# Range Overview

## EMPower Restaurant Series

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# Gas burners

## Open Gas Burner Tops

| | 169101 | 169102 | 169103 | 169104 |
|---|---|---|---|---|
| External dim. - inch (mm)<br>width<br>depth<br>height | <br>12″ (305)<br>31 ½″(800)<br>14 5/8″ (372) | <br>24″ (610)<br>31 ½″(800)<br>14 5/8″ (372) | <br>36″ (915)<br>31 ½″(800)<br>14 5/8″ (372) | <br>48″ (1220)<br>31 ½″(800)<br>14 5/8″ (372) |
| Size of leg - inch (mm)* | 4″ (102) | 4″ (102) | 4″ (102) | 4″ (102) |
| Gas power - BTU/h | 65000 | 130000 | 195000 | 260000 |
| Gas power - kW | 19 | 38 | 57 | 76 |
| Burners - nr/BTU/h | 2 x 32500 | 4 x 32500 | 6 x 32500 | 8 x 32500 |
| Burners - nr/kW | 2 x 9.5 | 4 x 9.5 | 6 x 9.5 | 8 x 9.5 |
| Gas inlet connection size | ¾″ | ¾″ | ¾″ | ¾″ |
| ETL certification (UL & NSF) | • | • | • | • |

* Removable if installed on top of Oven, Open or Refrigerated Base

## Open Gas Burner Tops with Safety Thermocouple

| | 169130 | 169131 | 169132 | 169133 |
|---|---|---|---|---|
| External dim. - inch (mm)<br>width<br>depth<br>height | <br>12″ (305)<br>31 ½″(800)<br>14 5/8″ (372) | <br>24″ (610)<br>31 ½″(800)<br>14 5/8″ (372) | <br>36″ (915)<br>31 ½″(800)<br>14 5/8″ (372) | <br>48″ (1220)<br>31 ½″(800)<br>14 5/8″ (372) |
| Size of leg - inch (mm)* | 4″ (102) | 4″ (102) | 4″ (102) | 4″ (102) |
| Gas power - BTU/h<br>burners | 2 x 32500 | 4 x 32500 | 6 x 32500 | 8 x 32500 |
| Gas power - kW<br>burners | 2 x 9.5 | 4 x 9.5 | 6 x 9.5 | 8 x 9.5 |
| Gas inlet connection size | ½″ | ½″ | ½″ | ½″ |
| Burners safety thermocouple | • | • | • | • |
| ETL certification (UL & NSF) | • | • | • | • |

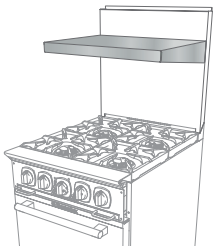
* Removable if installed on top of Oven, Open or Refrigerated Base

## Open Gas Burner Ranges

| | 169105 | 169106 | 169134 | 169135 |
|---|---|---|---|---|
| External dim. - inch (mm)<br>width<br>depth<br>height | <br>24″ (610)<br>31 ½″ (800)<br>37 3/16″ (945) | <br>36″ (915)<br>31 ½″ (800)<br>37 3/16″ (945) | <br>24″ (915)<br>31 ½″ (800)<br>37 3/16″ (945) | <br>36″ (915)<br>31 ½″ (800)<br>37 3/16″ (945) |
| Gas power - BTU/h | 164000 | 229000 | 164000 | 229000 |
| Gas power - kW | 48 | 67 | 48 | 67 |
| Burners - nr/BTU/h | 4 x 32500 | 6 x 32500 | 4 x 32500 | 6 x 32500 |
| Burners - nr/kW | 4 x 9.5 | 6 x 9.5 | 4 x 9.5 | 6 x 9.5 |
| Gas inlet connection size | ¾″ | ¾″ | ½″ | ½″ |
| Static Oven | • | • | • | • |
| Burners safety thermocouple | | | • | • |
| ETL certification (UL & NSF) | • | • | • | • |

# Accessories for Gas Burners

## Shelf / support kit



| | 169078 | 169080 |
|---|---|---|
| **Appliance width** | 24″ units | 36″ units |
| **Material** | stainless steel | stainless steel |

- can be installed on top and monoblock units

# Gas Oven Bases

## Gas Oven Bases

| | 169152 | 169110 |
|---|---|---|
| **External dim. - inch (mm)**<br>**width**<br>**depth**<br>**height** | <br>36″ (915)<br>31 3/2″(807)<br>35 3/8″(898) | <br>36″ (915)<br>31 3/2″(807)<br>35 3/8″(898) |
| **Gas power - BTU/h** | 34000 | 41000 |
| **Gas power - kW** | 10 | 12 |
| **Gas inlet connection size** | ½″ | ½″ |
| **Static oven** | • | |
| **Convection oven** | | • |
| **ETL certification (UL & NSF)** | • | • |
| **Static** | • | |
| **Ventilated** | | • |

