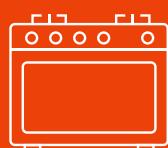




Cooking Line 700

UNITS & RANGES



Cooking Line



The Management Board
of Stalgast sp. z o.o.



We support gastronomy in
ECO style



Polish production,
European quality



>27,500 products
in stock



20,000
pallet spaces



More than 500
employees



98% product
availability

We have been supporting gastro businesses in Poland and abroad for **over 35 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 27,500 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**



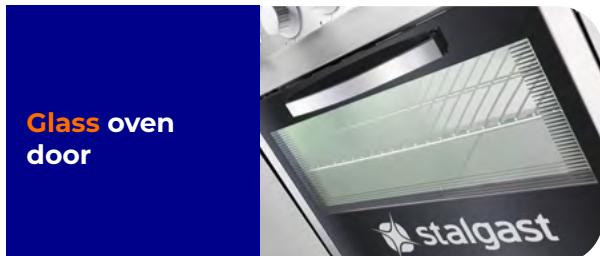
stalgast.eu



export@stalgast.com

line 700

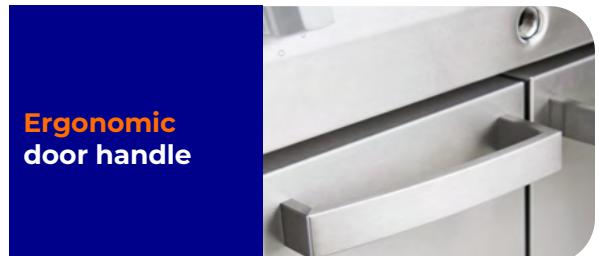
Ergonomics, safety,
modern design



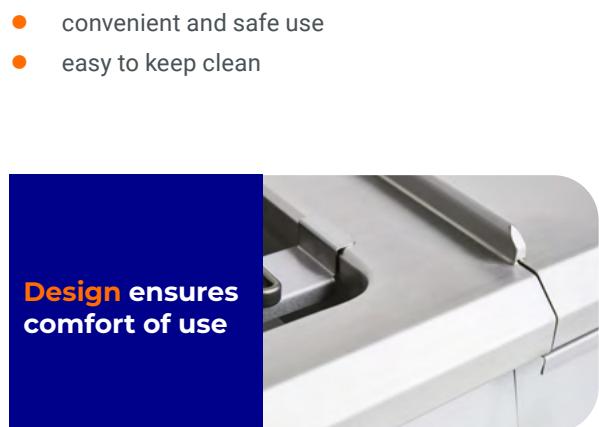
**Glass oven
door**



**Higher
chimneys
in gas
appliances**



**Ergonomic
door handle**



**Design ensures
comfort of use**

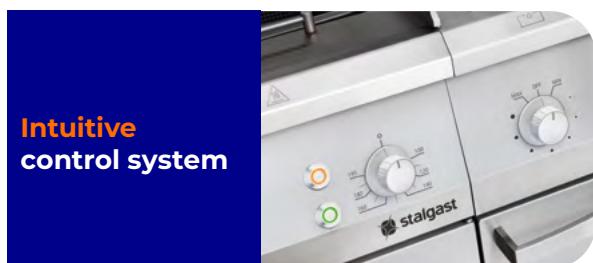
- increasing appliance performance
- guaranteed safety and work ergonomics

- 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



INOX

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



Humidity control system available in electrical ovens



Intuitive control system

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

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

line 700

Gas range

Ergonomics, safety, modern design

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



gas supply



power supply



INOX

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



Humidity control system available in electrical ovens



Intuitive control system

- **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
600×400/GN 1/1: 660×445×285 mm (W×D×H)
- dimensions of gas or electric static oven
GN 2/1: 660×545×285 mm (W×D×H)
- three levels of rails, oven grate included, adjustable feet

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+3×5+2×7)	-	1200	700	850	32.5/5	G20	static
9711130	6 burners (3.5+3×5+2×7)	-	1200	700	850	32.5/5	G30	static
9711210	6 burners (3.5+2×5+2×7+9)	-	1200	700	850	36.5/5	G20	static
9711230	6 burners (3.5+2×5+2×7+9)	-	1200	700	850	36.5/5	G30	static
9717110	6 burners (3.5+3×5+2×7)	-	1200	700	850	32.5/7	G20/400	static
9717130	6 burners (3.5+3×5+2×7)	-	1200	700	850	32.5/7	G30/400	convection
9717210	6 burners (3.5+2×5+2×7+9)	-	1200	700	850	36.5/7	G20/400	convection
9717230	6 burners (3.5+2×5+2×7+9)	-	1200	700	850	36.5/7	G30/400	convection
9718110	6 burners (3.5+3×5+2×7)	-	1200	700	850	32.5/7	G20/400	static
9718130	6 burners (3.5+3×5+2×7)	-	1200	700	850	32.5/7	G30/400	static
9718210	6 burners (3.5+2×5+2×7+9)	-	1200	700	850	36.5/7	G20/400	static
9718230	6 burners (3.5+2×5+2×7+9)	-	1200	700	850	36.5/7	G30/400	static
990998	Oven grate 600×400	-	600	400	-	-	-	-
990999	Oven grate 2/1	-	650	530	-	-	-	-
970000	Reducer cap for grate	-	200	200	-	-	-	-
970005	WOK overlay	225	-	-	35	-	-	-

