

Bartscher

ON POINT

THERMAL SERIES

OUR SERIES 700FX





IMPORTANT INFORMATION, FORMAL ADVICE

Our general terms and conditions are valid for all deliveries only.
Statements of weight do not include packing and transport materials/equipment,
(Euro Pallets, One Way Pallets etc).

Technical specifications are subject to change without notice.
All prices are given in Euro, not including delivery charges or value added tax - valid from 01.01.2024.
All prices are recommendations only.
The reseller is free to set his own sales prices

REPAIRS TO SMALL APPLIANCES:

small appliances must be returned to the factory or to your specialist dealer for repair.

Information about new products and special offers can be found at:
www.bartscher.com

SERIES 700FX

Flexible
Powerful
Durable



A table-top appliance or a floor-standing appliance?
Both are possible!

Regardless of how your kitchen is configured, the modular Series 700FX is easy to integrate and combine and can be arranged flexibly.

These appliances have an impressive finish with high-quality 18/10 stainless steel. The pressed stainless steel surface with its Scotch Brite finish ensures a long lifetime.

SERIES 700FX

Powerful and durable

Offers top flexibility - can be used as a table-top appliance or, in combination, as a floor-standing appliance.

Find out about
the **products**
online





- ▶ Devices
height without chimney 295 mm - height with feet 395 mm
height with chimney 445 mm - height with feet 545 mm



- ▶ Device linking via wedge crosspiece



- ▶ Optimum performance by dual circuit burner



- ▶ Electric deep fat fryer with swivelling heating element

Gas range 700FX-G20



- Material
CNS 18/10
Scotch-Brite sanding
400 x 300 mm
Two-circle burner
Yes
- Large hobs
- Gas burner
- Pilot flame
- Ignition type
Manual ignition
- Height-adjustable feet
No
- Properties
Cast iron grille
Natural gas E
Propane nozzles are enclosed
- Gas type
4 feet
- Including



	Number of hobs	Distribution of hobs	Power	Size	Weight	Code-No.	RRP*	GTIN
Gas range 700FX-G20	2	2 x 7.7 kW	15,4 kW	W 400 mm D 700 mm H 295 mm	25 kg	2831021	1,559.- €	4015613796987
Gas range 700FX-G40	4	1 x 3.85 kW 2 x 5.7 kW 1 x 7.7 kW	22,95 kW	W 800 mm D 700 mm H 295 mm	42 kg	2831041	2,369.- €	4015613773391
Gas range 700FX-G60	6	2 x 3.85 kW 2 x 5.7 kW 2 x 7.7 kW	34,5 kW	W 1,200 mm D 700 mm H 295 mm	61 kg	2832361	3,289.- €	4015613796994



Electric range 700FX-E20



The hobs have a diameter of 26 cm and a power of 2.6 kW each. Thanks to their cast iron design, they ensure the optimum transfer of heat to your pots and pans.



- Material
- Large hobs
- Height-adjustable feet
- Including
- Equipment connection

CNS 18/10
Scotch-Brite sanding
Ø 260 mm
No
4 feet
3 NAC



700FX-E40

	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Electric range 700FX-E20	2	2 x 2.6 kW	5,2 kW 400 V 50/60 Hz	W 400 mm D 700 mm H 295 mm	35 kg	284142	1,298.- €	4015613797014
Electric range 700FX-E40	4	4 x 2.6 kW	10,4 kW 400 V 50/60 Hz	W 800 mm D 700 mm H 295 mm	62 kg	284184	1,998.- €	4015613773414

Electric range 700FX-GL20



The hobs have a 6-mm thick ceramic glass cooking surface and residual heat indicator. With a power of 2.5 kW each, they're ideal for both small and large pots and pans.



