

fujimak

Vario Series

FIV2-17 / FIV2-25 (P)
FIV100 (P) / FIV150 (P)

Perfect Control Over Your Meal Preparation



Total support for the food business

fujimak

fujimak

fujimak corporation

fujimak corporation Global Business Department

1-7-23, Minamiazabu, Minato-ku, Tokyo, Japan 106-0047 TEL:+81-3-4235-2250 FAX:+81-3-5439-2323 oversea@fujimak.co.jp

FUJIMAK FOOD SERVICE EQUIPMENT SINGAPORE PTE.LTD.

30 Hillview Terrace, Singapore 669246
TEL:+65-6762-0122 fujimak@singnet.com.sg

FUJIMAK (THAILAND) CO.,LTD.

No. 66/2-3, 33 Tower, 1st Floor, Sukhumvit 33 (Deang-Udom),
Sukhumvit Road, Klongton Nuea, Wattana, Bangkok 10110, Thailand
TEL:66-2-118-2841 info@fujimak.co.th

FUJIMAK GUAM CORPORATION

643 Chalan San Antonio, KG Plaza, Suite 113, Tamuning Guam
TEL:1671-649-3263 fujimak@teleguam.net

FUJIMAK TAIWAN CORPORATION

3FL., No.13, Lane65, Sec.2, Zhong Shan N.Rd.,
Zhng Shan Chiu, Taipei 104 Taiwan, ROC
TEL:+886-2-2581-5552 info@fujimak.com.tw

FUJIMAK SHANGHAI CORPORATION

Room 750, Area A, No. 3, Lane 726, Huaijiang Road,
Jiangqiao Town, Jiading District, shanghai, China
TEL:86-21-6291-9060 admin@fujimak-sh.com

FUJIMAK SHANGHAI CORPORATION BEIJING BRANCH

Room 8A 911, Xinguangda Center, Tongzhou District, Beijing
TEL:86-10-8424-4550 admin@fujimak-sh.com

FUJIMAK HONG KONG CO.,LTD.

Unit 10, 4/F, Century Centre, No.44-46 Hung To Road,
Kwun Tong, Kowloon, Hong Kong
TEL:852-2345-2177 info@fujimak.com.hk

FUJIMAK VIETNAM COMPANY LIMITED

No 109/1 Tran Quoc Toan Street, Vo Thi Sau Ward, District 3,
Ho Chi Minh city, Vietnam
TEL:84-28-3636-0300 s.admin@fujimak.com.vn

FUJIMAK(CAMBODIA) CO.,LTD.

No28 St. 288, Sangkat Olympic, Khan Chamkarmon,
Phnom Penh, Cambodia
TEL:855-23-982-388 info@fujimak.com.kh

FJK FOOD SERVICE MALAYSIA SDN. BHD.

R112 Level 3, Wisma RKT, No.2 Jalan Abdullah,
Off Jalan Sultan Ismail, 50300 Kuala Lumpur, Malaysia
TEL:603-2612-6976 sales@fujimak.com.my

FUJIMAK PHILIPPINES CORPOATION

Unit 706 Herrera Towers, 98 Herrera St.
Corner Valero Brgy. Bel-Air Makati City, Philippines
TEL:+63 945-214-7577 salesdept.fujimak@gmail.com

FUJIMAK USA INC.

19301 Pacific Gateway Drive, Suite 120, Torrance, CA 90502
TEL:+1(310)525-2525 fujimakusa@gmail.com

PT FUJIMAK FOOD SERVICE INDONESIA

Ruko Garding Batavia Blok LC 8 No. 29
Kelapa Gading Jakarta Utara 14240
TEL:+62-21-38879195 s_ohnuma@fujimak.co.jp

SOMERVILLE (SINGAPORE) PTE. LTD.

17 Kian Teck Way Singapore 628739
TEL:+65-6262-4222

One Unit Unlimited Possibilities: Boil, Fry, Stir-Fry, Simmer, Deep-fry, and Pressure cook with a Single Unit.

Accurate control of a high-power heating panel. Cooking made quick and flawless with perfect temperature control. The advanced automated cooking control frees you up from standing watch, and cooks the food exactly the way you want it.



The dual pan series lets you simultaneously prepare a diverse menu with high quality and efficiency.



FIV2-17

Pan capacity : 17L×2



FIV2-25 (P)

Pan capacity : 25L×2



The large capacity pan series lets you prepare large volumes quickly and with high quality.



FIV100 (P)

Pan capacity : 100L



FIV150 (P)

Pan capacity : 150L

The precise temperature and time control functions will overturn everything you understand about meal preparation.

The many roles of the pot brought to a single unit

The many roles of the pot—from boiling, grilling, and frying—have been integrated into this one unit. This unit reduces the storage space needed for a variety of pans and the space required for installing cooking equipment. By concentrating meal preparation work, it also reduces clean-up and washing-up work, giving you the focus you need on your meal preparation with less wasted effort and better quality meals.



High-speed heating

The Vario high-speed heating system allows you to quickly reach the set temperature even after adding a lot of ingredients.

Efficient cooking at a constant optimal temperature drastically improves meal quality.

There is no wasted pre-heating time, and meal preparation time can be cut to nearly a quarter.



Even heating

The high-precision sensor at the bottom of the pan monitors the temperature by the second, and alerts you to the progress of the cooking.

The system allows for even heating and precise temperature control by one-degree celsius, thereby reducing food loss through uneven cooking, overcooking, or burning.