* Feature only available for electric ovens

line 700

Gas cooking top

Ergonomics, safety, modern design

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



gas supply



INOX stainless steel



Polish product
Stalgast Radom



INTUITIVE CONTROL SYSTEM

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

LASER-ENGRAVED PANEL

**COMPONENTS FROM WORLD
REOWNED LEADERS**

Gas cooking top



**Removable
burner bowl**

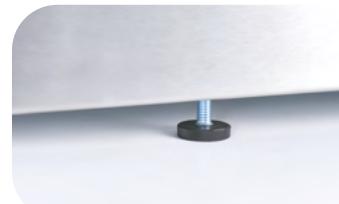


Cast iron grates

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



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



Adjustable feet



**The burner bowl
is dishwasher-safe**

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

line 700

Induction range

Ergonomics, safety, modern design

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



power supply



induction



stainless steel



Polish product
Stalgast Radom

INTUITIVE CONTROL SYSTEM

**LASER-ENGRAVED
FRONT PANEL**

INDUCTION HOB WITH 3.5 KW

**9 POWER LEVELS
CONTROLLED BY A KNOB**

**RESIDUAL HEAT
INDICATOR**

**EFFICIENT COOLING
SYSTEM**



Induction range



- 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 mm	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

stalgast
power of gastronomy



power supply



ceramic



stainless steel



Polish product
Stalgast Radom



INTUITIVE CONTROL SYSTEM

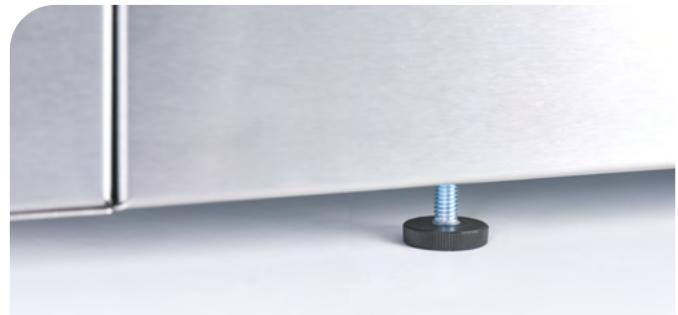
LASER-ENGRAVED PANEL

HiLight HOBS

**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



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

line 700

Electric range

Ergonomics, safety, modern design

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



power supply



INOX stainless steel



Polish product
Stalgast Radom

INTUITIVE CONTROL SYSTEM

MODERN DESIGN

PRESSED TOP PLATE

**OVEN WITH HUMIDITY
CONTROL**

GLASS OVEN DOOR

**OVEN COMPARTMENT
LIGHTING**



4-hob electric range with oven

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



Static electric oven with humidity control feature

3 work modes:

- top heater
- bottom heater
- top and bottom heater



Electric oven with convection and humidity control feature

3 work modes:

- top heater
- top and bottom heater
- upper and lower heater and fan



Humidity control system



Pressed stove bowl

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

line 700

Electric range

Ergonomics, safety, modern design

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



power supply



INOX stainless steel



Polish product
Stalgast Radom

INTUITIVE CONTROL SYSTEM

MODERN DESIGN

PRESSED TOP PLATE

**OVEN WITH HUMIDITY
CONTROL**

GLASS OVEN DOOR

**OVEN COMPARTMENT
LIGHTING**

AUXILIARY CUPBOARD



6-hob electric range with oven



Static electric oven with humidity control feature

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



Electric oven with convection and humidity control feature

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



Intuitive control system



Ergonomic oven door handle



Humidity control system



Auxiliary cupboard

- ergonomic knobs
- laser-engraved front panel
- work and power light
- appliance protection system available via the control panel
- cast iron hobs with a diameter of 220 mm and power of 2.6 kW
- six-level power adjustment range
- dimensions of electric oven with convection 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

