



# Heating line 700

## UNITS & RANGES



**Environmentally friendly technologies**

**Polish manufacturing**  
 European quality

**>7000 products**  
 in stock

**29 000**  
 pallet spaces

**over 500**  
 employees

**98% product**  
 availability

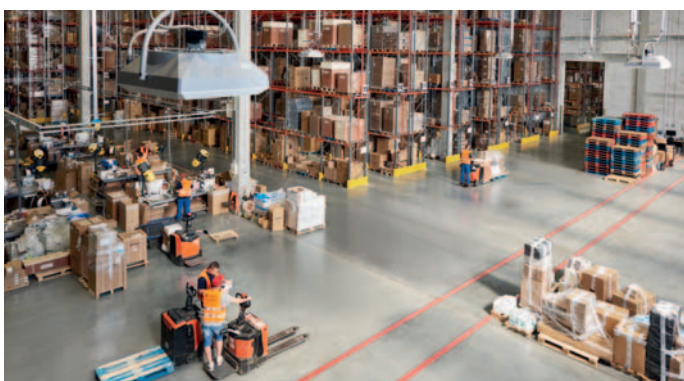
**We've been supporting the catering businesses of our customers for 30 years** because their success is our success. We are a team of professionals specializing in many areas—designers of catering equipment, professional marketers, who are also product advisors, culinary experts, equipment installers and service technicians. We espouse a business-oriented approach to the catering industry and we understand the necessity of success. Because of that we not only provide advice, but also support our customers, cooperate with them, and develop strong partner relationships. We recommend the best solutions, offer the most reliable equipment and we try to ensure the safety of our customers, starting from their idea for a company all the way to their successful conduct of a catering business. **The catering industry is our passion.** We produce catering equipment and select the products of renowned international manufacturers in cooperation with the best specialists. We have many years of experience in the catering industry as well as extensive knowledge that we are happy to share.



**OUR INVESTMENTS**  
**Modern Logistics and Manufacturing Center**

In 2018, we launched the industry's most advanced Logistics Center, in which we use state of the art processes and technologies for the organization of the distribution to domestic and foreign customers

- 29 000 pallet spaces
  - Shipment on the day of the order
  - more than 7000 products in stock
- The new Stalcast Radom factory launched production in August 2019.





**POLISH**  
**MANUFACTURING**  
State of the art Catering  
Equipment Production  
Plant in Radom.

In the factory in Radom, launched in 2008, we produce stainless steel catering furniture 24/7 and upon special orders, as well as dishwashers and glassware washers with sanitization functions, heating lines, food serving lines and small adjustable appliances.

As the only company in the country, we produce catering accessories made of plastics, including racks for dishwashers and cutting boards. We are gradually expanding our offer to include new products from this group.

As a market leader, we have introduced innovative and environmentally friendly solutions in the production of stainless steel catering furniture. We are gradually expanding this process to other

manufactured devices.

- State of the art machine park
- Meticulous quality control procedures
- An experienced team of R&D professionals
- World-class design work



In August 2019, we launched a new factory, where we produce heating lines from the "700 series" as well as dishwashers.



**WE COOPERATE WITH 300  
RECIPIENTS IN 34 COUNTRIES**



learn more at: [stalga.st.eu](http://stalga.st.eu)  
e-mail: [export@stalga.st.com](mailto:export@stalga.st.com)

Telephone: **+48 22 517 32 47**  
**+48 22 509 30 93**

# line 700

Ergonomics, safety,  
modern design

Glass oven door



- control of the food preparation process
- door structure secured against burning

Ergonomic door handle



- convenient and safe use
- easy to keep clean

Higher chimneys  
in gas appliances



- increasing appliance performance
- guaranteed safety and work ergonomics

Design ensures  
comfort of use

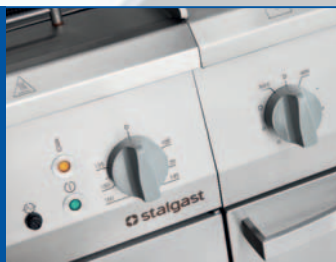


- guaranteed high hygiene at work
- easy to keep clean

Stalgast 700 line was intended as a comprehensive equipment of kitchen facilities, taking into account the individual needs of the customer / investor

- Innovative design solutions provide users with comfortable and safe service
- The high-precision connection system allows the user to arrange the elements in a line or as a kitchen island
- Modern design is a perfect solution for premises with open and semi-open kitchens
- Components from world renowned leaders: EGO, SCHNEIDER-ELECTRIC, HELCRA, SELFA, RICA, FLAM GAS guarantee the appliances' reliability and safety
- Devices from line 700 are designed with energy savings and ecology in mind

Intuitive control system



- clear and permanent marking of features and work parameters, made by means of laser engraving
- appropriately tilted panel ensuring ergonomic work

# line 700 Gas range

Ergonomics, safety, modern design

- intended for thermal processing in all types of kitchen utensils 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
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments



gas supply



power supply

INOX

stainless steel



Polish product  
Stalgast Radom

INTUITIVE CONTROL SYSTEM

MODERN DESIGN

LASER-ENGRAVED  
FRONT PANEL

OVEN WITH HUMIDITY  
CONTROL\*

GLASS OVEN DOOR

OVEN COMPARTMENT  
LIGHTING\*

WIDE RANGE  
OF OVEN TYPES



Finalist of the GOOD DESIGN Competition



2018

# 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**



**Humidity control system available in electrical ovens**



**Intuitive control system**

- ergonomic knobs
- work and power light
- **appliance protection system available via the control panel**
- different burner configurations: 3.5 kW; 5 kW; 7 kW double-crown
- **burner power reduction to 1/5 (economical flame up to 20% of normal gas consumption)**
- removable dishwasher-safe bowl
- cast iron grate
- pilot flame
- flame safety device
- dimensions of electric oven with convection 600x400/ GN1/1:660x445x285 mm (WxDxH)
- dimensions of gas or electric static oven GN2/1:660x545x285 mm (WxDxH)
- three levels of rails
- oven grate included
- adjustable feet (45mm)

**Appliances adapted for gas supply G20/20mbar or G30/37mbar. In case of supply with a different gas/pressure, the equipment includes nozzles to adapt the appliance to work in the target country (in accordance with the certificate held).**

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+2x5+7)	-	800	700	850	20,5 / 6	G20	static
9710130	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 6	G30	static
9710210	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 6	G20	static
9710230	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 6	G30	static
9710310	4-burners (2x5+2x7)	-	800	700	850	24,0 / 6	G20	static
9710330	4-burners (2x5+2x7)	-	800	700	850	24,0 / 6	G30	static
9715110	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 7	G20 / 400	convection
9715130	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 7	G30 / 400	convection
9715210	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 7	G20 / 400	convection
9715230	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 7	G30 / 400	convection
9715310	4-burners (2x5+2x7)	-	800	700	850	24,0 / 7	G20 / 400	convection
9715330	4-burners (2x5+2x7)	-	800	700	850	24,0 / 7	G30 / 400	convection
9716110	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 7	G20 / 400	static
9716130	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 7	G30 / 400	static
9716210	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 7	G20 / 400	static
9716230	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 7	G30 / 400	static
9716310	4-burners (2x5+2x7)	-	800	700	850	24,0 / 7	G20 / 400	static
9716330	4-burners (2x5+2x7)	-	800	700	850	24,0 / 7	G30 / 400	static
990998	Oven grate 600x400	-	600	400	-	-	-	-
990999	Oven grate GN2/1	-	650	530	-	-	-	-
970000	Reducer cap for grate	-	200	200	-	-	-	-
970000	WOK overlay	225	-	-	35	-	-	-

# line 700

## Gas range

Ergonomics, safety, modern design

- intended for thermal processing in all types of kitchen utensils 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
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments



gas supply



power supply

INOX

stainless steel



Polish product  
Stalgast Radom

**INTUITIVE CONTROL SYSTEM**

**MODERN DESIGN**

**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**



**Humidity control system available in electrical ovens**



**Intuitive control system**

- ergonomic knobs
- work and power light
- **appliance protection system available via the control panel**
- different burner configurations: 3.5 kW; 5 kW; 7kW double-crown; 9kW double-crown
- **burner power reduction to 1/5 (economical flame up to 20% of normal gas consumption)**
- removable dishwasher-safe bowl
- cast iron grate
- pilot flame
- flame safety device
- dimensions of electric oven with convection 600x400/GN1/1: 660x445x285 mm (WxDxH)
- dimensions of gas or electric static oven GN2/1: 660x545x285 mm (WxDxH)
- three levels of rails
- oven grate included
- adjustable feet (45mm)

**Appliances adapted for gas supply G20/20mbar or G30/37mbar. In case of supply with a different gas/pressure, the equipment includes nozzles to adapt the appliance to work in the target country (in accordance with the certificate held).**

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 / 6	G20	static
9711130	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 6	G30	static
9711210	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 6	G20	static
9711230	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 6	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	-	-	-

# line 700

## Gas boiling top

Ergonomics, safety, modern design

- intended for thermal processing in all types of kitchen utensils using natural or liquid gas
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments



gas supply

INOX

stainless steel



Polish product  
Stalgast Radom



**INTUITIVE CONTROL SYSTEM**

**MODERN DESIGN**

**LASER-ENGRAVED PANEL**

**COMPONENTS FROM WORLD  
RENOWNED LEADERS**

# Gas boiling top



Removable  
burner bowl

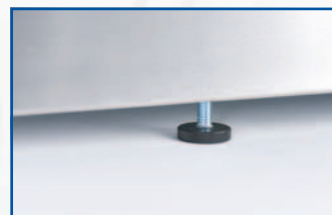


Cast iron grates

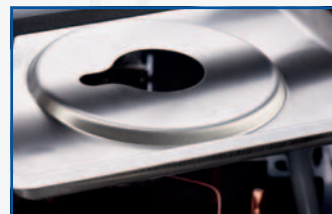


Reducer cap

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



Adjustable feet



The burner bowl is  
dishwasher-safe

- ergonomic knobs
- work and power light
- different burner configurations: 3.5 kW; 5 kW; 7kW double-crown
- **burner power reduction to 1/5 (economical flame up to 20% of normal gas consumption)**
- removable dishwasher-safe bowl
- cast iron grate
- pilot flame
- flame safety device
- can be installed on open skeletal structure or base with a door
- **appliances in the version without a combustion chimney allow working with utensils with a larger diameter**
- a chimney can be used as optional equipment
- adjustable feet (20 mm)

**Appliances adapted for gas supply G20/20mbar or G30/37mbar.  
In case of supply with a different gas/pressure, the equipment includes  
nozzles to adapt the appliance to work in the target country  
(in accordance with the certificate held).**

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+2x5+7)	-	800	700	250	20,5	G20
9706130	4-burners (3,5+2x5+7)	-	800	700	250	20,5	G30
9706210	4-burners (3,5+5+2x7)	-	800	700	250	22,5	G20
9706230	4-burners (3,5+5+2x7)	-	800	700	250	22,5	G30
9706310	4-burners (2x5+2x7)	-	800	700	250	24,0	G20
9706330	4-burners (2x5+2x7)	-	800	700	250	24,0	G30
9707110	6-burners (3,5+3x5+2x7)	-	1200	700	250	32,5	G20
9707130	6-burners (3,5+3x5+2x7)	-	1200	700	250	32,5	G30
9707210	6-burners (3,5+2x5+2x7+9)	-	1200	700	250	36,5	G20
9707230	6-burners (3,5+2x5+2x7+9)	-	1200	700	250	36,5	G30
970000	Reducer cap for grate	-	200	200	-	-	-
9700020	Chimney for modules 400 mm	-	-	-	-	-	-
9700040	Chimney for modules 800 mm	-	-	-	-	-	-
9700060	Chimney for modules 1200 mm	-	-	-	-	-	-
970005	WOK overlay	225	-	-	35	-	-