Automatic cooking

Select the food to be cooked or the cooking method, and set how well to cook the food. Vario then determines the volume/size of the food, and proceeds with automatic cooking. When boiling or frying, the unit automatically lifts the food up, freeing you up from watching the process.



Sanitation and safety

The unit has been designed with a hand spray that switches between a shower and jet allowing for quick cleaning of the pan, as well as scratch and rust resistant stainless steel pans to provide a sanitary cooking environment.

Safety has also been given consideration with a mechanism to prevent the sides of the pan from overheating, an electric tilting mechanism, and an optional oil cart.

Dual Pan series

17L×2 / 25L×2



Our Dual Pan Series is ideal for simultaneous and à la carte cooking. Dual pans and split heating zone in the pan allow for high-quality and efficient cooking of a variety of food simultaneously.

Our systems are used in the kitchens of restaurants, supermarkets, kindergartens, nursery schools, and welfare facilities.



Pan capacity : 34L (17L×2)
FIV2-17



Pan capacity : 50L (25L×2)
FIV2-25 / FIV2-25P
Pressure cookable model



Core temperature sensor

Six measurement points core temperature sensor comes as a standard feature. Allows accurate temperature control of food, and is effective at reducing errors while cooking.



Auto-lift

Standard-equipped with an automatic basket lifting mechanism. *Lift arm/basket is optional.



Powered tilting

With the simple press of a button, the equipped tilting mechanism allows the pan to be tilted up to 60°.



Automatic water inlet

Fills water quickly and accurately to the level set by the user, eliminating the need to measure or carry water.



Hand sprayer

Hand spray installed on the front of the unit allows for easy clean up. Can be switched between spray and jet.



Dedicated stand
Dedicated stand for the dual pan unit. Stand variations available to allow for storage, mobility, or height adjustment.

Large Capacity Pan series 100L / 150L



Cook large volumes of second-to-none quality with the Large Capacity Pan Series. Achieves unmatched power, uniform quality via precise heat control, and excellent speed—even when preparing food for 200–300 persons.

This series is best suited for hotels, hospitals, employee cafeterias, school cafeterias, and food processing factories.



Pan capacity : 100L

FIV100 / FIV100P

Pressure cookable model



Pan capacity : 150L

FIV150 / FIV150P

Pressure cookable model



Core temperature sensor

Six measurement points core temperature sensor comes as a standard feature. Allows accurate temperature control of food, and is effective at reducing errors while cooking.



Auto-lift

Boiled and fried foods are automatically lifted up when the cooking process is complete, eliminating the need to watch over and preventing mistakes in the cooking.
*Lift arm/basket is optional.



Automatic water inlet

Quickly introduces a preset volume of water accurate in the liter. Eliminates the need of measurement or carrying of large volumes of water.



Hand sprayer

Hand spray installed on the front of the unit allows for easy clean up. Can be switched between spray and jet.



Oil cart

A diverse lineup of equipment to ensure work safety.

We also offer an oil cart that provides safe filling and discharge of cooking oil. VarioMobile is also available making it easier to transport large amounts of meal.



VarioMobile

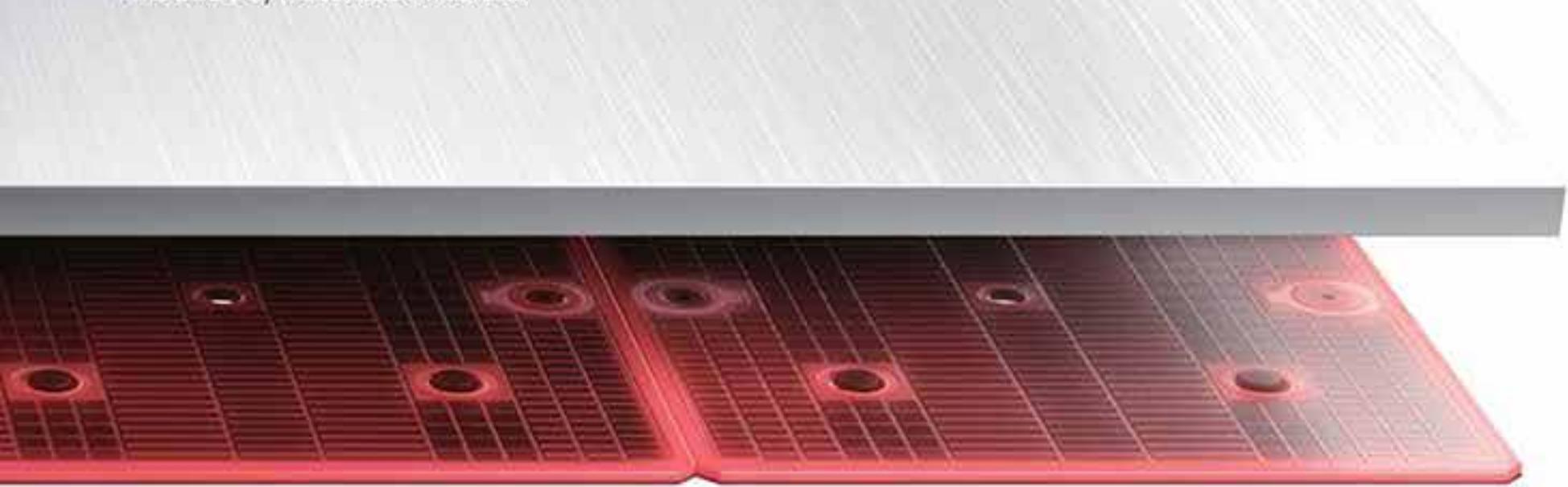


High speed heating / Uniform heating

The high-performance heating system quickly and evenly heats the entire pan up from room temperature to 200°C in less than 2 minutes and 30 seconds*.

