

Quest

**METAL
PRODUCTS
LIMITED**

HEAVY-DUTY MODULAR GAS RANGES "The Chef Centre"

SINGLE, DOUBLE OR NO SHELF

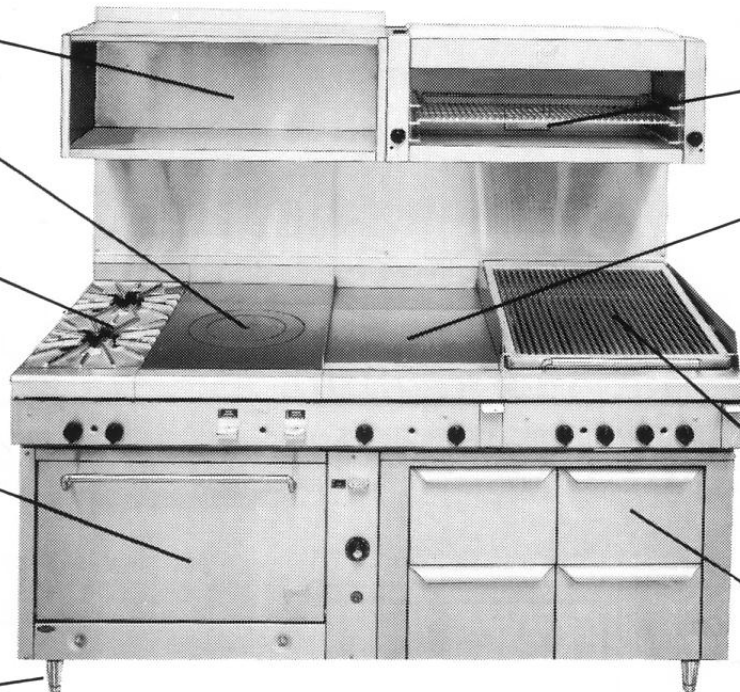
HOT TOP — SUPER HOT, EXCELLENT FOR BOILING, STEWING, ETC. 18" SECTIONS

LARGE OPEN STAR BURNERS — POWERFUL, EFFICIENT, EVEN HEAT, HEAVY DUTY CAST GRIDS FOR SUPPORT AND DURABILITY. 12" OR 18" SECTIONS

SUPERB ROASTING AND BAKING OVEN — EXCLUSIVE "RETARDED VENT" DESIGN, COUNTER WEIGHT DOORS, AND LOW ROAST THERMOSTAT CONTROL

OVEN INTERIOR STAINLESS STEEL FOR SUPERIOR EASE OF CLEANING

6" LEG CLEARANCE FOR EASIER CLEANING



SALAMANDER OR CHEESE MELTER, SUPER QUICK, EVEN HEAT, WITH ULTRA LOW SETTING.

FRY TOP — THERMOSTAT OR MANUAL CONTROL. EVEN EFFICIENT HEAT — HIGH PRODUCTION 12" OR 18" SECTIONS

CLOSED TOP — LOW EVEN HEAT, EXCELLENT FOR SIMMERING, 12" SECTIONS

BROILER — RADIANT DESIGN FOR CLEAN, EFFICIENT, EVEN HEAT — 6" MULTIPLES

REFRIGERATED STORAGE DRAWERS — UTMOST IN OPERATOR EFFICIENCY AND PRODUCTIVITY. — OR ANOTHER OVEN, — OR OPEN STORAGE



SELECT AND LOCATE MODULES AS REQUIRED!



NRTL/C

ALL STAINLESS STEEL FRONTS — STANDARD

FINALLY A DESIGN THAT RECOGNIZES THAT NOT ALL KITCHEN COOKING REQUIREMENTS ARE THE SAME OR REMAIN THE SAME. THE SUPERIOR QUALITY OF CONSTRUCTION REMAINS UNIQUELY QUEST — ONLY THE CONFIGURATIONS HAVE CHANGED. ANY COMBINATION IS AVAILABLE TO OBTAIN THE ULTIMATE FROM MINIMAL SPACE AND INVESTMENT. TOP MODULES CAN BE REVERSED, OR EVEN REPLACED AS THE NEEDS CHANGE. NO COSTLY SITE WORK OR TOTAL REPLACEMENT REQUIRED.

