

line 700

Gas range

Ergonomics, safety, modern design

- designed for thermal processing in all types of cookware using natural or liquid gas
- universal cookware ovens used in kitchens give the possibility of static and dynamic heat treatment for all culinary products using gas or electricity
- line of devices tailored to individual technological requirements
- excellent for small, medium and large catering establishments



gas supply



power supply



stainless steel



Polish product
Stalgast Radom

INTUITIVE CONTROL SYSTEM

LASER-ENGRAVED FRONT PANEL

OVEN WITH HUMIDITY CONTROL*

GLASS OVEN DOOR

OVEN COMPARTMENT LIGHTING

WIDE RANGE OF OVEN TYPES



4-burner range with oven



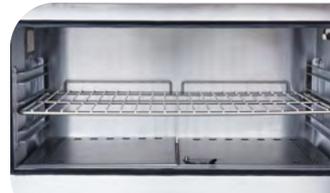
Static electric oven with humidity control feature

- 3 work modes:
- top heater
 - bottom heater
 - top and bottom heater



Electric oven with convection and humidity control feature

- 3 work modes:
- top heater
 - top and bottom heater
 - upper and lower heater and fan



Static gas oven



Ergonomic oven door handle

- appliance protection system available via the control panel*
- burner power reduction to 1/3 (economical flame)
- flame safety device and pilot flame
- work and power light, ergonomic knobs
- cast iron grate
- removable dishwasher-safe bowl
- different burner configurations: 3.5 kW; 5 kW; 7 kW double-crown
- dimensions of electric oven with convection 600×400/GN 1/1: 660×445×285 mm (W×D×H)
- dimensions of gas or electric static oven GN 2/1: 660×545×285 mm (W×D×H)
- three levels of rails, oven grate included, adjustable feet



Humidity control system available in electrical ovens



Intuitive control system

Cat. No.	Description	ø mm	W mm	D mm	H mm	P kW stove/oven	U stove/oven	Oven type
9710110	4 burners (3.5+2×5+7)	-	800	700	850	20.5/5	G20	static
9710130	4 burners (3.5+2×5+7)	-	800	700	850	20.5/5	G30	static
9710210	4 burners (3.5+5+2×7)	-	800	700	850	22.5/5	G20	static
9710230	4 burners (3.5+5+2×7)	-	800	700	850	22.5/5	G30	static
9710310	4 burners (2×5+2×7)	-	800	700	850	24.0/5	G20	static
9710330	4 burners (2×5+2×7)	-	800	700	850	24.0/5	G30	static
9715110	4 burners (3.5+2×5+7)	-	800	700	850	20.5/7	G20/400	convection
9715130	4 burners (3.5+2×5+7)	-	800	700	850	20.5/7	G30/400	convection
9715210	4 burners (3.5+5+2×7)	-	800	700	850	22.5/7	G20/400	convection
9715230	4 burners (3.5+5+2×7)	-	800	700	850	22.5/7	G30/400	convection
9715310	4 burners (2×5+2×7)	-	800	700	850	24.0/7	G20/400	convection
9715330	4 burners (2×5+2×7)	-	800	700	850	24.0/7	G30/400	convection
9716110	4 burners (3.5+2×5+7)	-	800	700	850	20.5/7	G20/400	static
9716130	4 burners (3.5+2×5+7)	-	800	700	850	20.5/7	G30/400	static
9716210	4 burners (3.5+5+2×7)	-	800	700	850	22.5/7	G20/400	static
9716230	4 burners (3.5+5+2×7)	-	800	700	850	22.5/7	G30/400	static
9716310	4 burners (2×5+2×7)	-	800	700	850	24.0/7	G20/400	static
9716330	4 burners (2×5+2×7)	-	800	700	850	24.0/7	G30/400	static
990998	Oven grate 600×400	-	600	400	-	-	-	-
990999	Oven grate GN 2/1	-	650	530	-	-	-	-
970000	Reducer cap for grate	-	200	200	-	-	-	-
970005	WOK overlay	225	-	-	35	-	-	-

line 700

Gas range

Ergonomics, safety, modern design

- designed for thermal processing in all types of cookware using natural or liquid gas
- universal application ovens used in kitchens give the possibility of static and dynamic heat treatment for all culinary products using gas or electricity
- line of devices tailored to individual technological requirements
- excellent solution for small, medium and large catering establishments



