

WAMSLER – a synonym for stable value kitchen

WAMSLER – a product with tradition of more than 100 years

THE MEASURE OF THE STAR-KITCHEN



One top island with flush built-in items

Stable value  
Attractive design



Design: www.medispres-verbeagentur.de



GASTROSTAR



Ergonomic solution for organized workplace

### Why choose WAMSLER

WAMSLER Products distinguish for the hygienic solution. The top is manufactured in one piece. 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 Gastrostar grants longlife in a kitchen requirement.

All items are serviced through the frontpanel.



Installation for energy and water supply

Heavy duty, two-side operated cooking island with cattles and central support available in 3 dimensions  
(System Wamsler)

For great establishments, institutions, hospitals, canteens, built in 4 sections with 9 ovens, 3 hot cupboards on frontside, cooking zones, 3 cattles in copper with individual heating and central part for plates.

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



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.

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**WAMSLER**   
seit 1875

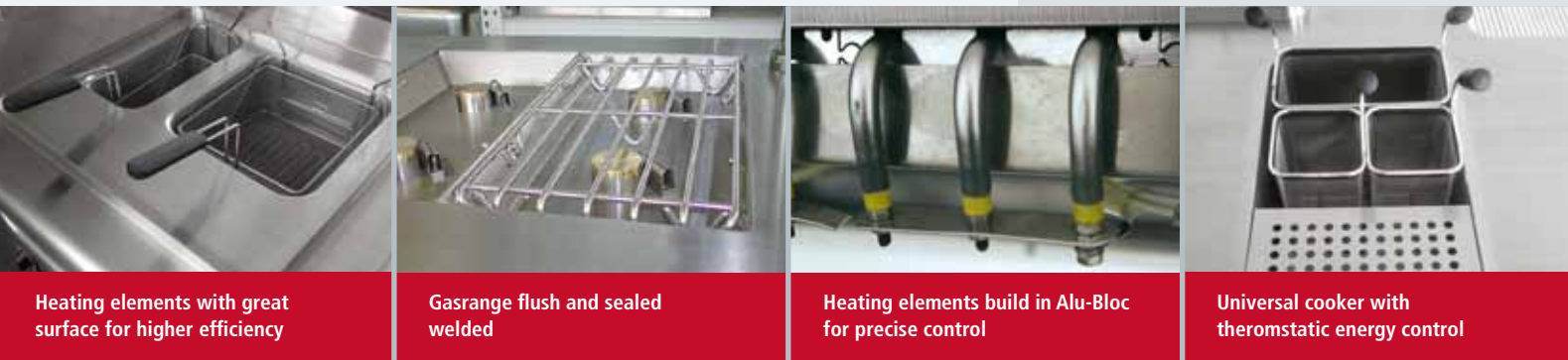


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Flawless hygiene  
Clean manufacturing



Heating elements with great surface for higher efficiency

Gasrange flush and sealed welded

Heating elements build in Alu-Bloc for precise control

Universal cooker with thermostat energy control

WELL STUDIED ENGINEERING

ATTRACTIVE DESIGN

MARVELLOUS HYGIENE

SMOOTH MANUFACTURING

LONGLIFE PRODUCT

ENERGY AWARENESS

RICH SELECTION

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### 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 Gastrostar series, must not renounce of individuality and customer benefit. Wamsler builds the cooking-island individually according to your needs an 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.



Flanged and inside lying heating elements

Ergonomic hot cupboard indirectly heated

Stable range-widening completely welded

Lower section in hygienic version

[www.wamsler-original.de](http://www.wamsler-original.de)

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