AN AMAZING CONCEPT IN COMMERCIAL COOKING EQUIPMENT

EXCLUSIVELY BY

Quest

"The Quest for the Best Ends at Quest"

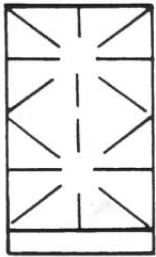
Quest

METAL PRODUCTS LIMITED

949 ERIN STREET, WINNIPEG, MANITOBA R3G 2W6

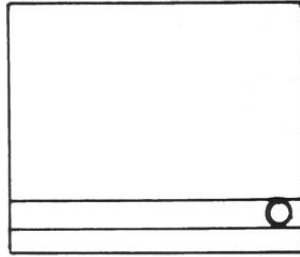
MODULES AVAILABLE

OPEN BURNER



12" (305) or 18" (460) SECTIONS
60,000 B.T.U. PER SECTION
NET 77 lbs. 35 kgs. PER SECTION

FRY TOP



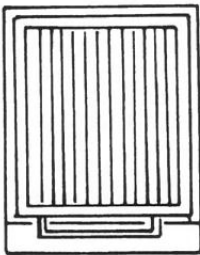
12" (305) or 18" (460) MULTIPLES
20,000 B.T.U. PER 9" MULTIPLE
NET 70 lbs. 32 kgs PER 9" MULTIPLE

CLOSED TOP



12" (305) SECTIONS
20,000 B.T.U. PER SECTION
NET 75 lbs. 34 kgs PER SECTION

RADIANT BROILER



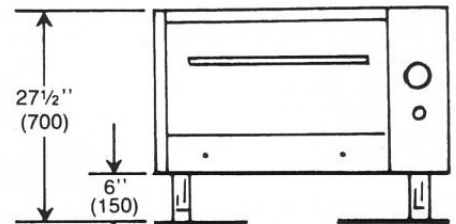
6" (150) MULTIPLES
15,000 B.T.U. PER 6" MULTIPLE
NET 41 lbs. 19 kgs. PER 6" MULTIPLE

HOT TOP



18" (460) SECTIONS
40,000 B.T.U. PER SECTION
NET 170 lbs. 77 kgs PER SECTION

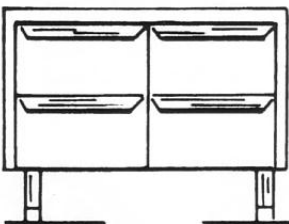
OVEN BASE



27 1/2" (700)
6" (150)

36" (915) SECTIONS
37,500 B.T.U. PER SECTION
NET 230 lbs. 104 kgs PER SECTION

REFRIGERATED BASE

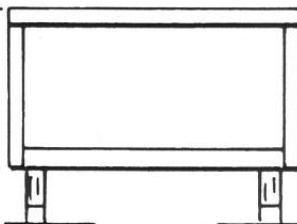


36" (915) SECTIONS
- COIL WRAPPED BODY
- REMOTE COMPRESSOR
- BY OTHERS
- 115v/1 AMP CIRCUIT REQUIRED (CORD AND PLUG SUPPLIED) FOR CIRCULATING FAN
- DRAIN REQUIRED OR OPTIONAL ELECTRIC EVAPORATOR
NET 145 lbs. 66 kgs. PER SECTION

APPROVED FOR INSTALLATION ON COMBUSTIBLE FLOORING WITH A MINIMUM CLEARANCE OF 6" TO THE SIDES AND BACK FROM ADJACENT VERTICAL COMBUSTIBLE MATERIAL.

TOP ARRANGEMENT CAN OVERHANG BASE BY 12" (305) ON 36" (915) BASE AND 24" (610) ON 72" (1830) BASE WITHOUT LOWER SUPPORT TO FLOOR. THIS IS CLASSIFIED AS AN EXTENSION.

STORAGE BASE



12" (305) MULTIPLES
- FINISH - PAINTED OR STAINLESS STEEL
- DOORS - OPTIONAL
- INTERMEDIATE ADJUSTABLE SHELF OPTIONAL
NET 50 lbs. 23 kgs PER SECTION

END VIEW of RANGE c/w SALAMANDER

