

line 700

# Gas fry top

Ergonomics, safety, modern design

- designed for thermal processing in all types of cookware using natural or liquid gas
- line of devices tailored to individual technological requirements
- excellent for small, medium and large catering establishments



gas supply



INOX stainless steel



Polish product  
**Stalgast Radom**



**ERGONOMIC CONTROL PANEL**

**HIGH SIDE AND REAR EDGES**

**WORKING AREA 2200/4400 CM<sup>2</sup>**

**WASTE AND GREASE DRAWER**

**FLAT OR RIBBED**

# Gas fry top

- laser-engraved front panel
- appliance protection system available via the control panel
- working temperature range up to 270 °C
- two separate work areas
- waste and grease discharge hole
- grease container
- spark generator supplied with 230 V
- adjustable feet



Easy to clean surface



Spark generator supplied with 230 V



Waste and grease drawer



Appliance protection system

Cat. No.	Description	W mm	D mm	H mm	P kW	U
9730110	Single smooth	400	700	250	6.5	G20
9730130	Single smooth	400	700	250	6.5	G30
9730210	Single ribbed	400	700	250	6.5	G20
9730230	Single ribbed	400	700	250	6.5	G30
9731110	Double smooth	800	700	250	13	G20
9731130	Double smooth	800	700	250	13	G30
9731210	Double ribbed	800	700	250	13	G20
9731230	Double ribbed	800	700	250	13	G30
9731310	Double smooth/ribbed	800	700	250	13	G20
9731330	Double smooth/ribbed	800	700	250	13	G30

line 700

# Electric fry top

Ergonomics, safety, modern design

- processes carried out using electricity
- equipment line dedicated as elements of the cooking line or as independent heat treatment stations
- line of devices tailored to individual technological requirements
- excellent for small, medium and large catering establishments



power supply



stainless steel



Polish product  
**Stalgast Radom**



**ERGONOMIC CONTROL PANEL**

**HIGH SIDE AND REAR EDGES**

**WORKING AREA 2200/4400 CM<sup>2</sup>**

**WASTE AND GREASE DRAWER**

**FLAT OR RIBBED**

# Electric fry top

- **laser-engraved front panel**
- work and power light
- **appliance protection system available via the control panel**
- working temperature range up to 300 °C
- two independent heating zones
- waste and grease discharge hole
- grease container
- high side and rear lipping
- can be installed on open skeletal structure or base with a door
- **optional cover for 800 mm plate (9731000)**
- **cover 9731000 allows reducing energy consumption down to 30%**
- adjustable feet



**Optional cover for 800 mm plates**



**Ergonomic control panel**



**Easy to clean surface**



**Smooth/ribbed surface**



**Waste and grease drawer**



**High edges increase the comfort and safety of work**

Cat. No.	Description	W mm	D mm	H mm	P kW	U V
9730100	Single smooth	400	700	250	4.0	400
9730200	Single ribbed	400	700	250	4.0	400
9731100	Double smooth	800	700	250	8.1	400
9731200	Double ribbed	800	700	250	8.1	400
9731300	Double smooth/ribbed	800	700	250	8.1	400
9731000	Cover	786	623	185	-	-
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-

line 700

# Electric fry top with lid

Ergonomics, safety, modern design

- processes carried out using electricity
- equipment line dedicated as elements of the cooking line or as independent heat treatment stations
- line of devices tailored to individual technological requirements
- excellent for small, medium and large catering establishments



power supply



stainless steel



Polish product  
**Stalgast Radom**



**ERGONOMIC CONTROL PANEL**

**HIGH SIDE AND REAR EDGES**

**SAVING ENERGY CONSUMPTION  
UP TO 30%**

**WORKING AREA  
2200/4400 CM<sup>2</sup>**

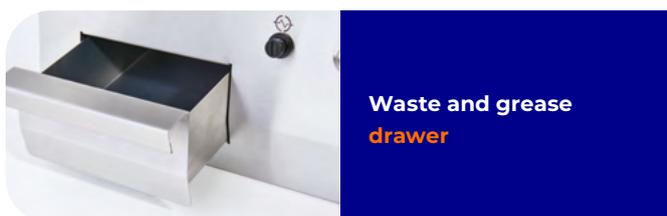
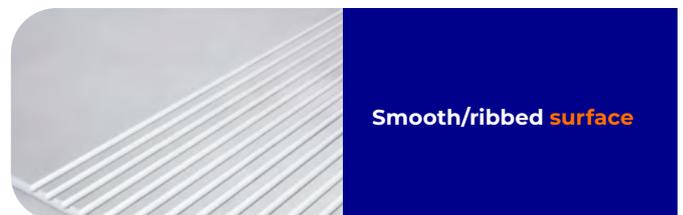
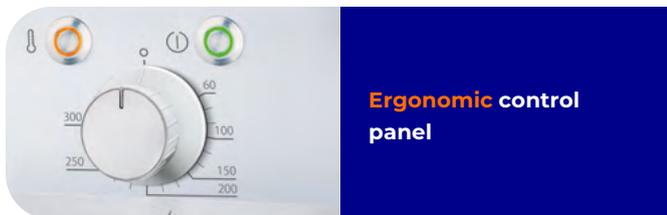
**LID INCLUDED AS STANDARD**