gas supply



power supply



stainless steel



Polish product
Stalgast Radom

INTUITIVE CONTROL SYSTEM

LASER-ENGRAVED FRONT PANEL

OVEN WITH HUMIDITY CONTROL*

GLASS OVEN DOOR

OVEN COMPARTMENT LIGHTING

WIDE RANGE OF OVEN TYPES

NEUTRAL CUPBOARD WITH DOORS



6-burner range with oven



Static electric oven with humidity control feature

- 3 work modes:
- top heater
 - bottom heater
 - top and bottom heater



Electric oven with convection and humidity control feature

- 3 work modes:
- top heater
 - top and bottom heater
 - upper and lower heater and fan



Static gas oven



Ergonomic oven door handle

- appliance protection system available via the control panel*
- burner power reduction to 1/3 (economical flame)
- flame safety device and pilot flame
- removable dishwasher-safe bowl
- cast iron grate
- different burner configurations:
3.5 kW; 5 kW; 7 kW double-crown; 9 kW double-crown
- dimensions of electric oven with convection
600x400/GN 1/1: 660x445x285 mm (WxDxH)
- dimensions of gas or electric static oven
GN 2/1: 660x545x285 mm (WxDxH)
- three levels of rails, oven grate included, adjustable feet



Humidity control system available in electrical ovens



Intuitive control system

Cat. No.	Description	ø mm	W mm	D mm	H mm	P kW stove/oven	U stove/oven	Oven type
9711110	6 burners (3.5+3x5+2x7)	-	1200	700	850	32.5/5	G20	static
9711130	6 burners (3.5+3x5+2x7)	-	1200	700	850	32.5/5	G30	static
9711210	6 burners (3.5+2x5+2x7+9)	-	1200	700	850	36.5/5	G20	static
9711230	6 burners (3.5+2x5+2x7+9)	-	1200	700	850	36.5/5	G30	static
9717110	6 burners (3.5+3x5+2x7)	-	1200	700	850	32.5/7	G20/400	static
9717130	6 burners (3.5+3x5+2x7)	-	1200	700	850	32.5/7	G30/400	convection
9717210	6 burners (3.5+2x5+2x7+9)	-	1200	700	850	36.5/7	G20/400	convection
9717230	6 burners (3.5+2x5+2x7+9)	-	1200	700	850	36.5/7	G30/400	convection
9718110	6 burners (3.5+3x5+2x7)	-	1200	700	850	32.5/7	G20/400	static
9718130	6 burners (3.5+3x5+2x7)	-	1200	700	850	32.5/7	G30/400	static
9718210	6 burners (3.5+2x5+2x7+9)	-	1200	700	850	36.5/7	G20/400	static
9718230	6 burners (3.5+2x5+2x7+9)	-	1200	700	850	36.5/7	G30/400	static
990998	Oven grate 600x400	-	600	400	-	-	-	-
990999	Oven grate 2/1	-	650	530	-	-	-	-
970000	Reducer cap for grate	-	200	200	-	-	-	-
970005	WOK overlay	225	-	-	35	-	-	-

* Feature only available for electric ovens

line 700

Gas cooking 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



INTUITIVE CONTROL SYSTEM

BURNER POWER REDUCTION TO 1/3 (ECONOMICAL FLAME)

LASER-ENGRAVED PANEL

COMPONENTS FROM WORLD RENOWNED LEADERS

Gas cooking top



**Removable
burner bowl**

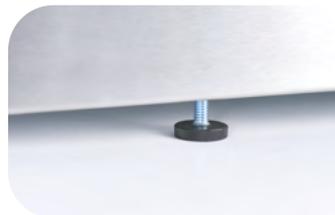


Cast iron grates

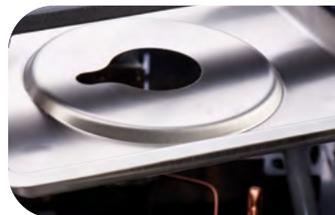
- units without chimney grid net allow for using larger diameter cookware
- flame safety device and pilot flame
- work and power light, ergonomic knobs
- different burner configurations: 3.5 kW; 5 kW; 7 kW double-crown
- removable dishwasher-safe bowl
- can be installed on open skeletal structure or base with a door
- a chimney grid net can be used as optional equipment
- adjustable feet, cast iron grate