# Electric Induction Top

## Electric Induction Top

| | 169107 |
|---|---|
| **External dim. - inch (mm)**<br>**width**<br>**depth**<br>**height** | <br>16″ (406)<br>31 ½″ (800)<br>14 5/8″ (372) |
| **Size of leg - inch (mm)*** | 4″ (102) |
| **Electric power - kW** | 7 |
| **Zones - nr/kW** | 2x3.5 |
| **Voltage / Phase / Hz** | 200-240V 1 50-60Hz |
| **ETL certification (UL & NSF)** | • |
| **CB/IEC certification** | |

* Removable if installed on top of Oven, Open or Refrigerated Base

# Gas French Top

## Gas French Top

| | 169108 |
|---|---|
| **External dim. - inch (mm)**<br>**width**<br>**depth**<br>**height** | <br>36″ (915)<br>31 ½″ (800)<br>14 5/8″ (372) |
| **Size of leg - inch (mm)*** | 4″ (102) |
| **Gas power - BTU/h** | 27000 |
| **Gas power - kW** | 8 |
| **Gas inlet connection size** | ½″ |
| **ETL certification (UL & NSF)** | • |

* Removable if installed on top of Oven, Open or Refrigerated Base

# Griddle Tops

## Smooth Gas Griddle Tops

| | 169111 | 169112 | 169113 | 169114 |
|---|---|---|---|---|
| External dim. - inch (mm)<br>width<br>depth<br>height | 12″ (305)<br>31 ½″(800)<br>16 ½″(419) | 24″ (610)<br>31 ½″(800)<br>16 ½″(419) | 36″ (915)<br>31 ½″(800)<br>16 ½″(419) | 48″ (1220)<br>31 ½″(800)<br>16 ½″(419) |
| Size of leg - inch (mm)* | 4″ (102) | 4″ (102) | 4″ (102) | 4″ (102) |
| Gas power - BTU/h | 26000 | 52000 | 78000 | 104000 |
| Gas power - kW | 7.6 | 15.2 | 22.8 | 30.4 |
| Gas inlet connection size | ¾″ | ¾″ | ¾″ | ¾″ |
| Smooth plate | • | • | • | • |
| Mild steel plate | • | • | • | • |
| Thermostatic Control | • | • | • | • |
| ETL certification (UL & NSF) | • | • | • | • |

* Removable if installed on top of Oven, Open or Refrigerated Base

## Ribbed Gas Griddle Tops

| | 169115 | 169116 | 169117 | 169118 |
|---|---|---|---|---|
| External dim. - inch (mm)<br>width<br>depth<br>height | 12″ (305)<br>31 ½″(800)<br>16 ½″(419) | 24″ (610)<br>31 ½″(800)<br>16 ½″(419) | 36″ (915)<br>31 ½″(800)<br>16 ½″(419) | 48″ (1220)<br>31 ½″(800)<br>16 ½″(419) |
| Size of leg - inch (mm)* | 4″ (102) | 4″ (102) | 4″ (102) | 4″ (102) |
| Gas power - BTU/h | 26000 | 52000 | 78000 | 104000 |
| Gas power - kW | 7.6 | 15.2 | 22.8 | 30.4 |
| Gas inlet connection size | ¾″ | ¾″ | ¾″ | ¾″ |
| 1/3 ribbed plate | | • | • | • |
| Fully ribbed plate | • | | | |
| Mild steel plate | • | • | • | • |
| Thermostatic Control | • | • | • | • |
| ETL certification (UL & NSF) | • | • | • | • |
| Energy Star | | | • | • |

* Removable if installed on top of Oven, Open or Refrigerated Base

# Accessories for Griddles

## Scrapers

164255

206420

| | 164255 | 206420 |
|---|---|---|
| **Use on** | smooth plate | ribbed plate |

## Extension gas pipe

| | 169049 |
|---|---|
| **Suitable for** | 48″ griddle |

- To allow the flush to the wall installation of the 48″ gas griddle on the refrigerated base, to allow the gas connection towards the floor instead of towards the wall (the refrigerated base has a niche for the tube).