# line 700 Induction range

Ergonomics, safety, modern design

- intended for thermal processing in utensils dedicated to induction technology
- technology used in induction stoves gives outstanding energy savings and work dynamics, unavailable for appliances with traditional gas or electric supply
- equipment line dedicated as elements of the heating chain or as independent heat treatment stations
- intended for small, medium and large catering establishments



power supply



induction



stainless steel



Polish product  
Stalgast Radom

**INTUITIVE CONTROL SYSTEM**

**MODERN DESIGN**

**LASER-ENGRAVED FRONT PANEL**

**INDUCTION HOB WITH 3.5 KW**

**9 POWER LEVELS  
CONTROLLED BY A KNOB**

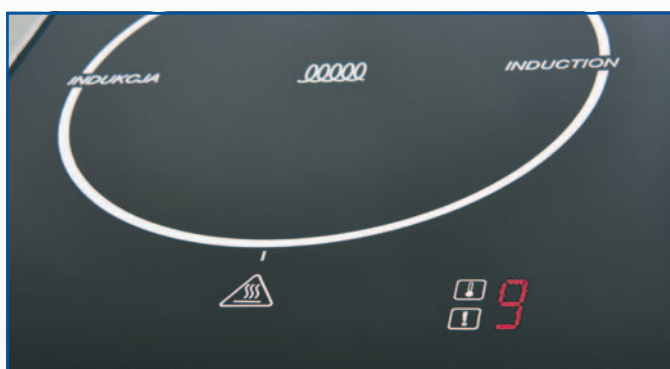
**RESIDUAL HEAT  
INDICATOR**

**EFFICIENT COOLING  
SYSTEM**



# Induction range

- ergonomic knobs
- very durable ceramic induction hobs
- **induction hobs with a diameter of 250 mm**
- utensil recognition system
- automatic overheating protection system
- work parameters display
- **appliances in the version without a combustion chimney allow working with utensils with a larger diameter**
- **a chimney can be used as optional equipment**
- adjustable feet (45mm)



Display



Very durable ceramic induction hob



Ergonomic knobs



Adjustable feet

Cat. No.	Description	W m.m	D mm	H mm	P kW	U V
9705100	2 hobs	400	700	850	7	400
9706100	4 hobs	800	700	850	14,0	400
9700020	Chimney for modules 400 mm	-	-	-	-	-
9700040	Chimney for modules 800 mm	-	-	-	-	-

# line 700

## Infrared boiling tops

Ergonomics, safety, modern design

- intended for thermal processing in all types of kitchen utensils 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 heating chain or as independent heat treatment stations
- intended for small, medium and large catering establishments



infrared



power supply



stainless steel



Polish product  
Stalgast Radom



**INTUITIVE CONTROL SYSTEM**

**LASER-ENGRAVED PANEL**

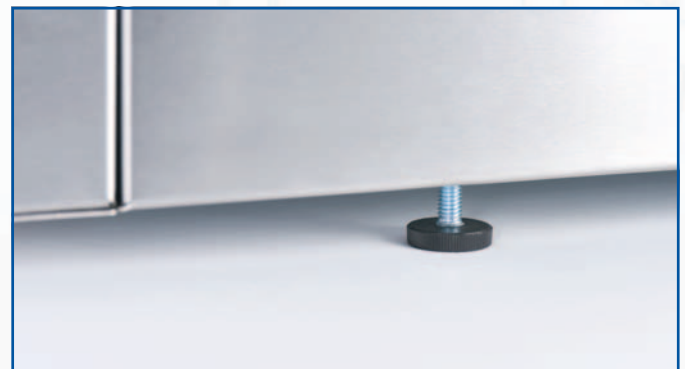
**MODERN DESIGN**

**HIGHLIGHT HOBS**

**HEATING ZONES WITH TURBO FEATURE**

# Infrared boiling 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
- **appliances in the version without a combustion chimney allow working with utensils with a larger diameter**
- **a chimney can be used as optional equipment**
- adjustable feet (20 mm)



Adjustable feet



Very durable ceramic heating hobs



Intuitive control panel

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 for modules 400 mm	-	-	-	-	-
9700040	Chimney for modules 800 mm	-	-	-	-	-

# line 700

## Electric range

Ergonomics, safety, modern design

- intended for thermal processing in all types of kitchen utensils using electricity
- universal application ovens used in kitchens give the possibility of static and dynamic heat treatment for all culinary products using electricity
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments



power supply

INOX

stainless steel



Polish product  
Stalgast Radom

**INTUITIVE CONTROL SYSTEM**

**MODERN DESIGN**

**PRESSED STOVE PLATE**

**OVEN WITH HUMIDITY CONTROL**

**GLASS OVEN DOOR**

**OVEN COMPARTMENT LIGHTING**





# 4-hob electric range with oven

- 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
- pressed top plate
- dimensions of electric oven with convection 600x400/GN1/1: 660x445x285 mm (WxDxH)
- size of electric static oven GN 2/1: 660x545x285 mm (WxDxH)
- three levels of rails
- oven grate included
- adjustable feet (45mm)



**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



**Pressed stove bowl**



**Humidity control system**

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 600x400	600	400	-	-	-	
990999	Oven grate GN 2/1	650	530	-	-	-	

# line 700

## Electric range

Ergonomics, safety, modern design

- intended for thermal processing in all types of kitchen utensils using electricity
- universal application ovens used in kitchens give the possibility of static and dynamic heat treatment for all culinary products using electricity
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments



power supply

INOX

stainless steel



Polish product  
Stalgast Radom

**INTUITIVE CONTROL SYSTEM**

**MODERN DESIGN**

**PRESSED STOVE PLATE**

**OVEN WITH HUMIDITY CONTROL**

**GLASS OVEN DOOR**

**OVEN COMPARTMENT LIGHTING**

**AUXILIARY CUPBOARD**



# 6-hob electric range with oven



### Static 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 600x400/GN 1/1: 660x445x285 mm (WxDxH)
- size of electric static oven GN 2/1: 660x545x285 mm (WxDxH)
- three levels of rails
- **electric oven with humidity control feature**
- oven grate included
- adjustable feet (45mm)

Nr kat.	Opis	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 600x400	600	400	-	-	-	-
990999	Oven grate GN 2/1	650	530	-	-	-	-

# Electric boiling top

Ergonomics, safety, modern design

- intended for thermal processing in all types of kitchen utensils using electricity
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments



power supply

INOX

stainless steel



Polish product  
Stalgast Radom

- work and power light
- can be installed on open skeletal structure or base with a door
- **appliances in the version without a combustion chimney allow working with utensils with a larger diameter**
- **a chimney can be used as optional equipment**
- adjustable feet (20 mm)



Pressed stove plate

## ERGONOMIC CONTROL PANEL

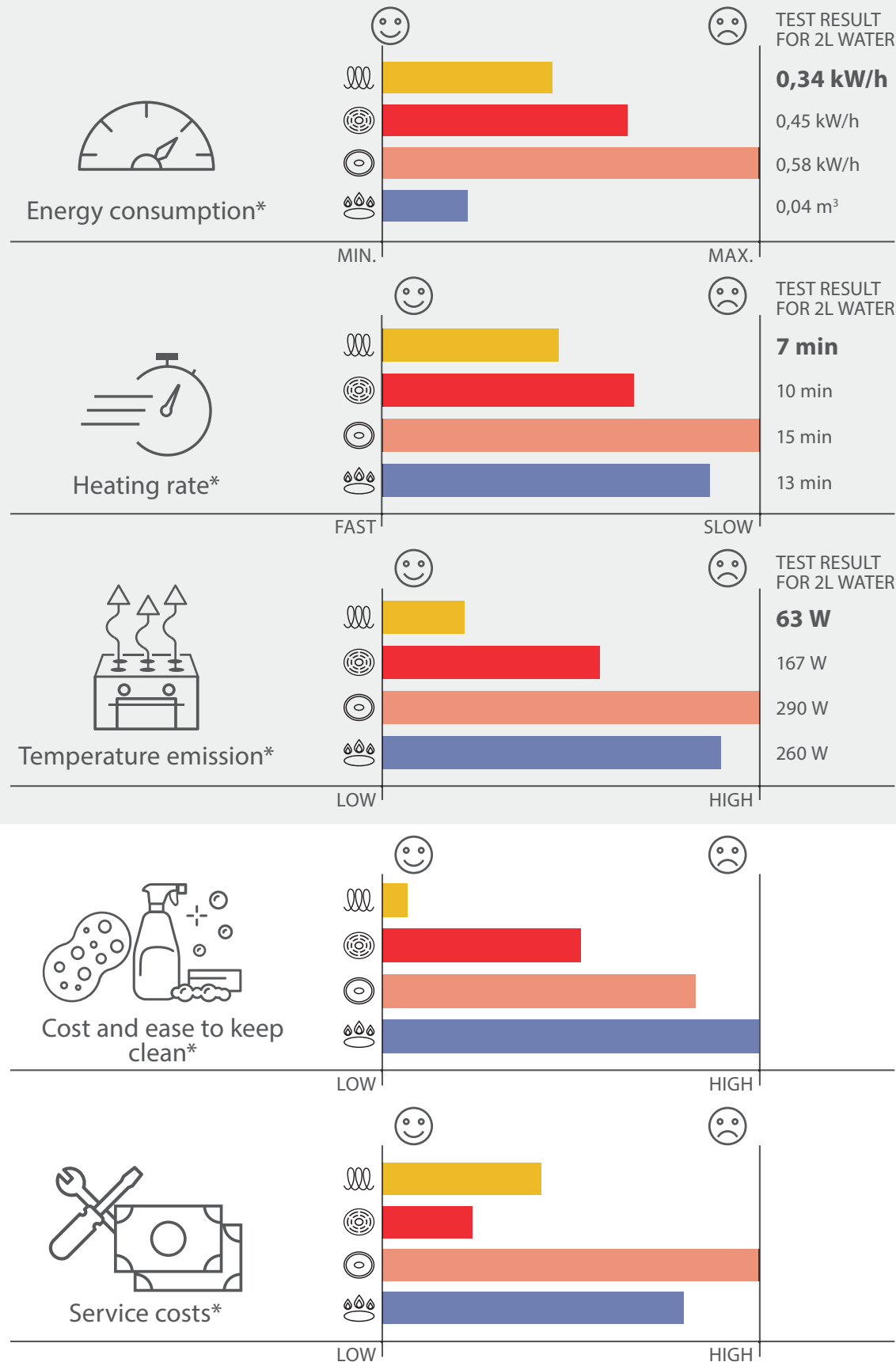
## LASER-ENGRAVED PANEL

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

## SIX-LEVEL POWER ADJUSTMENT RANGE

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 for modules 400 mm	-	-	-	-	-
9700040	Chimney for modules 800 mm	-	-	-	-	-
9700060	Chimney for modules 1200 mm	-	-	-	-	-

# Heating technology comparison



\* Test result for boiling 2 liters of water in one cooking zone.  
 The costs of electricity and gas were assumed at average prices in Poland. The costs include energy consumption, labor costs, consumables.

