

Thinking of you

 **Electrolux**

**Modular Cooking
Compact Line**



Electrolux Restaurant Line

High productivity in minimal space



A complete modular line offering a wide range of functions for maximum flexibility.



Gas tops and ranges



Electric induction top



Electric bain-marie



Gas Solid top



Gas charbroilers



Gas griddles (fry tops)



Gas pasta cooker



Gas fryer



Worktops, Open bases,
Refrigerator/freezer bases

Gas Burner Tops and Ranges

The heart of the kitchen. Available in 12", 24" and 36" top versions or 24" and 36" range versions.



- Highly efficient flower flame burners with safety thermocouple 32,500 btu (9,8kW each) Ø 2,8" (Ø 70mm)



Energy saving



- Removable pan supports facilitate cleaning and provide easy access to burner components



- Heavy duty cast iron pan supports 12" x 12" (305mm x 305mm)

Optional accessories



- Back panel with overshelf or salamander support (24" and 36") as an option
- Fixed or swivelling wheels as optional accessories



- Full width crumb tray captures overflow and debris and is easily extracted for cleaning

Gas Static Ovens

Designed to be compact and capacious at the same time.
Even cooking throughout for perfect browning and excellent results.



- Vitreous enamelled oven cavity accepts two full size sheet pans lengthwise 18" x 26" (660mm x 457mm)



- Even cooking throughout entire pan surface

- Heavy duty chrome plated knobs for added durability and ease of cleaning
- Thermostatically controlled temperature ranging from 158°F to 590°F (70°C to 310°C)
- Flame failure device protects against accidental extinguishing of the flame



- Perfect browning results

Description	Code	Dimensions (wxdxh)		Power	
		(in.)	(mm)	(Btu/hr)	(kW)
2 open gas burner top with thermocouples 12"	169034	12"x31½"x14⅝"	305x800x372mm	65000	19
4 open gas burner top with thermocouples 24"	169035	24"x31½"x14⅝"	610x800x372mm	130000	38
6 open gas burner top with thermocouples 36"	169036	36"x31½"x14⅝"	915x800x372mm	195000	57
4 open gas burner range with thermocouples 24"	169075	24"x31½"x37⅜"	610x800x945mm	164000	48
6 open gas burner range with thermocouples 36"	169076	36"x31½"x37⅜"	915x800x945mm	229000	67

Electric Induction Top

The ideal solution for your express service.
Immediate activation upon contact with pots and low energy consumption.



- Power on lamp for each zone
- 1/4" (6mm) thick Ceran® glass surface
- Full length stainless steel removable air filter



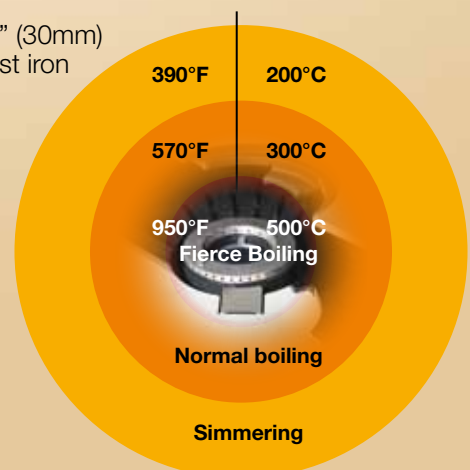
Description	2 zone electric induction top 16"
Code	S169007
Dimensions (in.) wxdxh	16"x31½"x14 ⁵ / ₈ "
Dimensions (mm) wxdxh	406x800x372mm
Power (kW)	7

Gas French Top

Maximum versatility. Heat multiple pots and pans of different sizes at the same time.



- Large cooking surface 23,3" x 27,2" (590 x 690mm)
- Recessed 1,2" (30mm) heavy duty cast iron plate
- Powerful central burner beneath the cooking surface



Description	Gas french top 36"
Code	169009
Dimensions (in.) wxdxh	36"x31½"x14 ⁵ / ₈ "
Dimensions (mm) wxdxh	915x800x372mm
Power (Btu/hr)	27000
Power (kW)	8

Gas Griddle Tops

An essential component for direct cooking. Griddle meat, fish and vegetables while at the same time maintaining the natural flavours of the food.