The cooking temperature and time can be precisely controlled.

*Time differs by model and conditions.



The ceramic heating elements allow for innovative high-speed heating, and heat the pan bottom to the preset temperature in a quick period of time. Food can be cooked at a constant present temperature, stabilizing cooking quality. It also virtually eliminates temperature drops and overshoots when ingredients are added.

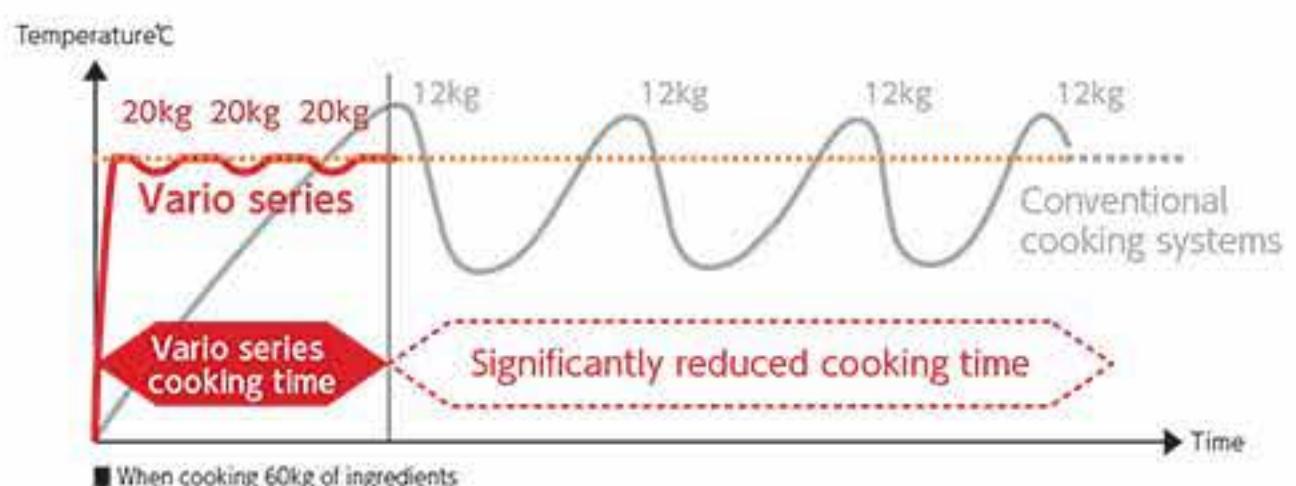
High-performance heating system guarantees cooking quality

The high-speed and even heating in preset temperature allows food to be evenly cooked without discrepancies in temperature at the bottom of the pan. The sensors installed with each heater accurately controls the temperature, and can reduce food losses from overcooking, overboiling, or overfrying.



Greatly reduce cooking time with improved energy savings and productivity

The temperature recovery is quick, cutting the cooking time to near 1/4 of conventional cooking systems, even large amounts of ingredients are cooked. The high heat efficiency eliminates wasteful preheating time, greatly reducing energy consumption and improving productivity.



Pressure cooking function to shorten cooking time (FIV2-25P/100P/150P)

The models with the pressure cooking reduce stewing time for soups and stews by as much as 35% with the iVarioBoost heating system.



 Safety design securely locks lid during pressure cooking

Shortening the work time, even with large meal preps, is such a big help. I have much more time to consider menu ideas now, and I can fine tune my schedule as well. This is truly a groundbreaking cooking device.



