

HEAVY DUTY GAS RANGES

CHEF CENTRE

QUEST Model CHEF CENTRE

QUEST'S commercial cooking equipment is designed for customization and change.

Choose the exact combination of components you need today, to provide the maximum utilization of space and cooking performance.

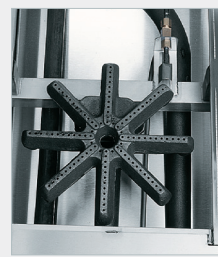
Over time, if your requirements change, the components can be repositioned, changed or expanded economically without the need to replace the entire piece of equipment. Your kitchen can stay efficient to meet the needs of the ever-changing foodservice industry.



Reliability and Safety
Oven and pilot controls are conveniently located for ease of use and trouble free service.



Exceptional Performance
In the standard oven, front vent design delivers even baking and maximum performance. SS oven liner will not chip or corrode – easy to clean and impervious to harsh chemicals.



Unmatched Durability
All welded SS body and frame will not corrode and there are no screw fasteners to fail.



Range Matching
The Quest profile is consistent throughout the cooking line to provide a sleek, eye pleasing and easy to clean lineup.



Convenience and Safety
Large volume grease can with unique 'can within a can' design eliminates grease leaking into the fixture.



Easy to Clean
Front & sides are finished in durable SS that will not degrade like painted surfaces.

"The Quest for the Best Ends at Quest"
questmetal.com

Quest

Quest Heavy Duty Modular Chef's Center Series



Salamander Broiler Available in 36" (914mm), 24" (610mm) & 18" (457mm) widths. Heavy steel rod drawer grid section on easy slide rollers. Efficient infrared gas burners provide 10 second warm up and gentle even heat. SS sides, top and front are standard. Unit can be range, wall or counter mounted.



Cheese Melter Same construction and sizes as the Salamander Broiler but with adjustable 3 position slide-out wire rack.



Standard Oven Base 36" (914mm) wide with a SS oven cavity 26" w x 14 $\frac{3}{8}$ " h x 24" d (660 x 363 x 616mm). Natural front vent design provides exceptional baking performance and even heat. Available in $\frac{1}{2}$ size 24" (610) wide. Special FDO "Low Roast" oven temperature control saves energy and ensures perfect roasting every time.



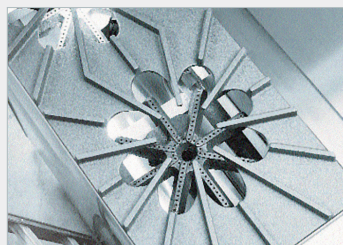
Convection Oven Base 36" (914mm) wide with a SS oven cavity 26" w x 14 $\frac{3}{8}$ " h x 21" d (660 x 363 x 533mm). Two-speed fan will provide versatile cooking, fast recovery and superior performance. Available in $\frac{1}{2}$ size 24" (610) wide.



Maintenance Free
Oven doors are counter balanced so there is no spring to wear out or require adjustment. Handle and door panels are welded in place to eliminate fastener failure.



Open Storage Base (with or without doors) Width available in 6" (152mm) increments from 12" to 84". All stainless steel construction with single or intermediate shelf options.



Heavy Duty Star Burners A full 9" diameter cast burners deliver maximum heat energy over a wide area. Standing hooded pilots are simple, reliable and low maintenance.



Open Burner Module Available in two burner 12" (305mm) or 18" (457mm) multiples. Powerful 9" (229mm) diameter cast star burners at 26,000 or 30,000 BTU's deliver more heat over a wider area, perfect for boiling and/or sautéing. The all welded SS body and frame increases durability and eliminates corrosion. The durable cast grid improves burner performance. Optional SS linear grates available.



Hot Top Module Available in 18" (457mm) multiples. Rugged cast top with removable ring sections is ideal for heavy stockpot work where extreme high heat is required for fast boiling and gentle even heat required for simmering.



Fry Top Module (Standard & Laminate) Available in 6" (152mm) increment widths from 12" (305mm) to 72" (1829mm). Thick steel plate with manual or thermostat controls provides even heat with fast recovery. Large internal grease can with unique "can-within-a-can" design is more sanitary and easier to maintain. Top is available with three sided splash or flush deck next to open burner section to allow easy lateral pot movement for simmering.

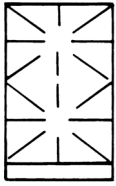


Broiler Module Available in 6" (152mm) increment widths from 12" (305mm) to 48" (1219mm). SS radiant design provides fast warm-up and very even heat producing that perfect charcoal flavour. All SS construction eliminates corrosion for long life, easy maintenance and cleaning. Sloping grid reduces flare-up and is available in rod or cast grid configurations. QBD Broilers can also be configured to fit modular ranges.

