



**Modular Cooking Range Line
S90 Heavy Duty Electric Griddle,
Open Base, Island, One Side**

ITEM # _____
 MODEL # _____
 PROJECT NAME # _____
 SIS # _____
 AIA # _____



**Modular Cooking Range Line
S90 Heavy Duty Electric Griddle,
Open Base, Island, One Side**

- 584118 S90 FULL MODULE SMOOTH ELECTRIC GRIDDLE, OPEN BASE, ISLAND, 1SIDE OPERATION – 208 V
- 584119 S90 FULL MODULE SMOOTH ELECTRIC GRIDDLE, OPEN BASE, ISLAND, 1SIDE OPERATION – 240 V
- 584120 S90 FULL MODULE SMOOTH/RIBBED ELECTRIC GRIDDLE, OPEN BASE, ISLAND, 1SIDE OPERATION – 208 V
- 584121 S90 FULL MODULE SMOOTH/RIBBED ELECTRIC GRIDDLE, OPEN BASE, ISLAND, 1SIDE OPERATION – 240 V

Short Form Specification

Item No. _____

Unit to be Electrolux S90 Heavy Duty Electric griddle with open base. Unit to have ___ smooth or ___ smooth/ribbed cooking surface. Electric characteristics to be ___ 208 V or ___ 240 V three phase. Unit to be installed in central island type installations with operations from one side. Cooking surface to be of mild steel. Unit to include drip tray for the collection of grease and fat. Body and open base of unit entirely in 304 type Stainless steel. Unit shall have heavy duty 304 type Stainless steel internal frame with reinforcement on the top of 0.118" (3 mm). Extra strength work top in heavy duty 0.118" (3 mm) Stainless steel. "Lasertec connection system permits units to be connected to each other creating a seamless work top.

Covered by Electrolux Platinum Star™ Service Program two-year parts and one-year labor warranty, installation start-up and performance check-up after one year from installation.



Approval: _____

Main features

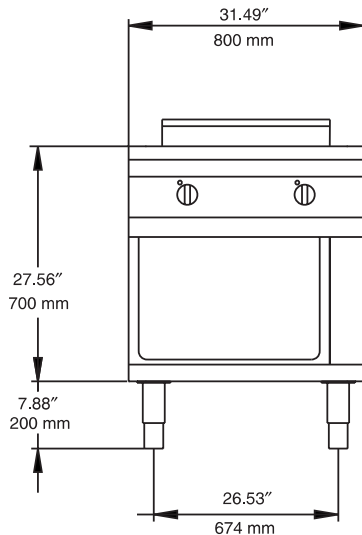
- Unit for island type installation with operations by chef from one side.
- Cooking surface in mild steel for optimum grilling results.
- Cooking surface to be completely smooth or 2/3 smooth and 1/3 ribbed.
- Large drain hole on cooking surface permits the draining of fat into large collector placed under the cooking surface.
- Electric elements in incoloy positioned under the cooking plate.
- Safety thermostat and thermostatic control.
- Units have separate controls for each half module of the cooking surface.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Open base compartment for storage of pots, pans sheet pans etc.
- Heavy duty internal frame 304 type Stainless steel with reinforcement on top of 0.118" (3 mm).
- 0.118" (3 mm) top in 305 type Stainless steel.
- "Lasertec connection system" creates seamless work top when units are connected to each other.
- Unit delivered with four 7-7/8" (200 mm) legs as standard (all round Stainless steel kick plates as option).
- Scraper for cleaning included.

Optional Accessories

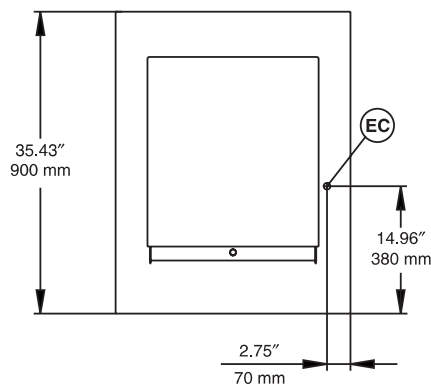
- Set 4 Castors (2 with brake)
- Left side Stainless steel 0.118" (3 mm) panel
- Right side Stainless steel 0.118" (3 mm) panel
- 5" (130 mm) Portioning Shelf
- 7.8" (200 mm) Portioning Shelf
- All round Stainless steel kick plates.
- Shelf for open base
- Shelf fixation kit for open base

Electrolux S90 Heavy Duty Electric Griddle, Open Base, Island, One Side

Front View

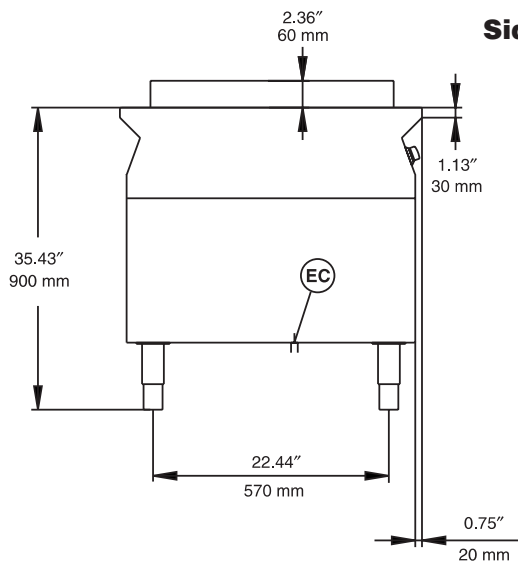


Top View



EC = Electrical connection

Side View



Electric

Supply Voltage:

584118	208 V/3p/60Hz - 31.8A
584119	240 V/3p/60Hz - 31.8A
584120	208 V/3p/60Hz - 31.8A
584121	240 V/3p/60Hz - 31.8A

Total watts:

584118	11.4 kW
584119	13.2 kW
584120	11.4 kW
584121	13.2 kW

Key Information

Griddle working temperature:

122 °F (50 °C) MIN
572 °F (300 °C) MAX

Storage Cavity Dimensions

(width): 21-1/4" (540 mm)

Storage Cavity Dimensions

(height): 14-1/16" (358 mm)

Storage Cavity Dimensions

(depth): 29-1/16" (738 mm)

Net weight: 353 lb (160 kg)

Shipping weight: 397 lb (180 kg)

Shipping width: 39-3/8" (900 mm)

Shipping height: 43-5/16" (1100 mm)

Shipping depth: 43-5/16" (1100 mm)

Shipping volume: 38.4 cu.ft (1.09 m³)

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap off approximately 6" (150 mm) should be maintained or some form of heat insulation fitted.