPG, natural gas

Lazaridis D. Georgios & Co. EVEE
6,5km Thessaloniki - Lagada P.O.Box 50167
540 13 Thessaloniki, Greece
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vimitex@vimitex.gr
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302A-D45 M



Technical Data

Burners: cast iron, 2x7-9kW

Burner type/diameter: vertical flame Ø180

Pan support: chrome iron

Safety control device: thermocouple (pilot flame under request)

Pan size: Ø 200-450mm

Removable drip tray

Progressive control knobs

Adjustable feet

Material : stainless steel / iron / cast iron

Net weight: 25 kg - Gross weight: 29 kg

Packaging dimensions: 950 x 790 x 550/900mm

Wheels: optional

Accessories

Cast Iron reversible griddle 38x38cm (ribbed and smooth)

Cast Iron reversible griddle 27x21cm (ribbed and smooth)

Cast Iron reversible griddle 47x27cm (ribbed and smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: iron

This freestanding model is designed for large production catering businesses in pastry shops, bakeries, hotels and fast-food outlets that use very large pots and pans for cooking (up to Ø450mm).

It features 2 very powerful burners for rapid boiling, braising, sautéing, deep-fat and shallow frying and so on. The burners produce flames of intense heat which are directed vertically upwards like a blow-torch, spreading the heat evenly at the bottom of the pan and offering maximum energy efficiency.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

A grease collection drawer facilitates cleaning and use.

Hand-built in our factory with premium quality materials and components, it guarantees many years of durability and trouble-free performance.

0302A-D45 M is available with an open or a cupboard compartment.

Product family	Boiling top
Type	2 burners
Power	14-18 kW
Dimensions	915 x 625 x 500/850 mm
Power supply	Gas: LPG, natural gas

Lazaridis D. Georgios & Co. EVEE
6,5km Thessaloniki - Lagada P.O.Box 50167
540 13 Thessaloniki, Greece
Tel: +30 2310 688 020 Fax: +30 2310 688 021
vimitex@vimitex.gr
www.vimitex.gr

303A-D45



Technical Data

Burners: cast iron, 3x7-9kW

Burner type/diameter: vertical flame Ø180

Pan support: chrome iron

Safety control device: thermocouple (pilot flame under request)

Pan size: Ø 200-450mm

Removable drip tray

Progressive control knobs

Adjustable feet

Material : stainless steel / iron / cast iron

Net weight: 30 kg - Gross weight: 34 kg

Packaging dimensions: 1400 x 790 x 250mm

Accessories

Cast Iron reversible griddle 38x38cm (ribbed and smooth)

Cast Iron reversible griddle 27x21cm (ribbed and smooth)

Cast Iron reversible griddle 47x27cm (ribbed and smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: iron

This model is designed for large production catering businesses in pastry shops, bakeries, hotels and fast-food outlets that use very large pots and pans for cooking (up to Ø450mm).

It features 3 very powerful burners for rapid boiling, braising, sautéing, deep-fat and shallow frying and so on. The burners produce flames of intense heat which are directed vertically upwards like a blow-torch, spreading the heat evenly at the bottom of the pan and offering maximum energy efficiency.

The flow of gas is regulated by progressive control knobs which allow for high precision over a wide range of cooking temperatures.

A grease collection drawer facilitates cleaning and use.

Hand-built in our factory with premium quality materials and components, it guarantees many years of durability and trouble-free performance.

Product family	Boiling top
Type	3 burners
Power	21-27 kW
Dimensions	1350 x 625 x 200 mm
Power supply	Gas: LPG, natural gas

Lazaridis D. Georgios & Co. EVEE
6,5km Thessaloniki - Lagada P.O.Box 50167
540 13 Thessaloniki, Greece
Tel: +30 2310 688 020 Fax: +30 2310 688 021
vimitex@vimitex.gr
www.vimitex.gr

303A-D45 M



Technical Data

Burners: cast iron, 3x7-9kW

Burner type/diameter: vertical flame Ø180

Pan support: chrome iron

Safety control device: thermocouple (pilot flame under request)

Pan size: Ø 200-450mm

Removable drip tray

Progressive control knobs

Adjustable feet

Material : stainless steel / iron / cast iron

Net weight: 37 kg - Gross weight: 41 kg

Packaging dimensions: 1400 x 790 x 550/900mm

Wheels: optional

Accessories

Cast Iron reversible griddle 38x38cm (ribbed and smooth)

Cast Iron reversible griddle 27x21cm (ribbed and smooth)

Cast Iron reversible griddle 47x27cm (ribbed and smooth)

Round cast Iron reversible griddle Ø 25-53cm (ribbed and smooth)

Cast iron plate "coup de feu"

Ring wok Ø 25cm

Pan support: iron

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0303A-D45 M is available with an open or a cupboard compartment.

Product family	Boiling top
Type	3 burners
Power	21-27 kW
Dimensions	1350 x 625 x 500/850 mm
Power supply	Gas: LPG, natural gas

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**VIMITEX**

TECHNOLOGY AND QUALITY

PROFESSIONAL CATERING EQUIPMENT

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540 13 Thessaloniki, Greece
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vimitex@vimitex.gr

www.vimitex.gr

