



## Range Overview

Modular. Dependable. Consistent.  
Restaurants EPower Series



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# EMPower your kitchen. Configure your way

## EMPower Restaurant Series

With the EMPower Restaurant Series, you can build your kitchen the way you wanted. The EMPower Restaurant Series can revolutionize the way your kitchen functions. From gas ranges to charbroilers and everything in between, Electrolux Professional will help improve your cooking experience while giving your customers the best possible end product.

### Dependability

Great food begins with a kitchen you can count on. Every unit in our new EMPower Restaurant Series has been crafted for rugged dependability.

We took out the frills and strengthened key components for greater reliability, reduced down time and less cleaning. EMPower delivers **consistent heat** to serve up repeatable results, plate after plate.

Whether you need an entire cooking suite or are replacing an existing unit, EMPower lets you build your most reliable kitchen ever.

### Simply Better Cooking

No great menu can exist without a consistent cooking environment like that offered by our EMPower units—the most consistent in the industry.

The EMPower line includes a variety of models to fit the needs of your menu and your available kitchen space. Because every unit is **ergonomically designed** to effortlessly move pans and pots from one surface to the next, you can speed up service in a safer and cleaner environment.

Today's customers demand the best menu items that are prepared quickly and consistently. That's what EMPower serves up every day.

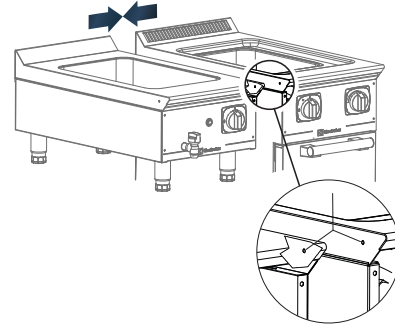


## Modular for the Way You Want to Cook

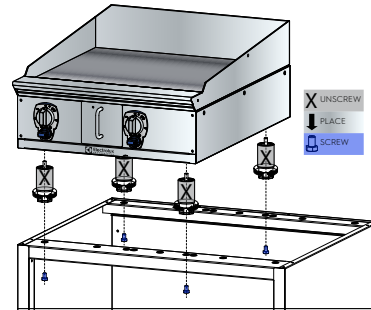
We know that every kitchen is different. That's because every foodservice professional has his or her own way of cooking. And that's why EMPower is the industry's most **modular kitchen suite** ever, perfectly fitting your main kitchen or front-of-the-house show cooking concept.

EMPower lets you configure your kitchen for faster cooking throughout and greater efficiency.

Completely connected **modular** kitchen equipment for fast and easy cleaning and no dirt traps, allow maximum output of the space you have.



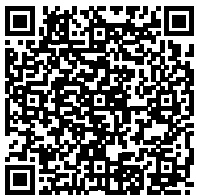
Units can be **flush connected** to minimize gaps and guaranteeing hygienic solution:



Top appliances can be **mounted directly** on any base, oven or cupboard:

## Built for the way you work

Visit [www.electroluxusa.com/professional](http://www.electroluxusa.com/professional) to find out how you can create your own virtual kitchen with our online Configurator, including modular tops, bases and accessories from our EMPower Restaurant Series.



Discover our range



# Take a closer look at Electrolux!

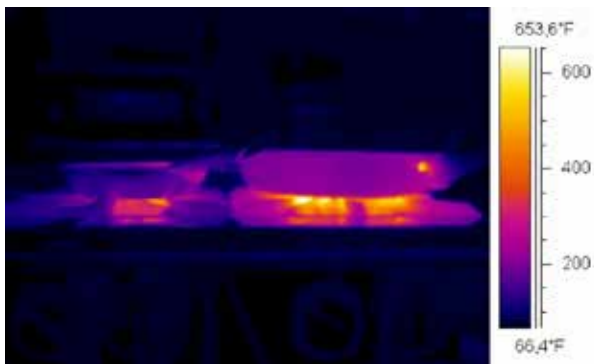
## EMPower Restaurant Series

Every Electrolux Professional EMPower Series product was created based on the ideas, proposals and needs of customers and chefs just like you. We developed new, intelligent features to make your life easier by simplifying your work, increasing productivity, saving money and upholding excellence.