**Reducer cap for work
with small utensils,
recommended for 3.5 kW
and 5 kW burners**



Adjustable feet



**The burner bowl
is dishwasher-safe**

Cat. No.	Description	ø mm	W mm	D mm	H mm	P kW	U
9705110	2 burners (3.5+5)	-	400	700	250	8.5	G20
9705130	2 burners (3.5+5)	-	400	700	250	8.5	G30
9705210	2 burners (3.5+7)	-	400	700	250	10.5	G20
9705230	2 burners (3.5+7)	-	400	700	250	10.5	G30
9706110	4 burners (3.5+2×5+7)	-	800	700	250	20.5	G20
9706130	4 burners (3.5+2×5+7)	-	800	700	250	20.5	G30
9706210	4 burners (3.5+5+2×7)	-	800	700	250	22.5	G20
9706230	4 burners (3.5+5+2×7)	-	800	700	250	22.5	G30
9706310	4 burners (2×5+2×7)	-	800	700	250	24.0	G20
9706330	4 burners (2×5+2×7)	-	800	700	250	24.0	G30
9707110	6 burners (3.5+3×5+2×7)	-	1200	700	250	32.5	G20
9707130	6 burners (3.5+3×5+2×7)	-	1200	700	250	32.5	G30
9707210	6 burners (3.5+2×5+2×7+9)	-	1200	700	250	36.5	G20
9707230	6 burners (3.5+2×5+2×7+9)	-	1200	700	250	36.5	G30
970000	Reducer cap for grate	-	200	200	-	-	-
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-	-
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-	-
9700060	Chimney grid net for modules 1200 mm	-	-	-	-	-	-
970005	WOK overlay	225	-	-	35	-	-

line 700

Induction range

Ergonomics, safety, modern design

- these universal kitchens enable static and dynamic heat treatment of all culinary products using the energy of gas or electricity
- line of devices tailored to individual technological requirements
- excellent for small, medium and large gastronomy



power supply



induction



stainless steel



Polish product
Stalgast Radom

INTUITIVE CONTROL SYSTEM

**LASER-ENGRAVED
FRONT PANEL**

INDUCTION HOB WITH 3.5 KW

**9 POWER LEVELS
CONTROLLED BY A KNOB**

**RESIDUAL HEAT
INDICATOR**

**EFFICIENT COOLING
SYSTEM**



Induction range



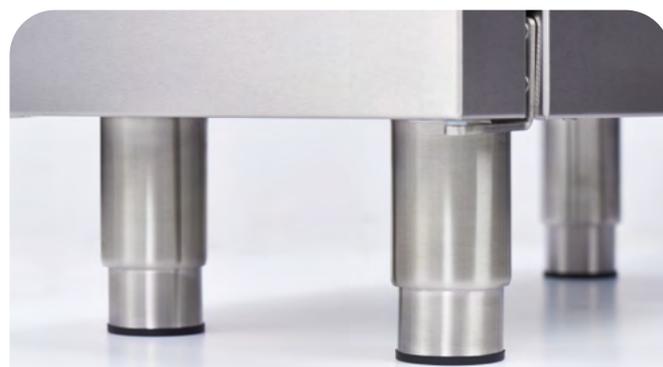
Display



Very durable ceramic induction hob



Ergonomic knobs



Adjustable feet

- induction hobs with a diameter of 250 mm
- units without chimney grid net allow for using larger diameter cookware
- a chimney grid net can be used as optional equipment
- very durable ceramic induction hobs
- utensil recognition system
- automatic overheating protection system
- work parameters display

Cat. No.	Description	W m m	D mm	H mm	P kW	U V
9705100	2 hobs	400	700	850	7.0	400
9706100	4 hobs	800	700	850	14.0	400
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-

line 700

Ceramic cooking top

Ergonomics, safety, modern design

- designed for thermal processing in all types of cookware using electricity
- technology used in infrared stoves gives energy savings and work dynamics, unavailable for appliances with cast iron electric hobs
- equipment line dedicated as elements of the cooking line or as independent heat treatment stations
- excellent for small, medium and large catering establishments



power supply



ceramic



stainless steel



Polish product
Stalgast Radom



INTUITIVE CONTROL SYSTEM

HiLight HOBS

LASER-ENGRAVED PANEL

HEATING ZONES WITH TURBO FEATURE

Ceramic cooking top

- ergonomic knobs
- work controls
- hobs with a diameter of 225 mm and power of 2.5 kW
- automatic overheating protection system
- smooth power adjustment
- **units without chimney grid net allow for using larger diameter cookware**
- **a chimney grid net can be used as optional equipment**
- adjustable feet



