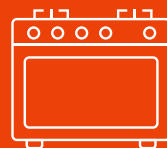




# Cooking Line 700

## UNITS & RANGES



Cooking Line



We support gastronomy in **ECO style**



**Polish production,**  
European quality



**>7500 products**  
in stock



**20 000**  
pallet spaces



**More than 600**  
employees



**98% product**  
availability

**We have been supporting gastro businesses in Poland and abroad for over 30 years!**

We are a team of professionals in various areas: engineers and designers, sales managers who are also your product advisors, culinary experts and service technicians. We have a business approach to gastronomy and share your strive to succeed. That's why we advise, support, cooperate but, above all, build long-lasting partnerships. We offer effective solutions and reliable equipment, while supporting our customers all the way from business idea to fully functioning successful business. Gastronomy is our passion. In cooperation with the best specialists, we produce gastronomy equipment and select products from renowned global manufacturers.

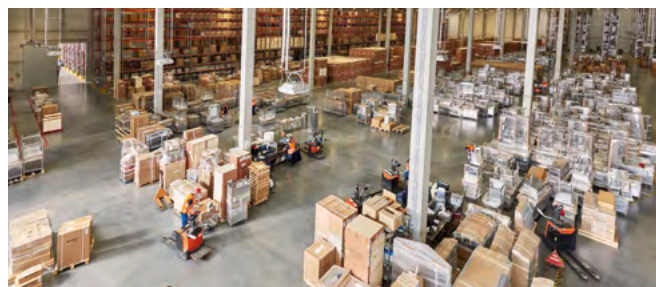
We are happy to share our experience and knowledge of gastronomy with you!



Our Logistics Center, built in 2018, is one of the largest and most advanced in the industry. We use state-of-the-art equipment and processes to ensure safe and fast deliveries to our domestic and foreign customers.

- 20 000 pallet capacity
- Same-day shipments
- Over 7500 products in stock
- 10 ramps

**Stalgast  
Modern  
Logistics  
Center**





## Polish production

Modern Factory of Gastronomy Equipment in Radom.

We have been manufacturing gastronomy equipment and accessories since 2008. Our factory in Radom was completely overhauled in 2020 to ensure we operate the most advanced production facilities.

Our products include “24h” and „on demand” stainless steel furniture, professional dishwashers, ventilation hoods, commercial kitchen range and serving lines.

We are the only company in the country that manufactures gastronomic accessories made of plastic, including dishwasher baskets and cutting boards. We keep adding new products from this group to our offer.

As a market leader, we have introduced innovative, environmentally friendly solutions in the production of stainless steel furniture, and we are successfully expanding this process on other product ranges.



Our 20-strong Research and Development Center is constantly working to ensure the quality of our products.



We work with  
**220** partners  
in over **40** countries



[stalcast.eu](http://stalcast.eu)



[export@stalcast.com](mailto:export@stalcast.com)

# 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 offers a full range of cooking equipment for professional 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
- Our 700 line equipment was designed with respect for environment



- laser engraved clear and permanent markings of functions and work parameters
- conveniently tilting panel for improved ergonomics

line 700

# Gas range

Ergonomics, safety, modern design

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



gas supply



power supply



stainless steel



Polish product  
**Stalgast Radom**

## INTUITIVE CONTROL SYSTEM

## LASER-ENGRAVED FRONT PANEL

## OVEN WITH HUMIDITY CONTROL\*

## GLASS OVEN DOOR

## OVEN COMPARTMENT LIGHTING

## WIDE RANGE OF OVEN TYPES



# 4-burner range with oven



**Static electric oven with humidity control feature**

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



**Electric oven with convection and humidity control feature**

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



**Static gas oven**



**Ergonomic oven door handle**

- appliance protection system available via the control panel\*
- burner power reduction to 1/3 (economical flame)
- flame safety device and pilot flame
- work and power light, ergonomic knobs
- cast iron grate
- removable dishwasher-safe bowl
- different burner configurations: 3.5 kW; 5 kW; 7 kW
- double-crown dimensions of electric oven with convection 600x400/ GN1/1: 660x445x285 mm (WxDxH)
- dimensions of gas or electric static oven GN 2/1: 660x545x285 mm (WxDxH)
- three levels of rails, oven grate included, adjustable feet



**Humidity control system available in electrical ovens**



**Intuitive control system**

Cat. No.	Description	ø mm	W mm	D mm	H mm	P kW stove/oven	U stove/oven	Oven type
9710110	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 5	G20	static
9710130	4-burners (3,5+2x5+7)	-	800	700	850	20,5 / 5	G30	static
9710210	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 5	G20	static
9710230	4-burners (3,5+5+2x7)	-	800	700	850	22,5 / 5	G30	static
9710310	4-burners (2x5+2x7)	-	800	700	850	24,0 / 5	G20	static
9710330	4-burners (2x5+2x7)	-	800	700	850	24,0 / 5	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	-	-	-	-
970005	WOK overlay	225	-	-	35	-	-	-

line 700

# Gas range

Ergonomics, safety, modern design

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



gas supply



power supply



stainless steel



Polish product  
**Stalgast Radom**

## INTUITIVE CONTROL SYSTEM

## LASER-ENGRAVED FRONT PANEL

## OVEN WITH HUMIDITY CONTROL\*

## GLASS OVEN DOOR

## OVEN COMPARTMENT LIGHTING

## WIDE RANGE OF OVEN TYPES

## NEUTRAL CUPBOARD WITH DOORS





# 6-burner range with oven



**Static electric oven with humidity control feature**

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



**Electric oven with convection and humidity control feature**

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



**Static gas oven**



**Ergonomic oven door handle**

- appliance protection system available via the control panel\*
- burner power reduction to 1/3 (economical flame)
- flame safety device and pilot flame
- removable dishwasher-safe bowl
- cast iron grate
- different burner configurations:  
3.5 kW; 5 kW; 7 kW double-crown; 9 kW double-crown
- dimensions of electric oven with convection  
600x400 / GN1/1: 660x445x285 mm (WxDxH)
- dimensions of gas or electric static oven  
GN 2/1: 660x545x285 mm (WxDxH)
- three levels of rails, oven grate included, adjustable feet