# line 700 Grills

Ergonomics, safety, modern design

- intended for direct thermal processing of food, consisting in grilling or frying
- processes carried out using liquid or natural gas
- equipment line dedicated as elements of the heating chain or as independent heat treatment stations
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments



gas supply

INOX

stainless steel



Polish product  
Stalgast Radom



**ERGONOMIC CONTROL PANEL**

**MODERN DESIGN**

**FLAT OR RIBBED**

**HIGH SIDE AND REAR EDGES**

**WASTE AND GREASE DRAWER**

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

# Gas grill top

- laser-engraved front panel
- appliance protection system available via the control panel
- working temperature range up to 300°C
- two separate work areas
- waste and grease discharge hole
- grease container
- spark generator supplied with 230 V
- optional cover for 800 mm plate (973100)
- cover 973100 allows reducing energy consumption down to 30%
- adjustable feet (20 mm)

**Appliances adapted for gas supply G20/20mbar or G30/37mbar.**

**In case of supply with a different gas/pressure, the equipment includes nozzles to adapt the appliance to work in the target country (in accordance with the certificate held).**



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
973100	Cover	786	623	185	-	-

# line 700 Grills

Ergonomics, safety, modern design

- intended for direct thermal processing of food, consisting in grilling or frying
- processes carried out using electricity
- equipment line dedicated as elements of the heating chain or as independent heat treatment stations
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments



power supply



**ERGONOMIC CONTROL PANEL**

**MODERN DESIGN**

**FLAT OR RIBBED**

**HIGH SIDE AND REAR EDGES**

**WASTE AND GREASE DRAWER**

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



# Electric grill 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 (973100)**
- **cover 973100 allows reducing energy consumption down to 30%**
- adjustable feet (20 mm)



**Optional cover for 800 mm plates**



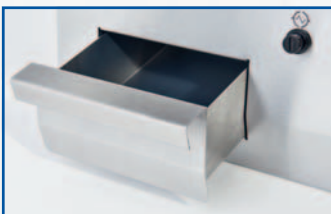
**Ergonomic control panel**



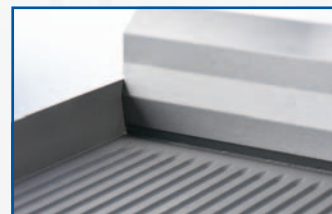
**Easy to clean surface**



**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
973100	Cover	786	623	185	-	-
9700020	Chimney for modules 400 mm	-	-	-	-	-
9700040	Chimney for modules 800 mm	-	-	-	-	-

# line 700 Grills

Ergonomics, safety, modern design

- intended for direct thermal processing of food, consisting in grilling or frying
- processes carried out using electricity
- equipment line dedicated as elements of the heating chain or as independent heat treatment stations
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments



power supply

INOX

stainless steel



Polish product  
Stalgast Radom



**ERGONOMIC CONTROL PANEL**

**SAVING ENERGY CONSUMPTION UP TO 30%**

**LID INCLUDED AS STANDARD**

**FLAT OR RIBBED**

**HIGH SIDE AND REAR EDGES**

**WASTE AND GREASE DRAWER**

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

# Electric grill top with lid

- enhances the cooking effect of grilled products
- **energy consumption reduced by approx. 30%**
- lid structure made of stainless steel
- **has a glass, thermometer and baffles**
- the height of the grill with the lid open, approx. 920 mm
- modern design
- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- grease container
- **appliance protection system available via the control panel**
- working temperature range up to 300°C
- two separate work areas
- waste and grease discharge hole
- high edges increase the comfort of work
- can be installed on skeletal structure, open or base with a door
- adjustable feet (20 mm)



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

# line 700 Grills

Ergonomics, safety, modern design

- intended for direct thermal processing of food, consisting in grilling or frying
- processes carried out using electricity
- equipment line dedicated as elements of the heating chain or as independent heat treatment stations
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments



power supply



water hardness

INOX

stainless steel



Polish product  
Stalgast Radom



**ERGONOMIC CONTROL PANEL**

**MODERN DESIGN**

**GRATE INTEGRATED WITH THE HEATER**

**ALLOWS STEAM GRILLING**

**EASY MANUAL CLEANING**

**SELF-CLEANING FEATURE**

# Water grill

- **laser-engraved front panel**
- work and power light
- smooth temperature control
- **special grate integrated with the heater that quickly reaches the operating temperature**
- the tank is easy to keep clean
- **steam grilling system makes the food more juicy and crispy**
- grease and condensate flow down into a special water-filled tank
- has a self-cleaning feature
- special cleaning scraper included
- **chimney use optional**
- adjustable feet (20 mm)



Adjustable feet



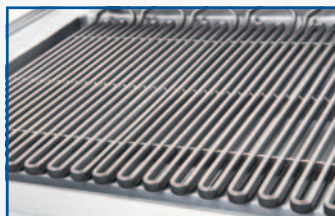
Raised heating panel



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 for modules 400 mm	-	-	-	-	-
9700040	Chimney for modules 800 mm	-	-	-	-	-

# line 700 Grills

Ergonomics, safety, modern design

- intended for direct thermal processing of food, consisting in grilling or frying
- processes carried out using liquid or natural gas
- equipment line dedicated as elements of the heating chain or as independent heat treatment stations
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments



gas supply

INOX

stainless steel



Polish product  
Stalgast Radom

ERGONOMIC CONTROL PANEL

MODERN DESIGN

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 (45mm)

Appliances adapted for gas supply G20/20mbar or G30/37mbar. In case of supply with a different gas/pressure, the equipment includes nozzles to adapt the appliance to work in the target country (in accordance with the certificate held).



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	6,5	G20
9732030	Lava grill (grate V)	400	700	850	6,5	G30
9732110	Lava grill (grate S)	400	700	850	6,5	G20
9732130	Lava grill (grate S)	400	700	850	6,5	G30
9733010	Lava grill (grate V)	800	700	850	13	G20
9733030	Lava grill (grate V)	800	700	850	13	G30
9733110	Lava grill (grate S)	800	700	850	13	G20
9733130	Lava grill (grate S)	800	700	850	13	G30
973997	Type S fish grate for units 400	-	-	-	-	-
973998	Type S fish grate for units 800	-	-	-	-	-
973999	Lava stones	-	-	-	-	-

# line 700 Deep fryers

Ergonomics, safety, modern design

- intended for direct thermal processing of food, consisting in grilling or frying; processes carried out using liquid or natural gas
- equipment line dedicated as elements of the heating chain or as independent heat treatment stations
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments



gas supply

INOX

stainless steel



Polish product  
Stalgast Radom

**ERGONOMIC CONTROL PANEL**

**MODERN DESIGN**

**COMPARTMENT CAPACITY UP TO 17 LITERS**

**COLD ZONE SYSTEM**

**FRYING FAT CONTAINER WITH FILTER**

**DIRECT FRYING FAT DRAIN INTO THE CONTAINER**





# Gas fryer

- burner with flame safety device
- burner pilot flame
- temperature control in the range 90–190°C
- “cold zone” system
- **frying fat release into the container**
- spark generator supplied with 230 V
- fryers 9725110 and 9725130 fitted with a basket 310x300x120 mm
- fryers 9725210 and 9725230 fitted with a basket 130x300x120 mm
- **frying fat container with filter included**
- adjustable feet ~ 45 mm

**Appliances adapted for gas supply G20/20mbar or G30/37mbar.**

**In case of supply with a different gas/pressure, the equipment includes nozzles to adapt the appliance to work in the target country (in accordance with the certificate held).**



**Frying fat container with filter**



**Efficient gas burner system**



**2 bins included in models 9725210, 9725230**



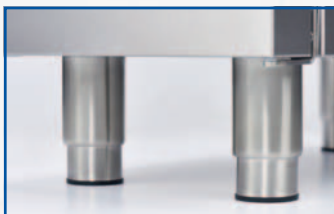
**Oil drain into the container**



**Profiled oil outflow**



**Spark generator supplied with 230 V**



**Adjustable feet**



**Mounting the basket**

Cat. No.	Product	W mm	D mm	H mm	V l	P kW	U V
9725110	Single fryer	400	700	850	17	15	G20
9725130	Single fryer	400	700	850	17	15	G30
9725210	Double fryer	400	700	850	2x7	12	G20
9725230	Double fryer	400	700	850	2x7	12	G30

# line 700 Fryers

Ergonomics, safety, modern design

- intended for direct thermal processing of food, consisting
- in frying; processes carried out using electricity
- equipment line dedicated as elements of the heating chain or as independent heat treatment stations
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments



power supply

INOX

stainless steel



Polish product  
Stalgast Radom



ERGONOMIC CONTROL PANEL

MODERN DESIGN

COMPARTMENT CAPACITY UP TO 15 LITERS

COLD ZONE SYSTEM

EASY CLEANING

OPTIONAL TWO BASKETS IN ONE COMPARTMENT

# Electric fryer

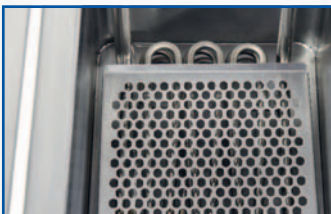
- laser-engraved front panel
- work and power light
- **appliance protection system available via the control panel**
- temperature range up to 190°C
- “cold zone” system
- power cut protection after removing the heater
- movable heating elements for easy cleaning
- safe frying fat release
- can be installed on open skeletal structure or base with a door
- **fitted with a basket 210x350x110 mm**
- **optional placement of two baskets in one compartment (2x—105x350x110 mm)**
- adjustable feet (20 mm)



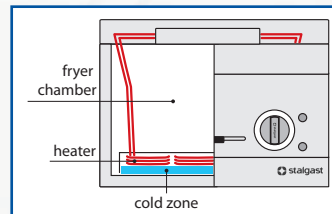
Drain valve lever



Protection system available via the control panel



Compartment easy to keep clean



Cold zone



Possibility of placing two baskets in the compartment



Oil level indicator

Cat. No.	Product	W mm	D mm	H mm	V l	P kW	U V
9725000	Single fryer	400	700	250	10	9	400
9725500	Single fryer	400	700	850	15	15	400
9726000	Double fryer	800	700	250	2x10	18	400
979991	Set of two baskets for 9725000, 9726000	105	350	110	-	-	-

# line 700 Pans

Ergonomics, safety, modern design

- intended for direct thermal processing of food, consisting in stewing, cooking, frying or grilling
- processes carried out using liquid or natural gas
- equipment line dedicated as elements of the heating chain or as independent heat treatment stations
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments



gas supply

INOX

stainless steel



Polish product  
Stalgast Radom

**ERGONOMIC CONTROL PANEL**

**MODERN DESIGN**

**PRECISE BOWL TILTING  
MECHANISM**

**WATER SPOUT**

**CAPACITY 60 L  
SURFACE 0.35 M<sup>2</sup>**

**SMOOTH ADJUSTMENT  
OF LID OPENING**



# Tilted gas pan

- intended for stewing, cooking and frying
- ergonomic knobs
- laser-engraved front panel
- appliance protection system available via the control panel
- spark generator supplied with 230 V
- narrow bowl outflow
- valve for filling with water
- allows manual dosage of water
- temperature control in the range 100–300°C
- adjustable feet (45mm)

Appliances adapted for gas supply G20/20mbar or G30/37mbar.  
In case of supply with a different gas/pressure, the equipment includes nozzles to adapt the appliance to work in the target country (in accordance with the certificate held).