Cat. No.	Description	W mm	D mm	H mm	P kW	U V
9705500	2 hobs	400	700	250	5	400
9706500	4 hobs	800	700	250	10	400
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-

line 700

Electric range

Ergonomics, safety, modern design

- universal application ovens used in kitchens give the possibility of static and dynamic heat treatment for all culinary products using gas or electricity
- line of devices tailored to individual technological requirements
- excellent for small, medium and large catering establishments



power supply



stainless steel



Polish product
Stalgast Radom

INTUITIVE CONTROL SYSTEM

MODERN DESIGN

PRESSED TOP PLATE

OVEN WITH HUMIDITY CONTROL

GLASS OVEN DOOR

OVEN COMPARTMENT LIGHTING



4-hob electric range with oven

- laser-engraved front panel
- appliance protection system available via the control panel
- cast iron hobs with a diameter of 220 mm and power of 2.6 kW
- six-level power adjustment range
- work and power light, ergonomic knobs
- pressed top plate
- three levels of rails, oven grate included, adjustable feet
- dimensions of electric oven with convection 600×400/GN 1/1: 660×445×285 mm (W×D×H)
- size of electric static oven GN 2/1: 660×545×285 mm (W×D×H)



Static electric oven with humidity control feature

3 work modes:
 – top heater
 – bottom heater
 – top and bottom heater



Electric oven with convection and humidity control feature

3 work modes:
 – top heater
 – top and bottom heater
 – upper and lower heater and fan



Humidity control system



Pressed stove bowl

Cat. No.	Description	W mm	D mm	H mm	P kW stove/oven	U V	Oven type
9715000	4 hobs	800	700	850	10.4/7	400	convection
9716000	4 hobs	800	700	850	10.4/7	400	static
990998	Oven grate 600×400	600	400	-	-	-	-
990999	Oven grate GN 2/1	650	530	-	-	-	-

line 700

Electric range

Ergonomics, safety, modern design

- designed for thermal processing in all types of cookware using electricity
- universal application ovens used in kitchens give the possibility of static and dynamic heat treatment for all culinary products using electricity
- line of devices tailored to individual technological requirements
- excellent for small, medium and large catering establishments



power supply



stainless steel



Polish product
Stalgast Radom

INTUITIVE CONTROL SYSTEM

MODERN DESIGN

PRESSED TOP PLATE

OVEN WITH HUMIDITY CONTROL

GLASS OVEN DOOR

OVEN COMPARTMENT LIGHTING

AUXILIARY CUPBOARD



6-hob electric range with oven



Static electric oven with humidity control feature

- 3 work modes:
- top heater
 - bottom heater
 - top and bottom heater



Electric oven with convection and humidity control feature

- 3 work modes:
- top heater
 - top and bottom heater
 - upper and lower heater and fan



Intuitive control system



Ergonomic oven door handle



Humidity control system



Auxiliary cupboard

- ergonomic knobs
- laser-engraved front panel
- work and power light
- **appliance protection system available via the control panel**
- cast iron hobs with a diameter of 220 mm and power of 2.6 kW
- six-level power adjustment range
- dimensions of electric oven with convection 600×400/GN 1/1: 660×445×285 mm (W×D×H)
- size of electric static oven GN 2/1: 660×545×285 mm (W×D×H)
- three levels of rails
- **electric oven with humidity control feature**
- oven grate included
- adjustable feet

Cat. No.	Description	W mm	D mm	H mm	P kW stove/oven	U V	Oven type
9717000	6 hobs	1200	700	850	15.6/7	400	convection
9718000	6 hobs	1200	700	850	15.6/7	400	static
990998	Oven grate 600×400	600	400	-	-	-	-
990999	Oven grate GN 2/1	650	530	-	-	-	-

line 700

Electric hob top

Ergonomics, safety, modern design

- designed for thermal processing in all types of cookware using electricity
- 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