**Humidity control system available in electrical ovens**



**Intuitive control system**

Cat. No.	Description	ø mm	W mm	D mm	H mm	P kW stove/oven	U stove/oven	Oven type
9711110	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 5	G20	static
9711130	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 5	G30	static
9711210	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 5	G20	static
9711230	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 5	G30	static
9717110	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 7	G20 / 400	static
9717130	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 7	G30 / 400	convection
9717210	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 7	G20 / 400	convection
9717230	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 7	G30 / 400	convection
9718110	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 7	G20 / 400	static
9718130	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5 / 7	G30 / 400	static
9718210	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 7	G20 / 400	static
9718230	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5 / 7	G30 / 400	static
990998	Oven grate 600x400	-	600	400	-	-	-	-
990999	Oven grate 2/1	-	650	530	-	-	-	-
970000	Reducer cap for grate	-	200	200	-	-	-	-
970005	WOK overlay	225	-	-	35	-	-	-

line 700

# Gas range

Ergonomics, safety, modern design

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



gas supply



power supply



stainless steel



Polish product  
**Stalgast Radom**

**INTUITIVE CONTROL SYSTEM**

**LASER-ENGRAVED  
FRONT PANEL**

**ENERGY SAVING FLAME**

**OVEN WITH HUMIDITY  
CONTROL SYSTEM**

**WIDE RANGE OF DIFFERENT  
OVEN TYPES**

**NEUTRAL CABINET  
WITH A DOOR**



# Eco gas range with electric oven 800

- burners with two possible power configurations: 4x3.5kW or 2x3.5kW + 2x5kW
- burner power reduction to 1/3 - economical flame
- pilot flame with manual ignition
- cast iron burner grates and removable dishwasher-safe igniter bowls
- easy-to-read front control panel - laser-engraved with operation and power controls and the thermostat safety system
- flame safety device
- the kitchen external dimensions adapted to line 700 (WxDxH): 800x700x850 mm
- dimensions of electric oven with thermaflow and fan (WxDxH): 660x445x285 mm allow using 600x400 or GN 1/1 sheets on three levels of guides
- heaters in the oven are placed for maximum efficiency: 3 kW in the upper part, and circular 3.5 kW at the fan
- oven operating temperature range: 0 - 300°C
- metal oven door



**Intuitive control system**



**Ergonomic oven door handle**



**Humidity control system**

Code	Description	W mm	D mm	H mm	P kW stove/oven	U stove/oven	Oven type
<b>9713610</b>	4-burners (2x3,5+2x5kW)	800	700	850	17,0 / 6,5	G20 / 400	convection
<b>9713630</b>	4-burners (2x3,5+2x5kW)	800	700	850	17,0 / 6,5	G30 / 400	convection
<b>9713710</b>	4-burners (4x3,5kW)	800	700	850	14,0 / 6,5	G20 / 400	convection
<b>9713730</b>	4-burners (4x3,5kW)	800	700	850	14,0 / 6,5	G30 / 400	convection

line 700

# Gas range

Ergonomics, safety, modern design

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



gas supply



power supply



stainless steel



Polish product  
**Stalgast Radom**

## INTUITIVE CONTROL SYSTEM

## LASER-ENGRAVED FRONT PANEL

## ENERGY SAVING FLAME

## OVEN WITH HUMIDITY CONTROL SYSTEM

## WIDE RANGE OF DIFFERENT OVEN TYPES

## NEUTRAL CABINET WITH A DOOR



# Eco gas range with electric oven 1200

- burners with two possible power configurations: 6x3.5 kW or 3x3.5 kW + 3x5 kW
- burner power reduction to 1/3 (economical flame)
- pilot flame with manual ignition
- cast iron burner grates and removable dishwasher-safe igniter bowls
- easy-to-read front control panel - laser-engraved with operation and power controls and the thermostat safety system
- flame safety device
- the kitchen external dimensions adapted to line 700 (WxDxH): 1200x700x850 mm
- dimensions of electric oven with thermaflow and fan (WxDxH): 660x445x285 mm allow using 600x400 or GN 1/1 sheets on three levels of guides
- heaters in the oven are placed for maximum efficiency: 3 kW in the upper part, and circular 3.5 kW at the fan
- oven operating temperature range: 0 - 300°C
- metal oven door
- dimensions of the utility cabinet (WxDxH): 340x574x380 mm



**Intuitive control system**



**Ergonomic oven door handle**



**Humidity control system**

Code	Description	W mm	D mm	H mm	P kW stove/oven	U stove/oven	Oven type
<b>9714310</b>	6-burners (3x3,5+3x5)	1200	700	850	25,5 / 6,5	G20 / 400	convection
<b>9714330</b>	6-burners (3x3,5+3x5)	1200	700	850	25,5 / 6,5	G30 / 400	convection
<b>9714410</b>	6-burners (6x3,5)	1200	700	850	21,0 / 6,5	G20 / 400	convection
<b>9714430</b>	6-burners (6x3,5)	1200	700	850	21,0 / 6,5	G30 / 400	convection

line 700

# Gas cooking top

Ergonomics, safety, modern design

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



gas supply



INOX stainless steel



Polish product  
**Stalgast Radom**



**INTUITIVE CONTROL SYSTEM**

**BURNER POWER REDUCTION TO 1/3 (ECONOMICAL FLAME)**

**LASER-ENGRAVED PANEL**

**COMPONENTS FROM WORLD RENOWNED LEADERS**

# Gas cooking top



**Removable burner bowl**

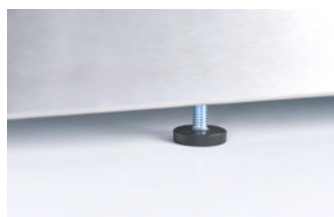


**Cast iron grates**

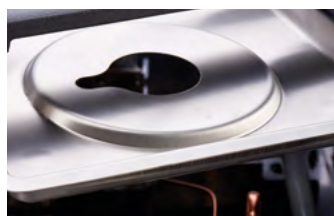
- units without chimney grid net allow for using larger diameter cookware
- flame safety device and pilot flame
- work and power light, ergonomic knobs
- different burner configurations: 3.5 kW; 5 kW; 7 kW double-crown
- removable dishwasher-safe bowl
- can be installed on open skeletal structure or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