- Material
- Large hobs
- Type of hobs
- Height-adjustable feet
- Properties
- Including
- Equipment connection

CNS 18/10
Scotch-Brite sanding
Ø 240 mm
Glass ceramic
No
Residual heat indicator
4 feet
3 NAC



700FX-GL40

	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Electric range 700FX-GL20	2	2 x 2.5 kW	5 kW 400 V 50/60 Hz	W 400 mm D 700 mm H 295 mm	28 kg	284422	2,639.- €	4015613797007
Electric range 700FX-GL40	4	4 x 2.5 kW	10 kW 400 V 50/60 Hz	W 800 mm D 700 mm H 295 mm	44 kg	284424	3,819.- €	4015613773407

Baking oven 700FX-EST110



As a base, it can be fitted individually with table-top appliances in the series so that it exactly suits your needs.



- Material CNS 18/10
Scotch-Brite sanding
- Material cooking chamber Stainless steel
- Oven volume 89 litre(s)
- Size oven W 570 x D 530 x H 295 mm
- Gastronorm 1/1 GN
- Number of drawers 6
- Distance between trays 25 mm
- Temperature range 110 °C to 280 °C
- Vapour extractor Yes
- Height-adjustable feet Yes
- Height adjustable 550 mm to 620 mm
- Including 1 grille
- Power load 4,2 kW | 400 V | 50/60 Hz
- Equipment connection 3 NAC
- Size W 800 x D 645 x H 620 mm
- Weight 66 kg

	Heating type	Oven functions	Code-No.	RRP*	GTIN
Baking oven 700FX-EST110	Static	Upper heat (grill) Upper/lower heat Lower heat	284786	2,498.- €	4015613794969
Baking oven 700FX-EHL110	Circulating air	Convection Upper heat (grill) Upper/lower heat Lower heat	284782	2,698.- €	4015613773643

Gas oven 700FX-GST110

2837861

RRP* 2,449.- €

GTIN 4015613773667



The advantages of a gas-operated oven are clear: The cooking temperature is reached quickly, time and energy are saved because pre-heating is not required, and a gas oven is cheaper to operate than an electric oven.



- Material CNS 18/10
Scotch-Brite sanding
- Material cooking chamber Stainless steel
- Heating type Static
- Ignition type Piezo ignition
- Oven functions Lower heat
- Oven volume 89 litre(s)
- Size oven W 570 x D 530 x H 295 mm
- Gastronorm 1/1 GN
- Number of drawers 6
- Distance between trays 25 mm
- Temperature range 140 °C to 280 °C
- Vapour extractor Yes
- Flue height 260 mm
- Height-adjustable feet Yes
- Height adjustable 550 mm to 620 mm
- Gas type Natural gas E
Liquid gas nozzles (50 mbar) are enclosed
- Including 1 grille
- Power 5 kW
- Size W 800 x D 645 x H 620 mm
- Weight 63 kg

Component parts

Baking tray 700FX110

- Material: Stainless steel
- Size: W 530 x D 490 x H 35 mm
- Weight: 2.1 kg
- GTIN: 4015613797106



284974

RRP* 169.- €

Oven rack 700FX110

- Material: Steel, chrome-plated
- Size: W 530 x D 490 x H 50 mm
- Weight: 1.7 kg
- GTIN: 4015613797090



284973

RRP* 49.- €

Work element 700FX-S400



CNS 18/10

Preparation is everything: Whether for storage or as a space to prepare food, every kitchen needs a work surface. The high-quality stainless steel design with integrated drawer is particularly durable and hygienic thanks to its pressure-tested surface.

- Material
- Height-adjustable feet
- Including

CNS 18/10
Scotch-Brite sanding
No
4 feet



700FX-800



700FX-S800

- ▶ Integrated drawer
- ▶ With plastic insert

	Number of drawers	Size drawer	Plastic inserts	Size	Weight	Code-No.	RRP*	GTIN
Work element 700FX-S400	1	W 325 mm D 520 mm H 155 mm	Yes	W 400 mm D 700 mm H 295 mm	19 kg	284471	1,069.- €	4015613773490
Work element 700FX-S600	1	W 520 mm D 520 mm H 155 mm	Yes	W 600 mm D 700 mm H 295 mm	26.4 kg	284672	1,198.- €	4015613773605
Work element 700FX-800	–	–	–	W 800 mm D 700 mm H 295 mm	24.9 kg	284870	895.- €	4015613796901
Work element 700FX-S800	1	W 725 mm D 520 mm H 155 mm	Yes	W 800 mm D 700 mm H 295 mm	33.2 kg	284872	1,359.- €	4015613773476