**WASTE AND GREASE DRAWER**

**FLAT OR RIBBED**

# Electric grill top with lid

- energy consumption reduced by approx. 30%
- has a glass, thermometer and baffles
- laser-engraved front panel
- appliance protection system available via the control panel
- enhances the cooking effect of grilled products
- lid structure made of stainless steel
- the height of the grill with the lid open, approx. 920 mm
- working temperature range up to 300 °C
- two separate work areas
- waste and grease discharge hole, grease container
- high edges increase the comfort of work, adjustable feet
- can be installed on skeletal structure, open or base with a door



Cat. No.	Description	W mm	D mm	H mm	U V	P kW
9731190	Smooth	800	700	430	400	8.1
9731290	Ribbed	800	700	430	400	8.1
9731390	Smooth/ribbed	800	700	430	400	8.1

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# Water grill

Ergonomics, safety, modern design

- processes carried out using electricity
- equipment line dedicated as elements of the cooking line or as independent heat treatment stations
- line of devices tailored to individual technological requirements
- excellent for small, medium and large catering establishments



power supply



water hardness



stainless steel



Polish product  
**Stalgast Radom**



**ERGONOMIC CONTROL PANEL**

**ALLOWS STEAM GRILLING**

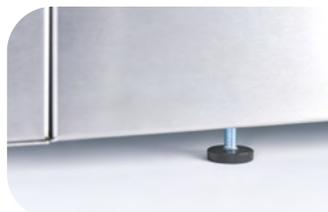
**SELF-CLEANING FEATURE**

**EASY MANUAL CLEANING**

**GRATE INTEGRATED  
WITH THE HEATER**

# Water grill

- laser-engraved front panel
- special grate integrated with the heater that quickly reaches the operating temperature
- steam grilling system makes the food more juicy and crispy
- chimney grid net use optional
- smooth temperature control
- special cleaning scraper included
- grease and condensate flow down into a special water-filled tank
- the tank is easy to keep clean
- has a self-cleaning feature



**Adjustable feet**



**Raised heating panel**



**Drain valve lever**



**Ergonomic control panel**



**Integrated grate with heater**

Cat. No.	Description	W mm	D mm	H mm	P kW	U V
9732000	Water grill	400	700	250	4.1	400
9733000	Water grill	800	700	250	8.2	400
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-

line 700

# Chrome fry top

Ergonomics, safety, modern design

- designed for contact frying and grilling of various types of products; GAS, LPG or Electricity operated
- Line of equipment that can be used as an element of the cooking line or as an independent heat treatment stations
- devices adapted to individual technological requirements
- excellent for small, medium and large gastronomy



gas supply



INOX stainless steel



Polish product  
**Stalgast Radom**



**ERGONOMIC CONTROL PANEL**

**NON-ADHESIVE SURFACE**

**EASY CLEANING**

**FLAT OR RIBBED SURFACE**

**EVEN TEMPERATURE DISTRIBUTION**

# Gas fry top, chrome griddle

- chrome griddle with a modern design
- ergonomic knobs
- laser engraved front panel
- device protection system available from the control panel
- working surface: 2200/4400 cm<sup>2</sup>
- working temperature range: up to 270 °C
- two separate working zones for 800 mm plates
- waste and grease drainage hole leading to the grease collector
- spark generator powered by 230 V
- high side and rear edges
- can be mounted on a frame base or on a cabinet base with doors
- adjustable feet



Waste and grease **drawer**



Easy to **clean** surface

Code	Description	W mm	D mm	H mm	P kW	U V
9736110	Single smooth	400	700	250	6.5	G20
9736130	Single smooth	400	700	250	6.5	G30
9736210	Single ribbed	400	700	250	6.5	G20
9736230	Single ribbed	400	700	250	6.5	G30
9737110	Double smooth	800	700	250	13	G20
9737130	Double smooth	800	700	250	13	G30
9737210	Double ribbed	800	700	250	13	G20
9737230	Double ribbed	800	700	250	13	G30
9737310	Double smooth/ribbed	800	700	250	13	G20
9737330	Double smooth/ribbed	800	700	250	13	G30

line 700

# Chrome fry top

Ergonomics, safety, modern design

- designed for contact frying and grilling of various types of products; GAS, LPG or Electricity operated
- line of equipment that can be used as an element of the cooking line or as an independent heat treatment stations
- devices adapted to individual technological requirements
- excellent for small, medium and large gastronomy



power supply



stainless steel



Polish product  
**Stalgast Radom**



**ERGONOMIC CONTROL PANEL**

**NON-ADHESIVE SURFACE**

**EASY CLEANING**

**FLAT OR RIBBED SURFACE**

**EVEN TEMPERATURE DISTRIBUTION**

# Electric fry top, chrome griddle

- chrome griddle with a modern design
- ergonomic knobs
- laser-engraved front panel with operation and power controls
- device protection system available from the control panel
- working surface: 2200/4400 cm<sup>2</sup>
- working temperature range: up to 300 °C
- two separate working zones for 800 mm plates
- waste and grease drainage hole leading to the grease collector
- high side and rear edges
- can be mounted on a frame base or on a cabinet base with doors
- cover for 800 mm plate (9731000) available as an option
- adjustable feet