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



**Adjustable feet**



**The burner bowl is dishwasher-safe**

Cat. No.	Description	ø mm	W mm	D mm	H mm	P kW	U
9705110	2-burners (3,5+5)	-	400	700	250	8,5	G20
9705130	2-burners (3,5+5)	-	400	700	250	8,5	G30
9705210	2-burners (3,5+7)	-	400	700	250	10,5	G20
9705230	2-burners (3,5+7)	-	400	700	250	10,5	G30
9706110	4-burners (3,5+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 grid net for modules 400 mm	-	-	-	-	-	-
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-	-
9700060	Chimney grid net for modules 1200 mm	-	-	-	-	-	-
970005	WOK overlay	225	-	-	35	-	-

line 700

# Induction range

Ergonomics, safety, modern design

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



power supply



induction



stainless steel



Polish product  
**Stalgast Radom**

## INTUITIVE CONTROL SYSTEM

## LASER-ENGRAVED FRONT PANEL

## INDUCTION HOB WITH 3.5 KW

## 9 POWER LEVELS CONTROLLED BY A KNOB

## RESIDUAL HEAT INDICATOR

## EFFICIENT COOLING SYSTEM





# Induction range



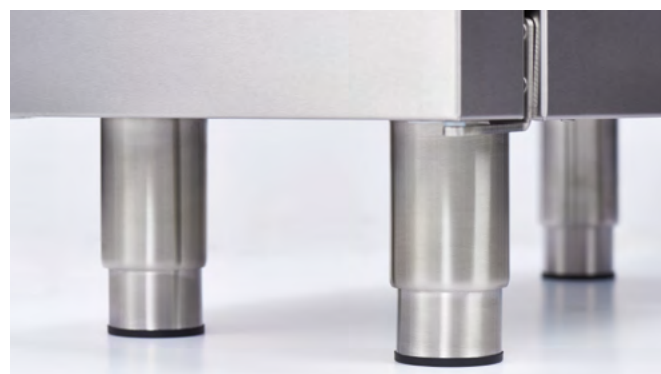
Display



Very durable ceramic induction hob



Ergonomic knobs



Adjustable feet

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

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

line 700

# Ceramic cooking top

Ergonomics, safety, modern design

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



power supply



ceramic



stainless steel



Polish product  
**Stalgast Radom**



**INTUITIVE CONTROL SYSTEM**

**HILIGHT HOBS**

**LASER-ENGRAVED PANEL**

**HEATING ZONES WITH TURBO  
FEATURE**

# Ceramic cooking top

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



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

line 700

# Electric range

Ergonomics, safety, modern design

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



power supply



stainless steel



Polish product  
**Stalgast Radom**

**INTUITIVE CONTROL SYSTEM**

**MODERN DESIGN**

**PRESSED TOP PLATE**

**OVEN WITH HUMIDITY CONTROL**

**GLASS OVEN DOOR**

**OVEN COMPARTMENT LIGHTING**



# 4-hob electric range with oven

- laser-engraved front panel
- appliance protection system available via the control panel
- cast iron hobs with a diameter of 220 mm and power of 2.6 kW
- six-level power adjustment range
- work and power light, ergonomic knobs
- pressed top plate
- three levels of rails, oven grate included, adjustable feet
- dimensions of electric oven with convection 600x400 / GN 1/1: 660x445x285 mm (WxDxH)
- size of electric static oven GN 2/1: 660x545x285 mm (WxDxH)



**Static electric oven with humidity control feature**

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



**Electric oven with convection and humidity control feature**

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



**Humidity control system**



**Pressed stove bowl**

Cat. No.	Description	W mm	D mm	H mm	P kW stove/oven	U V	Oven type
9715000	4 hobs	800	700	850	10,4 / 7	400	convection
9716000	4 hobs	800	700	850	10,4 / 7	400	static
990998	Oven grate 600x400	600	400	-	-	-	-
990999	Oven grate GN 2/1	650	530	-	-	-	-

line 700

# Electric range

Ergonomics, safety, modern design

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



power supply



stainless steel



Polish product  
**Stalgast Radom**

**INTUITIVE CONTROL SYSTEM**

**MODERN DESIGN**

**PRESSED TOP PLATE**

**OVEN WITH HUMIDITY CONTROL**

**GLASS OVEN DOOR**

**OVEN COMPARTMENT LIGHTING**

**AUXILIARY CUPBOARD**



# 6-hob electric range with oven



**Static electric oven with humidity control feature**

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



**Electric oven with convection and humidity control feature**

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



**Intuitive control system**



**Ergonomic oven door handle**

- 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



**Humidity control system**



**Auxiliary cupboard**

Cat. No.	Description	W mm	D mm	H mm	P kW stove/oven	U V	Oven type
<b>9717000</b>	6 hobs	1200	700	850	15,6 / 7	400	convection
<b>9718000</b>	6 hobs	1200	700	850	15,6 / 7	400	static
<b>990998</b>	Oven grate 600x400	600	400	-	-	-	-
<b>990999</b>	Oven grate GN 2/1	650	530	-	-	-	-

line 700

# Electric hob top

Ergonomics, safety, modern design

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



power supply



stainless steel



Polish product  
**Stalgast Radom**

## ERGONOMIC CONTROL PANEL

## LASER-ENGRAVED PANEL

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

## SIX-LEVEL POWER ADJUSTMENT RANGE



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



Cat. No.	Description	W mm	D mm	H mm	P kW	U V
9705000	2 hobs	400	700	250	5,2	400
9706000	4 hobs	800	700	250	10,4	400
9707000	6 hobs	1200	700	250	15,6	400
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-
9700060	Chimney grid net for modules 1200 mm	-	-	-	-	-



# Cooking technology comparison



\* test result for boiling 2 liters of water in one cooking zone

line 700

# Gas fry top

Ergonomics, safety, modern design

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



gas supply



stainless steel



Polish product  
**Stalgast Radom**



**ERGONOMIC CONTROL PANEL**

**HIGH SIDE AND REAR EDGES**

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

**WASTE AND GREASE DRAWER**

**FLAT OR RIBBED**

# Gas fry top

- laser-engraved front panel
- appliance protection system available via the control panel
- working temperature range up to 300°C
- two separate work areas
- waste and grease discharge hole
- grease container
- spark generator supplied with 230 V
- adjustable feet