Bain Marie 700FX-E1110



⚡

STAINLESS STEEL

- Material
- Number of tanks
- Depth GN container max.
- Temperature range
- Water supply tap
- Water drain tap
- Height-adjustable feet
- Including
- Not included in delivery

CNS 18/10
Scotch-Brite sanding
1
150 mm
30 °C to 90 °C
No
Yes
No
4 feet
Connection cable
GN containers
Intermediate bars

Intermediate bar, 325 mm

- Size: W 330 x D 20 x H 35 mm
- Weight: 0.1 kg
- GTIN: 4016098101181

A120601

RRP* 8.50 €

Intermediate bar, 530 mm

- Size: W 530 x D 20 x H 35 mm
- Weight: 0.15 kg
- GTIN: 4016098101198

A120602

RRP* 10.- €



700FX-E1210

	Size basin	Basin size, GN format	Power load	Size	Weight	Code-No.	RRP*	GTIN
Bain Marie 700FX-E1110	W 315 mm D 515 mm H 168 mm	1/1 GN	1 kW 230 V 50/60 Hz	W 400 mm D 700 mm H 295 mm	32 kg	284347	1,698.- €	4015613797045
Bain Marie 700FX-E1210	W 630 mm D 515 mm H 168 mm	2/1 GN	2 kW 230 V 50/60 Hz	W 800 mm D 700 mm H 295 mm	41 kg	284387	2,269.- €	4015613797052

Griddle plate 700FX-E396-GCR



- Material
- Temperature range
- Safety thermostat
- Properties
- Height-adjustable feet
- Including
- Equipment connection

- CNS 18/10
- Scotch-Brite sanding
- 50 °C to 300 °C
- Yes
- Grease collection tank
- Splash protection
- No
- 4 feet
- 3 NAC



▶ 2 heating zones - can be controlled separately



▶ 2 heating zones - can be controlled separately

	Material roasting surface	Roasting surface design	Size heating surface	Number of heating zones	Power load	Size	Weight	Code-No.	RRP*	GTIN
Griddle plate 700FX-E396-GCR	Steel Hard chrome-plated	Smooth	W 396 mm D 555 mm	1	3,9 kW 400 V 50-60 Hz	W 400 mm D 700 mm H 295 mm	40 kg	284403	2,539.- €	4015613796932
Griddle plate 700FX-E796-GCR	Steel Hard chrome-plated	Smooth	W 796 mm D 555 mm	2	7,8 kW 400 V 50-60 Hz	W 800 mm D 700 mm H 295 mm	94 kg	284803	3,798.- €	4015613796956
Griddle plate 700FX-E796-G	Stainless steel	Smooth	W 796 mm D 555 mm	2	7,8 kW 400 V 50-60 Hz	W 800 mm D 700 mm H 295 mm	94 kg	284813	3,689.- €	4015613796949
Griddle plate 700FX-E796-GRCR	Steel Hard chrome-plated	2/3 smooth, 1/3 ribbed	W 796 mm D 555 mm	2	7,8 kW 400 V 50-60 Hz	W 800 mm D 700 mm H 295 mm	94 kg	284823	4,109.- €	4015613773292

Component parts - griddle plates

Sealing plug f. fat drain oval

- Material: Plastic, heat resistant
- Size: W 70 x D 118 x H 90 mm
- Weight: 0.14 kg
- GTIN: 4015613588346



115107

RRP* 169.- €



Griddle plate 700FX-G396-GCR



- Material
- Ignition type
- Temperature range
- Safety thermostat
- Properties
- Height-adjustable feet
- Gas type

CNS 18/10
 Scotch-Brite sanding
 Piezo ignition
 90 °C to 280 °C
 Yes
 Grease collection tank
 Splash protection
 No
 Natural gas E
 Propane nozzles are enclosed
 4 feet