LASER-ENGRAVED PANEL

CAST IRON HOBS WITH A DIAMETER OF 220 MM AND POWER OF 2.6 KW

SIX-LEVEL POWER ADJUSTMENT RANGE



- work and power light
- can be installed on open skeletal structure or base with a door
- units without chimney grid net allow for using larger diameter cookware
- a chimney grid net can be used as optional equipment
- adjustable feet



Cat. No.	Description	W mm	D mm	H mm	P kW	U V
9705000	2 hobs	400	700	250	5.2	400
9706000	4 hobs	800	700	250	10.4	400
9707000	6 hobs	1200	700	250	15.6	400
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-
9700060	Chimney grid net for modules 1200 mm	-	-	-	-	-

line 700

Induction WOK

Ergonomics, safety, modern design

- designed for thermal processing in utensils dedicated to induction technology
- technology used in induction appliances gives outstanding energy savings and work dynamics, unavailable for appliances with traditional gas or electric supply
- appliance dedicated as an element of the cooking line or as independent heat treatment station
- excellent for small, medium and large catering establishments



power supply



induction



stainless steel



Polish product
Stalgast Radom

ERGONOMIC CONTROL PANEL

LASER-ENGRAVED FRONT PANEL

BOWL DIAMETER 290 MM

POWER 5 KW

**9 POWER LEVELS
CONTROLLED BY A KNOB**

EFFICIENT COOLING SYSTEM

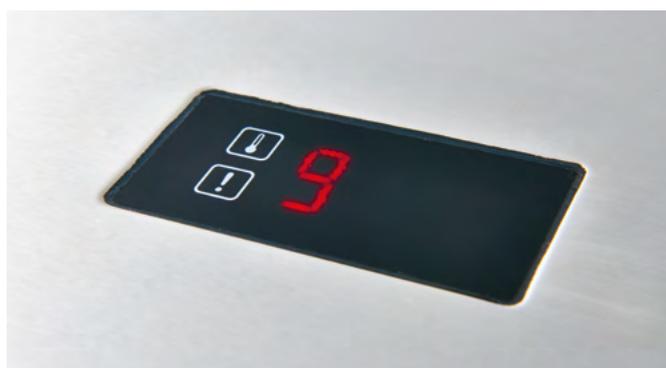


Induction WOK

- appliance in the version without a combustion chimney grid net
- chimney grid net use optional
- residual heat indicator
- utensil recognition system
- automatic overheating protection system
- adjustable feet



Optional: WOK pan, satin steel, handle length 200 mm



Display



Induction bowl



Laser-engraved front panel



Bowl diameter 290 mm

Cat. No.	Product	Ø mm	W mm	D mm	H mm	V litres	P kW	U	L grip mm
9704005	Wok	-	400	700	850	25	5	400	-
9700020	Chimney grid net for modules 400 mm	-	400	-	-	-	-	-	-
037400	Wok pan	400	-	-	120	-	-	-	200
037401	Wok pan	400	-	-	120	-	-	-	185

FREESTANDING DEVICES

- designed for thermal processing in all types of cookware up to 100 liters using gas or electricity, including induction technology
- units may be used as auxiliary elements of the cooking line or as independent heat treatment stations
- designed for small and medium catering establishments and mass catering points
- thanks to modern production technology and the components used, the equipment guarantee high efficiency and a long service life



Freestanding devices

Standard Line Power auxiliary gas stockpot stove

Ergonomics, safety, modern design

- designed for thermal processing in all types of pots up to 40 litres using natural and liquid gas
- units may be used as an auxiliary element of the cooking line or as independent heat treatment station
- excellent for small and medium catering establishments and mass catering points



gas supply



stainless steel



Polish product
Stalgast Radom

BURNER 5 KW

SUITABLE FOR POTS UP TO 40 L

STAINLESS STEEL GRATE

PILOT FLAME

ANTI-OVERFLOW PROTECTION

- burner pilot flame
- flame safety device
- burner power reduction to 1/3 (economical flame)
- adjustable feet
- optional reducer cap for work with small utensils



Reducer cap



Cat. No.	Product	W mm	D mm	H mm	P kW	U
773051	Freestanding burner stockpot stove	340	340	340	5	G30
773052	Freestanding burner stockpot stove	340	340	340	5	G20
773050	Reducer cap for grate	220	220	10	-	-