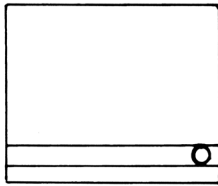


Refrigerated Storage Base 2 drawer 24" (305mm), 4 drawer 36" (914mm) or 6 drawer 48" (1220mm). Drawer concept adds operator efficiency. Drawers have heavy-duty self-closing slides and accept standard hotel pan inserts. All SS construction with "Cold Wall" refrigeration which helps prevent product from drying out. Remote compressor required.

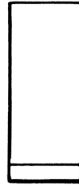
Modules Available



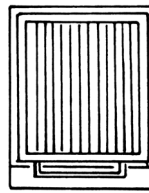
Open Burner
12" (305) or 18" (460) sections. 52,000 or 60,000 BTU per section.



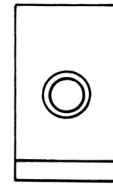
Standard or Laminate Fry Top
Available in 6" (152) increments from 12" to 72". See separate spec sheets for BTU ratings.



Closed Top
12" (305) sections. 20,000 BTU per section.



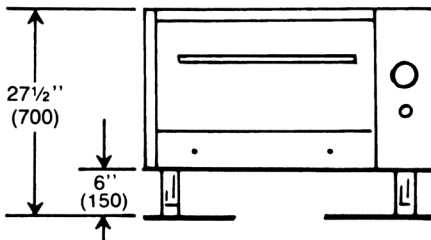
Radiant Broiler
Available in 6" increment widths from 12" to 48". See separate spec sheets for BTU ratings.



Hot Top
18" (460) sections. 40,000 BTU per section.

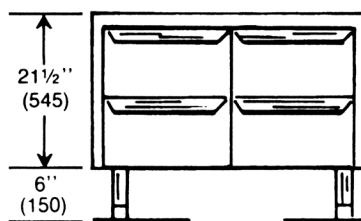


Work Top
Available in 12" (305) to 48" (1220) sizes.

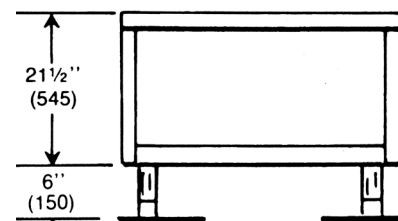


Standard Oven Base
24" (610) or 36" (915) sections. 30,000 or 37,500 BTU per oven.

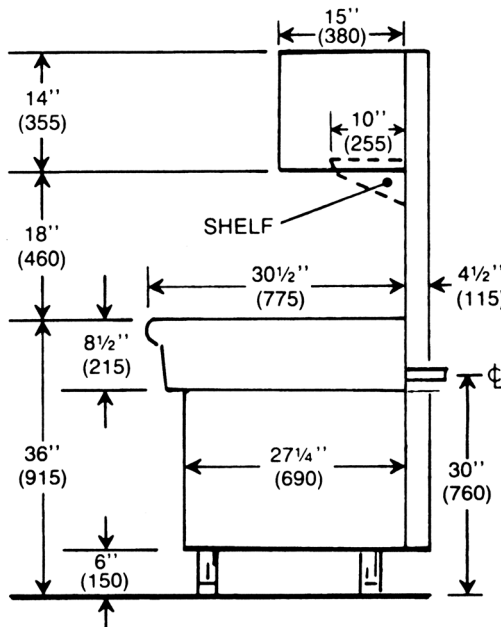
Convection Oven Base
24" (610) or 36" (915) sections. 30,000 or 37,500 BTU per oven.



Refrigerated Base
2 drawer 24" (610), 4 drawer 36" (915) or 6 drawer 48" (1219). Coil wrapped body. Remote compressor by others. 115v 1amp circuit required (cord and plug supplied) for circulating fan. Drain required or optional electric evaporator.



Storage Base (EST & ESTA)
6" (152) multiples with all SS finish. Doors optional. Intermediate adjustable shelf optional.



End view of Range c/w Salamander

Approved for installation on combustible flooring (note: installation on vinyl flooring requires an optional heat shield) with a minimum clearance of 6" to the sides and back from adjacent vertical combustible material. Top arrangement can overhang by 12" (305) on 36" (915) and wider bases without lower support to floor. This is classed as an extension.

Modular Components

For more information on the modular components for the Chef Centre, refer to the individual specification sheets.

- Open Burner - QGMOB
- Fry Tops - QGMF (Standard) and QGMFL (Laminated)
- Broilers - QGMB and QBD
- Closed Top - QGMCT
- Hot Top - QGMCT
- Backs, options and worktops QMDWT
- Salamander - QSB
- Cheese Melter - QCM
- Ovens - QGRO (Standard) and QGCO (Convection)
- Tubular Stand - EST or Cabinet Base - ESA
- Refrigerated Drawer Base - QRB



NOTE: Dimensions are accurate at time of publication but subject to change without notice. If sizes are critical consult the factory.



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