700FX-G796-GCR

▶ 2 heating zones - can be controlled separately



700FX-G796-GR

▶ 2 heating zones - can be controlled separately

	Material roasting surface	Roasting surface design	Size heating surface	Number of heating zones	Power	Size	Weight	Code-No.	RRP*	GTIN
Griddle plate 700FX-G396-GCR	Steel Hard chrome-plated	Smooth	W 396 mm D 520 mm	1	6,5 kW	W 400 mm D 700 mm H 295 mm	44 kg	2834431	2,889.- €	4015613773285
Griddle plate 700FX-G796-GCR	Steel Hard chrome-plated	Smooth	W 796 mm D 520 mm	2	13 kW	W 800 mm D 700 mm H 295 mm	72 kg	2838231	4,389.- €	4015613796970
Griddle plate 700FX-G796-G	Stainless steel	Smooth	W 796 mm D 520 mm	2	13 kW	W 800 mm D 700 mm H 295 mm	72 kg	2838131	3,698.- €	4015613796963
Griddle plate 700FX-G796-GR	Stainless steel	2/3 smooth, 1/3 ribbed	W 796 mm D 520 mm	2	13 kW	W 800 mm D 700 mm H 295 mm	72 kg	2838331	3,759.- €	4015613773728

Lava rock grill 700FX-G40



The advantages of a lava stone grill over a charcoal grill are obvious: Because the lava stones hold heat, they save on energy. Fuel consumption is lower and the preparation of the grilled food is practically smoke-free.

- Material
- Type of grid
- Height-adjustable grid
- Ignition type
- Height-adjustable feet
- Gas type
- Including

CNS 18/10
 Scotch-Brite sanding
 Round grille
 No
 Piezo ignition
 No
 Natural gas E
 Propane nozzles are enclosed
 4 feet

Lava rock 7 kg Code-No. 100611



700FX-G80

▶ 2 heating zones - can be controlled separately



▶ 2 grilling surfaces

	Size grill plates	Number of heating zones	Filling quantity lava stones	Including	Power	Size	Weight	Code-No.	RRP*	GTIN
Lava rock grill 700FX-G40	W 380 mm D 500 mm	1	4 kg	Lava stones for first filling (6 kg)	7 kW	W 400 mm D 700 mm H 295 mm	32.8 kg	2836201	2,639.- €	4015613797021
Lava rock grill 700FX-G80	W 650 mm D 500 mm	2	8 kg	Lava stones for first filling (12 kg)	14 kW	W 800 mm D 700 mm H 295 mm	42 kg	2836301	3,798.- €	4015613773438

Deep fat fryer 700FX-E1110



To enable easy cleaning, the 10-litre basin of the electric model is fitted with a pivot-out heating element and a fat discharge tap.



- Material: CNS 18/10
Scotch-Brite sanding
- Size basin: W 210 x D 405 x H 185 mm
- Beaker capacity: 10 litre(s)
- Size basket: W 170 x D 305 x H 115 mm
- Basket content: 6 litre(s)
- Temperature range: 90 °C to 180 °C
- Temperature control: Manual
- Safety thermostat: Yes
- Heating element in stainless steel: Yes
- Heating element: Can be swivelled
- Cold zone: Yes
- Grease release tap: Yes
- Grease collection tank: No
- Height-adjustable feet: No
- Properties: Basin with large cold zone
- Including: 4 feet
- Equipment connection: 3 NAC



	Number of tanks	Number of baskets	Including	Power load	Size	Weight	Code-No.	RRP*	GTIN
Deep fat fryer 700FX-E1110	1	1	1 basket 1 lid 1 panade sieve	9 kW 400 V 50-60 Hz	W 400 mm D 700 mm H 295 mm	26 kg	284910	2,269.- €	4015613796918
Deep fat fryer 700FX-E2100	2	2	2 baskets 2 lids 2 panade sieves	18 kW 400 V 50-60 Hz	W 600 mm D 700 mm H 295 mm	34 kg	284921	3,849.- €	4015613773254

Component parts - deep fat fryers

Deep-fat fryer basket 700FX 6L

- Material: Stainless steel, plastic
- Size basket: W 170 x D 305 x H 115 mm
- Content: 6 litre(s)
- Size: W 480 x D 200 x H 225 mm
- Weight: 0.9 kg
- GTIN: 4015613810577