Automatic Cooking

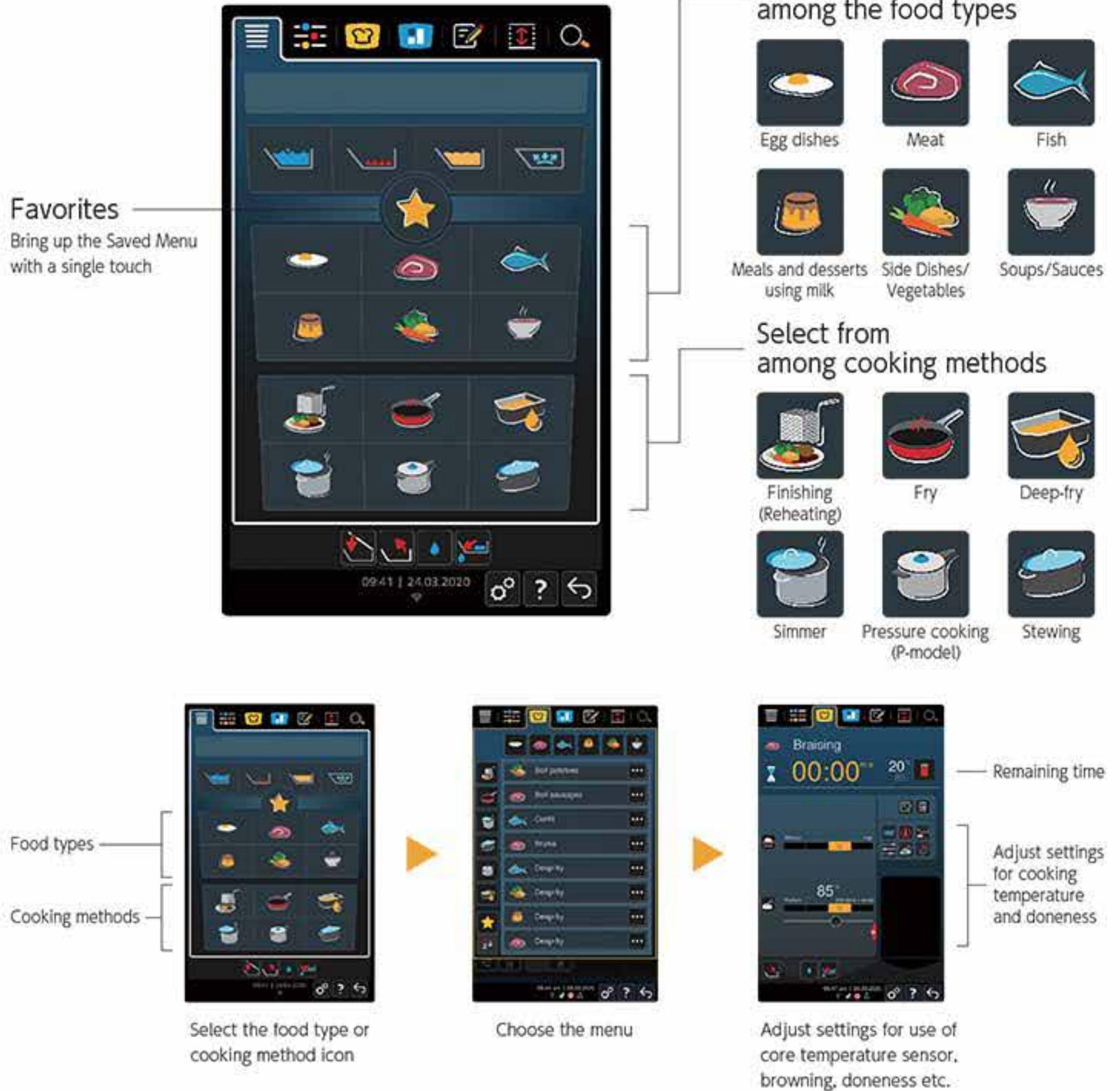
Use the one-touch menu to select from among 6 food types and 6 cooking methods*. Once you set your desired cooking settings, the unit proceeds to automatically cook the meal. There are also automated water introduction and basket lifting functions to make the cooking process more efficient, less tiresome, and safer.

*FIV2-17, 2-25 have 5 cooking methods.

-For Model:FIV2-17, low temperature cooking function in automatic mode is optional.
(Please contact with fujimak for details.)



I can let Vario auto cook exactly to my heating preferences, and this reduces the number of kitchen staff I need. The combination of lighter workload and shorter cooking times lets us better enjoy the process of cooking.



Even cook overnight

By selecting the overnight cooking/low temperature cooking processes, you can get stable, multi-hour cooking.



Partition heating zones

Partition the pan into a maximum of 4 heating zones to cook at differing temperature ranges at the same time. The unused zones won't be heated, thereby saving energy costs.



For Model:FIV2-17, the partition heating zone is optional.
(Please contact with fujimak for details.)

Zone partitioning allows for simultaneous cooking

When you would like to cook different foods at the same time, the pan can be separated into zones each with their own temperature settings. Autocooking and manual cooking can also be combined.

*The cooking methods grill and stew cannot be combined in the same pan.



Dual pans allow for partitioning of the 2 pans into a maximum of 4 cooking zones.



This allows for simultaneous differentiated cooking in a single pan.



The unused zones won't be heated, thereby saving energy costs.



*The above partition zones are an example.

Chef comments

The volume of my cooking differs greatly during the course of the day, so I'm glad that there is a function that enables heating of only the areas I use. Using Vario to cook even small volume will allow me to save energy and costs.

Manual cooking

You can control all of the cooking parameters yourself according to how you would like to cook.



Boil / Simmer

This feature keeps liquids at user-set temperatures anywhere between 30°C and boiling temperature.

Boiling intensity can be set in 6 stages using PowerBoost, which is especially useful in recovering heat levels when large amounts of cold ingredients are added.

The core temperature probe can also be used as the unit accurately maintains hot water temperatures.

Baskets and pressure cooker (P, PB models only) can be used at the same time.

■ Delta-T Cooking

Delta-T Cooking can be utilized when 'Boil' is selected. Delta temperature is the difference between cooking environment temperature (hot water temperature) and food core temperature, and can be set between 10-40°C. Cooking environment temperature is slowly raised as the unit maintains the set temperature difference with food core temperature. Cooking with this method is ideally suited for cooking dishes that include large chunks of meat to perfection.



Fry / Stir-fry

Maintains pan temperature at a user-set temperature between 30-250°C.

As a general guideline, temperatures between 150-160°C are best suited for typical frying; 110-130°C if charring is not desired; and 180-200°C to achieve a more aromatic finish. In addition to cooking time, temperatures can also be set using the core temperature probe.

Food is less likely to burn and stick to the pan thanks to the uniform heating of the unit's specially-designed cooking surface, which also means less cooking oil is needed to cook.



Deep-fry

Maintains oil temperature at a user-set temperature between 30-180°C.

When adding the same ingredients at the same time, the deep-frying basket and auto-lift feature deliver convenient cooking that eliminates the need for constant monitoring. The design also minimizes oil degradation since removing food particles is easily accomplished.

The core temperature probe can even be placed in the oil for more accurate control over oil temperature.



Cook by programming

You can name and save your own cooking process and recall it whenever you wish.

You can also manually save your own program.

You can assign a name to a menu you often use, and group  save it.

