



Thinking of you
Electrolux

**Modular Cooking
EM Series**

Electrolux



Electrolux Restaurant Line

High productivity in minimal space



Intertek



Intertek

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



4-burners on static oven



6-burners on static oven



Gas oven base (static or convection)



Gas tops



Gas French top



Electric induction top



Gas charbroilers



Gas griddles



Electric bain-marie



Gas fryer



Gas pasta cooker



Worktops, Open bases,
Refrigerator/freezer bases

Gas Burner Tops and Ranges

The heart of the kitchen. Available in 12", 24", 36" and 48" top versions or 24" and 36" range versions with oven.



- Highly efficient flower flame burners 32,500 Btu/hr (9.8kW each) diameter 2.8" (diameter 70mm)-with or without flame failure device



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 Ovens

Even cooking throughout for perfect browning and excellent results.



Vitreous enamelled oven cavity fits two (static) or three (convection) 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
- Temperature controlled by thermostat:
static - from 158°F to 590°F (70°C to 310°C)
convection - from 150°F to 600°F (65°C to 315°C)
- Flame failure device protects against accidental extinguishing of the flame
- Bi-functional fan works either continuously or synchronized with the burner (convection)



- Perfect browning results

Description	Code	Dimensions (wxdxh)		Power	
		(in.)	(mm)	(Btu/hr)	(kW)
2 open gas burner top 12"	169000	12"x31½"x14 ⁵ / ₈ "	305x800x372mm	65,000	19
4 open gas burner top 24"	169001	24"x31½"x14 ⁵ / ₈ "	610x800x372mm	130,000	38
6 open gas burner top 36"	169002	36"x31½"x14 ⁵ / ₈ "	915x800x372mm	195,000	57
8 open gas burner top 48"	169003	48"x31½"x14 ⁵ / ₈ "	1220x800x372mm	260,000	76
4 open gas burner range 24"	169004	24"x31½"x37 ³ / ₁₆ "	610x800x945mm	164,000	48
6 open gas burner range 36"	169005	36"x31½"x37 ³ / ₁₆ "	915x800x945mm	229,000	67
2 open gas burner top with flame failure 12"	169034	12"x31½"x14 ⁵ / ₈ "	305x800x372mm	65,000	19
4 open gas burner top with flame failure 24"	169035	24"x31½"x14 ⁵ / ₈ "	610x800x372mm	130,000	38
6 open gas burner top with flame failure 36"	169036	36"x31½"x14 ⁵ / ₈ "	915x800x372mm	195,000	57
8 open gas burner top with flame failure 48"	169037	48"x31½"x14 ⁵ / ₈ "	1220x800x372mm	260,000	76
4 open gas burner range with flame failure 24"	169038	24"x31½"x37 ³ / ₁₆ "	610x800x945mm	164,000	48
6 open gas burner range with flame failure 36"	169039	36"x31½"x37 ³ / ₁₆ "	915x800x945mm	229,000	67
Static oven base 36"	169062	36"x31 ³ / ₄ "x35 ³ / ₈ "	915x807x898mm	34,000	10
Convection oven base 36"	169062	36"x36 ⁹ / ₁₆ "x36"	915x928x915mm	41,000	12

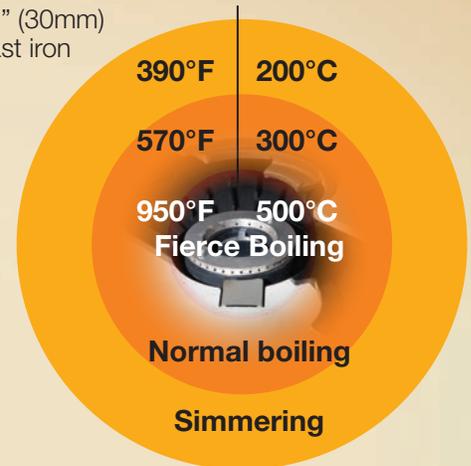
Gas French Top

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"x14⅝"
Dimensions (mm) wxdxh	915x800x372mm
Power (Btu/hr)	27,000
Power (kW)	8



Electric Induction Top

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



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

Description	2 zone electric induction top 16"
Code	169007
Dimensions (in.) wxdxh	16"x31½"x14⅝"
Dimensions (mm) wxdxh	406x800x372mm
Power (kW)	7



Gas Pasta Cooker

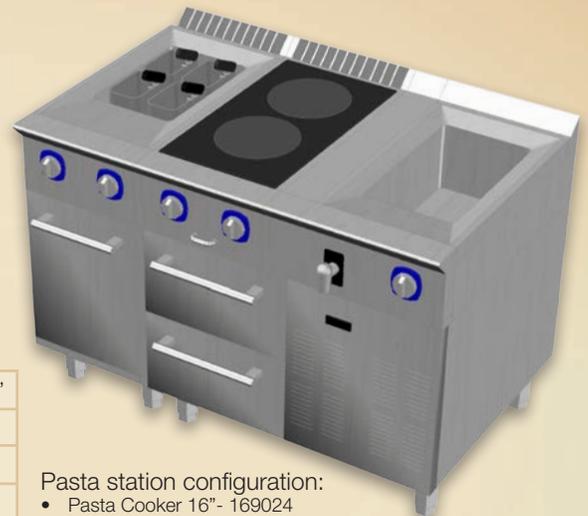
The ideal solution to prepare noodles, pasta, rice, vegetables and soups in large or small servings.

To create the perfect Pasta Station pair the Gas Pasta Cooker with Bain Marie and Induction Top on Refrigerated/freezer base, for symmetry and efficient work flow.