284911

RRP* 125.- €

Deep-fat fryer basket 700FX 7L

- Material: Stainless steel, plastic
- Size basket: W 190 x D 340 x H 110 mm
- Content: 7 litre(s)
- Size: W 560 x D 175 x H 220 mm
- Weight: 0.9 kg
- GTIN: 4015613810584

284912

RRP* 125.- €



Deep fat fryer 700FX-G180



For easy cleaning, the gas model is equipped with an 8 litre V-shaped basin and a grease drain tap.



• Material

CNS 18/10

Scotch-Brite sanding

W 255 x D 520 x H 200 mm

8 litre(s)

W 190 x D 340 x H 110 mm

7 litre(s)

Piezo ignition

100 °C to 185 °C

Manual

Yes

Yes

Yes

No

No

Basin with large cold zone

Basin with V-shaped tub

Natural gas E

Propane nozzles are enclosed

4 feet



• Size basin

• Beaker capacity

• Size basket

• Basket content

• Ignition type

• Temperature range

• Temperature control

• Safety thermostat

• Cold zone

• Grease release tap

• Grease collection tank

• Height-adjustable feet

• Properties

• Gas type

• Including



	Number of tanks	Number of baskets	Including	Power	Size	Weight	Code-No.	RRP*	GTIN
Deep fat fryer 700FX-G180	1	1	1 basket 1 lid 1 panade sieve	7 kW	W 400 mm D 700 mm H 295 mm	32 kg	2839171	2,998.- €	4015613796925
Deep fat fryer 700FX-G280	2	2	2 baskets 2 lids 2 panade sieves	14 kW	W 600 mm D 700 mm H 295 mm	37 kg	2839221	5,219.- €	4015613773247

Pasta cooker 700FX-E1850

284305

RRP* 2,998.- €

GTIN 4015613797038



• Material

CNS 18/10

Scotch-Brite sanding

1

W 310 x D 340 x H 140 mm

18,5 litre(s)

2

W 145 x D 290 x H 125 mm

4,5 litre(s)

100 °C

G 3/8"

No

With water supply and drain cock

2 baskets

4 feet

• Power load

5,67 kW | 400 V | 50-60 Hz

• Equipment connection

3 NAC

• Size

W 400 x D 700 x H 295 mm

• Weight

34 kg

Base unit 700FX-O400



CNS
18/10

This sub-counter unit from Series 700FX offers top flexibility – it can be fitted individually with table-top appliances from the series so that it exactly meets your needs. The optional doors can transform the open unit into a cupboard.

- Material: CNS 18/10
Scotch-Brite sanding
- Sub-counter unit type: Open
- Height-adjustable feet: Yes
- Height adjustable: 550 mm to 620 mm



700FX-O800



700FX-O1200

	Internal dimensions of base unit	Size	Weight	Code-No.	RRP*	GTIN
Base unit 700FX-O400	W 350 x D 590 x H 380 mm	W 400 mm D 645 mm H 620 mm	11 kg	283447	455.- €	4015613773629
Base unit 700FX-O600	W 550 x D 590 x H 380 mm	W 600 mm D 645 mm H 620 mm	13 kg	283667	495.- €	4015613773636
Base unit 700FX-O800	W 750 x D 590 x H 380 mm	W 800 mm D 645 mm H 620 mm	16 kg	283887	549.- €	4015613773612
Base unit 700FX-O1200	W 1150 x D 590 x H 380 mm	W 1,200 mm D 645 mm H 620 mm	21 kg	283712	655.- €	4015613797069

Sub-counter chiller S2-200

110904

RRP* 4,498.- €

GTIN 4015613800066



This chiller has 2 large drawers for GN containers with a depth of up to 200 mm. It is suitable for installation under the kitchen work surface. With a temperature range of -2°C to +8°C, it can keep a variety of different foods cool.