Cat. No.	Description	W mm	D mm	H mm	P kW stove/oven	U V	Oven type
9717000	6 hobs	1200	700	850	15.6/7	400	convection
9718000	6 hobs	1200	700	850	15.6/7	400	static
990998	Oven grate 600x400	600	400	-	-	-	-
990999	Oven grate GN 2/1	650	530	-	-	-	-

line 700

Electric hob top

Ergonomics, safety, modern design

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



power supply



INOX 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



Pressed stove plate

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



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



INOX stainless steel



Polish product
Stalgast Radom



ERGONOMIC CONTROL PANEL

WORKING AREA 2200/4400 CM²

FLAT OR RIBBED

HIGH SIDE AND REAR EDGES

WASTE AND GREASE DRAWER

Gas fry top

- **laser-engraved front panel**
- **appliance protection system available via the control panel**
- **working temperature range up to 270 °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



INOX stainless steel



Polish product
Stalgast Radom



ERGONOMIC CONTROL PANEL

WORKING AREA 2200/4400 CM²

FLAT OR RIBBED

HIGH SIDE AND REAR EDGES

WASTE AND GREASE DRAWER

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



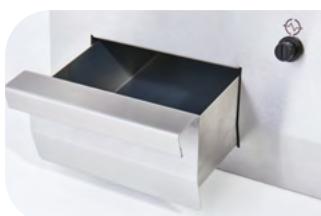
Ergonomic control panel



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
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
9731000	Cover	786	623	185	-	-
9700020	Chimney grid net for modules 400 mm	-	-	-	-	-
9700040	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

 **stalgast**
power of gastronomy



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 CM²**

LID INCLUDED AS STANDARD

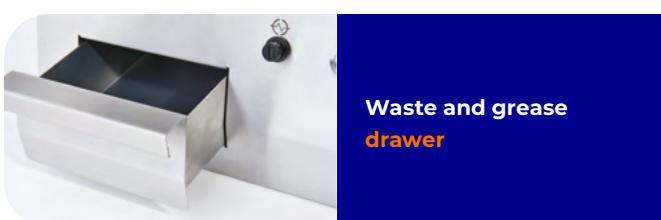
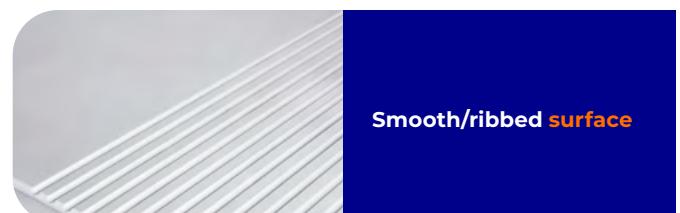
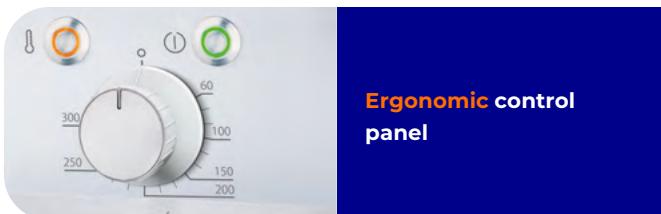
WASTE AND GREASE DRAWER

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



INOX stainless steel



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Stalgast Radom



ERGONOMIC CONTROL PANEL

ALLOWS STEAM GRILLING

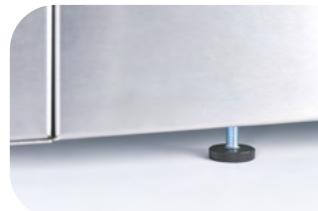
SELF-CLEANING FEATURE

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

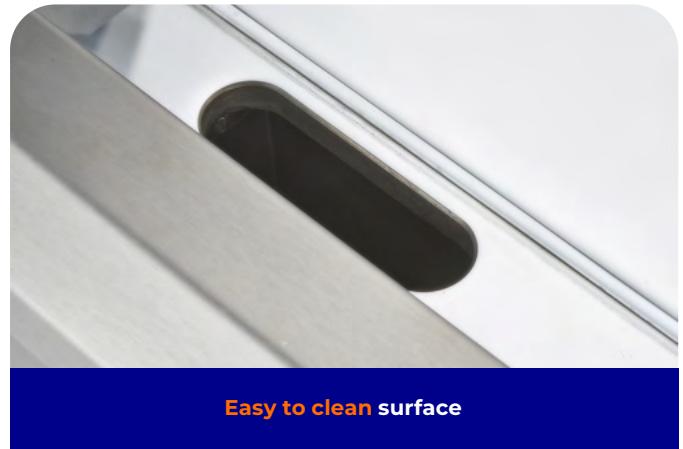
FLAT OR RIBBED SURFACE

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 cm²
- working temperature range: up to 270 °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

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power supply



INOX stainless steel



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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 cm²

- 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
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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 LITRES

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 310×300×120 mm
- fryers 9725210 and 9725230 fitted with a basket 130×300×120 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
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	13	G20
9725230	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

