

WAMSLER – a synonym for stable value kitchen

Stable value
Attractive design

WAMSLER 
seit 1875



Cantilever & Suspended bridge

The stable frame construction offers the maximum of flexibility for cantilever or suspended bridge version.

WAMSLER – a product with tradition of more than 100 years

Gastrotech 70/85 is available in cantilever version with installation wall or suspended bridge execution with free space in lower section, with high adjustable feed, for installation on CNS-plinth or concrete plinth, full or hollow.



Design: www.medispres-verbaegentur.de

THE MEASURE OF THE STAR-KITCHEN



GASTROTECH 70 / 85

The company Degrotec GmbH preserves the right to modify the product, without notice, also during the execution of a valid contract.

Why choose WAMSLER

WAMSLER Products distinguish for the hygienic solution. All items are built in flush and sealed. This makes moving pan and pots easy.

The built-in drop-stop keeps the frontpanels clean.

Fryers and pastacookers have important overflow edge.

The water column is fixed in a deep-drawn support for higher stability and easier cleaning.

The strong construction of the Gastrotech 70/85 grants longlife in a kitchen requirement.

All items are serviced through the frontpanel.



Userfriendly concept and organized working place



Heating elements built in Alu-Bloc for precise control



Round and surface induction with pan detection control

The most important for a cooking island is the optimized utilisation of the available energy. Therefore the most efficient energyconsumption is our target. The perfect adjustment of the nozzles, great surface on heating elements, in aluminium beaded Incoloy heating elements for griddles and bratpans or high-performance induction with programmable control are some of the advantages. These advantages allows a intelligent use of the available energy.

degrotec

DEGROTEC GmbH
Lindenweg 4
D-94234 Viechtach

Tel.: +49 (0) 9942 94952-0
Fax: +49 (0) 9942 94952-10
info@wamslers-original.de
www.wamslers-original.de

WAMSLER 
seit 1875



WAMSLER 
seit 1875

WAMSLER – a synonym for stable value kitchen

GASTROTECH 70 / 85



Flawless hygiene
Clean manufacturing



EACH WAMSLER-KITCHEN A MASTERPIECE

The great selection of items and the multiple of special solutions forms the Wamsler-Kitchen to a unique range. Who chooses a Wamsler product of the Gastrotech 70/85 series, must not renounce of individuality and customer benefit. Wamsler builds the cooking-island individually according to your needs and specifications.

Since 1875 Wamsler manufactures catering equipment in Germany. The accurate finish reflects the aim for perfection. Perfection like the expectation from a German company. Tradition means experience and obliges to fulfill the customer expectation. Best choice of material, energy-efficiency, ergonomic, hygiene and performance are our goal for R&D and manufacturing.



Induction wok integrated

Gasrange flush and sealed welded

Wamsler has the perfect combination required

Wamsler sets new standards for induction

WELL STUDIED ENGINEERING

ATTRACTIVE DESIGN

MARVELLOUS HYGIENE

SMOOTH MANUFACTURING

LOGLIFE PRODUCT

ENERGY AWARENESS

RICH SELECTION



Universal cooker with indirect heating

Great overflow protection

Flanged and inside lying heating elements

Static oven in hygiene H3

www.wamsler-original.de