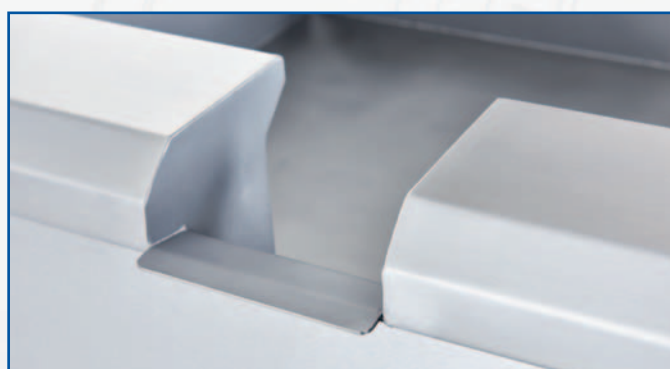
Precise bowl tilting system



Water pouter



Automatic temperature control



Outflow adapted to small utensils

Cat. No.	W mm	D mm	H mm	P kW	S cutlets/h	U	V liters
9740010	800	700	850	17	~200	G20	60
9740030	800	700	850	17	~200	G30	60

# line700 Pans

Ergonomics, safety, modern design

- intended for direct thermal processing of food, consisting in stewing, cooking, frying or grilling
- processes carried out using electricity
- equipment line dedicated as elements of the heating chain or as independent heat treatment stations
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments



power supply

INOX

stainless steel



Polish product  
Stalcast Radom

## ERGONOMIC CONTROL PANEL

## MODERN DESIGN

## PRECISE BOWL TILTING MECHANISM

## WATER SPOUT

## CAPACITY 60 L SURFACE 0.35 M<sup>2</sup>

## SMOOTH ADJUSTMENT OF LID OPENING



# Tilted electric pan

- **intended for stewing, cooking and frying**
- ergonomic knobs
- **laser-engraved front panel**
- **appliance protection system available via the control panel**
- **narrow bowl outflow**
- valve for filling with water
- allows manual dosage of water
- temperature control in the range 60–300°C
- adjustable feet (45mm)



Precise bowl tilting system



Water pouter



Ergonomic panel



Outflow adapted to small utensils

Cat. No.	W mm	D mm	H mm	P kW	S cutlets/h	U V	V liters
9740000	800	700	850	10,8	~200	400	60

# line 700 Pans

Ergonomics, safety, modern design

- - intended for direct thermal processing of food, consisting in stewing, cooking, frying or grilling
- - processes carried out using electricity
- - equipment line dedicated as elements of the heating chain or as independent heat treatment stations
- - equipment offer adapted to individual technological requirements
- - intended for small, medium and large catering establishments



power supply

INOX

stainless steel



Polish product  
Stalgast Radom

## ERGONOMIC CONTROL PANEL

## MODERN DESIGN

## LASER-ENGRAVED FRONT PANEL

CAPACITY 19 L  
SURFACE 0.16 M<sup>2</sup>

PROTECTION SYSTEM AVAILABLE  
VIA THE PANEL





# Multifunction pan

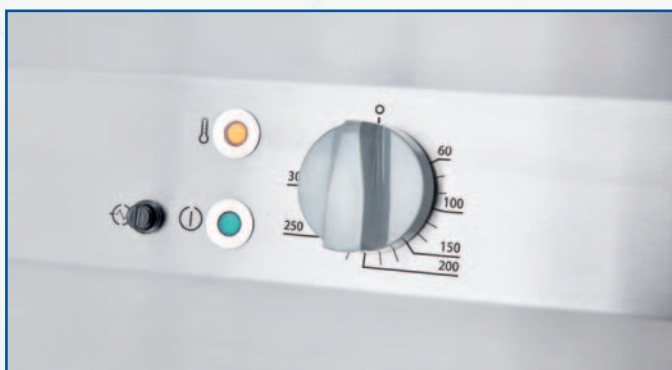
- **intended for stewing, frying, cooking and grilling**
- ergonomic knobs
- work and power light
- **appliance protection system available via the control panel**
- **bowl contents release**
- **bowl cork with safety overflow**
- **working surface 0.16 m<sup>2</sup>**
- **volume 19 liters**
- **chimney use optional**
- adjustable feet (45mm)



Working bowl with stopper



Chute for GN containers



Ergonomic panel



Lid for stewing food

Cat. No.	Product	W mm	D mm	H mm	V liters	S cutlets/h	P kW	U V
9741000	Pan	400	700	850	19	90	5	400
9700020	Chimney for modules 400 mm	-	-	-	-	-	-	-

# line 700 Pasta makers

Ergonomics, safety, modern design

- intended for direct thermal processing of food, consisting in cooking. Process carried out using liquid or natural gas
- equipment line dedicated as elements of the heating chain or as independent heat treatment stations
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments



gas supply



water hardness

INOX

stainless steel



Polish product  
Stalgast Radom

## ERGONOMIC CONTROL PANEL

## MODERN DESIGN

## PROTECTION SYSTEM AGAINST RUNNING WITHOUT WATER, AVAILABLE VIA THE CONTROL PANEL

## ALLOWS USING BINS GN1/3 OR 2X GN1/6

## WATER SYSTEM

## DRIP TRAY

## ALLOWS MANUAL DOSAGE OF WATER



# Gas pasta maker

- laser-engraved front panel
- spark generator supplied with 230 V
- valve for filling with water
- overflow hole
- water drain outlet
- sold without pasta baskets
- adjustable feet (45mm)

Appliances adapted for gas supply G20/20mbar or G30/37mbar.

In case of supply with a different gas/pressure, the equipment includes nozzles to adapt the appliance to work in the target country (in accordance with the certificate held).



Water pourer



Drip tray



Ergonomic knobs



Allows using bins GN1/3 and/or 2x 1/6

Cat. No.	Product	W mm	D mm	H mm	V liters	P kW	U
9745110	Pasta maker	400	700	850	25	9,1	G20
9745130	Pasta maker	400	700	850	25	9,1	G30
979992	Pasta basket (standard GN 1/3)	-	-	-	-	-	-
979993	Pasta basket (standard GN 1/6)	-	-	-	-	-	-

# line 700 Pasta makers

Ergonomics, safety, modern design

- intended for direct thermal processing of food, consisting in cooking; process carried out using electricity
- equipment line dedicated as elements of the heating chain or as independent heat treatment stations
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments



power supply



water hardness

INOX

stainless steel



Polish product  
Stalgast Radom

**ERGONOMIC CONTROL PANEL**

**MODERN DESIGN**

**PROTECTION SYSTEM AGAINST  
RUNNING WITHOUT WATER,  
AVAILABLE VIA THE CONTROL PANEL**

**ALLOWS USING BINS  
GN1/3 OR GN1/6**

**WATER SYSTEM**

**DRIP TRAY**

**ALLOWS MANUAL DOSAGE  
OF WATER**



# Electric pasta maker

- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- stainless steel heating elements placed inside the container
- valve for filling with water
- overflow hole
- water drain outlet
- **chimney use optional**
- sold without pasta baskets
- adjustable feet (45mm)



Water pourer



Drip tray



Ergonomic knobs



Allows using bins GN1/3 and/or 2x 1/6

Cat. No.	Product	W mm.	D mm.	H mm.	S kg/h	P kW	U V.
9745000	Pasta maker	400	700	850	15	6	400
979992	Pasta basket (standard GN 1/3)	-	-	-	-	-	-
979993	Pasta basket (standard GN 1/6)	-	-	-	-	-	-
9700020	Chimney for modules 400 mm	-	-	-	-	-	-

# line 700 Induction wok

Ergonomics, safety, modern design

- intended 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 heating chain or as independent heat treatment station
- intended for small, medium and large catering establishments



power supply



induction



stainless steel



Polish product  
Stalgast Radom

**ERGONOMIC CONTROL PANEL**

**MODERN DESIGN**

**LASER-ENGRAVED FRONT PANEL**

**BOWL DIAMETER 290 MM**

**POWER 5 KW**

**9 POWER LEVELS  
CONTROLLED BY A KNOB**

**EFFICIENT COOLING SYSTEM**



# Induction wok

- ergonomic knob
- residual heat indicator
- utensil recognition system
- automatic overheating protection system
- work parameters display
- **appliance in the version without a combustion chimney**
- **chimney use optional**
- adjustable feet (45mm)



Optional: WOK pan, polished steel, handle length 185 mm



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 liters	P kW	U	L grip mm
9704005	Wok	-	400	700	850	25	5	400	-
9700020	Chimney for modules 400 mm	-	400	-	-	-	-	-	-
0370400	Wok pan	400	-	-	120	-	-	-	200
0370401	Wok pan	400	-	-	120	-	-	-	185

# line 700 Bain-maries

Ergonomics, safety, modern design

- intended to maintain the food temperature; process carried out using electricity
- appliances dedicated as elements of the heating chain or as independent heat treatment station
- equipment offer adapted to individual technological requirements
- intended for small, medium and large catering establishments



power supply



stainless steel



Polish product  
Stalgast Radom



**ERGONOMIC CONTROL PANEL**

**MODERN DESIGN**

**TEMPERATURE CONTROL FROM 30 TO 95°C**

**SAFE WATER DRAIN**

**CAPACITY GN1/1 OR 2XGN1/1 150MM**

**PROTECTION SYSTEM AVAILABLE  
VIA THE CONTROL PANEL**



# Electric baine marie

- ergonomic knobs
- **laser-engraved front panel**
- work and power light
- safe water drain
- compartment size model 9720000—306x508x155 mm, model 9721000—630x508x155 mm
- support rail included in model 9721000
- can be installed on open skeletal structure or base with a door
- **chimney use optional**
- adjustable feet (20 mm)



Drain valve lever



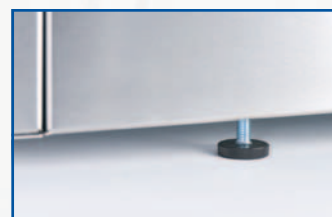
Compartment capacity  
in GN 1/1 standard



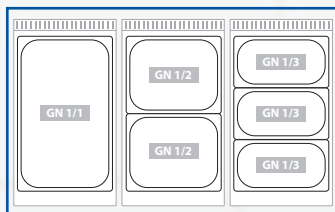
Safe water drain



Functional control panel



Adjustable feet



3 examples of GN setups



Protection system  
available directly  
via the control panel

Cat. No.	Product	W mm	D mm	H mm	P kW	U V
9720000	Bain-marie	400	700	250	0,8	230
9721000	Bain-marie	800	700	250	1,6	230
9700020	Chimney for modules 400 mm					
9700040	Chimney for modules 800 mm					

# line 700 Neutral station

Ergonomics, safety, modern design

- intended for storage and expansion of worktops' working space
- neutral elements dedicated as a supplement to the heating line or as independent work stations
- intended for small, medium and large catering establishments



INOX stainless steel

Polish product  
Stalgast Radom

## SINGLE OR DOUBLE DRAWERS IN GN STANDARD

## CHIMNEY INSTALLATION OPTIONAL

- silent drawer closing mechanism, preventing drawers from slamming loudly against the front
- can be installed on open skeletal structure or base with a door
- adjustable feet (20 mm)