### Unbeatable performance

#### Gas burner tops and ranges

One of the most utilized appliances in any operation, a gas burner top or range is crucial to making consistently delicious menu items. Our EMPower line offers a variety of sizes, highly efficient "flower flame" burners, removable pan supports and more. The result? A user-friendly appliance that is easy to clean and gives your customers the quality and flavor they demand.

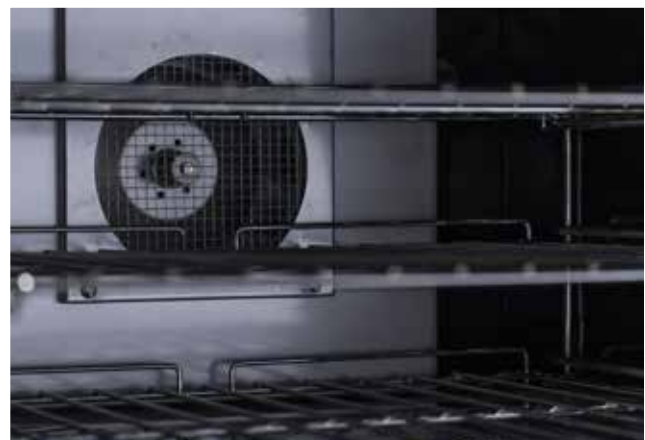


32,500 btu single crown burners  
7 and 12 1/2 inch pans  
Heat distribution from COLD (blue) to HOT (yellow)

Exclusive "flower flame" burner guarantees flexibility as well as high efficiency. One burner for all your needs, thanks to its unique shape which expands both horizontally and vertically for perfect cooking with pots and pans of any shape or size. The flame adapts to the diameter of the pan bottom providing maximum coverage and reaching the cooking temperature much faster thus reducing heat dispersion.

#### Gas oven bases

Gas ranges complete with gas oven bases with an easy-to-use thermostat, flame failure protection, a bifunctional fan and a large enameled cavity for even cooking and perfect browning



Optional accessories:

- Back panel with overshelf or salamander support
- Fixed or swivelling wheels



## Essential for direct cooking



### Gas griddle tops

Sear proteins and griddle cook your favourite food to perfection on our energy-efficient, even-heated and durable EMPower griddle. The 1-inch thick, heavy-duty non-scratch cooking surface guarantees **extreme resistance to scratches and corrosion** in addition to outstanding non-stick properties of the cooking plate. And draining grease is made easier with our full-length drainage channel, large grease drainage hole and large-capacity grease collection container. Available in 12-inch, 24-inch, 36-inch and 48-inch options.

Additional features:

- High-efficiency burners
- Device to protect against accidental extinguishing of the flame
- Suitable for natural gas or propane gas

Models with non-scratch chromium surface available!



\* Selected models

## For beautiful grilling results

### Gas charbroiler tops

Our EMPower gas charbroiler tops are all you need for perfectly grilled fish, meat and vegetables. The heating system, which includes an independently controlled burner for each 12-inch section, guarantees an even temperature throughout for excellent grilling results across the entire cooking surface. Available in 12-inch, 24-inch, 36-inch and 48-inch options.

Additional features:

- Large 6-inch-wide cooking grids
- Removable half-gallon grease collection drawer
- Highly efficient indirect heating system

High efficiency indirect heating system: heat is radiated towards deflectors and onto the cooking grate producing even temperature distribution across the entire surface for perfectly grilled food.