# Gas Charbroilers

## Gas Charbroiler Tops

| | 169119 | 169120 | 169121 | 169122 |
|---|---|---|---|---|
| **External dim. - inch (mm)** | | | | |
| **width** | 12″ (305) | 24″ (610) | 36″ (915) | 48″ (1220) |
| **depth** | 31 ½″(800) | 31 ½″(800) | 31 ½″(800) | 31 ½″(800) |
| **height** | 18 3/8″(467) | 18 3/8″(467) | 18 3/8″(467) | 18 3/8″(467) |
| **Size of leg - inch (mm)*** | 4″ (102) | 4″ (102) | 4″ (102) | 4″ (102) |
| **Gas power - BTU/h** | 33000 | 66000 | 99000 | 132000 |
| **Gas power - kW** | 9.6 | 19.3 | 28.9 | 38.6 |
| **Gas inlet connection size** | ½″ | ½″ | ½″ | ½″ |
| **ETL certification (UL & NSF)** | • | • | • | • |

* Removable if installed on top of Oven, Open or Refrigerated Base

# Accessories for Charbroilers

## Scraper and hooks

| | 169082 |
|---|---|
| ▸ Scraper for cast iron grids with a hook to lift the grids | |

# Gas Fryer

## Gas Fryer

| | 169109 |
|---|---|
| **External dim. - inch (mm)**<br>**width**<br>**depth**<br>**height** | <br>16" (406)<br>31 ½"(800)<br>47 ¼"(1200) |
| **Gas power - BTU/h** | 85000 |
| **Gas power - kW** | 25 |
| **Gas inlet connection size** | ½" |
| **Wells - nr/capacity** | 1x40lbs/23lit |
| **Baskets - nr** | 2 |
| **ETL certification (UL & NSF)** | • |

# Accessories for Fryer

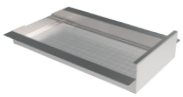
## Sediment tray

| | 206173 |
|---|---|
| **Material** | stainless steel |

## Unclogging rod

| | 927227 |
|---|---|
| ▶ For drain pipe of freestanding V-shape fryers | |

## Filter



| | 206359 |
|---|---|
| **Material** | stainless steel |

## Baskets

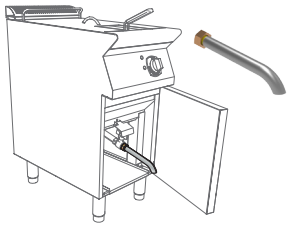
927223

927226

| | 927223 | 927226 |
|---|---|---|
| **Quantity** | 2 | 1 |

# Accessories for Fryer

## Extension for oil drainage



| | 206209 |
|---|---|

- Compulsory when the fryer is installed on plinth

## Deflector

| | 960645 |
|---|---|

- To collect frying food sediment within the deep zone
- Suggested when frying floury food

# Gas Pasta Cooker

## Gas Pasta Cooker

| | 169123 |
|---|---|
| **External dim. - inch (mm)**<br>**width**<br>**depth**<br>**height** | <br>16" (406)<br>31 ½"(800)<br>37 3/16"(945) |
| **Gas power - BTU/h** | 42500 |
| **Gas power - kW** | 12.5 |
| **Gas inlet connection size** | ½" |
| **Wells - nr/capacity** | 1x6.5gal<br>24.5 lit |
| **Baskets - nr** | 2 |
| **ETL certification (UL & NSF)** | • |

# Accessories for Pasta Cooker

## Baskets

921610

921611

| | 921610 | 921611 |
|---|---|---|
| **Quantity** | 2 | 1 |

## Baskets and support

921618

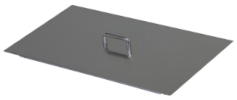
206397

921606

| | 921618 | 206397 | 921606 |
|---|---|---|---|
| **Quantity** | 4 | 6 | support |

- 921606 is included in standard delivery

## Lid



| | 921607 |
|---|---|
| **Material** | stainless steel |

# Electric Bainmarie Top

## Electric Bainmarie Top

| | 169124 |
|---|---|
| **External dim. - inch (mm)**<br>**width**<br>**depth**<br>**height** | <br>16″ (406)<br>31 ½″(800)<br>14 5/8″(372) |
| **Size of leg - inch (mm)*** | 4″ (102) |
| **Electric power - kW** | 1.5 |
| **Well capacity** | GN 1/1 |
| **Voltage / Phase / Hz** | 120V 1<br>50/60Hz |
| **ETL certification (UL & NSF)** | • |

* Removable if installed on top of Oven, Open or Refrigerated Base

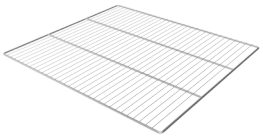
# Open Cupboards

## Open Cupboards

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

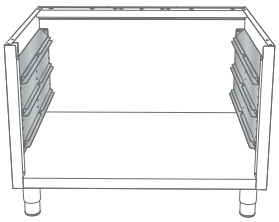
# Accessories for Open Cupboards

## Shelf grid



| | 169091 | 169092 |
|---|---|---|
| **External dim. - inch (mm)** | | |
| **width** | 20 1/2″ (520) | 32 1/2″ (825) |
| **depth** | 29 1/18″ (740) | 29 1/18″ (740) |
| **height** | 0 1/2″ (13) | 0 1/2″ (13) |
| **Suitable for** | 24″ open base | 36″ open base |