Fully-extended drawer  
(9700210,9700610)

No.	Cat. No.	Product	W mm	D mm	H mm
1.	9700200	Neutral station	400	700	250
	9700400	Neutral station	800	700	250
	9700600	Neutral station	1200	700	250
2.	9700210	Neutral station with drawer	400	700	250
	9700410	Neutral station with drawer	800	700	250
	9700610	Neutral station with 2 drawers	1200	700	250
	9700020	Chimney for modules 400 mm	-	-	-
	9700040	Chimney for modules 800 mm	-	-	-
	9700060	Chimney for modules 1200 mm	-	-	-

# 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 heating chain
- intended for small, medium and large catering establishments



INOX stainless steel

Polish product  
Stalgast Radom

## Bases for appliances

- reinforced base elements
- possibility to set up three 400 appliances on a 1200 base
- adjustable feet (45mm)

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



## Chimney

- a chimney 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 for modules 400 mm
9700040	Chimney for modules 800 mm
9700060	Chimney for modules 1200 mm



## Reducer cap

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

Cat. No.	W mm	D mm	H mm
970000	200	200	-



## WOK overlay

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

Cat. No.	Ø mm	H mm
970005	225	35



# AUXILIARY DEVICES

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



# Auxiliary devices Standard Line Power auxiliary gas stockpot stove

Ergonomics, safety, modern design

- intended for thermal processing in all types of pots up to 40 liters using natural and liquid gas
- appliances may be used as an auxiliary element of the heating chain or as independent heat treatment station
- intended for small and medium catering establishments and mass catering points



gas supply

INOX

stainless steel



Polish product  
Stalgast Radom

- burner pilot flame
- flame safety device
- **burner power reduction to 1/5 (economical flame up to 20% of normal gas consumption)**
- nozzles for G20 included
- adjustable feet (20 mm)
- optional reducer cap for work with small utensils

**Appliances adapted for gas supply G20/20mbar or G30/37mbar. In case of supply with a different gas/pressure, the equipment includes nozzles to adapt the appliance to work in the target country (in accordance with the certificate held).**



Reducer cap

**BURNER 5 KW**

**SUITABLE FOR POTS UP TO 40 L**

**STAINLESS STEEL GRATE**

**PILOT FLAME**

**ANTI-OVERFLOW PROTECTION**

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

# Auxiliary devices

## Gas stool stockpot stoves

Ergonomics, safety, modern design

- intended for thermal processing in all types of pots up to 100 liters using natural or liquid gas
- appliances may be used as an auxiliary element of the heating chain or as independent heat treatment station
- intended for small and medium catering establishments and mass catering points



gas supply

INOX

stainless steel



Polish product  
Stalgast Radom

1



2



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

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

**CAST IRON GRATES**

**PILOT FLAME**

**ANTI-OVERFLOW PROTECTION**

# Top Line and Top Line Power gas stockpot stove

- ergonomic, high-temperature resistant knob
- burner with flame safety device
- burner power reduction to 1/5 (economical flame up to 20% of normal gas consumption)
- using pots with Ø450–500 mm recommended
- suitable for large pots of 50 to 100 l
- adjustable feet (20 mm)

Appliances adapted for gas supply G20/20mbar or G30/37mbar.

In case of supply with a different gas/pressure, the equipment includes nozzles to adapt the appliance to work in the target country (in accordance with the certificate held).



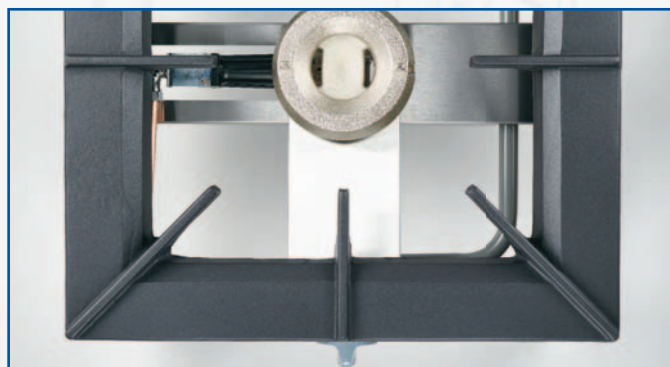
9 kW burner in Top Line stockpot stoves



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 stockpot stove	565	605	380	9	G20
	773003	Single stockpot stove	565	605	380	9	G30
	773011	Double stockpot stove	1140	605	380	2x9	G20
2.	773013	Double stockpot stove	1140	605	380	2x9	G30
	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	-	-

# Auxiliary devices

## Induction stockpot stoves

Ergonomics, safety, modern design

- intended for thermal processing in pots up to 100 liters dedicated to induction technology
- appliances may be used as an auxiliary element of the heating chain or as independent heat treatment station
- intended for small and medium catering establishments and mass catering points



power supply



induction



stainless steel



Polish product  
Stalgast Radom

- **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 (20 mm)



Very robust ceramic plate



Electronic display

**ERGONOMIC KNOB**

**MODERN DESIGN**

**POWER 5 AND 8 KW**

**VERY ROBUST CERAMIC PLATE**

**9 POWER LEVELS**

**EFFICIENT COOLING SYSTEM**

**SUITABLE FOR POTS UP TO 50 L**

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



# Auxiliary devices

## Electric stockpot stove

Ergonomics, safety, modern design

- intended for thermal processing in all types of pots up to 100 liters using electricity
- appliance may be used as an auxiliary element of the heating chain or as independent heat treatment station
- intended for small and medium catering establishments and mass catering points



power supply

INOX

stainless steel



Polish product  
Stalgast Radom

- robust structure made of stainless steel
- **dedicated for large pots of 50 to 100 l**
- overheating protection
- adjustable feet (20 mm)



Cast iron hob



Ergonomic knob

### ERGONOMIC KNOB

CAST IRON HOB WITH  
A DIAMETER OF 400 MM

6-STEP ADJUSTMENT RANGE

### ROBUST STRUCTURE

POWER 5 KW

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

# Auxiliary devices

## Free standing gas range

Ergonomics, safety, modern design

- intended for thermal processing in all types of kitchen utensils using natural or liquid gas
- equipment line dedicated as auxiliary elements of the heating chain or as independent heat treatment station
- intended for small and medium catering establishments and mass catering points



gas supply



stainless steel



Polish product  
Stalgast Radom

### ERGONOMIC CONTROL PANEL

### MODERN DESIGN

### REMOVABLE BURNER HOBS

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

### PILOT FLAME

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



# Free standing gas range

- cast iron grate
- laser-engraved front panel
- available in 4- and 6-burner versions
- different burner configurations: 3.5 kW; 5 kW; 7kW (double-crown) 9kW (double-crown)
- pilot flame
- flame safety device
- burner power reduction to 1/5 (economical flame up to 20% of normal gas consumption)
- removable dishwasher-safe bowl
- adjustable feet (20 mm)

**Appliances adapted for gas supply G20/20mbar or G30/37mbar.**

**In case of supply with a different gas/pressure, the equipment includes nozzles to adapt the appliance to work in the target country (in accordance with the certificate held).**



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+2x5+7)	-	800	700	850	20,5	G20
	979513	4-burners (3,5+2x5+7)	-	800	700	850	20,5	G30
	979521	4-burners (3,5+5+2x7)	-	800	700	850	22,5	G20
	979523	4-burners (3,5+5+2x7)	-	800	700	850	22,5	G30
	979531	4-burners (2x5+2x7)	-	800	700	850	24,0	G20
	979533	4-burners (2x5+2x7)	-	800	700	850	24,0	G30
	979611	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5	G20
	979613	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5	G30
	979621	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5	G20
2.	970000	Reducer cap	-	200	200	-	-	-
	970005	WOK overlay	225	-	-	35	-	-

No.	Cat. No.	Description	W mm	D mm	H mm	P kW	U
1.	999511	4-burners (3,5+2x5+7)	900	900	850	20,5	G20
	999513	4-burners (3,5+2x5+7)	900	900	850	20,5	G30
	999521	4-burners (3,5+5+2x7)	900	900	850	22,5	G20
	999523	4-burners (3,5+5+2x7)	900	900	850	22,5	G30
	999531	4-burners (2x5+2x7)	900	900	850	24,0	G20
	999533	4-burners (2x5+2x7)	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+3x5+2x7)	1300	900	850	32,5	G20
	999613	6-burners (3,5+3x5+2x7)	1300	900	850	32,5	G30
	999621	6-burners (3,5+2x5+2x7+9)	1300	900	850	36,5	G20
999623	6-burners (3,5+2x5+2x7+9)	1300	900	850	36,5	G30	

# Auxiliary devices

## Free standing electric range

Ergonomics, safety, modern design

- intended for thermal processing in all types of kitchen utensils using electricity
- equipment line dedicated as auxiliary elements of the heating chain or as independent heat treatment station
- intended for small and medium catering establishments and mass catering points



power supply

INOX

stainless steel



Polish product  
Stalgast Radom

- work and power light
- available in 4- and 6-hob versions
- overheating protection
- adjustable feet (20 mm)



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



ERGONOMIC CONTROL PANEL

SIX-LEVEL WORK RANGE

PRESSED STOVE PLATE

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

# Auxiliary devices Multifunctional convection oven

Ergonomics, safety, modern design

- intended for all cooking processes that do not require the compartment fogging feature
- appliances dedicated for small and medium catering establishments, particularly recommended for mass catering points



power supply



stacking

INOX

stainless steel



Polish product  
Stalgast Radom

- **3 operating modes:**
  - top heater (toaster feature)
  - fan heater (convection feature)
  - fan heater together with top heater (convection feature plus toaster)
- **combination of three ovens optional**
- temperature adjustment range 30–300 °C
- oven compartment size 660x445x285 mm
- three levels of rails
- **stainless steel grill included**
- work and power controls
- front and doors made of stainless steel
- housing made of galvanized steel
- adjustable feet (20mm)



Convection plus toaster function



Possibility of combining ovens

## CONVECTION WORK SYSTEM

120 MIN TIMER WITH CONTINUOUS OPERATION FEATURE

## ALLOWS COMBINING 3 OVENS

SUITABLE FOR TRAYS 600X400 | GN1/1

Cat. No.	Product	W mm	D mm	H mm	P kW	U V
965000	Oven	800	620 /618	600	6	400
960000	Connection set	-	-	-	-	-

# Auxiliary devices

## Electric pan

Ergonomics, safety, modern design

- Intended for cooking, stewing and frying food
- Appliance dedicated for small and medium catering establishments, particularly recommended for mass catering points



power supply



stainless steel



Polish product  
Stalgast Radom

**EXTREMELY STABLE STRUCTURE**

**BOWL SURFACE 0.27 M<sup>2</sup>**

**CAPACITY 40 L**

**SMOOTH TEMPERATURE CONTROL**

**REINFORCED BASE DESIGN**

**HIGH PERFORMANCE 100 CUTLETS/H**

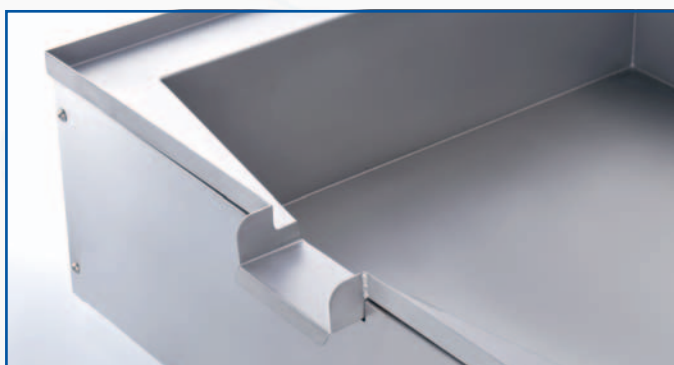


# Auxiliary devices

## Electric pan

- intended for frying and stewing food
- **large bowl working surface 0.27 m<sup>2</sup> allows for preparing many products at the same time**
- manual bowl tilting for emptying its contents quickly and efficiently
- **safety thermostat with manual reset**