## For better cooking results and lower running costs



### Gas fryers

Fast heat up and speedy temperature recovery ensure high performance and let you cook more batches in a shorter time. Leaner, faster workflow with specially designed accessories. Oil stays cleaner for longer and cleaning is simple thanks to rounded edges on the pressed steel vat.

Optional accessories:

- Filter, Deflector, Protection Shields and many more for an efficient oil management



# Versatile and suitable for any installation

## EMPower refrigerated bases

EMPower refrigerated bases are available in **two configurations**: for **modular application**, suitable for hygienic installation with EMPower cooking units, and for **non-modular** application to accept counter top units with feet.

All bases are available in 3 sizes with 2 drawers for 48-inch and 60-inch wide units and with 4 drawers for 72-inch unit. Drawers are fitted with heavy duty runners. Bases are made in high grade stainless steel. Delivered on wheels as standard and can be installed on feet using optional accessories.

### Refrigerated base for modular application

- ▶ Covered with stainless steel top designed to accept EMPower top units guaranteeing hygienic modular installation
- ▶ Stainless steel heat resistant insulated top up to 572°F (300°C)
- ▶ Top is pre-punched to accept placement of top EMPower units with pins, guaranteeing hygienic modular installation
- ▶ Flush on lateral sides for seamless installation into the cooking block
- ▶ Frontal drip nose to prevent liquids or grease getting into the drawers during cooking and cleaning



### Refrigerated base for non-modular application

- ▶ Can accept any counter top appliances of adequate dimensions
- ▶ Covered with stainless steel top with marine edge
- ▶ Top with a drip nose on all sides to protect from eventual spilling out during cooking or cleaning



Take a look at the complete range in the following pages



# Gas burners

- ▶ Gas Burner Tops and Ranges family offers a variety of sizes and configurations
- ▶ Innovative “flower flame” burners guarantee flexibility and high efficiency

## Open Gas Burner Tops



	169101	169102	169103	169104
<b>External dim. - inch (mm)</b>				
width	12" (305)	24" (610)	36" (915)	48" (1220)
depth	31 1/2"(800)	31 1/2"(800)	31 1/2"(800)	31 1/2"(800)
height	14 5/8" (372)	14 5/8" (372)	14 5/8" (372)	14 5/8" (372)
<b>Size of leg - inch (mm)*</b>	4" (102)	4" (102)	4" (102)	4" (102)
<b>Gas power - BTU/h</b>	65000	130000	195000	260000
<b>Gas power - kW</b>	19	38	57	76
<b>Burners - nr/BTU/h</b>	2 x 32500	4 x 32500	6 x 32500	8 x 32500
<b>Burners - nr/kW</b>	2 x 9.5	4 x 9.5	6 x 9.5	8 x 9.5
<b>Gas inlet connection size</b>	3/4"	3/4"	3/4"	3/4"
<b>4 screws to install on the base</b>	•	•	•	•
<b>Gas pressure regulator</b>	•	•	•	•
<b>ETL certification (UL &amp; NSF)</b>	•	•	•	•

\* Removable if installed on top of Oven or Open Base

## Open Gas Burner Tops with Safety Thermocouple



	169130	169131	169132	169133
<b>External dim. - inch (mm)</b>				
width	12" (305)	24" (610)	36" (915)	48" (1220)
depth	31 1/2"(800)	31 1/2"(800)	31 1/2"(800)	31 1/2"(800)
height	14 5/8" (372)	14 5/8" (372)	14 5/8" (372)	14 5/8" (372)
<b>Size of leg - inch (mm)*</b>	4" (102)	4" (102)	4" (102)	4" (102)
<b>Gas power - BTU/h</b>	65000	130000	195000	260000
<b>Gas power - kW</b>	19	38	57	76
<b>Burners - nr/BTU/h</b>	2 x 32500	4 x 32500	6 x 32500	8 x 32500
<b>Burners - nr/kW</b>	2 x 9.5	4 x 9.5	6 x 9.5	8 x 9.5
<b>Gas inlet connection size</b>	1/2"	1/2"	1/2"	1/2"
<b>Burners safety thermocouple</b>	•	•	•	•
<b>4 screws to install on the base</b>	•	•	•	•
<b>Gas pressure regulator</b>	•	•	•	•
<b>ETL certification (UL &amp; NSF)</b>	•	•	•	•

