

Cupboard bases

The Electrolux 700-Line of cooking equipment is designed to meet the requirements of cafés, restaurants and hotels. The flexibility of the modular design, with freestanding units and tops that can be supported by a range of bases or bridged between freestanding units, and the choice of 115 different units means that an installation can be tailored to precisely meet the needs of the caterer. Cupboard bases are sized to fully suite with all other equipment in the 700-Line and are available in a choice of 3 models in different modular widths.



168983

EASY TO INSTALL

- Supports the full range of top units.
- Available as half, full or one and a half module widths.
- Dimensions match all other equipment in the 700-Line to avoid unsightly joints and potential dirt traps.
- Optional doors, grid runner kits and heating units provide the flexibility to meet any kitchen needs.

EASY TO USE

- Designed to accommodate GN1/1 and GN2/1 containers.

EASY TO CLEAN

- Constructed from AISI 304 stainless steel to meet the highest hygiene standards.
- Optional U-gulley between units to eliminate dirt traps.

EASY ON THE ENVIRONMENT

- 98% recyclable by weight.
- CFC free packaging.

	7BCS1 168982	7BCS2 168983	7BCS3 168984
TECHNICAL DATA			
Power supply	None	None	None
External dimensions - mm			
width	350	700	1050
depth	700	700	700
height	600	600	600
height adjustment	50	50	50
Net weight - kg.	11	17	23