Easy to clean surface



Spark generator supplied with 230 V



Waste and grease drawer



Appliance protection system

Cat. No.	Description	W mm	D mm	H mm	P kW	U
9730110	Single smooth	400	700	250	6,5	G20
9730130	Single smooth	400	700	250	6,5	G30
9730210	Single ribbed	400	700	250	6,5	G20
9730230	Single ribbed	400	700	250	6,5	G30
9731110	Double smooth	800	700	250	13	G20
9731130	Double smooth	800	700	250	13	G30
9731210	Double ribbed	800	700	250	13	G20
9731230	Double ribbed	800	700	250	13	G30
9731310	Double smooth/ribbed	800	700	250	13	G20
9731330	Double smooth/ribbed	800	700	250	13	G30

line 700

# Electric fry top

Ergonomics, safety, modern design

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



power supply



stainless steel



Polish product  
**Stalgast Radom**



**ERGONOMIC CONTROL PANEL**

**HIGH SIDE AND REAR EDGES**

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

**WASTE AND GREASE DRAWER**

**FLAT OR RIBBED**

# Electric fry top

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



**Optional cover for 800 mm plates**



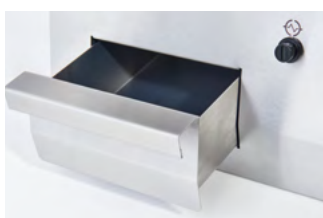
**Ergonomic control panel**



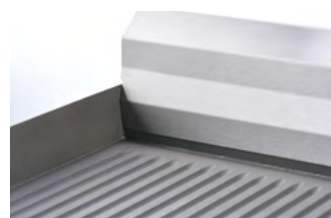
**Easy to clean surface**



**Smooth/ribbed surface**



**Waste and grease drawer**



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

Cat. No.	Description	W mm	D mm	H mm	P kW	U V
<b>9730100</b>	Single smooth	400	700	250	4,0	400
<b>9730200</b>	Single ribbed	400	700	250	4,0	400
<b>9731100</b>	Double smooth	800	700	250	8,1	400
<b>9731200</b>	Double ribbed	800	700	250	8,1	400
<b>9731300</b>	Double smooth/ribbed	800	700	250	8,1	400
<b>9731000</b>	Cover	786	623	185	-	-
<b>9700020</b>	Chimney grid net for modules 400 mm	-	-	-	-	-
<b>9700040</b>	Chimney grid net for modules 800 mm	-	-	-	-	-

line 700

# Electric fry top with lid

Ergonomics, safety, modern design

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



power supply



stainless steel



Polish product  
**Stalgast Radom**



**ERGONOMIC CONTROL PANEL**

**HIGH SIDE AND REAR EDGES**

**SAVING ENERGY CONSUMPTION  
UP TO 30%**

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

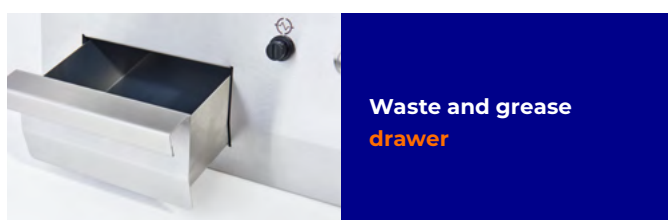
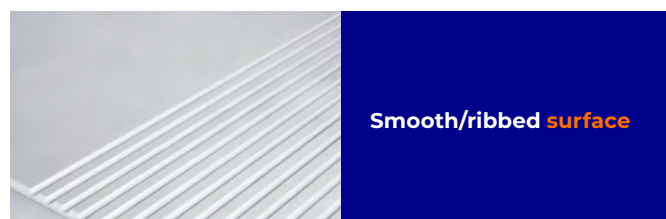
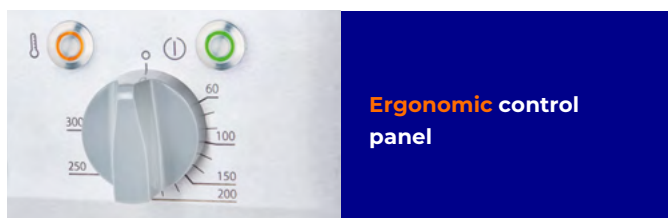
**LID INCLUDED AS STANDARD**

**WASTE AND GREASE DRAWER**

**FLAT OR RIBBED**

# Electric grill top with lid

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



Cat. No.	Description	W mm	D mm	H mm	U V	P kW
9731190	Smooth	800	700	430	400	8,1
9731290	Ribbed	800	700	430	400	8,1
9731390	Smooth/ribbed	800	700	430	400	8,1

line 700

# Water grill

Ergonomics, safety, modern design

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



power supply



water hardness



stainless steel



Polish product  
**Stalgast Radom**



**ERGONOMIC CONTROL PANEL**

**ALLOWS STEAM GRILLING**

**SELF-CLEANING FEATURE**

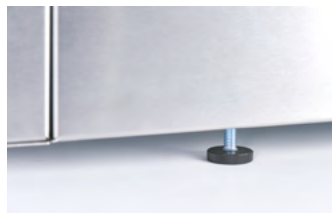
**EASY MANUAL CLEANING**

**GRATE INTEGRATED  
WITH THE HEATER**



# Water grill

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



**Adjustable feet**



**Raised heating panel**



**Drain valve lever**



**Ergonomic control panel**



**Integrated grate with heater**

Cat. No.	Description	W mm	D mm	H mm	P kW	U V
9732000	Water grill	400	700	250	4,1	400
9733000	Water grill	800	700	250	8,2	400
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-
9700040	Chimney grid net for modules 800 mm	-	-	-	-	-

line 700

# Chrome fry top

Ergonomics, safety, modern design

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



gas supply



INOX stainless steel



Polish product  
**Stalgast Radom**



**ERGONOMIC CONTROL PANEL**

**NON-ADHESIVE SURFACE**

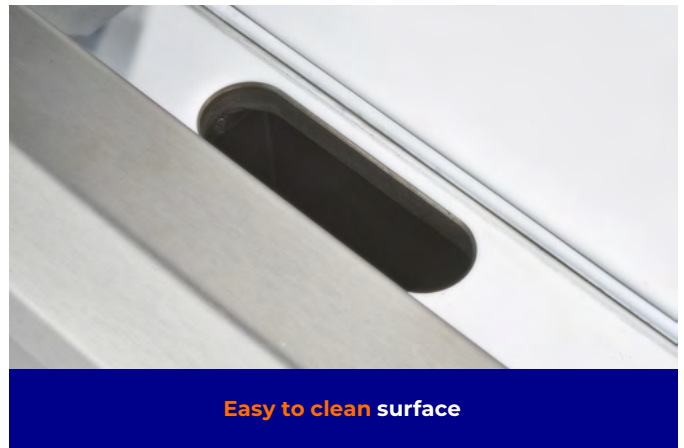
**EASY CLEANING**

**FLAT OR RIBBED SURFACE**

**EVEN TEMPERATURE DISTRIBUTION**

# Gas fry top, chrome griddle

- chrome griddle with a modern design
- ergonomic knobs
- laser engraved front panel
- device protection system available from the control panel
- working surface: 2200/4400 cm<sup>2</sup>
- working temperature range: up to 300° C
- two separate working zones for 800 mm plates
- waste and grease drainage hole leading to the grease collector
- spark generator powered by 230 V
- high side and rear edges
- can be mounted on a frame base or on a cabinet base with doors
- adjustable feet