⟨ Program settings from autocooking ⟩

1 Programming
Touch a new element



2 Select autocook



3 Select a menu from food type and cooking method



4 Touch cook step



5 Set your unique cooking details



6 Assign a name and save





Cleaning and safety

This unit offers high-functionality that can be operated by anyone, and has raised the bar in terms of durability, ease of cleaning, and safety.

Autolift mechanism adds safety and eliminates mistakes.

This automatic mechanism lifts up the basket when the cooking is complete, thereby reducing cooking errors and improving safety.

*The lift-arm basket is optional.



Durable stainless pans resist scratches and rust.

The pan is made of a hard stainless steel that is durable against scratches and corrosion, and resistant to staining, allowing for extended sanitary use.



Hand spray.

Easy daily cleaning can be performed with the hand spray installed on the unit. The spray can be switched between shower and jet.



I like how the electric tilting allows for easy taking much stews out. Wash-water can also be drained quickly so that we can quickly move on to the next cooking job. These advantages have dramatically boosted work efficiency in our kitchen.

Power tilting mechanism enables safe extraction of cooked foods.

Large quantities of piping hot food can be safely removed with just the press of a button. Activating the tilting mechanism lifts the rear side of the pan, and since the front edge stays basically in the same position, users have no need to constantly re-adjust the position of the receiving container.



Safe pressure cooking with an automatic locking mechanism and pressure regulation.

Units are equipped with automatic pressure regulation for ideal pressure cooking. For added safety, they also include an automatic locking mechanism that prevents the lid from opening while contents are cooking under pressure.



Transport large volumes of oil safely with the oil cart.

Oil carts are available to ensure safe oil filling, disposal, and storage. For safety, these are recommended for use in combination with large capacity pans such as the 100L and 150L Series.



Safe design ensures that the sides and flange remain cool.

Only the bottom of the pan becomes hot during cooking. Lids, sides, and flanges are resistant to heating, which helps ensure a safe working environment.

Water filling prevention assures safety for deep-frying.

Water filling is prevented during deep-frying, and the unit is also designed to prevent the drain from opening when filled with oil.

Autodrain makes cleaning easy.

Together with the power tilt function, an automatic drainage outlet in the pan allows water to be drained quickly. This provides a hygienic solution that also keeps floors clean. *Manual for FIV2-17 and 2-25.



Remote monitoring is possible through WiFi.

The unit has WiFi and can allow for remote monitoring of nighttime cooking.

Store temperature management data using the HACCP-compliant saving feature.

The unit's saving feature automatically saves temperature management data in an HACCP-compliant format.

The equipped USB interface also allows the user to set a time period and download saved data.





Variations

Vario offers a compact version and variations in stands to suit the diverse uses in a variety of kitchens.



Dual Pan

The dual pan type is a tabletop model that can be set up on a cooking counter. There are other options available depending on your installation location and uses, such as a stand with wheels as well as a stand that allows height adjustment.



Large Capacity Pan

There are a variety of options for the large capacity pan, such as shelves, wheels, and height adjustment functions, and can be easily used in any type of kitchen.





Dual pan cooking examples

[Heat zone partition cooking] FIV2-25P

BLT & Egg burger

By partitioning the side pan temperature into 3 zones, different foods can be cooked simultaneously.



[Settings]
Autocook mode
[Vegetables]→[Frying]



[Settings]
Heating zone partition cooking mode
[Meat][Buns]→[Saute]
[Eggs]→[Sunny-side up eggs]
After preheating, place food in the zones and heat.

1 Pour oil in the pan and preheat.



1 High-temp zone
Pour oil, and grill beef patties and bacon slices.

2 After preheating, place french fries in the basket.
*Basket for FIV2-25 can handle a maximum of 2kg.



2 Low-temp zone
Pour oil, and grill sunny-side up eggs. Season with salt and pepper.

3 Press the checkmark, and the basket is lowered and the cooking begins.



3 Mid-temp zone
Grill buns.

4 After the cooking has finished, the basket is automatically lifted. Confirm the food has been cooked and take out.



4 Flip beef patties and bacon slices, and grill opposite side.

5 Confirm doneness to match time set for each food item, and take out.



I have cooked food simultaneously across multiple pans, adjusting the heat for each; but, being able to cook in one pan lightens the burden of continuously cooking. Also, since I can use multiple timers, there is less risk of mistakes with heating, and I can let my part-time staff do the cooking.

[Autocook] FIV2-17

Provencal-style chicken (stewed in tomatoes) with pasta

Automatically and smoothly executes [Grill]→[Stew] process. The temperature control is precise, and can minimize burning. Additionally, garnishings can also be cooked simultaneously.



[Settings]
Autocook mode
[Vegetables]→[Boil pasta]



[Settings]
Autocook mode
[Meat]→[Stew]

1 When automatically adding water/preheating, add 1% salt to the boiling water, and place the pasta in the basket.



2 After preheating, press the checkmark. The basket is lowered, and the pasta boiling begins. Stir well immediately after the basket is lowered.



3 After cooking is finished, the basket is automatically lifted up. Check the doneness and take out.



1 After oil has been added and the pan has been preheated, add chicken with skin seasoned with salt, white pepper and flour, and grill until both sides turn orange.

2 After adding 5mm square cut tomatoes, chopped onions, and half-moon sliced mushrooms, then add olive oil, bay leaf, salt / white pepper, mix, cover the lid and simmer.

3 After cooking, check the finish, boil down a little if necessary, and then take out.

[Pressure cooking]

Stewing sardines in sugar and soy sauce

Pressure cooking will soften sardines right to the bone. Stewing process is carried out efficiently, leading to shorter cooking times.