- 1" (25mm) thick heavy duty mild steel cooking surface



- 3,2" (81,5mm) wide, full length, grease drainage channel
- Large grease drainage hole Ø 2,4" (Ø 60mm)
- Large capacity ½ gal. (2 l) grease collection container



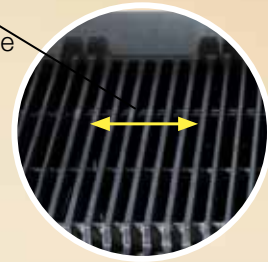
Description	Code	Dimensions (wxdxh)		Power	
		(in.)	(mm)	(Btu/hr)	(kW)
Smooth gas griddle top 12"	169050	12"x31½"x16½"	305x800x419mm	26000	7.6
Smooth gas griddle top 24"	169051	24"x31½"x16½"	610x800x419mm	52000	15.2
Smooth gas griddle top 36"	169052	36"x31½"x16½"	915x800x419mm	78000	22.8
Smooth gas griddle top 48"	169053	48"x31½"x16½"	1220x800x419mm	104000	30.4
Ribbed/smooth gas griddle top 12"	169054	12"x31½"x16½"	305x800x419mm	26000	7.6
Ribbed/smooth gas griddle top 24"	169055	24"x31½"x16½"	610x800x419mm	52000	15.2
Ribbed/smooth gas griddle top 36"	169056	36"x31½"x16½"	915x800x419mm	78000	22.8
Ribbed/smooth gas griddle top 48"	169057	48"x31½"x16½"	1220x800x419mm	104000	30.4

Gas Charbroiler Tops

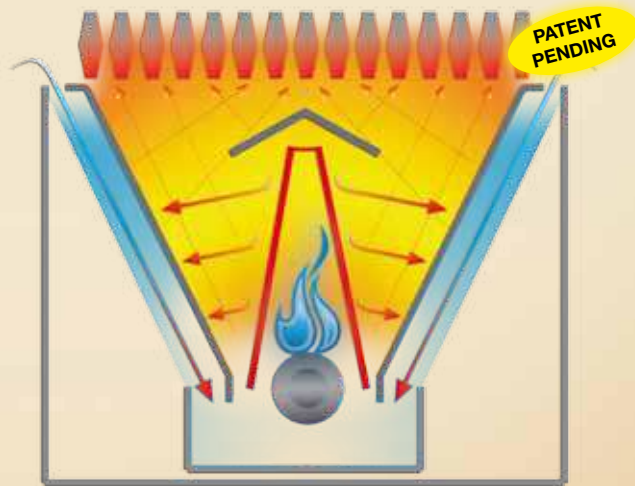
Serve your customer a delicious barbeque. Grill fresh fish, meat and vegetables to perfection.



- Large cooking surface - each grate is 6" (153mm) wide for easy removal
- Independent control, 1 highly efficient burner 33,000 btu (9,6 kW) for each 12" (305mm) section.



- Large removable ½ gal. (2 l) grease collection drawer, full depth of charbroiler (one per burner); can be filled with water to aid cleaning



- **Highly efficient heating system:** the flame heats the radiant shield bringing the temperature above 1290°F (700°C). The heat is then radiated towards the heat deflectors and onto the cooking grate, thus guaranteeing an even temperature throughout for excellent grilling results on the entire cooking surface

Description	Code	Dimensions (wxdxh)		Power	
		(in.)	(mm)	(Btu/hr)	(kW)
Gas charbroiler top 12"	169058	12"x31½"x18³⁄₈"	305x800x467mm	33000	9.6
Gas charbroiler top 24"	169059	24"x31½"x18³⁄₈"	610x800x467mm	66000	19.3
Gas charbroiler top 36"	169060	36"x31½"x18³⁄₈"	915x800x467mm	99000	28.9
Gas charbroiler top 48"	169061	48"x31½"x18³⁄₈"	1220x800x467mm	132000	38.6

Gas Pasta Cooker

The ideal solution to prepare noodles of every kind, rice, dumplings, vegetables and soups for large or small servings.



