

Electrolux

Modular Cooking Range Line S90 Heavy Duty Electric Griddle, Open Base, C-Board

ITEM # _____

MODEL # _____

PROJECT NAME # _____

SIS # _____

AIA # _____



Modular Cooking Range Line S90 Heavy Duty Electric Griddle, Open Base, C-Board

- 584114 (WHWURFOOOC)** S90 Full Module Smooth Electric Griddle, open base, CB, 1 side operation – 208 V
- 584115 (WHXURFOOOC)** S90 Full Module Smooth Electric Griddle, open base, CB, 1 side operation – 240 V
- 584116 (WHWUSFOOOC)** S90 Full Module Smooth/Ribbed Electric Griddle, open base, c-board, 1 side operation – 208 V
- 584117 (WHXUSFOOOC)** S90 Full Module Smooth/Ribbed Electric Griddle, open base, c-board, 1 side 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. Cooking surface to be of mild steel. Unit to have raised rear c-board for against the wall or back to back unit installation. 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

- 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.
- Raised rear c-board permits unit to be connected up against the wall for better hygiene.
- Unit delivered with four 7-7/8" (200 mm) legs as standard (all round stainless steel plinth 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 plinth.
- Shelf for open base.
- Shelf fixation kit for open base.



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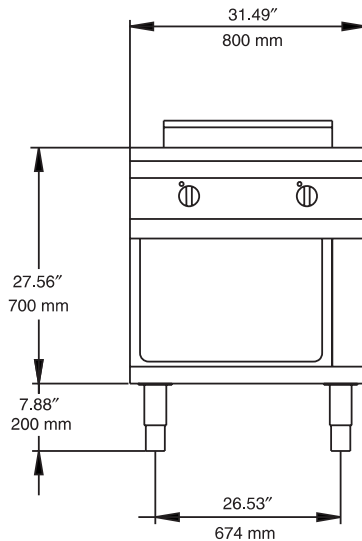
S90 Heavy Duty Electric Griddle, Open Base, C-Board
Modular Cooking Range Line

Electrolux Professional, Inc.

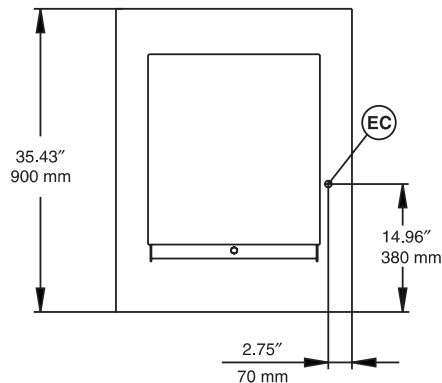
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Front View

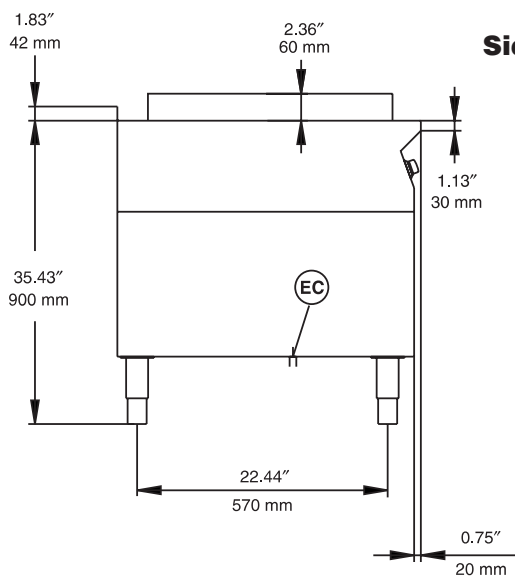


Top View



EC = Electrical connection

Side View



Electric

Supply Voltage:

584114 (WHWURF000C)	208 V/3p/60Hz - 31.8A
584115 (WHXURF000C)	240 V/3p/60Hz - 31.8A
584116 (WHWUSF000C)	208 V/3p/60Hz - 31.8A
584117 (WHXUSF000C)	240 V/3p/60Hz - 31.8A

Total watts:

584114 (WHWURF000C)	11.4 kW
584115 (WHXURF000C)	13.2 kW
584116 (WHWUSF000C)	11.4 kW
584117 (WHXUSF000C)	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.