- adjustable feet allow for perfect leveling of the appliance, enabling preparation of even the smallest amounts of product at the bottom of the bowl



Stainless steel bowl



Smooth temperature control



Additional equipment: shower set



Reinforced base design

Cat. No.	Product	W mm	D mm	H mm	T °C	S cutlets/h	P kW	U V
778002	Pan	700	786	912	do 300	100	6,3	400
651202	Shower set	-	-	-	-	-	-	-

Reliable quality helping you  
develop your business



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**Sp. z o.o.**

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Finalist of the GOOD DESIGN Competition



2017



# Dishwashers



**Environmentally friendly technologies**


**Polish manufacturing**  
European quality



**>7000 products**  
in stock



**29 000**  
pallet spaces



**over 500**  
employees



**98% product**  
availability

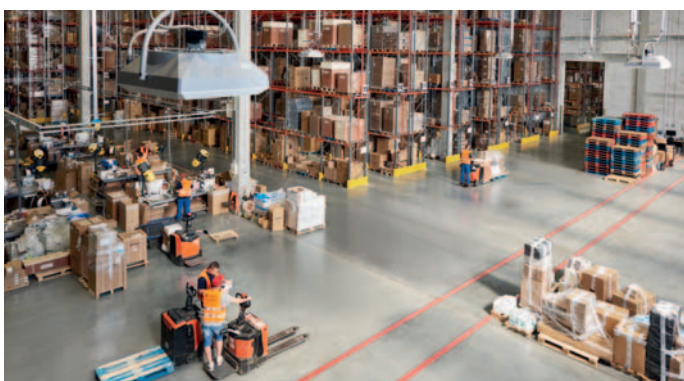
**We've been supporting the catering businesses of our customers for 30 years** because their success is our success. We are a team of professionals specializing in many areas—designers of catering equipment, professional marketers, who are also product advisors, culinary experts, equipment installers and service technicians. We espouse a business-oriented approach to the catering industry and we understand the necessity of success. Because of that we not only provide advice, but also support our customers, cooperate with them, and develop strong partner relationships. We recommend the best solutions, offer the most reliable equipment and we try to ensure the safety of our customers, starting from their idea for a company all the way to their successful conduct of a catering business. **The catering industry is our passion.** We produce catering equipment and select the products of renowned international manufacturers in cooperation with the best specialists. We have many years of experience in the catering industry as well as extensive knowledge that we are happy to share.



**OUR INVESTMENTS**  
**Modern Logistics and Manufacturing Center**

In 2018, we launched the industry's most advanced Logistics Center, in which we use state of the art processes and technologies for the organization of the distribution to domestic and foreign customers

- 29 000 pallet spaces
  - Shipment on the day of the order
  - more than 7000 products in stock
- The new Stalcast Radom factory launched production in August 2019.





**POLISH**  
**MANUFACTURING**  
State of the art Catering  
Equipment Production  
Plant in Radom.

In the factory in Radom, launched in 2008, we produce stainless steel catering furniture 24/7 and upon special orders, as well as dishwashers and glassware washers with sanitization functions, heating lines, food serving lines and small adjustable appliances.

As the only company in the country, we produce catering accessories made of plastics, including racks for dishwashers and cutting boards. We are gradually expanding our offer to include new products from this group.

As a market leader, we have introduced innovative and environmentally friendly solutions in the production of stainless steel catering furniture. We are gradually

expanding this process to other manufactured devices.

- State of the art machine park
- Meticulous quality control procedures
- An experienced team of R&D professionals
- World-class design work



In August 2019, we launched a new factory, where we produce heating lines from the "700 series" as well as dishwashers.



**WE COOPERATE WITH 300  
RECIPIENTS IN 34 COUNTRIES**



learn more at: [stalcast.eu](http://stalcast.eu)  
e-mail: [export@stalcast.com](mailto:export@stalcast.com)

Telephone: **+48 22 517 32 47**  
**+48 22 509 30 93**

# Stalgast Dishwashers

The professional dishwashers and glassware washers with sanitization function, designed at Stalgast's Polish research and development center, ensure effective and quick washing and sanitization

A wide range of glassware washers, universal dishwashers and hood-type dishwashers tailored to the individual needs and preferences of the catering industry

In 2017, thanks to our new series of dishwashers and glassware washers with sanitization function, we became a finalist of the Good Design Competition organized by the Polish Institute of Industrial Design in Warsaw (Instytut Wzornictwa Przemysłowego).

Finalist of the GOOD DESIGN  
COMPETITION



2017





## Glassware washers

- for washing and sanitization of glassware and porcelain
- used in cafes, bars, and many other catering facilities; thanks to the applied features these devices ensure perfect washing and disinfection capabilities
- the modern design is a perfect fit for open or semi-open washing areas
- thanks to a wide range of additional accessories, these devices offer unlimited possibilities of configuration and applications
- our range of dishwashers with sanitization function can be customized to match the customer's individual technical requirements
- designed for small, medium-sized and large catering industry establishments



## Universal dishwashers

- for washing and sanitization of glassware, porcelain, dishes and kitchen accessories
- used in cafes, bars, restaurants and many other catering facilities; thanks to the applied features these devices ensure perfect washing and disinfection capabilities
- the modern design is a perfect fit for open or semi-open washing areas
- thanks to a wide range of additional accessories, these devices offer unlimited possibilities of configuration and applications
- our range of dishwashers with sanitization function can be customized to match the customer's individual technical requirements
- designed for small, medium-sized and large food industry facilities and mass catering establishments



## Hood-type dishwashers

- for washing and sanitization of glassware, porcelain, pots, trays, GN containers and other kitchen accessories
- used in restaurants, wedding venues, banquet halls, public establishments and other large catering facilities; thanks to the applied features these devices ensure perfect washing and disinfection capabilities
- thanks to a wide range of additional accessories, these devices offer unlimited possibilities of configuration and applications
- our range of dishwashers with sanitization function can be customized to match the customer's individual technical requirements
- designed for small, medium-sized and large food industry facilities and mass catering establishments

# Glassware washer



Ergonomics, safety, modern design  
Reliable quality helping you develop your business

## MODERN DESIGN

2 WASHING PROGRAMS AS A STANDARD  
(120S OR 180S)

WASHING CYCLES WITH SANITIZATION FUNCTION

HIGH-PRECISION PERISTALTIC  
DETERGENT AND RINSE AID DISPENSER  
IN SELECTED MODELS

ELECTROMECHANICAL CONTROL SYSTEM

LOWER OPERATING COSTS





suitable for washing glassware,  
cutlery and small plates



Polish product  
Stalgest Radom

- professional dishwasher and glassware washer with sanitization function, available in a version with a 350x350 mm or 400x400 mm rack
- ergonomic handle
- height adjusted for washing glassware and porcelain:
  - in the 801350/801351/801352 model—250 mm
  - in the 801400/801401/801402 model—300 mm
- drain pump (in selected versions)
- capacity per hour—30 racks/h; 24 racks/h

- boiler and chamber operating temperature displays
- **3 arms (washing and rinsing arms at the bottom, rinsing arm at the top)**
- water consumption 2.4 liters/cycle
- sound signal at the end of the washing cycle
- **supplied with a universal rack and a container for cutlery**
- the device should be equipped with a water conditioner in order to protect against lime scale build up and ensure the optimal washing quality



#### Ergonomic handle

- convenient and safe operation even with the gloves on
- easy to keep clean



#### 2 washing times as a standard

- wider range of device application (120s or 180s)
- a unique solution for this class of washers



#### Intuitive control system

- tilted panel providing comfortable operation
- legible and durable marking



#### Height adjusted to washing glassware and porcelain

- washing chamber that allows for washing porcelain and tall glassware, including beer mugs with a height of 300 mm

Cat. No.	Product	Rack size WxD mm	W mm	D mm	H mm	P kW	p <sup>1</sup> kW	p <sup>2</sup> kW	p <sup>3</sup> kW	U V
801352	Dishwasher	350 x 350	415	530	665	2,77	2,6	1,6	4,4	230
801350	Dishwasher with built-in rinse aid and detergent dispenser	350 x 350	415	530	665	2,77	2,6	1,6	4,4	230
801351	Dishwasher with built-in rinse aid and detergent dispenser and drain pump	350 x 350	415	530	665	2,77	2,6	1,6	4,4	230
801402	Dishwasher	400 x 400	465	565	700	2,77	2,6	1,6	4,4	230
801400	Dishwasher with built-in rinse aid and detergent dispenser	400 x 400	465	565	700	2,77	2,6	1,6	4,4	230
801401	Dishwasher with built-in rinse aid and detergent dispenser and drain pump	400 x 400	465	565	700	2,77	2,6	1,6	4,4	230
804012	Dishwasher base 400x400	-	475	460	630	-	-	-	-	-

\*P<sup>1</sup> boiler heating element power \*P<sup>2</sup> chamber heating element power \*P<sup>3</sup> installed power

# Universal dishwasher



Ergonomics, safety, modern design  
Reliable quality helping you develop your business

**MODERN DESIGN**

**WASHING CYCLES WITH SANITIZATION FUNCTION**

**ELECTROMECHANICAL CONTROL SYSTEM**

**2 WASHING PROGRAMS AS A STANDARD (120S OR 180S)**

**HIGH-PRECISION PERISTALTIC  
DETERGENT AND RINSE AID  
DISPENSER IN SELECTED MODELS**

**LOWER OPERATING COSTS**

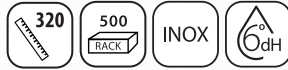
**UNIVERSAL POWER SUPPLY SYSTEM**







suitable for washing glassware, cutlery, plates, GN trays and pots



maximum height of the washed dishes 320 mm



Polish product  
Stalgest Radom

- professional dishwasher with sanitization function
- ergonomic handle
- suitable for washing plates, glassware, 1/1 GN trays and containers
- capacity per hour—30 racks/h; 24 racks/h
- drain pump and/or rinse boosting pump (in selected versions)
- boiler and chamber operating temperature displays
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- possible application of a surface filter
- sound signal at the end of the washing cycle
- includes 3 racks: a rack for plates, a universal rack, and a rack for glassware, as well as a cutlery container
- the device should be equipped with a water conditioner in order to protect against lime scale build up and ensure the optimal washing quality



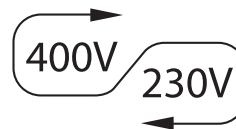
#### Ergonomic handle

- convenient and safe operation even with the gloves on
- easy to keep clean



#### High-precision rinse aid dispenser

- excellent washing results every time
- lower operating costs
- previously only used in premium models