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power supply



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ERGONOMIC CONTROL PANEL

COLD ZONE SYSTEM

**COMPARTMENT CAPACITY
UP TO 15 LITRES**

**OPTIONAL TWO BASKETS
IN ONE COMPARTMENT**

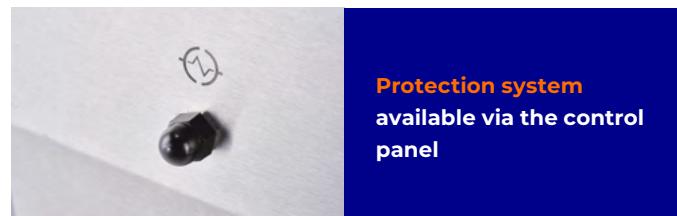
EASY CLEANING

Electric fryer

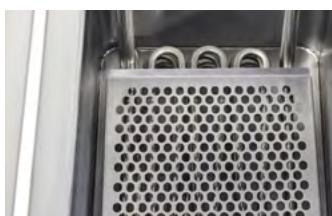
- **laser-engraved front panel**
- work and power light
- **appliance protection system available via the control panel**
- temperature range up to 190 °C
- "cold zone" system
- power cut protection after removing the heater
- movable heating elements for easy cleaning
- safe frying oil release
- can be installed on open skeletal structure or base with a door
- **fitted with a basket 210×350×110 mm**
- **optional placement of two baskets in one compartment (2x - 105×350×110 mm)**
- **adjustable feet**



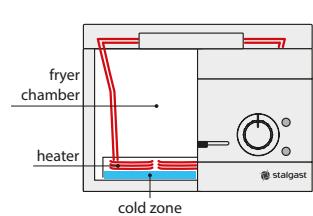
Drain valve lever



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

No.	Cat. No.	Product	W mm	D mm	H mm	V l	P kW	U V
1.	9725000	Single fryer	400	700	250	10	9	400
2.	9725500	Single fryer	400	700	850	15	15	400
3.	9726000	Double fryer	800	700	250	2x10	18	400
	979991	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



INOX stainless steel



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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



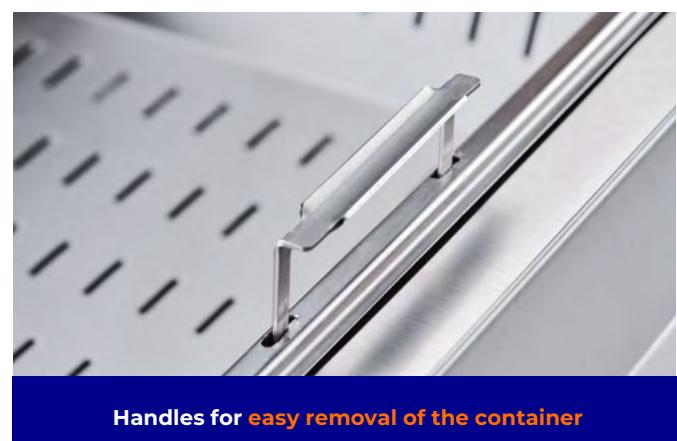
Efficient heating lamp



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



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ERGONOMIC CONTROL PANEL

**PRECISE BOWL TILTING
MECHANISM**

WATER SPOUT

**CAPACITY 58 L
SURFACE 0.35 M²**

**SMOOTH ADJUSTMENT
OF LID OPENING**

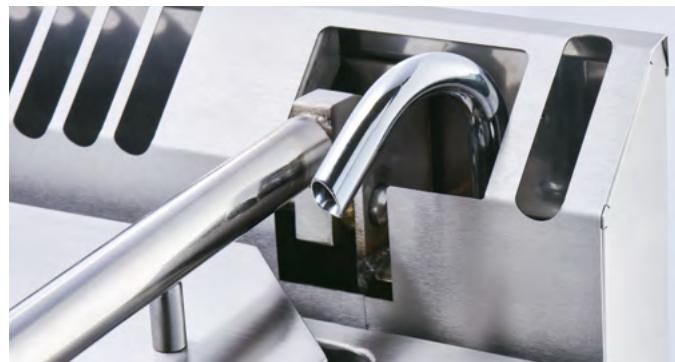


Gas bratt pan

- intended for stewing, cooking and frying
- ergonomic knobs
- **laser-etched 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



Precise bowl tilting system



Water dispenser



Automatic temperature control



Outflow adapted to small utensils

Cat. No.	W mm	D mm	H mm	P kW	S cutlets/h	U	V litres
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



INOX stainless steel



Polish product
Stalgast Radom

ERGONOMIC CONTROL PANEL

PRECISE BOWL TILTING MECHANISM

WATER SPOUT

**CAPACITY 58 L
SURFACE 0.35 M²**

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



Precise bowl tilting system



Water dispenser



Ergonomic panel



Outflow adapted to small utensils

Cat. No.	W mm	D mm	H mm	P kW	S cutlets/h	U V	V litres
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



