Electrolux

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

ITEM # _____

MODEL # _____

PROJECT NAME # _____

SIS # _____

AIA # _____

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

584122 (WHGURFOOOO) S90 Full Module Smooth Gas Griddle, open base, c-board, 1 side operation

584123 (WHGUSFOOOO) S90 Full Module Smooth/Ribbed Gas Griddle, open base, CB, 1 side operation

Short Form Specification

Item No. _____

Unit to be Electrolux S90 Heavy Duty Gas griddle with open base. Unit to have ____smooth (584122) or ____ smooth/ribbed (584123) cooking surface. Cooking surface to be of mild steel. Unit to have high efficiency 59,000 BTU (17.4 kW) gas burners with self stabilizing flame. 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.

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.
- Regulators with fixed high and low positions for precise control.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Open base compartment for storage of pots, pans sheet pans etc.
- Piezo spark ignition with thermocouple for added safety.
- 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.

Approval: _____
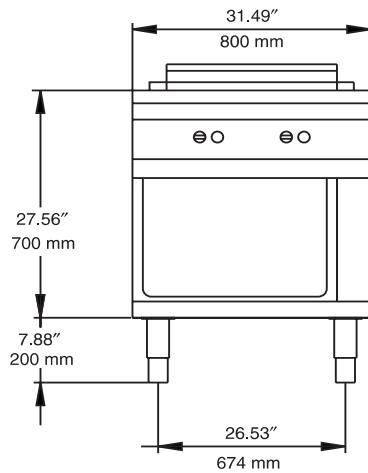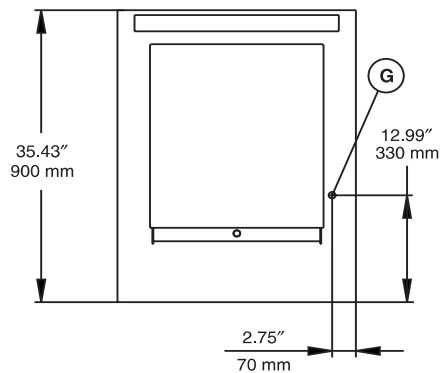
Front View
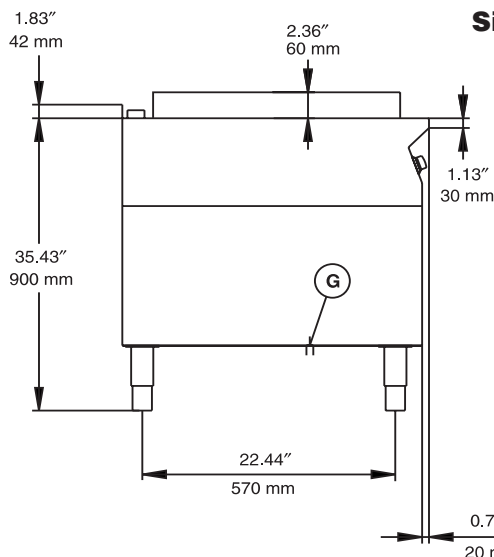
Top View

G = Gas connection

Side View

Gas

Gas Power:

584122 (WHGURF0000)	59,000 Btu/hr (17.4 kW)
584123 (WHGUSF0000)	59,000 Btu/hr (17.4 kW)
Gas Type Option:	Butane, Natural Gas, Propane (must be specified when ordered)
Natural Gas Pressure:	7″ w.c. (17.7 mbar)
LPG Gas Pressure:	11″ w.c. (27.7 mbar)
Gas Inlet:	3/4″ NPT

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.

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.
6-23-09