Freestanding devices

Gas stockpot stove

Ergonomics, safety, modern design

- designed for thermal processing in all types of pots up to 100 litres using natural or liquid gas
- units may be used as an auxiliary element of the cooking line or as independent heat treatment station
- excellent for small and medium catering establishments and mass catering points



gas supply



INOX stainless steel



Polish product
Stalgast Radom



**9 KW DOUBLE-CROWN
BURNER IN TOPLINE**

**BURNER 11 AND 14 KW IN
TOPLINE POWER**

PILOT FLAME

ANTI-OVERFLOW PROTECTION

CAST IRON GRATES

Top Line and Top Line Power gas stockpot stove

- ergonomic, high-temperature resistant knob
- burner with flame safety device
- burner power reduction to 1/3 (economical flame)
- using pots with Ø450–500 mm is recommended
- suitable for large pots of 50 to 100 l
- adjustable feet



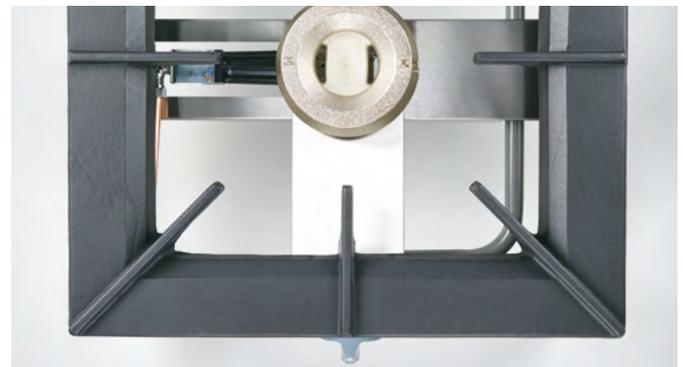
9 kW burner in Top Line stockpot stoves



High-temperature resistant knob



Burner 14 and 11 kW in Top Line Power stockpot stoves



Cast iron grates

No.	Cat. No.	Product	W mm	D mm	H mm	P kW	U
1.	773001	Single Top Line stockpot stove	565	605	380	9	G20
	773003	Single Top Line stockpot stove	565	605	380	9	G30
	773011	Double Top Line stockpot stove	1140	605	380	2×9	G20
	773013	Double Top Line stockpot stove	1140	605	380	2×9	G30
2.	773035	Single Top Line Power stockpot stove	565	605	380	14	G20
	773036	Single Top Line Power stockpot stove	565	605	380	11	G30
	773000	Reducer cap for Top Line stockpot stove grate	300	300	10	-	-

Freestanding devices

Induction stockpot stove

Ergonomics, safety, modern design

- designed for thermal processing in pots up to 100 litres dedicated to induction technology
- units may be used as an auxiliary element of the cooking line or as independent heat treatment station
- excellent for small and medium catering establishments and mass catering points



power supply



induction



stainless steel



Polish product
Stalgast Radom

ERGONOMIC KNOB

POWER 5 AND 8 KW

VERY ROBUST CERAMIC PLATE

9 POWER LEVELS

EFFICIENT COOLING SYSTEM

SUITABLE FOR POTS UP TO 50 L



- 773025 induction hob with a diameter of 340 mm and power of 5 kW
- 773028 induction hob with a diameter of 400 mm and power of 8 kW
- pot detection system
- adjustable feet



Very robust ceramic plate



Electronic display

Cat. No.	W mm	D mm	H mm	P kW	U V
773025	500	500	380	5	400
773028	600	600	380	8	400

Freestanding devices

Electric stockpot stove

Ergonomics, safety, modern design

- designed for thermal processing in pots up to 100 litres dedicated to induction technology
- unit may be used as an auxiliary element of the cooking line or as independent heat treatment station
- excellent for small and medium catering establishments and mass catering points



power supply



stainless steel



Polish product
Stalgast Radom

ERGONOMIC KNOB

CAST IRON HOB WITH A DIAMETER OF 400 MM

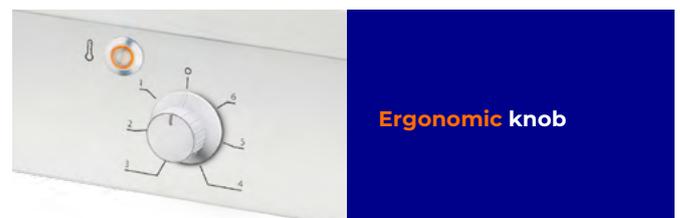
6-STEP ADJUSTMENT RANGE

ROBUST STRUCTURE

POWER 5 KW



- robust structure made of stainless steel
- **dedicated for large pots of 50 to 100 l**
- overheating protection
- adjustable feet