\* Removable if installed on top of Oven or Open Base

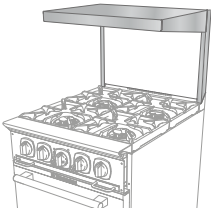
## Open Gas Burner Ranges



	169105	169106	169134	169135
<b>External dim. - inch (mm)</b>				
width	24" (610)	36" (915)	24" (610)	36" (915)
depth	31 1/2" (800)	31 1/2" (800)	31 1/2" (800)	31 1/2" (800)
height	37 3/16" (945)	37 3/16" (945)	37 3/16" (945)	37 3/16" (945)
<b>Gas power - BTU/h</b>				
burners	4 x 32500	6 x 32500	4 x 32500	6 x 32500
oven	34000	34000	34000	34000
total	164000	229000	164000	229000
<b>Gas power - kW</b>				
burners	4 x 9.5	6 x 9.5	4 x 9.5	6 x 9.5
oven	10	10	10	10
total	48	67	48	67
<b>Gas inlet connection size</b>	3/4"	3/4"	1/2"	1/2"
<b>Static Oven</b>	•	•	•	•
<b>Burners safety thermocouple</b>			•	•
<b>Gas pressure regulator</b>	•	•	•	•
<b>ETL certification (UL &amp; NSF)</b>	•	•	•	•

## Accessories for Gas Burners

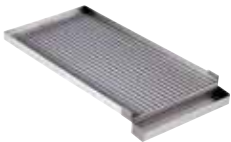
### Shelf / support kit



	169078	169080
<b>Appliance width</b>	24" units	36" units
<b>Material</b>	stainless steel	stainless steel

► can be installed on top and monoblock units

### Burner plate



	921685
<b>Appliance width</b>	24" units
<b>Plate</b>	ribbed
<b>Material</b>	stainless steel

► can be installed on top and monoblock units

# Gas Oven Bases

- ▶ Vitreous enameled oven cavity can accommodate two (static) or three (convection) full-size sheet pans
- ▶ With convection oven base the best cooking results in reduced time provided by perfect airflow with the bi-functional fan that works either continuously or synchronized with the burner

## Gas Oven Bases



	169152	169110
<b>External dim. - inch (mm)</b>		
width	36" (915)	36" (915)
depth	31 3/4"(807)	31 3/4"(807)
height	35 3/8"(898)	35 3/8"(898)
<b>Gas power - BTU/h</b>	34000	41000
<b>Gas power - kW</b>	10	12
<b>Gas inlet connection size</b>	1/2"	1/2"
<b>Static oven</b>	•	
<b>Convection oven</b>		•
<b>12 pins to install up to 3 top units</b>	•	•
<b>ETL certification (UL &amp; NSF)</b>	•	•

# Electric Induction Top

- ▶ Fast and efficient induction cooking top with heavy duty glass and two cooking zones
- ▶ Thanks to the highly efficient heating system, the cooking temperature is reached faster and there is less heat dispersion
- ▶ Ideal for kitchens needing to serve larger number of clients in a short time in a comfortable and safe working environment

## Electric Induction Top



	169107
<b>External dim. - inch (mm)</b>	
width	16" (406)
depth	31 1/2" (800)
height	14 3/16" (372)
<b>Size of leg - inch (mm)*</b>	4" (102)
<b>Electric amperage (A)</b>	30
<b>Electric power - kW</b>	7
<b>Electric power - BTU/h</b>	23885
<b>Zones - nr/A (kW)</b>	2x15 (3.5)
<b>Voltage / Phase / Hz</b>	200-240V 1 50-60Hz
<b>4 screws to install on the base</b>	•
<b>ETL certification (UL &amp; NSF)</b>	•