#### Universal power supply system

- possible power supply voltage of 400V or 230V

Cat. No.	Product	W mm	D mm	H mm	P kW	P <sup>1</sup> kW	P <sup>2</sup> kW	P <sup>3</sup> kW	U V
801505	Universal dishwasher with built-in rinse aid dispenser	565	665	835	4,9/3,4	4,5/3	2	6,9/5,4	400/230V
801506	Universal dishwasher with built-in rinse aid and detergent dispenser	565	665	835	4,9/3,4	4,5/3	2	6,9/5,4	400/230V
801507	Universal dishwasher with built-in rinse aid and detergent dispenser and drain pump	565	665	835	4,9/3,4	4,5/3	2	7,0/5,5	400/230V
801516	Universal dishwasher with built-in rinse aid and detergent dispenser and rinse boosting pump	565	665	835	4,9/3,4	4,5/3	2	7,1/5,6	400/230V
801517	Universal dishwasher with built-in rinse aid and detergent dispenser, drain pump and rinse boosting pump	565	665	835	4,9/3,4	4,5/3	2	7,1/5,6	400/230V
801021	Detergent dispenser	67	70	100	-	-	-	-	230
802010	Base for universal dishwasher	574	556	450	-	-	-	-	-
801990	Surface filter	-	-	-	-	-	-	-	-
651524	Faucet with shower	-	-	-	-	-	-	-	-
9809571205	Welded table with a single-chamber washbasin (R) and place for a dishwasher	1200	700	900	-	-	-	-	-
9809671205	Welded table with a single-chamber washbasin (L) and place for a dishwasher	1200	700	900	-	-	-	-	-

\*P<sup>1</sup> boiler heating element power \*P<sup>2</sup> chamber heating element power \*P<sup>3</sup> installed power

Universal dishwasher

# Power Digital

Ergonomics, safety, modern design

Reliable quality helping you develop your business



**MODERN DESIGN**

**WASHING CYCLES WITH SANITIZATION FUNCTION**

**HIGHLY-INTUITIVE ELECTRONIC CONTROL PANEL**

**SURFACE FILTER**

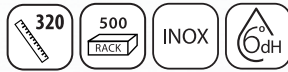
**HIGH-PRECISION PERISTALTIC DETERGENT AND RINSE AID DISPENSER**

**3 WASHING PROGRAMS AS A STANDARD (90S, 120S OR 180S)**





suitable for washing glassware, cutlery, plates, GN trays and pots



maximum height of the washed dishes 320 mm



Polish product  
Stalgest Radom

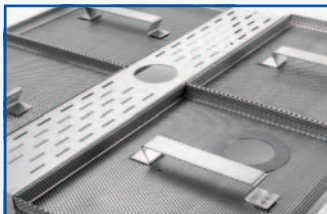
- **professional dishwasher with sanitization function**
- **suitable for washing plates, glassware, 1/1 GN trays and containers**
- **ergonomic handle**
- drain pump and/or rinse boosting pump (in selected versions)
- capacity per hour—40 racks/h; 30 racks/h; 24 racks/h
- boiler and chamber operating temperature displays
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- chamber capacity 26 liters
- boiler capacity 6.5 liters

- sound signal at the end of the washing cycle
- **includes 3 racks: a rack for plates, a universal rack, and a rack for glassware, as well as a cutlery container**
- the device should be equipped with a water conditioner in order to protect against lime scale build up and ensure the optimal washing quality



#### Ergonomic handle

- convenient and safe operation even with the gloves on
- easy to keep clean



#### Surface filter

- security and ease of use
- extends the effectiveness of the dish washing process



#### Intuitive control system

- tilted panel providing comfortable operation
- legible and durable marking
- electronic control panel, allows for the precise selection of operating parameters

Cat. No.	Product	W mm	D mm	H mm	P kW	P <sup>1</sup> kW	P <sup>2</sup> kW	P <sup>3</sup> kW	U V
801555	Universal dishwasher with built-in rinse aid and detergent dispenser	565	636	836	6,4	6	2	8,4	400
801556	Universal dishwasher with built-in rinse aid and detergent dispenser and drain pump	565	636	836	6,4	6	2	8,5	400
801565	Universal dishwasher with built-in rinse aid and detergent dispenser and rinse boosting pump	565	636	836	6,4	6	2	8,6	400
801566	Universal dishwasher with built-in rinse aid and detergent dispenser, drain pump and rinse boosting pump	565	636	836	6,4	6	2	8,6	400
802010	Base for universal dishwasher	574	556	450	-	-	-	-	-

\*P<sup>1</sup> boiler heating element power \*P<sup>2</sup> chamber heating element power \*P<sup>3</sup> installed power

# Hood-type dishwasher

Ergonomics, safety, modern design  
Reliable quality helping you develop your business

## MODERN DESIGN

WASHING CYCLES WITH  
SANITIZATION FUNCTION

ELECTROMECHANICAL CONTROL SYSTEM

SURFACE FILTER

HIGH-PRECISION PERISTALTIC DETERGENT  
AND RINSE AID DISPENSER

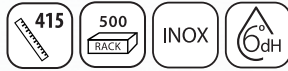
2 WASHING PROGRAMS AS  
A STANDARD (120S OR 180 S)

LOWER OPERATING COSTS





suitable for washing glassware, cutlery, plates, GN trays and pots



maximum height of the washed dishes 415 mm



Polish product  
Stalgest Radom

- professional dishwasher with sanitization function
- suitable for washing dishes, trays, kitchen accessories and 1/1 GN containers
- capacity per hour—30 racks/h; 24 racks/h
- boiler and chamber operating temperature displays
- 2 pairs of washing-rinsing arms (top/bottom)
- includes 3 racks: a rack for plates, a universal rack, and a rack for glassware, as well as a cutlery container
- adjustable feet (45mm)
- the device should be equipped with a water conditioner in order to protect against lime scale build up and ensure the optimal washing quality



#### Electromechanical control system

- Intuitive control system
- 2 washing programs



#### Rinsing arms

- unique design of the rinsing arms reduces the build-up of lime scale
- rinsing arm made of plastic

Cat. No.	Product	W mm	D mm	H mm	P kW	P <sup>1</sup> kW	P <sup>2</sup> kW	P <sup>3</sup> kW	U V
803020	Hood-type dishwasher with built-in rinse aid and detergent dispenser	690	794	1500	6,8	6	3	9,8	400
651524	Faucet with shower	-	-	-	-	-	-	-	-
9824971205	Welded single-chamber loading table (L) with a shelf	1200	750	880	-	-	-	-	-
9824871205	Welded single-chamber loading table (R) with a shelf	1200	750	880	-	-	-	-	-
9825370805	Welded unloading table (L) with a shelf	800	750	880	-	-	-	-	-
9825270805	Welded unloading table (R) with a shelf	800	750	880	-	-	-	-	-

\*P<sup>1</sup> boiler heating element power \*P<sup>2</sup> chamber heating element power \*P<sup>3</sup> installed power

Hood-type dishwasher

# Power Digital

Ergonomics, safety, modern design

Reliable quality helping you develop your business



## MODERN DESIGN

WASHING CYCLES WITH  
SANITIZATION FUNCTION

ELECTRONIC CONTROL PANEL

SURFACE FILTER

HIGH-PRECISION PERISTALTIC DETERGENT  
AND RINSE AID DISPENSER

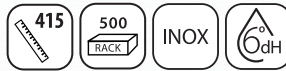
3 WASHING PROGRAMS AS  
A STANDARD (90S, 120S OR 180S)

LOWER OPERATING COSTS





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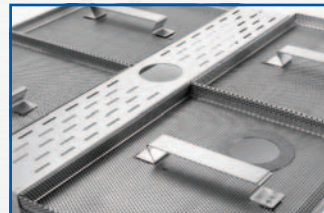
Polish product  
Stalgest Radom

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- drain pump and/or rinse boosting pump (in selected versions)
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- boiler and chamber operating temperature displays
- 2 pairs of washing-rinsing arms (top/bottom)
- water consumption 2.5 liters/cycle
- includes 3 racks: a rack for plates, a universal rack, and a rack for glassware, as well as a cutlery container
- adjustable feet (45mm)
- the device should be equipped with a water conditioner in order to protect against lime scale build up and ensure the optimal washing quality



#### Rinsing arms

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- rinsing arm made of plastic



#### Surface filter

- security and ease of use
- extends the effectiveness of the dish washing process

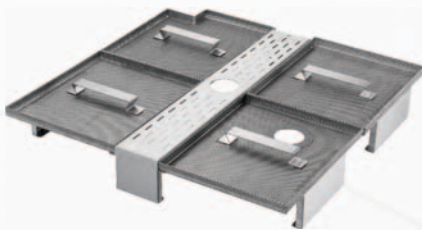
Cat. No.	Product	W mm	D mm	H mm	P <sup>1</sup> kW	P <sup>1</sup> kW	P <sup>2</sup> kW	P <sup>3</sup> kW	U V
803025	Hood-type dishwasher with built-in rinse aid and detergent dispenser	690	794	1500	11,1	10	3	14,1	400
803026	Hood-type dishwasher with built-in rinse aid and detergent dispenser and a rinse boosting pump	690	794	1500	11,1	10	3	14,3	400
803027	Hood type dishwasher with built-in rinse aid and detergent dispenser, a rinse boosting pump and a drain pump	690	794	1500	11,1	10	3	14,3	400
651524	Faucet with shower	-	-	-	-	-	-	-	-
9824971205	Welded single-chamber loading table (L) with a shelf	1200	750	880	-	-	-	-	-
9824871205	Welded single-chamber loading table (R) with a shelf	1200	750	880	-	-	-	-	-
9825370805	Welded unloading table (L) with a shelf	800	750	880	-	-	-	-	-
9825270805	Welded unloading table (R) with a shelf	800	750	880	-	-	-	-	-

\*P<sup>1</sup> boiler heating element power \*P<sup>2</sup> chamber heating element power \*P<sup>3</sup> installed power

# Bases and accessories for dishwashers

## Surface filter

Cat. No.  
801993



## Bases for dishwashers

No.	Cat. No.	Description	W mm	D mm	H mm
1	804012	for a glassware washer with a 400x400 rack	475	460	630
2	802010	for a universal dishwasher with a 500x500 rack	574	556	450



## Rack trolley

Cat. No.  
810000

W mm	D mm	H mm
540	540	960



## Detergent dispenser

Cat. No.	W mm	D mm	H mm
801021	67	70	100



## Water softeners

- semi-automatic control system

No.	Cat. No.	W mm	D mm	H mm	U V
1	822990	180	420	500	230

No.	Cat. No.	Ø mm	H mm	V litry
2	820081	185	410	8
2	820121	185	510	12
2	820161	185	610	16

- automatic control system

No.	Cat. No.	W mm	D mm	H mm	U V
3	822998	200	360	510	230



## Cutlery containers

No.	Cat. No.	Ø mm	H mm
1	815020	115	145
2	815025	120	140
3	815010	115	145



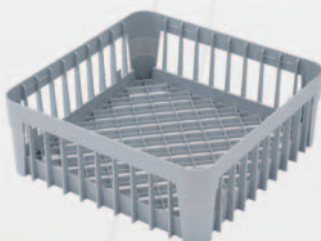
## Cutlery rack

Cat. No.	W mm	D mm	H mm
815100	430	210	150



## Universal basket

Cat. No.	W mm	D mm
810350	350	350
810400	400	400



## Plate rack

Cat. No.	Description
810401	For basket 810400



## Plate plastic rack

Cat. No.	W mm	D mm	H mm
810120	295	90	75





# Racks for dishwashers



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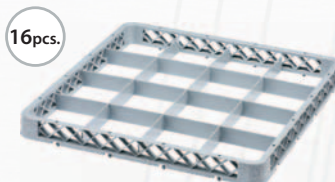
9pcs.