- One piece pressed well with a capacity of 6,5 gal. (24,5 l) in AISI 316 stainless steel, highly resistant to corrosion



Description	Gas pasta cooker 16"
Code	169024
Dimensions (in.) wxdxh	16"x31½"x37⅛"
Dimensions (mm) wxdxh	406x800x942mm
Power (Btu/hr)	42500
Power (kW)	12.5

Electric Bain-Marie

Ideal for maintaining food warm and preparing pastry creams and delicate sauces.



- Water basin in AISI 304 stainless steel, seamlessly welded to the worktop
- Water filling level marked on side of basin



- Front water drain tap
- Thermostatically controlled water temperature up to 194°F (90°C)

Description	Electric bain marie 16"
Code	S169047
Dimensions (in.) wxdxh	16"x31½"x14⅝"
Dimensions (mm) wxdxh	406x800x372mm
Power (kW)	1.5

Gas Fryer

Serve your customers healthy, crispy and juicy fried foods.



- Sturdy stainless steel construction
- “V” shaped deep drawn well with external heating elements to facilitate cleaning operations
- Oil drains through a 1 1/4” tap
- High efficiency 25 kW tubular burners in stainless steel

Description	Code	Dimensions (wxdxh)	
		(in.)	(mm)
Gas fryer 40 lbs/23 lt 16”	169044	16”x31 1/2”x47 1/4”	406x800x1200mm

Neutral work tops / Open bases

To complete kitchen layouts with additional work area or storage space.



- Sturdy stainless steel construction with Scotch Brite finish
- Neutral worktops can be used as spacers between units
- Open bases can be installed on wheels (optional accessory)

Description	Code	Dimensions (wxdxh)	
		(in.)	(mm)
Worktop 4”	169033	4”x31 1/2”x14 5/8”	101x800x372mm
Worktop 8”	169043	8”x31 1/2”x14 5/8”	202x800x372mm
Open base 12”	169028	12”x30”x26 3/4”	305x760x680mm
Open base 16”	169029	16”x30”x26 3/4”	406x760x680mm
Open base 24”	169030	24”x30”x26 3/4”	610x760x680mm
Open base 36”	169031	36”x30”x26 3/4”	915x760x680mm

Refrigerator/freezer bases

Versatile appliances able to operate as refrigerators, freezers or both at the same time, adapting to the needs of all customers.



- Can be mounted on swivelling wheels, as an option

- 304 AISI stainless steel construction
- Can be installed below any top unit thanks to perforated top surface which provides necessary ventilation for flush connection



- Drawers (with safety stop) can accommodate: one 18"x26" full size pan; two 12"x20" steam pans with included division bar; one 2/1 GN pan; two 1/1 GN pans with use of included division bar. Maximum height 6" (150mm)
- Removable perforated bottom plate in each drawer guarantees correct air flow and can support up to 88 lbs (40kg)



- Digital thermostat and display allows temperatures to be changed quickly
- Built-in compressor able to manage 2 separate temperatures at the same time from -7.6°F to +46.4°F (-22°C to +8°C)
- Stainless steel mesh filter protects evaporator and condenser

Description	Code	Dimensions (wxdxh)		Power (kW)
		(in.)	(mm)	
2 drawer refrigerated-freezer base 36"	727188	36"x32"x26 ³ / ₄ "	913x813x680mm	0,70
2 drawer refrigerated-freezer base 48"	727189	47"x32"x26 ³ / ₄ "	1218x813x680mm	1,15
4 drawer refrigerated-freezer base 72"	727190	71"x32"x26 ³ / ₄ "	1826x813x680mm	1,83
4 drawer refrigerated-freezer base 84"	727191	83"x32"x26 ³ / ₄ "	2131x813x680mm	1,95