## Runners for shelf grid



| | 169089 |
|---|---|
| ▸ Kit with runners to support shelf grid | |

# Refrigerated - Freezer Bases

## Refrigerated - Freezer Bases

| | 727094 | 727093 | 727092 | 727091 |
|---|---|---|---|---|
| **External dim. - inch (mm)**<br>**width**<br>**depth**<br>**height** | 36″ (913)<br>32 1/64″(813)<br>26 ¾″(680) | 48″ (1218)<br>32 1/64″(813)<br>26 ¾″(680) | 72″ (1826)<br>32 1/64″(813)<br>26 ¾″(680) | 84″ (2131)<br>32 1/64″(813)<br>26 ¾″(680) |
| **Electric power - hp** | 1 | 1 ½ | 2 ½ | 2 ⅔ |
| **Electric power - kW** | 0.7 | 1.15 | 1.83 | 1.95 |
| **Drawers - nr** | 2 | 2 | 4 | 4 |
| **Temperature - °F** | -7.6 / + 46.4 | -7.6 / + 46.4 | -7.6 / + 46.4 | -7.6 / + 46.4 |
| **Temperature - °C** | -22 / +8 | -22 / +8 | -22 / +8 | -22 / +8 |
| **Voltage / Phase / Hz** | 120V 1 60Hz | 120V 1 60Hz | 120V 1 60Hz | 120V 1 60Hz |
| **ETL certification (UL & NSF)** | • | • | • | • |

# Accessories for Refrigerated - Freezer Bases

## Support for GN container

| | 880249 |
|---|---|

- Kit supports for GN containers for refrigerated base

## Stainless Steel Top (with Rear Splash & Sides) for Refrigerated Base

| | 880314 | 880315 | 880316 | 880317 |
|---|---|---|---|---|
| **External dim. - inch (mm)**<br>**width**<br>**depth**<br>**height** | 36″ (913)<br>27 9/16″ (700)<br>2 ″(5) | 48″ (1218)<br>27 9/16″ (700)<br>2 ″(5) | 72″ (1826)<br>27 9/16″ (700)<br>2 ″(5) | 84″ (2131)<br>27 9/16″ (700)<br>2 ″(5) |

# Ambient Worktops

## Ambient Worktops

| | 169129 | 169138 | 169153 | 169154 |
|---|---|---|---|---|
| **External dim. - inch (mm)** | | | | |
| **width** | 4″ (101.5) | 8″ (203) | 12″ (305) | 16″ (406) |
| **depth** | 31 ½″ (800) | 31 ½″ (800) | 31 ½″ (800) | 31 ½″ (800) |
| **height** | 10 5/16″ (262) | 10 5/16″ (262) | 10 5/16″ (262) | 10 5/16″ (262) |
| **Size of leg - inch (mm)*** | 4″ (102) | 4″ (102) | 4″ (102) | 4″ (102) |

* Removable if installed on top of Oven, Open or Refrigerated Base

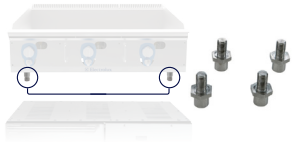
## Ambient Worktops

| | 169155 | 169156 |
|---|---|---|
| **External dim. - inch (mm)** | | |
| **width** | 24″ (610) | 36″ (915) |
| **depth** | 31 ½″ (800) | 31 ½″ (800) |
| **height** | 10 5/16″ (262) | 10 5/16″ (262) |
| **Size of leg - inch (mm)*** | 4″ (102) | 4″ (102) |

* Removable if installed on top of Oven, Open or Refrigerated Base

# Installation accessories

## 4 pin kit

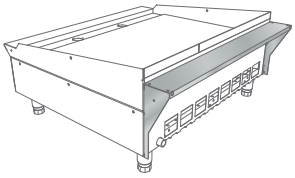


| | 169048 |
|---|---|
| ▸ 4 pins kit to place top equipment on refrigerated or open base | |

## Wheels

| | 206135 | 880123 | 880125 |
|---|---|---|---|
| **Appliance** | 4 wheels (2 with brakes) | 4 wheels (2 with brakes) | 6 wheels (3 with brakes) |
| **Suitable for** | Open bases and ovens | Refrigerated bases 36″ - 48″ | Refrigerated bases 72″ - 84″ |

## To-wall pannel



| | 169094 | 169095 | 169096 | 169097 |
|---|---|---|---|---|
| **Width - inch (mm)** | 4″ (101.5) | 8″ (203) | 12″ (305) | 16″ (406) |

| | 169098 | 169099 | 169100 |
|---|---|---|---|
| **Width - inch (mm)** | 24″ (610) | 36″ (915) | 48″ (1218) |

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- In recent years over 70% of our products have been updated with the environmental needs of our customers in mind
- Our technology is ROHS and REACH compliant and over 95 % recyclable
- Our products are 100% quality tested by experts

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