\* Removable if installed on top of Oven or Open Base

# Gas French Top

- ▶ Gas French top provides large surface allowing you to place a pan anywhere. The extra hot center allows fast heat up and cooking, and large holding area on sides can be used for low temperature cooking or simmering

## Gas French Top



	169108
External dim. - inch (mm)	
width	36" (915)
depth	31 1/2" (800)
height	14 5/8" (372)
Size of leg - inch (mm)*	4" (102)
Gas power - BTU/h	27000
Gas power - kW	8
Gas inlet connection size	1/2"
4 screws to install on the base	•
Gas pressure regulator	•
ETL certification (UL & NSF)	•

\* Removable if installed on a base

# Non-Scratch Griddle Tops

- ▶ 1 inch thick heavy duty non-scratch cooking surface holds a maximum cooking temperature of 500°F uniformly
- ▶ The Electrolux Professional non scratch cooking surface is a unique solution that guarantees extreme resistance to scratches and corrosion in addition to improving the non-stick properties of the cooking plate, ensuring express cleaning at the end of the day.
- ▶ Versions with mild steel are available with a dedicated code

## Smooth Gas Griddle Tops



	169181	169182	169183	169184
External dim. - inch (mm)				
width	12" (305)	24" (610)	36" (915)	48" (1220)
depth	31 1/2" (800)	31 1/2" (800)	31 1/2" (800)	31 1/2" (800)
height	16 1/2" (419)	16 1/2" (419)	16 1/2" (419)	16 1/2" (419)
Size of leg - inch (mm)*	4" (102)	4" (102)	4" (102)	4" (102)
Gas power - BTU/h	26000	52000	78000	104000
Gas power - kW	7.6	15.2	22.8	30.4
Gas inlet connection size	3/4"	3/4"	3/4"	3/4"
Smooth plate	•	•	•	•
Mild steel plate version	169111	169112	169113	169114
Thermostatic Control	•	•	•	•
Snap-action switch thermostat	•	•	•	•
4 screws to install on the base	•	•	•	•
Gas pressure regulator	•	•	•	•
ETL certification (UL & NSF)	•	•	•	•

\* Removable if installed on a base

# Non-Scratch Griddle Tops

## Ribbed Gas Griddle Tops



	169185	169186	169187	169188
<b>External dim. - inch (mm)</b>				
width	12" (305)	24" (610)	36" (915)	48" (1220)
depth	31 1/2"(800)	31 1/2"(800)	31 1/2"(800)	31 1/2"(800)
height	16 1/2"(419)	16 1/2"(419)	16 1/2"(419)	16 1/2"(419)
<b>Size of leg - inch (mm)*</b>	4" (102)	4" (102)	4" (102)	4" (102)
<b>Gas power - BTU/h</b>	26000	52000	78000	104000
<b>Gas power - kW</b>	7.6	15.2	22.8	30.4
<b>Gas inlet connection size</b>	3/4"	3/4"	3/4"	3/4"
<b>1/3 ribbed plate</b>		•	•	•
<b>Fully ribbed plate</b>	•			
<b>Mild steel plate version</b>	169115	169116	169117	169118
<b>Thermostatic Control</b>	•	•	•	•
<b>Snap-action switch thermostat</b>	•	•	•	•
<b>4 screws to install on the base</b>	•	•	•	•
<b>Gas pressure regulator</b>	•	•	•	•
<b>Energy Star</b>			•	•
<b>ETL certification (UL &amp; NSF)</b>	•	•	•	•