Cat. No.	W mm	D mm	H mm	P kW	U V
773020	580	580	380	5	400

Freestanding devices

Freestanding gas top

Ergonomics, safety, modern design

- designed for thermal processing in all types of cookware using natural or liquid gas
- equipment line dedicated as auxiliary elements of the cooking line or as independent heat treatment station
- excellent for small and medium catering establishments and mass catering points



gas supply



INOX stainless steel



Polish product
Stalgast Radom

ERGONOMIC CONTROL PANEL

**REMOVABLE BURNER
HOBS**

**BURNERS 3.5 KW; 5 KW;
7 KW AND 9 KW**

PILOT FLAME

**AVAILABLE IN 4- AND
6-BURNER VERSIONS**



Freestanding gas top

- burner power reduction to 1/3 (economical flame)
- laser-engraved front panel
- available in 4- and 6-burner versions
- different burner configurations:
3.5 kW; 5 kW; 7 kW (double-crown) 9 kW (double-crown)
- cast iron grate
- pilot flame, flame safety device
- removable dishwasher-safe bowl



Cast iron grates



Reducer cap



Ergonomic control panel



WOK overlay

No.	Cat. No.	Description	Ø mm	W mm	D mm	H mm	P kW	U
1.	979511	4 burners (3,5+2×5+7)	-	800	700	850	20.5	G20
	979513	4 burners (3,5+2×5+7)	-	800	700	850	20.5	G30
	979521	4 burners (3,5+5+2×7)	-	800	700	850	22.5	G20
	979523	4 burners (3,5+5+2×7)	-	800	700	850	22.5	G30
	979531	4 burners (2×5+2×7)	-	800	700	850	24.0	G20
	979533	4 burners (2×5+2×7)	-	800	700	850	24.0	G30
	979611	6 burners (3,5+3×5+2×7)	-	1200	700	850	32.5	G20
	979613	6 burners (3,5+3×5+2×7)	-	1200	700	850	32.5	G30
	979621	6 burners (3,5+2×5+2×7+9)	-	1200	700	850	36.5	G20
	979623	6 burners (3,5+2×5+2×7+9)	-	1200	700	850	36.5	G30
2.	970000	Reducer cap	-	200	200	-	-	-
3.	970005	WOK overlay	225	-	-	35	-	-

No.	Cat. No.	Description	W mm	D mm	H mm	P kW	U
1.	999511	4 burners (3,5+2×5+7)	900	900	850	20.5	G20
	999513	4 burners (3,5+2×5+7)	900	900	850	20.5	G30
	999521	4 burners (3,5+5+2×7)	900	900	850	22.5	G20
	999523	4 burners (3,5+5+2×7)	900	900	850	22.5	G30
	999531	4 burners (2×5+2×7)	900	900	850	24.0	G20
	999533	4 burners (2×5+2×7)	900	900	850	24.0	G30
	999541	4 burners (3,5+5+7+9)	900	900	850	24.5	G20
	999543	4 burners (3,5+5+7+9)	900	900	850	24.5	G30
	999551	4 burners (9+9+9+9)	900	900	850	36	G20
	999553	4 burners (9+9+9+9)	900	900	850	36	G30
	999611	6 burners (3,5+3×5+2×7)	1300	900	850	32.5	G20
	999613	6 burners (3,5+3×5+2×7)	1300	900	850	32.5	G30
	999621	6 burners (3,5+2×5+2×7+9)	1300	900	850	36.5	G20
	999623	6 burners (3,5+2×5+2×7+9)	1300	900	850	36.5	G30