Code	Description	W mm	D mm	H mm	P kW	U V
9736110	Single smooth	400	700	250	6,5	G20
9736130	Single smooth	400	700	250	6,5	G30
9736210	Single ribbed	400	700	250	6,5	G20
9736230	Single ribbed	400	700	250	6,5	G30
9737110	Double smooth	800	700	250	13	G20
9737130	Double smooth	800	700	250	13	G30
9737210	Double ribbed	800	700	250	13	G20
9737230	Double ribbed	800	700	250	13	G30
9737310	Double smooth/ribbed	800	700	250	13	G20
9737330	Double smooth/ribbed	800	700	250	13	G30

line 700

# Chrome fry top

Ergonomics, safety, modern design

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



power supply



stainless steel



Polish product  
**Stalgast Radom**



**ERGONOMIC CONTROL PANEL**

**NON-ADHESIVE SURFACE**

**EASY CLEANING**

**FLAT OR RIBBED SURFACE**

**EVEN TEMPERATURE DISTRIBUTION**

# Electric fry top, chrome griddle

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



Smooth/ribbed hob



Ergonomic control panel

Code	Description	W mm	D mm	H mm	P kW	U V
9736100	Single smooth	400	700	250	4,05	400
9736200	Single ribbed	400	700	250	4,05	400
9737100	Double smooth	800	700	250	8,1	400
9737200	Double ribbed	800	700	250	8,1	400
9737300	Double smooth/ribbed	800	700	250	8,1	400
9731000	Lid	786	623	185	-	-

line 700

# Lava grill

Ergonomics, safety, modern design

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



gas supply



INOX stainless steel



Polish product  
**Stalgast Radom**

**ERGONOMIC CONTROL PANEL**

**S OR V GRATES**

**SMOOTH TEMPERATURE CONTROL**

**ASH DRAWER**

**LAVA ROCK GRILLING SYSTEM**



# Lava grill

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



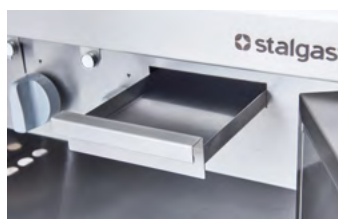
Spark generator supplied with 230 V



Adjustable feet



Grate lifting lever



Ash drawer



Type V grate ideal for grilling meat and vegetables



Lava stones included



Type S grate ideal for grilling fish and seafood

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

line 700

# Gas fryer

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 cooking line or as a freestanding unit
- line of devices tailored to individual technological requirements
- excellent for small, medium and large catering establishments



gas supply



INOX stainless steel



Polish product  
**Stalgast Radom**

**ERGONOMIC CONTROL PANEL**

**COMPARTMENT CAPACITY UP TO 17 LITERS**

**COLD ZONE SYSTEM**

**FRYING OIL CONTAINER WITH FILTER**

**DIRECT FRYING OIL DRAIN INTO THE CONTAINER**





# Gas fryer

- frying oil release into the container
- burner with flame safety device
- temperature control in the range 90–190°C
- “cold zone” system
- fryers 9725110 and 9725130 fitted with a basket 310x300x120 mm
- fryers 9725210 and 9725230 fitted with a basket 130x300x120 mm



**Frying oil container with filter**



**Efficient gas burner system**



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



**Oil drain into the container**



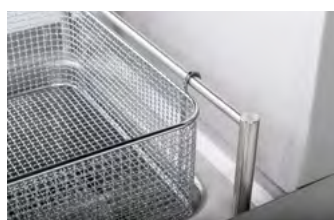
**Control panel**



**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
<b>9725110</b>	Single fryer	400	700	850	17	15	G20
<b>9725130</b>	Single fryer	400	700	850	17	15	G30
<b>9725210</b>	Double fryer	400	700	850	2x7	12	G20
<b>9725230</b>	Double fryer	400	700	850	2x7	12	G30

line 700

# Electric fryer

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 cooking line or as independent heat treatment stations
- line of devices tailored to individual technological requirements
- excellent for small, medium and large catering establishments



power supply



stainless steel



Polish product  
**Stalgast Radom**



1



2



3

**ERGONOMIC CONTROL PANEL**

**COLD ZONE SYSTEM**

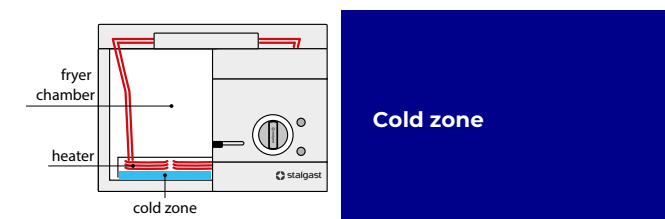
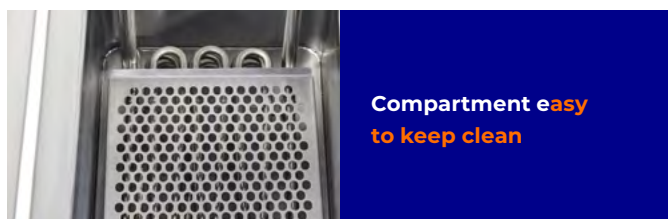
**COMPARTMENT CAPACITY  
UP TO 15 LITERS**

**OPTIONAL TWO BASKETS  
IN ONE COMPARTMENT**

**EASY CLEANING**

# 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 oil 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



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

line 700

# Fries warmer

Ergonomics, safety, modern design

- designed to maintain the temperature of dishes using electricity
- line of equipment that can be used as an element of the cooking line or as an independent heat treatment stations
- devices are adapted to individual technological requirements
- excellent for small, medium and large gastronomy



power supply



stainless steel



Polish product  
**Stalgast Radom**



**ERGONOMIC CONTROL PANEL**

**DURABILITY AND USER COMFORT**

**EASY CLEANING**

# Fries warmer

- laser engraved front panel
- operation and power controls
- designed to keep food warm
- capacity: GN 1/1
- can be mounted on an empty base unit or hinging door unit
- adjustable feet