[Settings]
Pressure cooking mode
[Fish]→[Stew]



1 Introduce sardines to the pan that have been properly cleaned with heads and internal organs removed, add water with auto add water function, and cook under pressure.

2 After cooking is finished, remove stewing juice, add soy sauce, sugar, sake, mirin, and ginger, and let stew further with lid open.

3 Check doneness and take out. When a sheen is desired, pour on stewing juice and re-heat.



Large capacity pan cooking examples

[Heat zone partition cooking] FIV100P

Beef steak with sauteed vegetables

You can heat only the areas of the pan you will need, and the use of multiple pots and pans will not be required. The temperature inside the heat zone will be stable, allowing for more efficient cooking.



1 High-temp zone
Grill beef steak here.



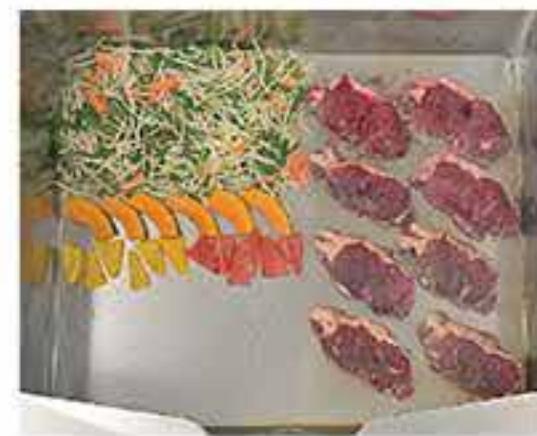
[Settings]

Heat zone partition cooking mode

[Meat][Vegetables][Eggs]→[Sauté]

After preheating, add food to each zone and heat.

*Some zones are not heated.



2 Mid-temp zone
Grill bean sprouts, pumpkin and other vegetables here.



3 Flip beef steak, and grill otherside.
Grill both sides of vegetables, and stir bean sprouts.



4 Check doneness to match with time set for each food item, and take out.

[Autocook] FIV100P

Provencal vegetables stewed in tomatoes--ratatouille

The process of [Grill]→[Stew] can be easily executed automatically. The unit can quickly respond to temperature drops, even with large capacity cooking, giving a more colorful finish.



1 Add olive oil, garlic, and chili pepper to pan and preheat.



[Settings]

Autocook mode

[Vegetables]→[Stew]

Set doneness



2 After preheating and when the pan becomes aromatic, add chopped vegetables: onions-red peppers→zucchini→egg plant→and then tomato to stir fry.



3 Add a little salt to the vegetables and continue to stir fry. When the vegetables have thoroughly cooked, add tomato sauce, and stew with lid open. (add rosemary, basil, and thyme as desired)



4 Check doneness and take out.



Each zone is heated evenly, so I can finish all of the cook in a single pan. This means less hard work with a heavy frying pan, letting me cook more smoothly.



When previously cooking large capacity meals, it required my full attention in adjusting the heat and mixing ingredients in; but, with Vario the heat is stable and little stirring is required, letting me cook more efficiently. It's also a big plus that I make fewer errors.