- 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"x37⅞"
Dimensions (mm) wxdxh	406x800x942mm
Power (Btu/hr)	42,500
Power (kW)	12.5



Pasta station configuration:

- Pasta Cooker 16" - 169024
- Induction Top 16" - 169007
- Work Top 4" - 169033
- Bain Marie 16" - 169027
- Refrigerated/freezer base 36" - 727094

Electric Bain-Marie

Ideal for keeping food warm and for 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)

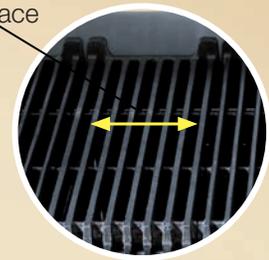
Description	Electric bain marie 16"
Code	169027
Dimensions (in.) wxdxh	16"x31½"x14⅝"
Dimensions (mm) wxdxh	406x800x372mm
Power (kW)	1.5

Gas Charbroiler Tops

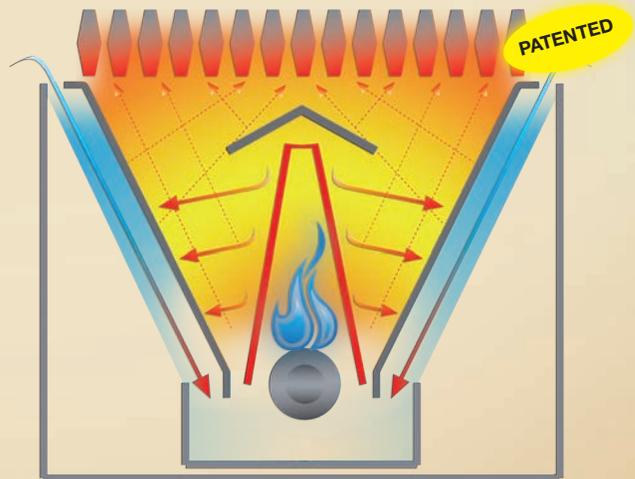
Grill fresh fish, meat and vegetables to perfection.



- Large cooking surface - each grate is 6" (153mm) wide for easy removal
- One highly efficient, independently controlled burner 33,000 Btu/hr (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 across the entire cooking surface

Description	Code	Dimensions (wxdxh)		Power	
		(in.)	(mm)	(Btu/hr)	(kW)
Gas charbroiler top 12"	169020	12"x31½"x18 ³ / ₈ "	305x800x467mm	33,000	9.6
Gas charbroiler top 24"	169021	24"x31½"x18 ³ / ₈ "	610x800x467mm	66,000	19.3
Gas charbroiler top 36"	169022	36"x31½"x18 ³ / ₈ "	915x800x467mm	99,000	28.9
Gas charbroiler top 48"	169023	48"x31½"x18 ³ / ₈ "	1220x800x467mm	132,000	38.6

Gas Griddle Tops

An essential component for direct cooking. Sear proteins and griddle cook your favorite foods to perfection, on the energy efficient, even heated and durable EM griddle.



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



- 3.2" (81.5mm) wide, full length, grease drainage channel
- Large grease drainage hole diameter 2.4" (diameter 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"	169012	12"x31½"x16½"	305x800x419mm	26,000	7.6
Smooth gas griddle top 24"	169013	24"x31½"x16½"	610x800x419mm	52,000	15.2
Smooth gas griddle top 36"	169014	36"x31½"x16½"	915x800x419mm	78,000	22.8
Smooth gas griddle top 48"	169015	48"x31½"x16½"	1220x800x419mm	104,000	30.4
Ribbed/smooth gas griddle top 12"	169016	12"x31½"x16½"	305x800x419mm	26,000	7.6
Ribbed/smooth gas griddle top 24"	169017	24"x31½"x16½"	610x800x419mm	52,000	15.2
Ribbed/smooth gas griddle top 36"	169018	36"x31½"x16½"	915x800x419mm	78,000	22.8
Ribbed/smooth gas griddle top 48"	169019	48"x31½"x16½"	1220x800x419mm	104,000	30.4

Gas Fryer

Serve your customers crisp and delicious fried foods.



- Sturdy stainless steel construction
- Oil drains through a 1 1/4" tap
- High efficiency 85,000 Btu/hr (25 kW) tubular burners in stainless steel
- "V" shaped deep drawn well with external heating elements to facilitate cleaning operations



Description	Code	Dimensions (wxdxh)	
		(in.)	(mm)
Gas fryer 40 lbs/23 lt 16"	169010	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"x10 5/16"	101x800x262mm
Worktop 8"	169043	8"x31 1/2"x10 5/16"	202x800x262mm
Worktop 12"	169063	12"x31 1/2"x14 1/2"	305x800x368mm
Worktop 16"	169064	16"x31 1/2"x14 1/2"	406x800x368mm
Worktop 24"	169065	24"x31 1/2"x14 1/2"	610x800x368mm
Worktop 36"	169066	36"x31 1/2"x14 1/2"	915x800x368mm
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"	727094	36"x32"x26 ³ / ₄ "	913x813x680mm	0.70
2 drawer refrigerated-freezer base 48"	727093	47"x32"x26 ³ / ₄ "	1218x813x680mm	1.15
4 drawer refrigerated-freezer base 72"	727092	71"x32"x26 ³ / ₄ "	1826x813x680mm	1.83
4 drawer refrigerated-freezer base 84"	727091	83"x32"x26 ³ / ₄ "	2131x813x680mm	1.95

Electrolux Professional Inc.
North American Headquarters

10200 David Taylor Drive
Charlotte, NC 28262

Phone: 1.866.449.4200
Fax: 704.547.7401
www.electroluxusa.com/professional

Share more of our thinking at www.electrolux.com/professional

The Company reserves the right to change specifications without notice. Pictures are not contractual.