INOX stainless steel



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ERGONOMIC CONTROL PANEL

LASER-ENGRAVED FRONT PANEL

**CAPACITY 13 L
SURFACE 0.16 M²**

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 m²**
- **volume 13 litres**
- **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 litres	S cutlets/h	P kW	U V
9741000	Pan	400	700	850	13	90	5	400
9700020	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



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ERGONOMIC CONTROL PANEL

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

**ALLOWS USING BINS
GN 1/3 OR 2 × 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 dispenser



Drip tray



Ergonomic knobs



Allows using bins **GN 1/3 and/or 2x1/6**

Cat. No.	Product	W mm	D mm	H mm	V litres	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



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ERGONOMIC CONTROL PANEL

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

**ALLOWS USING BINS
GN 1/3 OR 2×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 dispenser



Drip tray



Ergonomic knobs



Allows using bins **GN 1/3 and/or 2x1/6**

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



INOX stainless steel



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ERGONOMIC CONTROL PANEL

LASER-ENGRAVED FRONT PANEL

BOWL DIAMETER 290 MM

POWER 5 KW

**9 POWER LEVELS
CONTROLLED BY A KNOB**

EFFICIENT COOLING SYSTEM

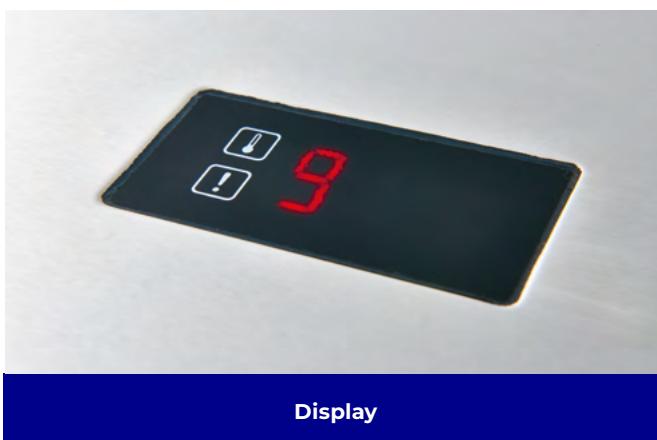


Induction WOK

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



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



Display



Induction bowl



Laser-engraved front panel



Bowl diameter 290 mm

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

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



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ERGONOMIC CONTROL PANEL

TEMPERATURE CONTROL
FROM 30 TO 95 °C

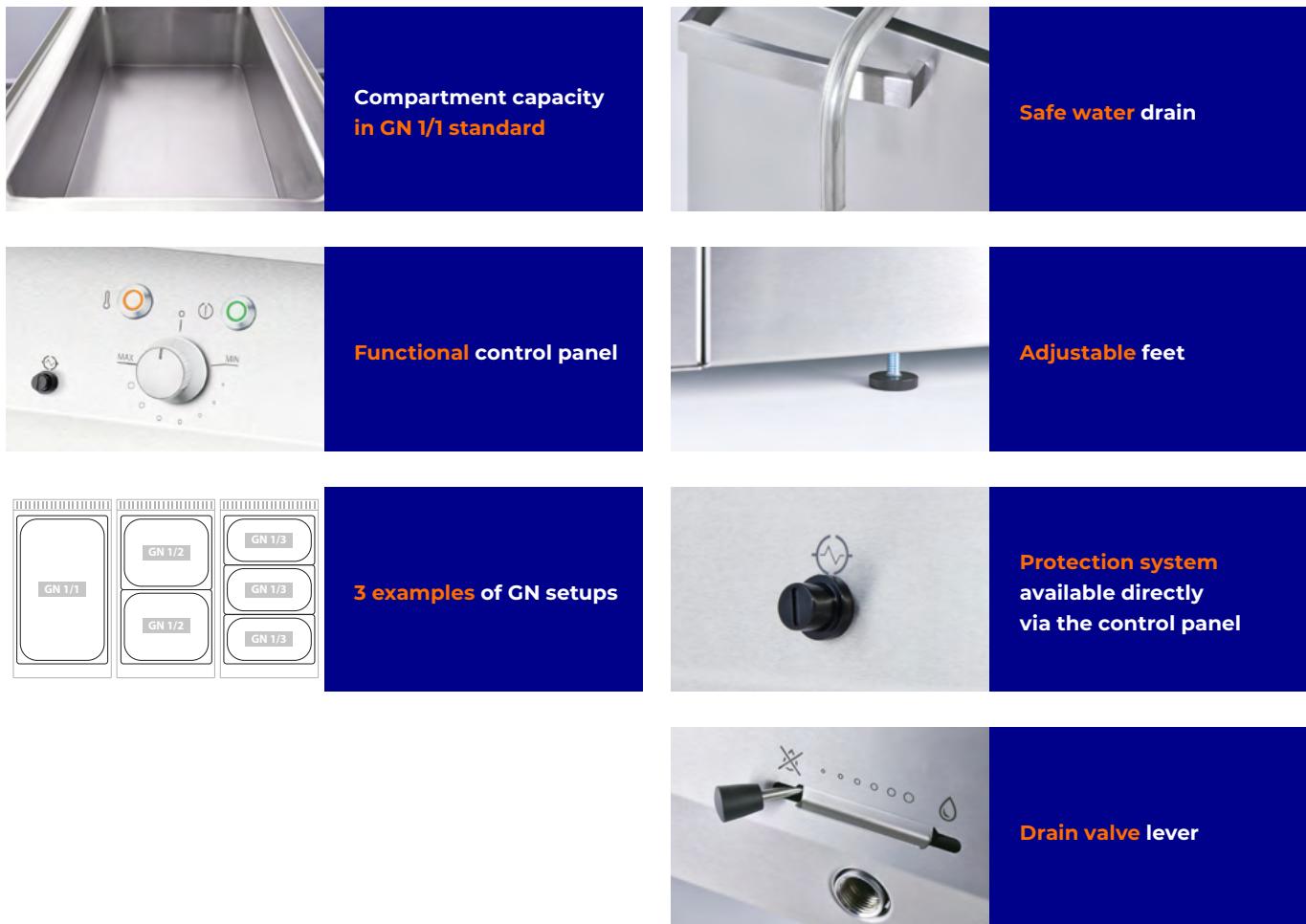
CAPACITY
GN 1/1 OR 2 × GN 1/1 150 MM

SAFE WATER DRAIN

PROTECTION SYSTEM AVAILABLE
VIA THE CONTROL PANEL

Electric bain-marie

- chimney grid net use optional
- laser-engraved front panel
- compartment size model 9720000 - 306×508×155 mm, model 9721000 – 630×508×155 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



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 grid net for modules 400 mm					
9700040	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

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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
		Chimney grid net for modules 400 mm	-	-	-
		Chimney grid net for modules 800 mm	-	-	-
		Chimney grid net for modules 1200 mm	-	-	-

line 700

Bases and accessories

Ergonomics, safety, modern design

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- 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
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Bases for devices

No.	Cat. No.	Product	W mm	D mm	H mm
1.	9701200	Skeletal base	400	565	600
	9701400	Skeletal base	800	565	600
	9701600	Skeletal base	1200	565	600
2.	9702200	Open base	400	565	600
	9702400	Open base	800	565	600
	9702600	Open base	1200	565	600
3.	9703200	Base with doors	400	620	600
	9703400	Base with doors	800	620	600
	9703600	Base with doors	1200	620	600
4.	9703100	Base with shelves	400	640	600
	9703300	Base with shelves	800	640	600
	9703500	Base with shelves	1200	640	600

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



Doors for bases

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

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



Countertop connection strip

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



Reducer cap

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

Cat. No.	W mm	D mm
9700000	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 litres using natural and liquid gas
- units may be used as an auxiliary element of the cooking line or as independent heat treatment station
- excellent for small and medium catering establishments and mass catering points



gas supply



INOX stainless steel



Polish product
Stalgast Radom

BURNER 5 KW

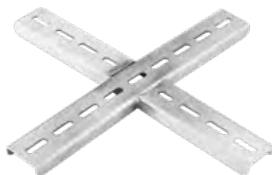
SUITABLE FOR POTS UP TO 40 L

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



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	-	-

Gas stockpot stove

Ergonomics, safety, modern design

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



gas supply



INOX stainless steel



Polish product
Stalgast Radom



1

2

**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 is recommended
- suitable for large pots of 50 to 100 l
- adjustable feet