Specifications

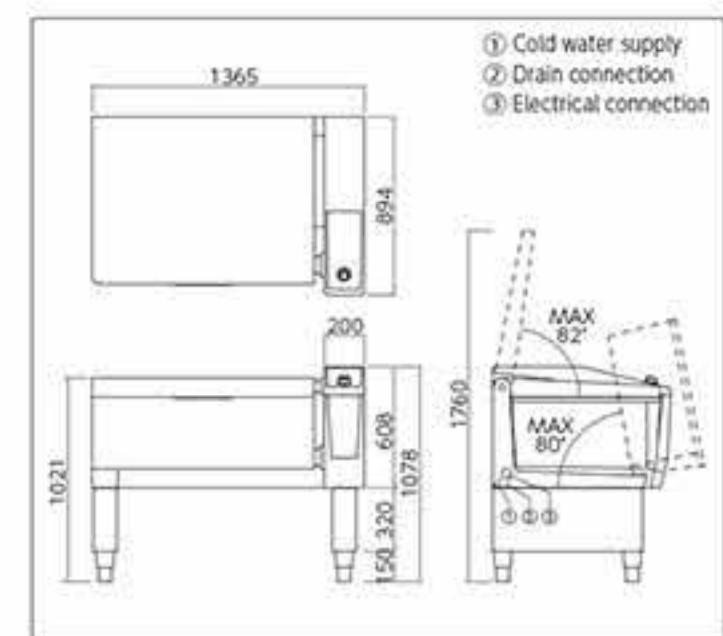
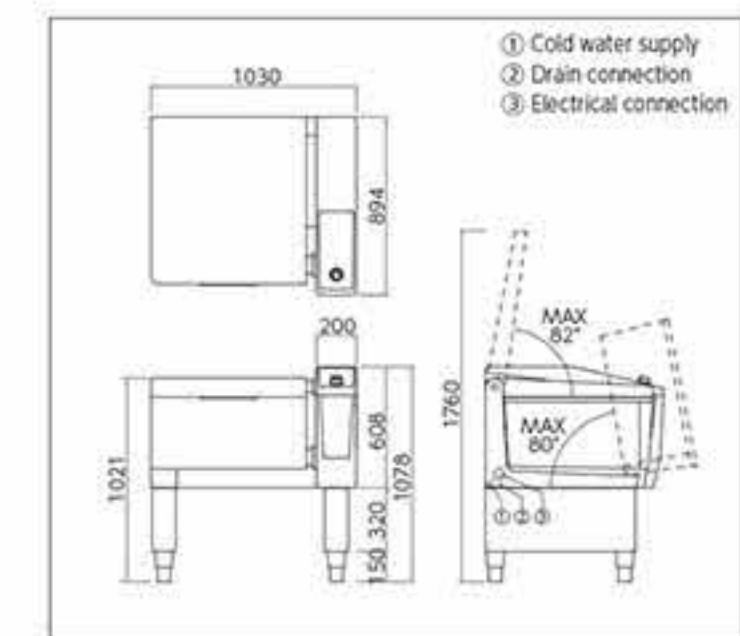
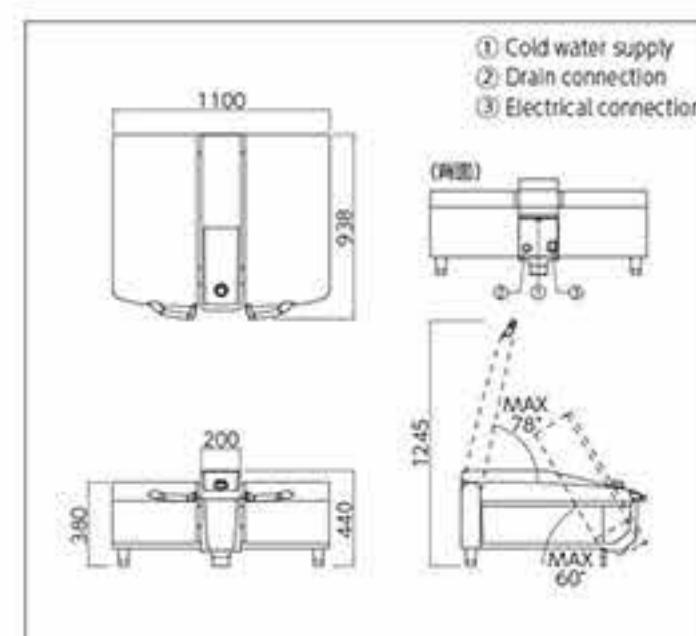
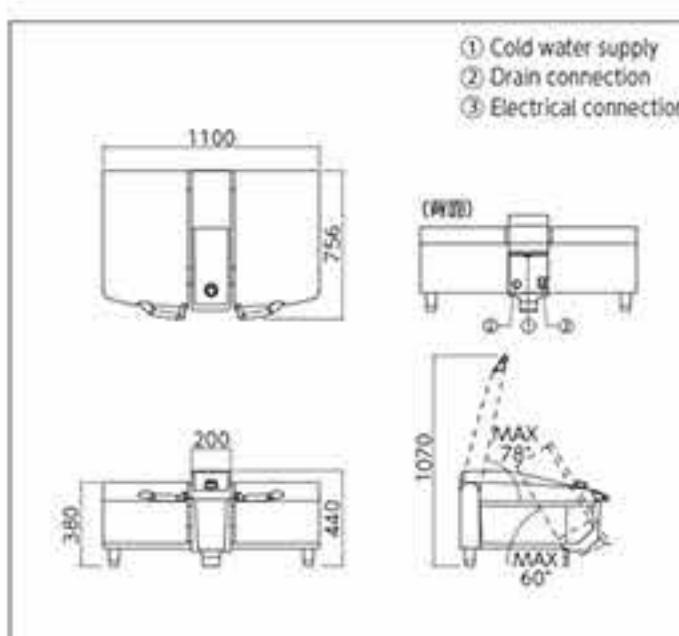


Model	FIV2-17	FIV2-25	FIV2-25P	FIV100	FIV100P	FIV150	FIV150P
Dimensions WxDxH (mm)	1,100×756×440	1,100×938×440	1,100×938×440	1,030×894×1,078	1,030×894×1,078	1,365×894×1,078	1,365×894×1,078
Working capacity	17L×2	25L×2	25L×2	100L	100L	150L	150L
Electricity	3NAC 400V						
Main heater	14.0kW	21.0kW	21.0kW	27.0kW	27.0kW	41.0kW	41.0kW
Total electric rating	14.0kW	21.0kW	21.0kW	27.0kW	27.0kW	41.0kW	41.0kW
Fuse	20.0A	30.0A	30.0A	40.0A	40.0A	59.0A	59.0A
Power socket	3NAC 400V (10A)						
Hand switch	20A	32A	32A	40A	40A	63A	63A
Water connection	20A						
Drain connection	Φ40mm	Φ40mm	Φ40mm	Φ50mm	Φ50mm	Φ50mm	Φ50mm
Pressure	—	—	●	—	●	—	●
Net weight	117kg	134kg	157kg	216kg	235kg	256kg	283kg

Standard Specifications ■ Exterior/Interior: Stainless steel plate equivalent to SUS304 (AISI304) ■ Controllable temperature range: Boiling:30°C–boiling point

*Dynamic option with low electrical rating available for all models.

Grilling:30°C–250°C Deep-frying:30°C–180°C ■ Suitable water pressure: 150–600kPa ■ Water supply & Drain Kit x1



Dual-type optional accessories < FIV2-17 / FIV2-25(P) >

Boiling basket

AutoLift-compatible basket for boiling.