9pcs.



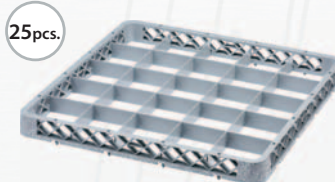
16pcs.



16pcs.



25pcs.



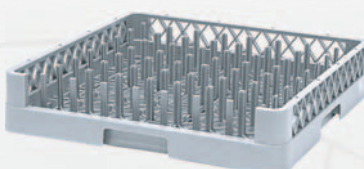
25pcs.



36pcs.



36pcs.



49pcs.



49pcs.

Cat. No.	Product	W mm	D mm	H mm
810100	Cutlery rack	500	500	100
810300	Plate rack	500	500	100
810501	Glassware rack	500	500	100
810210	Rack for GN 1/1 trays	500	500	100
810200	Tray rack	500	500	100

Cat. No.	Product	W mm	D mm	H mm
810900	Glassware rack 9 pieces	500	500	104
811600	Glassware rack 16 pieces	500	500	104
812500	Glassware rack 25 pieces	500	500	104
813600	Glassware rack 36 pieces	500	500	104
814900	Glassware rack 49 pieces	500	500	104

Cat. No.	Product	W mm	D mm	H mm
810910	Glassware rack 9 pieces	500	500	45
811610	Glassware rack 16 pieces	500	500	45
812510	Glassware rack 25 pieces	500	500	45
813610	Glassware rack 36 pieces	500	500	45
814910	Glassware rack 49 pieces	500	500	45

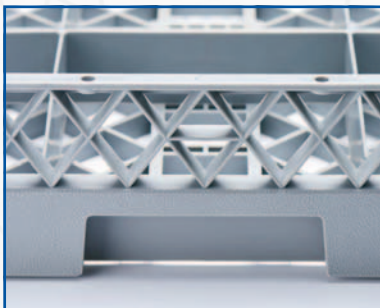
# Rak system

## Select the correct rack!



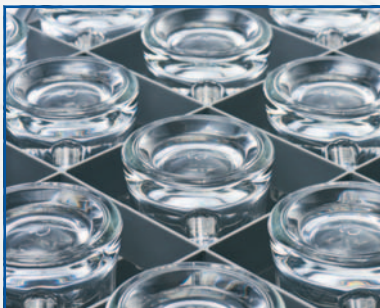
### Expandable system

Specially designed mounting slots allow for the independent configuration of the system or its future expansion.



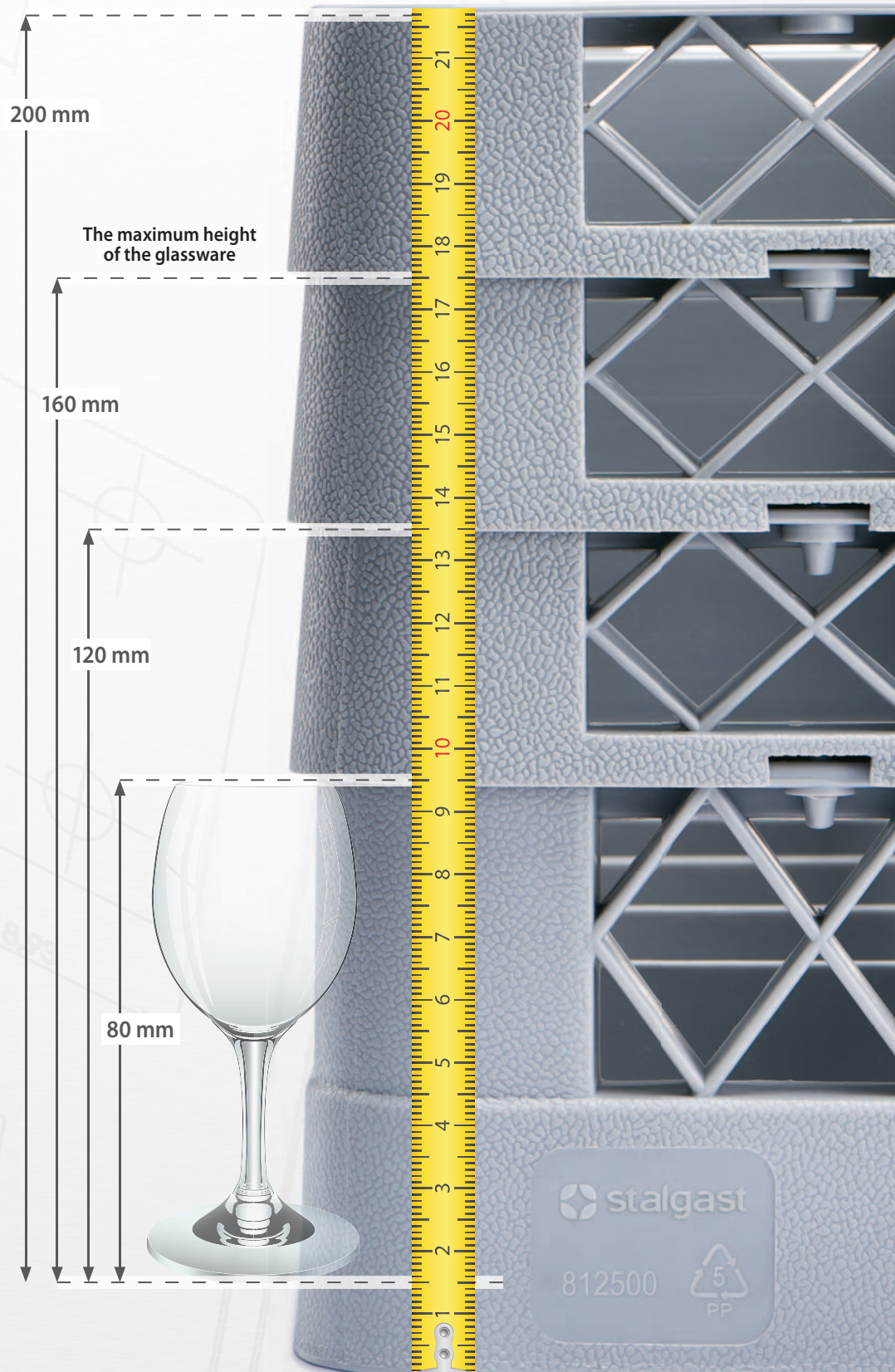
### Ergonomic and reliable handles

The specially designed handles make it easier to carry, handle, stack and empty the dishwasher after a completed washing cycle.



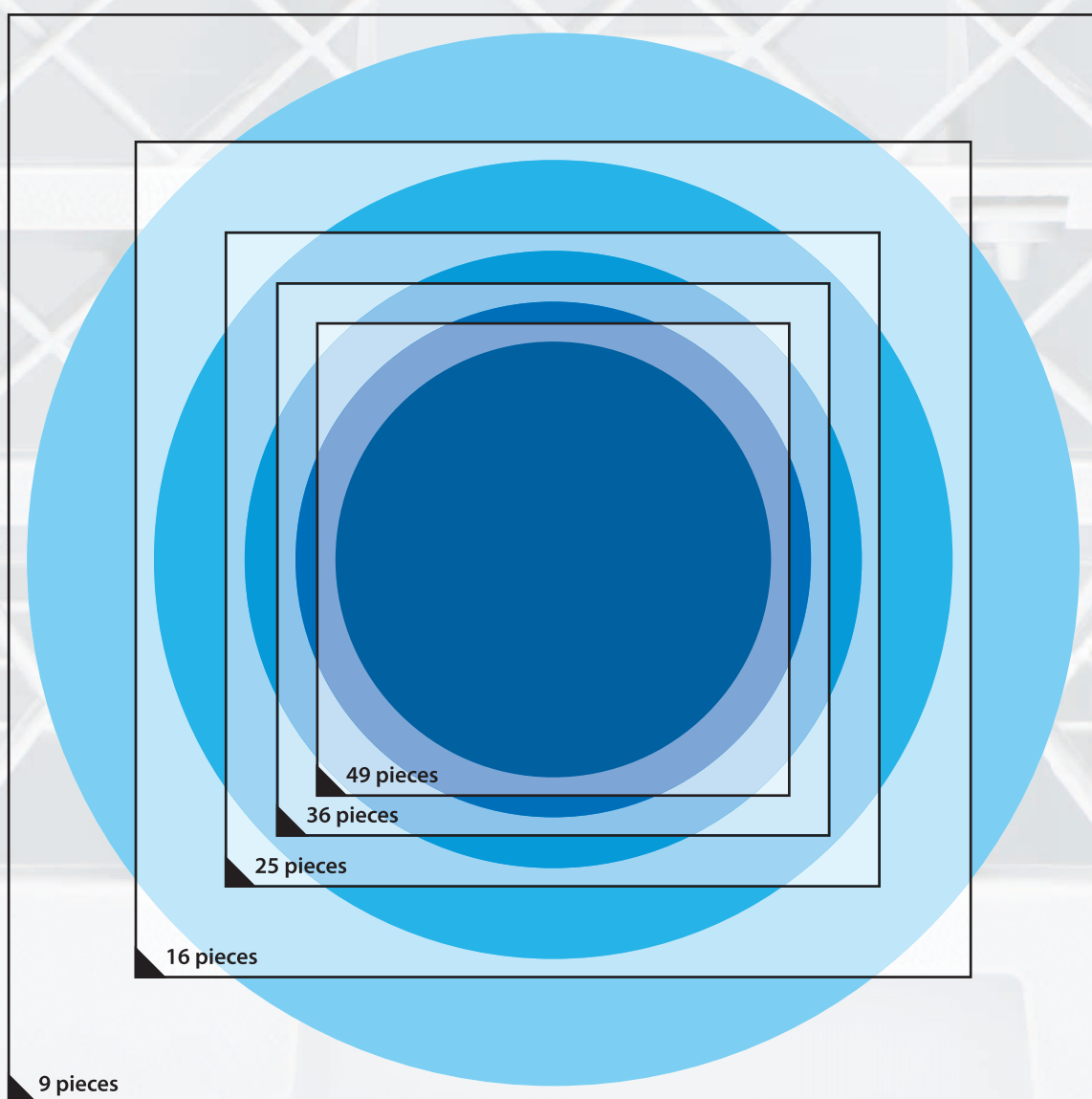
### Glassware safety

The size of compartments is adapted to the glassware diameter. This protects the glassware from damage, while ensuring perfect washing results.



## SELECT THE CORRECT RACK!

1. Put the glass upside down on the provided chart.
2. Check which semicircle corresponds to the diameter of the glass.
3. Read the number of pieces that can be placed in the rack in the bottom left corner of the square corresponding to the given semicircle. Select the appropriate rack and extender for the number of pieces indicated in the bottom of the square.
4. If the measured glass has handles (e.g. beer mugs), the entire vessel along with the handle has to fit within the square indicating the number of pieces in the given rack.
5. The necessary number of extenders is determined by applying the glass to the 80, 120, 160 mm size chart.



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