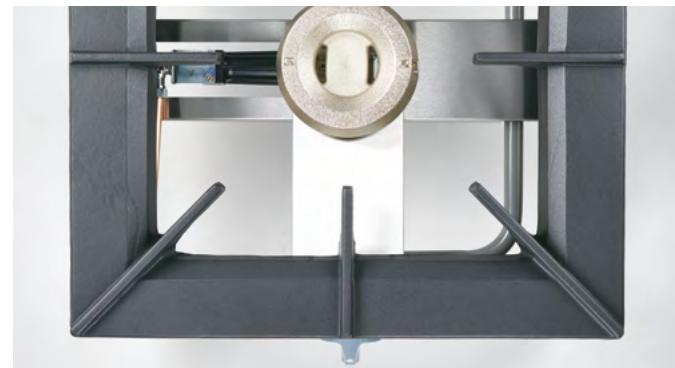
9 kW burner in Top Line stockpot stoves



High-temperature resistant knob



Burner 14 and 11 kW in Top Line Power stockpot stoves



Cast iron grates

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

Induction stockpot stove

Ergonomics, safety, modern design

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



power supply



induction



INOX 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

stalgast
power of gastronomy

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



power supply



INOX 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



Cast iron hob



Ergonomic knob

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

Freestanding devices



Freestanding gas top

Ergonomics, safety, modern design

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



gas supply



INOX stainless steel



Polish product
Stalgast Radom

ERGONOMIC CONTROL PANEL

REMOVABLE BURNER HOBS

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

PILOT FLAME

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



Freestanding gas top

- **burner power reduction to 1/3 (economical flame)**
- **laser-engraved front panel**
- **available in 4- and 6-burner versions**
- **different burner configurations:**
3.5 kW; 5 kW; 7 kW (double-crown) 9 kW (double-crown)

- **cast iron grate**
- **pilot flame, flame safety device**
- **removable dishwasher-safe bowl**