Efficient heating lamp



Drip strainer



Ergonomic control panel



Handles for easy removal of the container

Cat. No.	W mm	D mm	H mm	T °C	P kW	U V
9724500	400	700	440	up to 75	1	230

line 700

# Gas bratt pan

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 cooking line or as independent heat treatment stations
- line of devices tailored to individual technological requirements
- excellent for small, medium and large catering establishments



gas supply



INOX stainless steel



Polish product  
**Stalgast Radom**

**ERGONOMIC CONTROL PANEL**

**PRECISE BOWL TILTING MECHANISM**

**WATER SPOUT**

**CAPACITY 58 L  
SURFACE 0.35 M<sup>2</sup>**

**SMOOTH ADJUSTMENT  
OF LID OPENING**



# Gas bratt 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



Cat. No.	W mm	D mm	H mm	P kW	S outlets/h	U	V liters
9740010	800	700	850	17	~200	G20	58
9740030	800	700	850	17	~200	G30	58

line 700

# Electric bratt pan

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 cooking line or as independent heat treatment stations
- line of devices tailored to individual technological requirements
- excellent for small, medium and large catering establishments



power supply



stainless steel



Polish product  
**Stalgast Radom**

**ERGONOMIC CONTROL PANEL**

**PRECISE BOWL TILTING MECHANISM**

**WATER SPOUT**

**CAPACITY 58 L  
SURFACE 0.35 M<sup>2</sup>**

**SMOOTH ADJUSTMENT  
OF LID OPENING**





# Electric bratt 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



Cat. No.	W mm	D mm	H mm	P kW	S outlets/h	U V	V liters
9740000	800	700	850	10,8	~200	400	58

line 700

# Multifunction pan

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 cooking line or as independent heat treatment stations
- line of devices tailored to individual technological requirements
- excellent for small, medium and large catering establishments



power supply



stainless steel



Polish product  
**Stalgast Radom**

**ERGONOMIC CONTROL PANEL**

**LASER-ENGRAVED  
FRONT PANEL**

**CAPACITY 13 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 13 liters
- chimney grid net use optional
- adjustable feet



**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
<b>9741000</b>	Pan	400	700	850	13	90	5	400
<b>9700020</b>	Chimney grid net for modules 400 mm	-	-	-	-	-	-	-

line 700

# Gas pasta cooker

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 cooking line or as independent heat treatment stations
- line of devices tailored to individual technological requirements
- excellent for small, medium and large catering establishments



gas supply



water hardness



stainless steel



Polish product  
**Stalgast Radom**

## ERGONOMIC CONTROL PANEL

**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 cooker

- 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



**Water pourer**



**Drip tray**



**Ergonomic knobs**



**Allows using bins GN 1/3 and/or 2x 1/6**

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

line 700

# Electric pasta cooker

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 cooking line or as independent heat treatment stations
- line of devices tailored to individual technological requirements
- excellent for small, medium and large catering establishments



power supply



water hardness



stainless steel



Polish product  
**Stalgast Radom**

## ERGONOMIC CONTROL PANEL

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

**ALLOWS USING BINS GN 1/3 OR 2X GN 1/6**

## WATER SYSTEM

## DRIP TRAY

**ALLOWS MANUAL DOSAGE OF WATER**



# Electric pasta cooker

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



**Water pouter**



**Drip tray**



**Ergonomic knobs**



**Allows using bins GN 1/3 and/or 2x 1/6**

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

line 700

# Induction WOK

Ergonomics, safety, modern design

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



power supply



induction



stainless steel



Polish product  
**Stalgast Radom**

**ERGONOMIC CONTROL PANEL**

**LASER-ENGRAVED FRONT PANEL**

**BOWL DIAMETER 290 MM**

**POWER 5 KW**

**9 POWER LEVELS  
CONTROLLED BY A KNOB**

**EFFICIENT COOLING SYSTEM**





# Induction WOK

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



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



Display



Induction bowl



Laser-engraved front panel



Bowl diameter 290 mm

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

line 700

# Electric bain-marie

Ergonomics, safety, modern design

- intended to maintain the food temperature; process carried out using electricity
- appliances dedicated as elements of the cooking line or as independent heat treatment station
- line of devices tailored to individual technological requirements
- excellent for small, medium and large catering establishments



power supply



stainless steel



Polish product  
**Stalgast Radom**



**ERGONOMIC CONTROL PANEL**

**SAFE WATER DRAIN**

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

**PROTECTION SYSTEM AVAILABLE  
VIA THE CONTROL PANEL**

**CAPACITY  
GN 1/1 OR 2X GN 1/1 150 MM**

# Electric bain-marie

- chimney grid net use optional
- laser-engraved front panel
- 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
- ergonomic knobs, work and power light, safe water drain



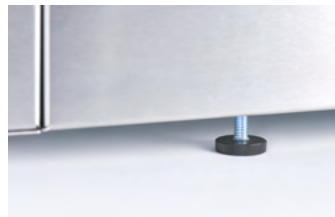
**Compartment capacity**  
in GN 1/1 standard



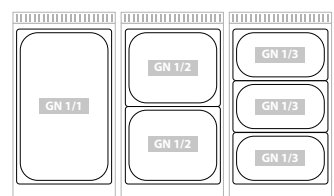
**Safe water drain**



**Functional control panel**



**Adjustable feet**



**3 examples of GN setups**



**Protection system**  
available directly  
via the control panel



**Drain valve lever**

Cat. No.	Product	W mm	D mm	H mm	P kW	U V
<b>9720000</b>	Bain-marie	400	700	250	0,8	230
<b>9721000</b>	Bain-marie	800	700	250	1,6	230
<b>9700020</b>	Chimney grid net for modules 400 mm					
<b>9700040</b>	Chimney grid net 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 cooking line or as independent work stations
- excellent for small, medium and large catering establishments



stainless steel



Polish product  
**Stalgast Radom**

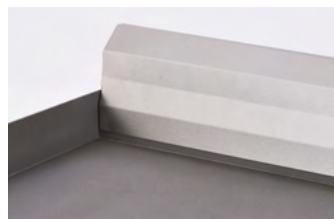
## SINGLE OR DOUBLE DRAWERS IN GN STANDARD

## CHIMNEY GRID NET 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



Fully-extended drawer  
(9700210, 9700610)



Chimney grid net use  
optional

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 grid net for modules 400 mm	-	-	-
	9700040	Chimney grid net for modules 800 mm	-	-	-
	9700060	Chimney grid net 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 cooking line
- excellent for small, medium and large catering establishments