\* Removable if installed on a base

## Accessories for Griddles

### Scrapers

164255



206420



	164255	206420
<b>Use on</b>	smooth plate	ribbed plate

# Gas Charbroilers

- ▶ The heating system, which includes an independently controlled burner for each 12-inch section, guarantees an even temperature throughout for excellent grilling results across the entire cooking surface
- ▶ Even heat distribution thanks to innovative indirect heating system which minimizes cool zones
- ▶ Stainless steel parts - radiant shields, deflectors, 3-side splash guards, easy to dismantle and wash in the dishwasher

## Gas Charbroiler Tops



	169119	169120	169121	169122
<b>External dim. - inch (mm)</b>				
width	12" (305)	24" (610)	36" (915)	48" (1220)
depth	31 1/2" (800)	31 1/2" (800)	31 1/2" (800)	31 1/2" (800)
height	18 3/8" (467)	18 3/8" (467)	18 3/8" (467)	18 3/8" (467)
<b>Size of leg - inch (mm)*</b>	4" (102)	4" (102)	4" (102)	4" (102)
<b>Gas power - BTU/h</b>	33000	66000	99000	132000
<b>Gas power - kW</b>	9.6	19.3	28.9	38.6
<b>Gas inlet connection size</b>	1/2"	1/2"	1/2"	1/2"
<b>4 screws to install on the base</b>	•	•	•	•
<b>Gas pressure regulator</b>	•	•	•	•
<b>ETL certification (UL &amp; NSF)</b>	•	•	•	•

\* Removable if installed on a base

## Accessories for Charbroilers

### Scraper and hooks



169082

- ▶ Scraper for cast iron grids with a hook to lift the grids



# Gas Fryer

- ▶ Optimized indirect heating system ensures all the oil is heated throughout the vat, ensuring excellent frying result and high productivity.
- ▶ Cut downtime thanks to the unique design of the vat: deep-drawn vessel with rounded corners for easier and faster cleaning, no direct contact with heating elements.

## Gas Fryer



	<b>169109</b>
<b>External dim. - inch (mm)</b>	
width	16" (406)
depth	31 1/2" (800)
height	47 1/4" (1200)
<b>Gas power - BTU/h</b>	85000
<b>Gas power - kW</b>	25
<b>Gas inlet connection size</b>	1/2"
<b>Wells - nr/capacity</b>	1x40lbs/23lit
<b>Baskets - nr</b>	2
<b>Gas pressure regulator</b>	•
<b>Energy Star</b>	•
<b>ETL certification (UL &amp; NSF)</b>	•



- ▶ Oil drain extension included

## Accessories for Fryer

### Sediment tray



	<b>921023</b>
<b>Material</b>	stainless steel

- ▶ To collect frying food sediment within the deep zone
- ▶ Suggested for all types of food. It prevents clogging of the drain and helps cleaning

### Unclogging rod



	<b>927227</b>
--	---------------

- ▶ For unclogging drain pipe

# Accessories for Fryer

## Baskets



	927223	927226
Quantity	2	1

## Fire shields



	206441	206442
Fire shields	left	right

- ▶ Height of the shield: 11 3/4"
- ▶ Mandatory when installed next to gas open burners or appliances with water connection

## Deflector



	960645

- ▶ Suggested when frying floury food

# Gas Pasta Cooker

- ▶ With this multifunctional unit suitable for any type of food cooked in water, it is possible to finely control the power level and boiling intensity
- ▶ A variety of accessories available to fit any type of operations – from large quantity production to serving single portions on order.