- Material: Stainless steel
- Number of drawers: 2
- Size drawer: W 300 x D 525 x H 315 mm
- Norm-format drawers: 1/1 GN
- Depth GN container max.: 200 mm
- Drawers refrigerated: Yes
- Cooling: Circulating air
- Temperature range: -2 °C to 8 °C
- Temperature control: In 1 °C steps
- Energy consumption: 457 kWh / an
- Energy efficiency class: A (EU No. 2015 / 1094)
- Climate class: 5
- Height-adjustable feet: Yes
- Height adjustable: 640 mm to 728 mm
- Power load: 0,4 kW | 230 V | 50 Hz
- Size: W 1,200 x D 660 x H 640 mm
- Weight: 91.2 kg

Foot set 452-200

- The set consisting of 4 feet with a height of 60 - 85 mm is the complement for adjusting the working height of the S2-200 under counter chiller.
- Material: Stainless steel, plastic
- Height adjustment to: 60 mm to 85 mm
- Size: W 100 x D 80 x H 60 mm
- Weight: 1.1 kg
- GTIN: 4015613818078



110905

RRP* 75,- €



Component parts

Device linking strip 700FX

- The appliance connection bar that goes with the table-top units of the 700FX series has a dual purpose: Primarily, it ensures the secure connection of appliances, but it also avoids dirt deposits from food, oil and spices, etc.
- Material: CNS 18/10, Scotch-Brite sanding
- Size: W 10 x D 620 x H 10 mm
- Weight: 0.1 kg
- GTIN: 4015613797083



284972

RRP* 45.- €

Door 700FX-300

- Material: CNS 18/10, Scotch-Brite sanding
- Door hinge side: Left / right
- Door hinge side can be changed: Yes
- Suitable for 600 mm bases in series 700FX
- Size: W 300 x D 100 x H 470 mm
- Weight: 2.8 kg
- GTIN: 4015613773650



284971

RRP* 235.- €

Door 700FX-400

- Material: CNS 18/10, Scotch-Brite sanding
- Door hinge side: Left / right
- Door hinge side can be changed: Yes
- Suitable for 400 mm, 800 mm, and 1,200 mm bases in series 700FX
- Size: W 390 x D 110 x H 465 mm
- Weight: 3.5 kg
- GTIN: 4015613797076



284970

RRP* 255.- €

FOR CLEANLINESS, HYGIENE, AND CARE, WE RECOMMEND



Power cleaner F1L

- Designed for: Manual cleaning of heavily soiled surfaces, grill and oven, cookers, extractor hoods, tilting frying pans etc.
- Content: 6 x 1 litre
- HACCP compliant | Chlorine-free
- Size: W 110 x D 100 x H 300 mm
- Weight: 1.1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773346



173278

RRP* 85.- €

Intensive power cleaner F1L

- Designed for: Use in kitchens and food processing areas. Fast, reliable intensive cleaning of heavily or extremely soiled surfaces
- Content: 6 x 1 litre
- HACCP compliant | Chlorine-free
- Size: W 105 x D 100 x H 300 mm
- Weight: 1.2 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773353



173280

RRP* 94.- €

Oil and grease remover F1L

- Designed for: Wipe-off work surfaces, stainless steel surfaces, tiled walls and floors, highly effective against deposits in coffee cans, machines, appliances
- Content: 6 x 1 litre
- HACCP compliant | Chlorine-free
- Size: W 90 x D 63 x H 251 mm
- Weight: 1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773339



173276

RRP* 55.- €

Stainl. steel polish.spray 500ml can

- Content / can: 500 ml
- Important information: Do not spray onto hot surfaces; allow them to cool down first
- Size: W 68 x D 68 x H 237 mm
- Weight: 0.45 kg
- Order quantity unit: 1 box (12 cans)
- GTIN: 4015613584454
- Minimum order quantity: 2 boxes



173031

RRP* 225.- €

Bartscher

since 1876



The digital
version
is available
here



Bartscher GmbH
Franz-Kleine-Straße 28
33154 Salzkotten
Germany
Phone +49 5258 971-127
Fax +49 5258 971-120
export@bartscher.com
www.bartscher.com

Further product information, data sheets, brochures and our complete product range can be found at www.bartscher.com