INOX stainless steel



Polish product  
Stalgast Radom

## Bases for devices

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

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



## Doors for bases

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

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



## Countertop connection strip

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



## Reducer cap

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

Cat. No.	W mm	D mm
970000	200	200



## Chimney grid net

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

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



## WOK overlay

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

Cat. No.	Ø mm	H mm
970005	225	35



# FREESTANDING DEVICES

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



Freestanding devices

## Standard Line Power auxiliary gas stockpot stove

Ergonomics, safety, modern design

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



gas supply



stainless steel



Polish product  
**Stalgast Radom**

### BURNER 5 KW

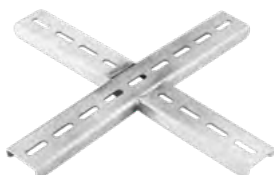
### SUITABLE FOR POTS UP TO 40 L

### STAINLESS STEEL GRATE

### PILOT FLAME

### ANTI-OVERFLOW PROTECTION

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



Reducer cap



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

Freestanding devices

# Gas stockpot stove

Ergonomics, safety, modern design

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



gas supply



INOX stainless steel



Polish product  
**Stalgast Radom**



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

**PILOT FLAME**

**CAST IRON GRATES**

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

**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 1/3 (economical flame)
- using pots with Ø450–500 mm recommended
- suitable for large pots of 50 to 100 l
- adjustable feet



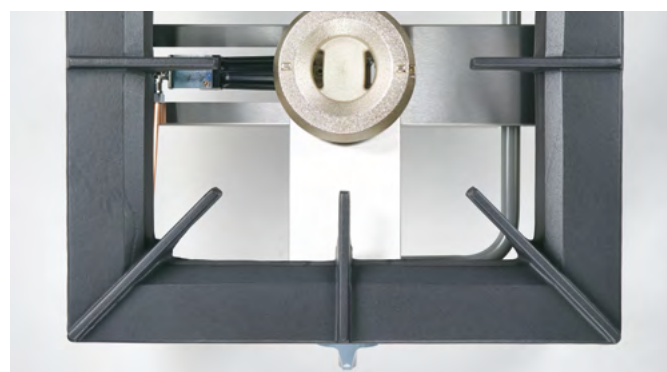
9 kW burner in Top Line stockpot stoves



High-temperature resistant knob



Burner 14 and 11 kW in Top Line Power stockpot stoves



Cast iron grates

No.	Cat. No.	Product	W mm	D mm	H mm	P kW	U
1.	<b>773001</b>	Single Top Line stockpot stove	565	605	380	9	G20
	<b>773003</b>	Single Top Line stockpot stove	565	605	380	9	G30
	<b>773011</b>	Double Top Line stockpot stove	1140	605	380	2x9	G20
	<b>773013</b>	Double Top Line stockpot stove	1140	605	380	2x9	G30
2.	<b>773035</b>	Single Top Line Power stockpot stove	565	605	380	14	G20
	<b>773036</b>	Single Top Line Power stockpot stove	565	605	380	11	G30
	<b>773000</b>	Reducer cap for Top Line stockpot stove grate	300	300	10	-	-

Freestanding devices

# Induction stockpot stove

Ergonomics, safety, modern design

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



power supply



induction



stainless steel



Polish product  
**Stalgast Radom**

**ERGONOMIC KNOB**

**POWER 5 AND 8 KW**

**VERY ROBUST CERAMIC PLATE**

**9 POWER LEVELS**

**EFFICIENT COOLING SYSTEM**

**SUITABLE FOR POTS UP TO 50 L**



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



**Very robust ceramic plate**



**Electronic display**

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

Freestanding devices

# Electric stockpot stove

Ergonomics, safety, modern design

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



power supply



stainless steel



Polish product  
**Stalgast Radom**

## ERGONOMIC KNOB

## CAST IRON HOB WITH A DIAMETER OF 400 MM

## 6-STEP ADJUSTMENT RANGE

## ROBUST STRUCTURE

## POWER 5 KW



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



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

Freestanding devices

# Freestanding gas top

Ergonomics, safety, modern design

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



gas supply



INOX stainless steel



Polish product  
**Stalgast Radom**

**ERGONOMIC CONTROL PANEL**

**REMOVABLE BURNER  
HOBS**

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

**PILOT FLAME**

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



# Freestanding gas top

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



Cast iron grates



Reducer cap



Ergonomic control panel



WOK overlay

No.	Cat. No.	Description	Ø mm	W mm	D mm	H mm	P kW	U
1.	<b>979511</b>	4-burners (3,5+2x5+7)	-	800	700	850	20,5	G20
	<b>979513</b>	4-burners (3,5+2x5+7)	-	800	700	850	20,5	G30
	<b>979521</b>	4-burners (3,5+5+2x7)	-	800	700	850	22,5	G20
	<b>979523</b>	4-burners (3,5+5+2x7)	-	800	700	850	22,5	G30
	<b>979531</b>	4-burners (2x5+2x7)	-	800	700	850	24,0	G20
	<b>979533</b>	4-burners (2x5+2x7)	-	800	700	850	24,0	G30
	<b>979611</b>	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5	G20
	<b>979613</b>	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5	G30
	<b>979621</b>	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5	G20
	<b>979623</b>	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5	G30
2.	<b>970000</b>	Reducer cap	-	200	200	-	-	-
3.	<b>970005</b>	WOK overlay	225	-	-	35	-	-

No.	Cat. No.	Description	W mm	D mm	H mm	P kW	U
1.	<b>999511</b>	4-burners (3,5+2x5+7)	900	900	850	20,5	G20
	<b>999513</b>	4-burners (3,5+2x5+7)	900	900	850	20,5	G30
	<b>999521</b>	4-burners (3,5+5+2x7)	900	900	850	22,5	G20
	<b>999523</b>	4-burners (3,5+5+2x7)	900	900	850	22,5	G30
	<b>999531</b>	4-burners (2x5+2x7)	900	900	850	24,0	G20
	<b>999533</b>	4-burners (2x5+2x7)	900	900	850	24,0	G30
	<b>999541</b>	4-burners (3,5+5+7+9)	900	900	850	24,5	G20
	<b>999543</b>	4-burners (3,5+5+7+9)	900	900	850	24,5	G30
	<b>999551</b>	4-burners (9+9+9+9)	900	900	850	36	G20
	<b>999553</b>	4-burners (9+9+9+9)	900	900	850	36	G30
	<b>999611</b>	6-burners (3,5+3x5+2x7)	1300	900	850	32,5	G20
	<b>999613</b>	6-burners (3,5+3x5+2x7)	1300	900	850	32,5	G30
	<b>999621</b>	6-burners (3,5+2x5+2x7+9)	1300	900	850	36,5	G20
	<b>999623</b>	6-burners (3,5+2x5+2x7+9)	1300	900	850	36,5	G30