## Gas Pasta Cooker



	169123
<b>External dim. - inch (mm)</b>	
width	16" (406)
depth	31 1/2" (800)
height	37 3/16"(945)
<b>Gas power - BTU/h</b>	42500
<b>Gas power - kW</b>	12.5
<b>Gas inlet connection size</b>	1/2"
<b>Wells - nr/capacity</b>	1x6.5gal 24.5 lit
<b>Support for baskets</b>	•
<b>Gas pressure regulator</b>	•
<b>ETL certification (UL &amp; NSF)</b>	•

## Accessories for Pasta Cooker

### Baskets



	921610	921611
<b>Quantity</b>	2	1
<b>External dim. - inch (mm)*</b>		
width	8 11/16" (220)	8 11/16" (220)
depth	6 11/16" (170)	13 3/4" (350)
height	9 7/16" (240)	9 7/16" (240)

\* One basket

### Baskets and support



	921020	921021	921022
<b>Quantity</b>	2	2	support
<b>External dim. - inch (mm)*</b>			
width	4 1/8" (105)	4 1/8" (105)	9 1/16" (230)
depth	6 5/16" (160)	4 1/8" (105)	13 3/4" (350)
height	9 7/16" (240)	9 7/16" (240)	2 3/8" (60)
<b>Max number of baskets per well</b>	4	6	-

\* One basket  
921021 is included in standard delivery

### Lid



	921607
<b>Material</b>	stainless steel

# Electric Bainmarie Top

## Electric Bainmarie Top



	169124
External dim. - inch (mm)	
width	16" (406)
depth	31 1/2" (800)
height	14 5/8" (372)
Size of leg - inch (mm)*	4" (102)
Electric amperage - A	12,5
Electric power - kW	1.5
Electric power - BTU/h	5118
Well capacity	GN 1/1
Voltage / Phase / Hz	120V 1 50/60Hz
4 screws to install on the base	•
ETL certification (UL & NSF)	•

# Ambient Worktops

## Ambient Worktops



	169129	169138	169153	169154
External dim. - inch (mm)				
width	4" (101.5)	8" (203)	12" (305)	16" (406)
depth	31 1/2" (800)	31 1/2" (800)	31 1/2" (800)	31 1/2" (800)
height	10 5/16" (262)	10 5/16" (262)	10 5/16" (262)	10 5/16" (262)
Size of leg - inch (mm)*	4" (102)	4" (102)	4" (102)	4" (102)
4 screws to install on the base	•	•	•	•

\* Removable if installed on a base

## Ambient Worktops



	169155	169156
External dim. - inch (mm)		
width	24" (610)	36" (915)
depth	31 1/2" (800)	31 1/2" (800)
height	10 5/16" (262)	10 5/16" (262)
Size of leg - inch (mm)*	4" (102)	4" (102)
4 screws to install on the base	•	•

\* Removable if installed on a base

# Open Cupboards

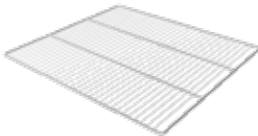
## Open Cupboards



	169028	169029	169030	169031
External dim. - inch (mm)				
width	12" (305)	16" (406)	24" (610)	36" (915)
depth	29 15/16" (760)	29 15/16" (760)	29 15/16" (760)	29 15/16" (760)
height	26 11/16" (678)	26 11/16" (678)	26 11/16" (678)	26 11/16" (678)

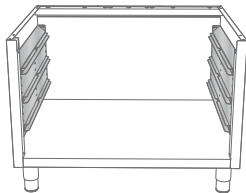
## Accessories for Open Cupboards

### Shelf grid



	169091	169092
External dim. - inch (mm)		
width	20 1/2" (520)	32 1/2" (825)
depth	29 1/16" (740)	29 1/16" (740)
height	0 1/2" (13)	0 1/2" (13)
Suitable for	24" open base	36" open base

### Runners for shelf grid



	169089
<ul style="list-style-type: none"> <li>▶ Kit with runners to support shelf grid</li> </ul>	

### Doors



	169214	169215	169216
Open cupboard size	16" (406)	24" (610)	36" (915)
Number of doors per kit	1	1	2

# Refrigerated Bases

- ▶ Featuring durable stainless steel construction, drawers can accommodate a variety of pan sizes, our refrigerator bases save time.
- ▶ Can be installed below any EMPOWER top unit.
- ▶ Suitable for **modular** application or as a standard equipment stand covered by the stainless steel top with marine edge, **non-modular** application.
- ▶ Delivered on wheels for easy cleaning and can be installed on feet using optional accessory.