For FIV2-17

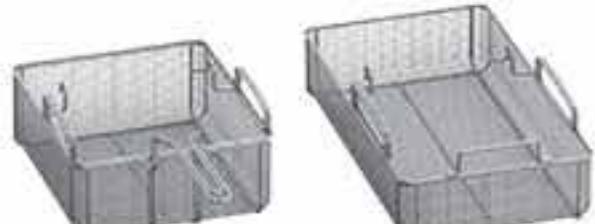
For FIV2-25(P)

- For FIV2-17 N°: 60-74-970
- For FIV2-25(P) N°: 60-74-986



Deep-frying basket

AutoLift-compatible basket for deep-frying.



For FIV2-17

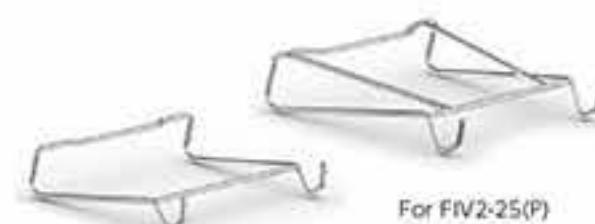
For FIV2-25(P)

- For FIV2-17 N°: 60-75-019
- For FIV2-25(P) N°: 60-75-330



Basket lifting arm

Arm for basket with autolift function.



For FIV2-17

For FIV2-25(P)

- For FIV2-17 N°: 60-74-791
- For FIV2-25(P) N°: 60-75-359



Scraper

Optimized for such functions as turning food over when handling bulk ingredients.
Made of robust steel plate.



- For FIV2-17/FIV2-25(P) N°: 60-71-643

Scoop

A scoop made of lightweight materials for safe and easy scooping of large amounts of ingredients.

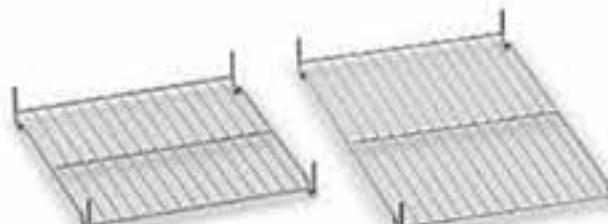


- N°: 60-73-348
- N°: 60-73-586 (perforated)



Pan base grid

Used when cooking to raise ingredients above the pan base.



For FIV2-17

For FIV2-25(P)

- For FIV2-17 N°: 60-74-832
- For FIV2-25(P) N°: 60-74-663



Colander

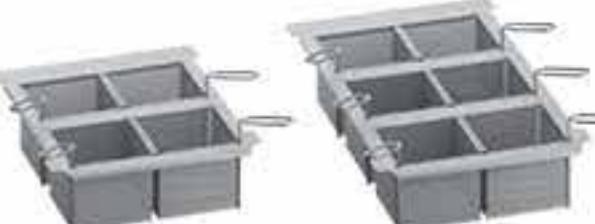
To separate boiled food stuffs when draining.



- For FIV2-17/FIV2-25(P) N°: 60-74-666



Basket separator kit



For FIV2-17

For FIV2-25(P)

- Basket separator kit (4 piece) for FIV2-17 perforated (includes separator basket frame) N°: 60-75-300
- Basket separator kit (6 piece) for FIV2-25(P) perforated (includes separator basket frame) N°: 60-75-305



VarioMobile

Cart for removing and transporting foods and ingredients.



- For FIV2-17/FIV2-25(P) N°: 60-73-349

Dedicated stands



- For FIV2-17 N°: BC-17
- For FIV2-25(P) N°: BC-25

Large capacity pan type optional accessories < FIV100(P) / FIV150(P) >

Boiling basket

AutoLift-compatible basket for boiling.



- For FIV100(P) /FIV150(P)
N°: 60-74-983



Deep-frying basket

AutoLift-compatible basket for deep-frying.



- For FIV100(P) /FIV150(P)
N°: 60-75-391



Basket lifting arm

Arm for basket with autolift function.



- For FIV100(P) N°: 60-75-909
- For FIV150(P) N°: 60-75-129



VarioMobile

Cart for removing and transporting foods and ingredients.



- For FIV100(P)/FIV150(P)
N°: 60-70-107



Oil cart

Ideal for oil filling, pump up and filtering. Provides natural cooling, storage, and safe transportation of oil. Also enables oil warming with its preheating feature.



- For FIV100(P)/FIV150(P)
N°: 60-74-941



Colander

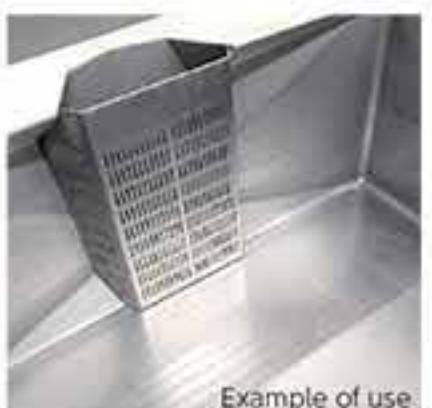
To separate boiled food stuffs when draining.



For FIV100(P)

For FIV150(P)

- For FIV100(P)
N°: 60-75-975
- For FIV150(P)
N°: 60-74-908



Example of use

Pan base grid

Used when cooking to raise ingredients above the pan base.



- For FIV100(P) /FIV150(P)
N°: 60-74-663
- FIV100(P): 2 pieces capacity
FIV150(P): 3 pieces capacity



Scraper

Optimized for such functions as turning food over when handling bulk ingredients. Made of robust steel plate.



- For FIV100(P) /FIV150(P)
N°: 60-71-643
- N°: 60-73-348
- N°: 60-73-586 (perforated)