Freestanding devices

Freestanding gas top, SELF ASSEMBLY

Ergonomics, safety, modern design

- units may be used as an auxiliary element of the cooking line or as independent heat treatment station
- designed for small and medium catering establishments and mass catering points
- construction made of stainless steel
- bolted version
- legs and shelf connected by screws
- backflow protection
- cast iron grates
- front panel laser-engraved



gas supply



self-assembly



stainless steel



Polish product
Stalgast Radom



**POWER REDUCTION OF BURNERS
TO 1/3 (SAVING FLAME)**

**ADJUSTABLE FEET IN THE
RANGE OF -5/+25 MM**

**AVAILABLE IN 4- AND
6-BURNER VERSIONS**

**HEIGHT BETWEEN SHELF
AND COOKER 430 MM**

**BURNERS 3.5 KW; 5 KW; 7 KW
AND 9 KW**

PILOT FLAME

Freestanding gas top, **SELF ASSEMBLY**

- construction made of stainless steel
- for self-assembly version
- legs and shelf connected by screws
- burners 3.5 kW; 5 kW; 7 kW and 9 kW
- available in 4- and 6-burner versions
- pilot flame
- backflow protection
- cast iron grates
- power reduction of burners to 1/3 (saving flame)
- height between shelf and cooker 430 mm
- adjustable feet in the range of -5/+25 mm
- front panel laser-engraved



Cast iron grates

Self-assembly, robust structure

Cat. No.	Description	Ø mm	W mm	D mm	H mm	P kW	U
978511	4 burners (3.5+2×5+7)	-	800	700	850	20.5	G20
978513	4 burners (3.5+2×5+7)	-	800	700	850	20.5	G30
978521	4 burners (3.5+5+2×7)	-	800	700	850	22.5	G20
978523	4 burners (3.5+5+2×7)	-	800	700	850	22.5	G30
978531	4 burners (2×5+2×7)	-	800	700	850	24.0	G20
978533	4 burners (2×5+2×7)	-	800	700	850	24.0	G30
970000	Reducer cap	-	200	200	-	-	-
970005	WOK overlay	225	-	-	35	-	-

Cat. No.	Description	Ø mm	W mm	D mm	H mm	P kW	U
978613	6 burners (3.5+3×5+2×7)	-	1200	700	850	32.5	G20
978621	6 burners (3.5+3×5+2×7)	-	1200	700	850	32.5	G30
978623	6 burners (3.5+2×5+2×7+9)	-	1200	700	850	36.5	G20
978611	6 burners (3.5+2×5+2×7+9)	-	1200	700	850	36.5	G30
970000	Reducer cap	-	200	200	-	-	-
970005	WOK overlay	225	-	-	35	-	-

Freestanding devices

Freestanding induction rangetop

Ergonomics, safety, modern design

- designed for thermal treatment of food using induction suitable cookware
- induction technology is exceptionally power saving. It provides better performance and lower energy consumption compared to gas or ceramic/iron cast electric hobs power
- line of equipment that can be used as an element of the cooking line or as an independent heat treatment stations
- excellent for small, medium and large gastronomy



power supply



induction



stainless steel



Polish product
Stalgast Radom

ERGONOMIC KNOBS

INDUCTION FIELD OF 3.5 KW

AVAILABLE IN 2 AND 4 FIELD VERSIONS

- induction fields with a diameter of 225 mm and a power of 3.5 kW
- 9 power levels regulated by a knob
- devices without exhaust system allow to work with cookware of larger diameter
- remaining heat indicator and efficient cooling system
- device protection system available from the control panel
- laser engraved front panel
- cookware detection system
- display of operating parameters



Ceramic induction hobs

Cat. No.	Description	W mm	D mm	H mm	P kW	U V
979510	2 induction fields	400	700	850	7	400
979610	4 induction fields	800	700	850	14	400

Freestanding devices

Freestanding electric hob top

Ergonomics, safety, modern design

- designed for thermal processing in all types of cookware using electricity
- equipment line dedicated as freestanding elements of the cooking line or as independent heat treatment station
- excellent for small and medium catering establishments and mass catering points



power supply



stainless steel



Polish product
Stalgast Radom

ERGONOMIC CONTROL PANEL

SIX-LEVEL WORK RANGE

PRESSED STOVE PLATE

- work and power light
- available in 4- and 6-hob versions
- overheating protection
- adjustable feet



Fast heating hobs with a diameter of 220 mm and power of 2.6 kW

Cat. No.	Description	W mm	D mm	H mm	P kW	U V
979500	4 hobs	800	700	850	10.4	400
979600	6 hobs	1200	700	850	15.6	400

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
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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