## Refrigerated Bases for modular application



With insulated top  
predisposed for modular

	169210	169211	169212
<b>External dim. - inch (mm)</b>			
width	48" (1224)	60 1/4" (1530)	72 1/4" (1834)
depth	32" (810)	32" (810)	32" (810)
height	26 3/4" (677)	26 3/4" (677)	26 3/4" (677)
<b>Electric amperage - A</b>	5.8	5.8	5.8
<b>Electric power - kW</b>	0.6	0.6	0.6
<b>Drawers - nr</b>	2	2	4
<b>Temperature - °F</b>	+32° / +41°	+32° / +41°	+32° / +41°
<b>Temperature - °C</b>	0° / +5°	0° / +5°	0° / +5°
<b>Voltage / Phase / Hz</b>	115V 1 60Hz	115V 1 60Hz	115V 1 60Hz
<b>ETL certification (UL &amp; NSF)</b>	•	•	•

## Refrigerated Bases for non-modular application



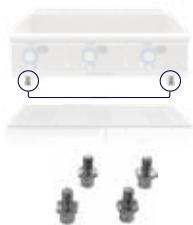
With stainless steel top  
with marine edge

	169207	169208	169209
<b>External dim. - inch (mm)</b>			
width	50" (1270)	62" (1576)	74" (1880)
depth	32" (810)	32" (810)	32" (810)
height	26" (660)	26" (660)	26" (660)
<b>Electric amperage - A</b>	5.8	5.8	5.8
<b>Electric power - kW</b>	0.6	0.6	0.6
<b>Drawers - nr</b>	2	2	4
<b>Temperature - °F</b>	+32° / +41°	+32° / +41°	+32° / +41°
<b>Temperature - °C</b>	0° / +5°	0° / +5°	0° / +5°
<b>Voltage / Phase / Hz</b>	115V 1 60Hz	115V 1 60Hz	115V 1 60Hz
<b>ETL certification (UL &amp; NSF)</b>	•	•	•



# Accessories for Refrigerated bases

## 4 pin kit



**169048**

- ▶ 4 pins kit to place top equipment on refrigerated modular base

## Foot for refrigerated bases



**206445**

- ▶ Height adjustable foot for refrigerated base

# Installation accessories

## Wheels



	<b>206135</b>	<b>880234</b>
<b>Appliance</b>	4 wheels (2 with brakes)	4 wheels (2 with brakes)
<b>Suitable for</b>	Open bases and ovens	Static oven

## Kit connection plate with 2 wheels



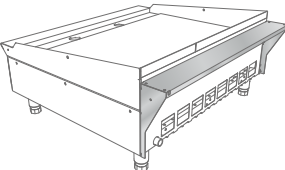
**169041**

<b>Appliance</b>	2 connection plates 2 wheels (1 with brake)
<b>Suitable for</b>	Open bases and ovens

- ▶ Can not be applied with refrigerated bases

# Installation accessories

## Back mounted rear shelf-spacer



	<b>169094</b>	<b>169095</b>	<b>169096</b>	<b>169097</b>
Width - inch (mm)	4" (101.5)	8" (203)	12" (305)	16" (406)
	<b>169098</b>	<b>169099</b>	<b>169100</b>	
Width - inch (mm)	24" (610)	36" (915)	48" (1218)	

## Portioning shelf



	<b>169173</b>	<b>169174</b>	<b>169175</b>	<b>169176</b>
Width - inch (mm)	12" (305)	16" (406)	24" (610)	36" (915)
	<b>169177</b>			
Width - inch (mm)	48" (1218)			

- ▶ Depth of the shelf is 3 9/16" (90 mm)
- ▶ Maximum load 200 lbs (91 kg)



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- ▶ All our factories are ISO 14001-certified
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