CLOSED TOP

QUEST Model QGMCT

The QUEST 12" Modular Closed Top sections are ideal for pot work and combine well with open burners. The evenly heated, steel plate surface is front fired and excellent for simmering. Like all QUEST cooking equipment, it is simple, rugged and designed to give long lasting service.



MODEL ILLUSTRATED

Product Features

- Designed for pot work in conjunction with open burners
- Great for simmering
- Rugged mild steel top plate
- Front fired cast iron burner
- 20,000 BTUH per 12" section
- Simple manual control valve
- SS body for ease of cleaning and durability
- Heavy-duty all welded construction
- Low profile 81/2" (216) easily incorporates into Chef Center
- Available in 12" (305), 24" (610) and 36" (915) modular widths

Optional Features

- Front condiment rail, plating shelf or "Belly Bar"
- Knob guards
- Flexible gas connector kit
- Adjustable counter legs
- Backs 6" (152), 10" (254) or 17" (432) high

Choose the perfect type of optional base for your Quest Closed Top to suit your needs: (See separate catalog pages)







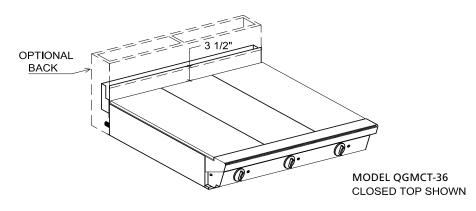


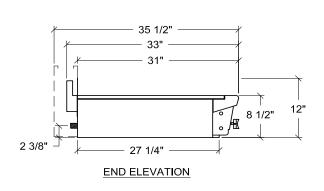
Standard and Convection Oven

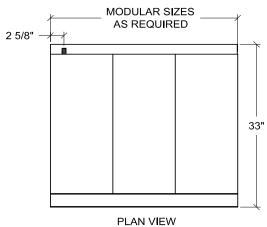




Quest- Closed Top







3/4" REAR GAS CONNECTION, REGULATOR REQUIRED FOR NAT. GAS, SUPPLIED LOOSE, SET AT 3.5 W.C.

MODEL	WIDTH (mm)	DEPTH (mm)	BODY HEIGHT (mm)	BTU'S	GAS LINE	SHIPPING WEIGHT	
						LBS	KGS
QGMCT 12	12" (305)	33" (840)	8½" (216)	20,000	¾" (19)	75	34
QGMCT 24	24" (610)	33" (840)	8½" (216)	40,000	³¼" (19)	150	63
QGMCT 36	36" (915)	33" (840)	8½" (216)	60,000	¾" (19)	225	102

Installation Notes

- Specify natural gas or propane
- Unit requires 6" (150 mm) clearance from combustible walls at back and 6" (150 mm) at sides
- ¾" (19 mm) gas connection at rear (ideal for gas hose connection)



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