Cast iron grates



Reducer cap



Ergonomic control panel



WOK overlay

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

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

Freestanding devices

Freestanding gas top, SELF ASSEMBLY

Ergonomics, safety, modern design

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



gas supply



self-assembly



stainless steel



Polish product
Stalgast Radom



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

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

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

**HEIGHT BETWEEN SHELF
AND COOKER 430 MM**

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

PILOT FLAME

Freestanding gas top, SELF ASSEMBLY

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



Cast iron grates



Self-assembly, robust structure

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

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

Freestanding devices

Freestanding induction rangetop

Ergonomics, safety, modern design

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



power supply



induction



INOX 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

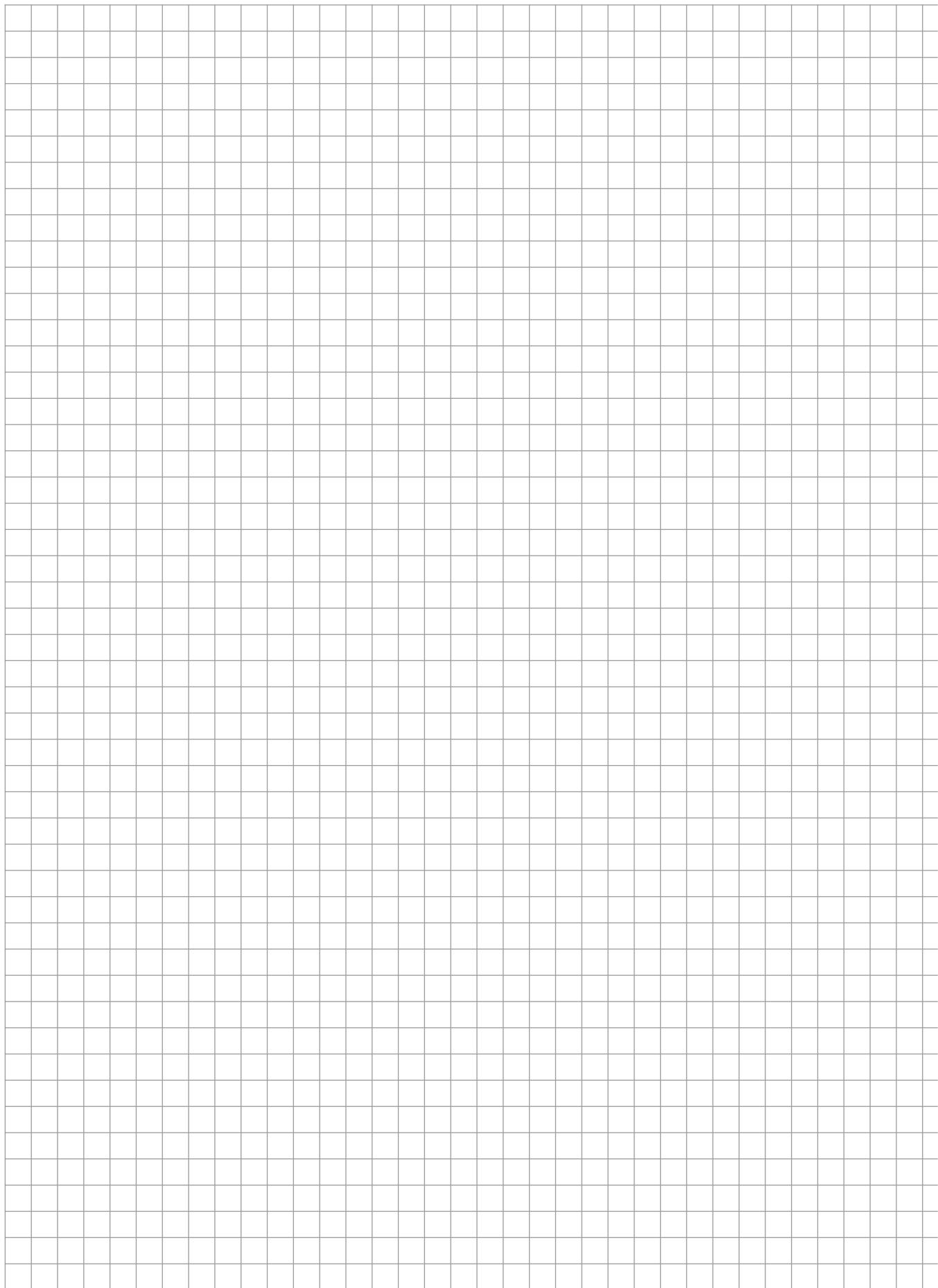


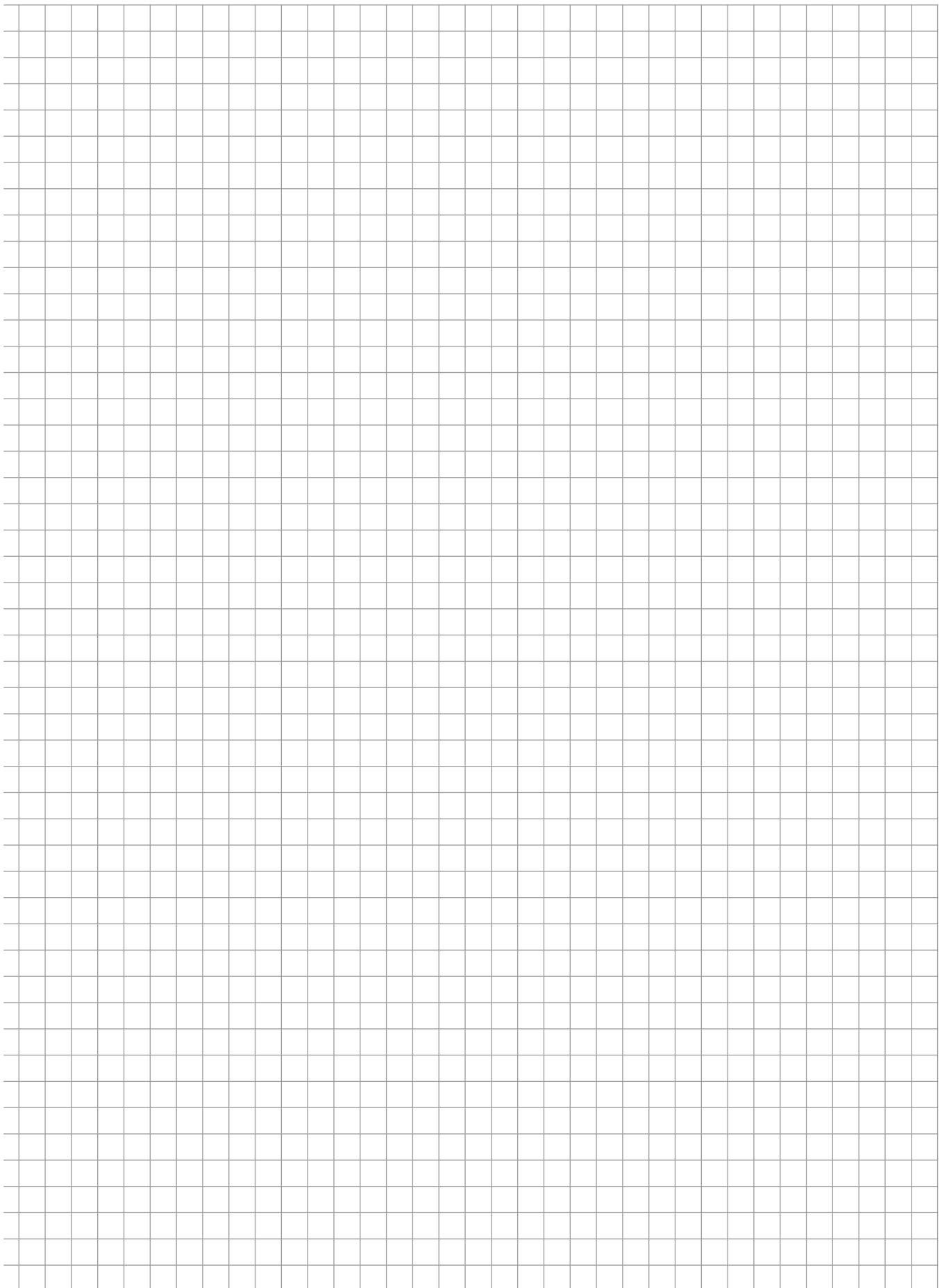
Fast heating hobs with a diameter of 220 mm and power of 2.6 kW



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

Notes







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