**Smooth/ribbed hob**



**Ergonomic control panel**

Code	Description	W mm	D mm	H mm	P kW	U V
9736100	Single smooth	400	700	250	4.05	400
9736200	Single ribbed	400	700	250	4.05	400
9737100	Double smooth	800	700	250	8.1	400
9737200	Double ribbed	800	700	250	8.1	400
9737300	Double smooth/ribbed	800	700	250	8.1	400
9731000	Lid	786	623	185	-	-

line 700

# Lava grill

Ergonomics, safety, modern design

- processes carried out using liquid or natural gas
- equipment line dedicated as elements of the cooking line or as independent heat treatment stations
- line of devices tailored to individual technological requirements
- excellent for small, medium and large catering establishments



gas supply



INOX stainless steel



Polish product  
**Stalgast Radom**

**ERGONOMIC CONTROL PANEL**

**S OR V GRATES**

**SMOOTH TEMPERATURE CONTROL**

**ASH DRAWER**

**LAVA ROCK GRILLING SYSTEM**



# Lava grill

- laser-engraved front panel
- burner with flame safety device
- burner pilot flame
- spark generator supplied with 230 V
- smooth temperature control in the range 120–300 °C
- adjustable feet



Spark generator supplied with 230 V



Adjustable feet



Grate lifting lever



Ash drawer



Type V grate ideal for grilling meat and vegetables



Lava stones included



Type S grate ideal for grilling fish and seafood

Cat. No.	Description	W mm	D mm	H mm	P kW	U V
9732010	Lava grill (grate V)	400	700	850	8	G20
9732030	Lava grill (grate V)	400	700	850	8	G30
9732110	Lava grill (grate S)	400	700	850	8	G20
9732130	Lava grill (grate S)	400	700	850	8	G30
9733010	Lava grill (grate V)	800	700	850	16	G20
9733030	Lava grill (grate V)	800	700	850	16	G30
9733110	Lava grill (grate S)	800	700	850	16	G20
9733130	Lava grill (grate S)	800	700	850	16	G30
973997	Type S fish grate for units 400	-	-	-	-	-
973998	Type S fish grate for units 800	-	-	-	-	-
973999	Lava stones	-	-	-	-	-

line 700

# Bases and accessories

Ergonomics, safety, modern design

- intended for storage and increasing the functionality of adjustable appliances
- base line dedicated as elements of the cooking line
- excellent for small, medium and large catering establishments



stainless steel



Polish product  
Stalgast Radom

## Bases for devices

No.	Cat. No.	Product	W mm	D mm	H mm
1.	9701200	Skeletal base	400	565	600
	9701400	Skeletal base	800	565	600
	9701600	Skeletal base	1200	565	600
2.	9702200	Open base	400	565	600
	9702400	Open base	800	565	600
	9702600	Open base	1200	565	600
3.	9703200	Base with doors	400	620	600
	9703400	Base with doors	800	620	600
	9703600	Base with doors	1200	620	600
4.	9703100	Base with shelves	400	640	600
	9703300	Base with shelves	800	640	600
	9703500	Base with shelves	1200	640	600

- reinforced base elements
- possibility to set up three 400 appliances on a 1200 base
- adjustable feet



## Doors for bases

No.	Cat. No.	Product	W mm	D mm	H mm
1.	9700041	Door 400 – left	393	110	441
	9700042	Door 400 – right	393	110	441
2.	9700061	Door 600 – left	593	110	441
	9700062	Door 600 – right	593	110	441

- doors for self-assembly
- equipped with hinges and mounting plates
- (1) suitable for: 9702200, 9702400  
(2) suitable for: 9702600



## Countertop connection strip

No.	Cat. No.	Product	W mm	D mm	H mm
1.	9700071	Low short	8	589	19
	9700072	Low medium	8	619	19
	9700073	Low long	8	660	19
2.	9700081	High short	7	589	40
	9700082	High medium	7	617	40



## Reducer cap

- allows for work with small utensils
- recommended for 3.5 kW and 5 kW burners

Cat. No.	W mm	D mm
970000	200	200



## Chimney grid net

- a chimney grid net can be used as optional equipment
- dedicated to appliances with a rear edge
- suitable for electric and gas stoves, neutral stations, multifunctional pans, etc.

Cat. No.	Product
9700020	Chimney grid net for modules 400 mm
9700040	Chimney grid net for modules 800 mm
9700060	Chimney grid net for modules 1200 mm



## WOK overlay

- allows for using WOK cookware directly on a gas burner grate

Cat. No.	Ø mm	H mm
970005	225	35