Freestanding devices

## Freestanding gas top, SELF ASSEMBLY

Ergonomics, safety, modern design

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



gas supply



self-assembly



stainless steel



Polish product  
**Stalgast Radom**



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

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

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

**HEIGHT BETWEEN SHELF  
AND COOKER 430 MM**

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

**PILOT FLAME**

# Freestanding gas top, SELF ASSEMBLY

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



**Cast iron grates**



**Self-assembly, robust structure**

Cat. No.	Description	Ø mm	W mm	D mm	H mm	P kW	U
978511	4-burners (3,5+2x5+7)	-	800	700	850	20,5	G20
978513	4-burners (3,5+2x5+7)	-	800	700	850	20,5	G30
978521	4-burners (3,5+5+2x7)	-	800	700	850	22,5	G20
978523	4-burners (3,5+5+2x7)	-	800	700	850	22,5	G30
978531	4-burners (2x5+2x7)	-	800	700	850	24,0	G20
978533	4-burners (2x5+2x7)	-	800	700	850	24,0	G30
970000	Reducer cap	-	200	200	-	-	-
970005	WOK overlay	225	-	-	35	-	-

Cat. No.	Description	Ø mm	W mm	D mm	H mm	P kW	U
978613	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5	G20
978621	6-burners (3,5+3x5+2x7)	-	1200	700	850	32,5	G30
978623	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5	G20
979611	6-burners (3,5+2x5+2x7+9)	-	1200	700	850	36,5	G30
970000	Reducer cap	-	200	200	-	-	-
970005	WOK overlay	225	-	-	35	-	-

Freestanding devices

# Freestanding induction rangetop

Ergonomics, safety, modern design

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



power supply



induction



stainless steel



Polish product  
**Stalgast Radom**

## ERGONOMIC KNOBS

## INDUCTION FIELD OF 3,5 KW

## AVAILABLE IN 2 AND 4 FIELD VERSIONS

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



Ceramic induction hobs

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



Freestanding devices

## Freestanding electric hob top

Ergonomics, safety, modern design

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



power supply



stainless steel



Polish product  
**Stalgast Radom**

### ERGONOMIC CONTROL PANEL

### SIX-LEVEL WORK RANGE

### PRESSED STOVE PLATE

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



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



Cat. No.	Description	W mm	D mm	H mm	P kW	U V
979500	4 hobs	800	700	850	10,4	400
979600	6 hobs	1200	700	850	15,6	400

Freestanding devices

## Freestanding electric fry top

Ergonomics, safety, modern design

- intended for direct thermal processing of food, electric grilling or frying
- line of equipment that can be used as an element of the cooking line or as an independent heat treatment stations
- devices adapted to individual technological requirements
- excellent for small, medium and large gastronomy



power supply



stainless steel



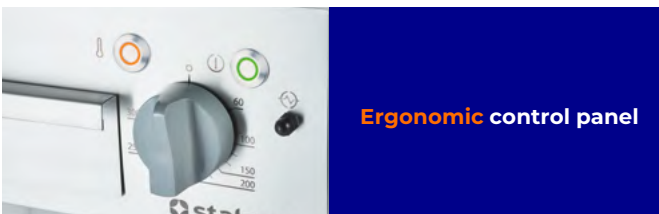
Polish product  
**Stalgast Radom**

### ERGONOMIC CONTROL PANEL

### SIDE AND REAR EDGES

### WASTE AND GREASE DRAWER

- safety system access available on the control panel
- working surface: 2200/4400 cm<sup>2</sup>
- two separate work zones for 800 mm plates
- operating temperature range: up to 300°C
- laser engraved front panel
- oil container, high side and rear wounds, adjustable feet



Ergonomic control panel

Cat. No.	Product	W mm	D mm	H mm	P kW	U V
979301	Single smooth	400	700	850	4,05	400
979302	Single ribbed	400	700	850	4,05	400
979311	Double smooth	800	700	850	8,10	400
979312	Double ribbed	800	700	850	8,10	400
979313	Double smooth/ribbed	800	700	850	8,10	400

Freestanding devices

# Freestanding electric fryer

Ergonomics, safety, modern design

- intended for direct thermal processing of food – electric frying
- line of equipment that can be used as an element of the cooking line or as an independent heat treatment stations
- excellent for small, medium and large gastronomy



power supply



stainless steel

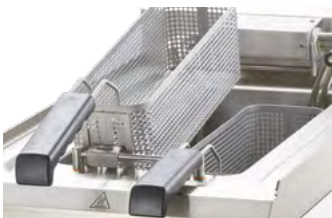


Polish product  
**Stalgast Radom**

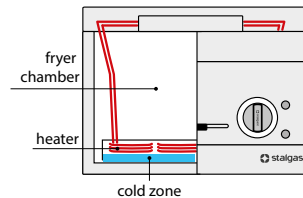
## CHAMBER CAPACITY 10 LITERS

## DESIGNED FOR TWO BASKET OPERATION

- protection that cuts off the power after removing the heater
- movable heating elements for easy cleaning
- temperature range: up to 190°C
- laser engraved front panel
- operation and power controls
- safety system access available on the control panel
- safe frying drain
- equipped with a basket with dimensions: 210x315x110 mm
- optional: the possibility of placing two baskets in one chamber (2x- 105x315x110 mm)



Possibility of placing  
two baskets in the  
compartment



Cold zone

Cat. No.	Product	W mm	D mm	H mm	V liters	P kW	U V
979250	Single fryer	400	700	850	10	9	400
979994	Set of two baskets	105	315	110	-	-	-

Freestanding 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



stainless steel



Polish product  
**Stalgast Radom**

**CONVECTION WORK SYSTEM**

**120 MIN TIMER WITH CONTINUOUS OPERATION FEATURE**

**ALLOWS COMBINING 3 OVENS**

**SUITABLE FOR TRAYS 600X400 | GN 1/1**



# Multifunctional convection oven

- **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)



**Double glazed oven door**



**Stainless steel handle**



**3 oven operation modes**



**Stove connection kit**



**Adjustable feet**

Cat. No.	Product	W mm	D mm	H mm	P kW	U V
<b>965001</b>	Oven	800	640	600	6	400
<b>960001</b>	Connection set	-	-	-	-	-

Freestanding devices

# Electric tilting bratt pan

Ergonomics, safety

- 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**

**STABLE STRUCTURE**

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

**CAPACITY 40 L**

**SMOOTH TEMPERATURE CONTROL**

**REINFORCED BASE DESIGN**

**HIGH PERFORMANCE  
100 CUTLETS/H**



# Electric tilting bratt 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



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



## Contact us



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