

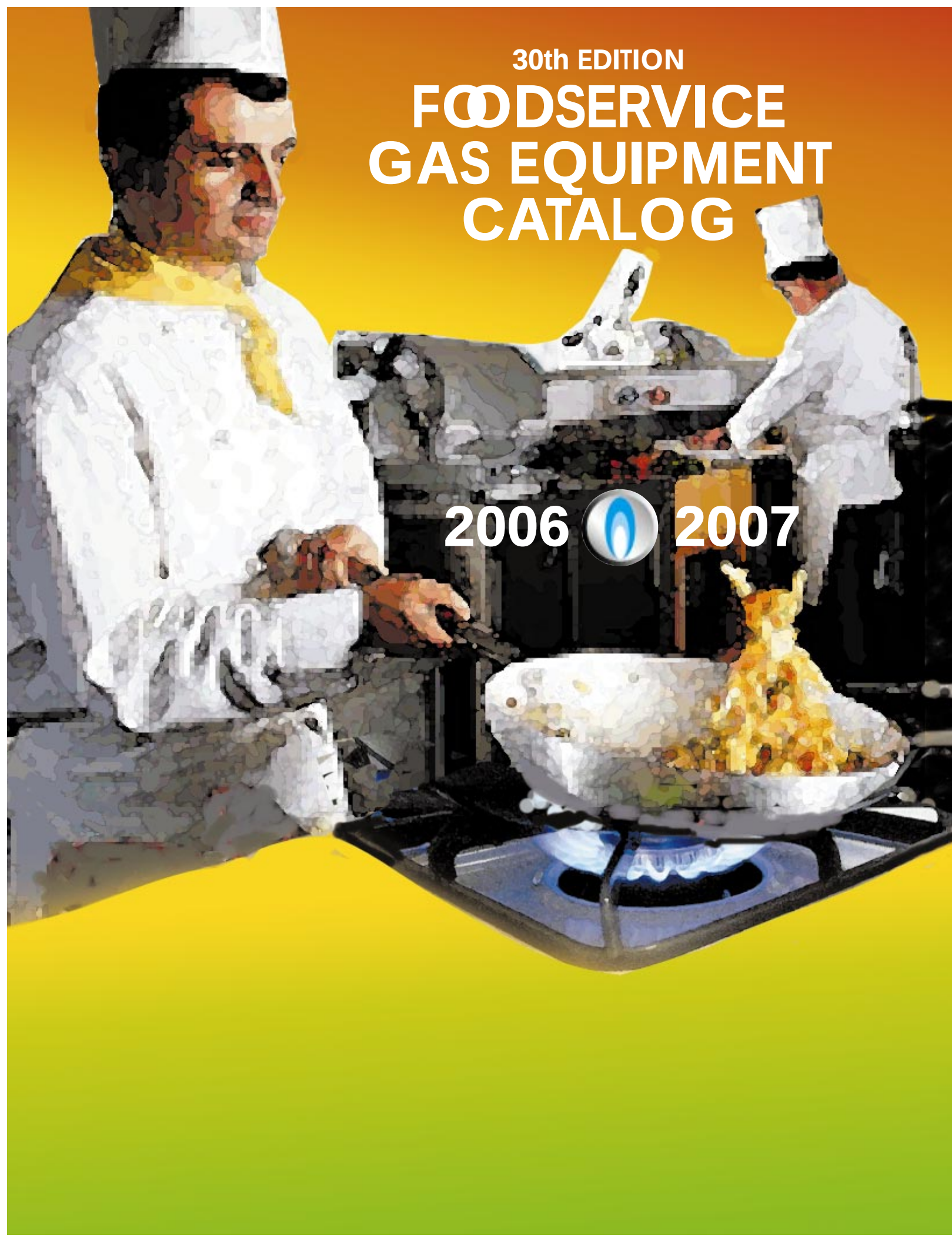
30th EDITION

# FOODSERVICE GAS EQUIPMENT CATALOG

2006

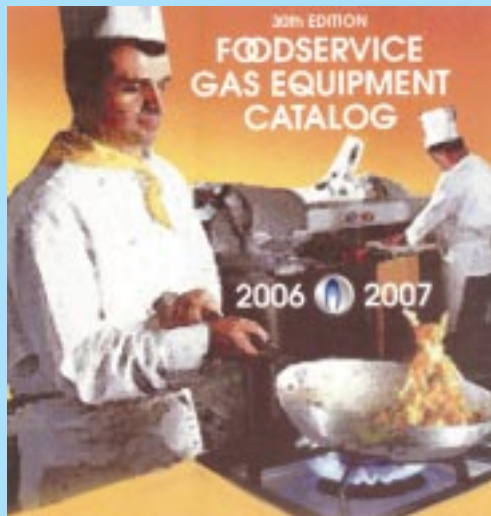


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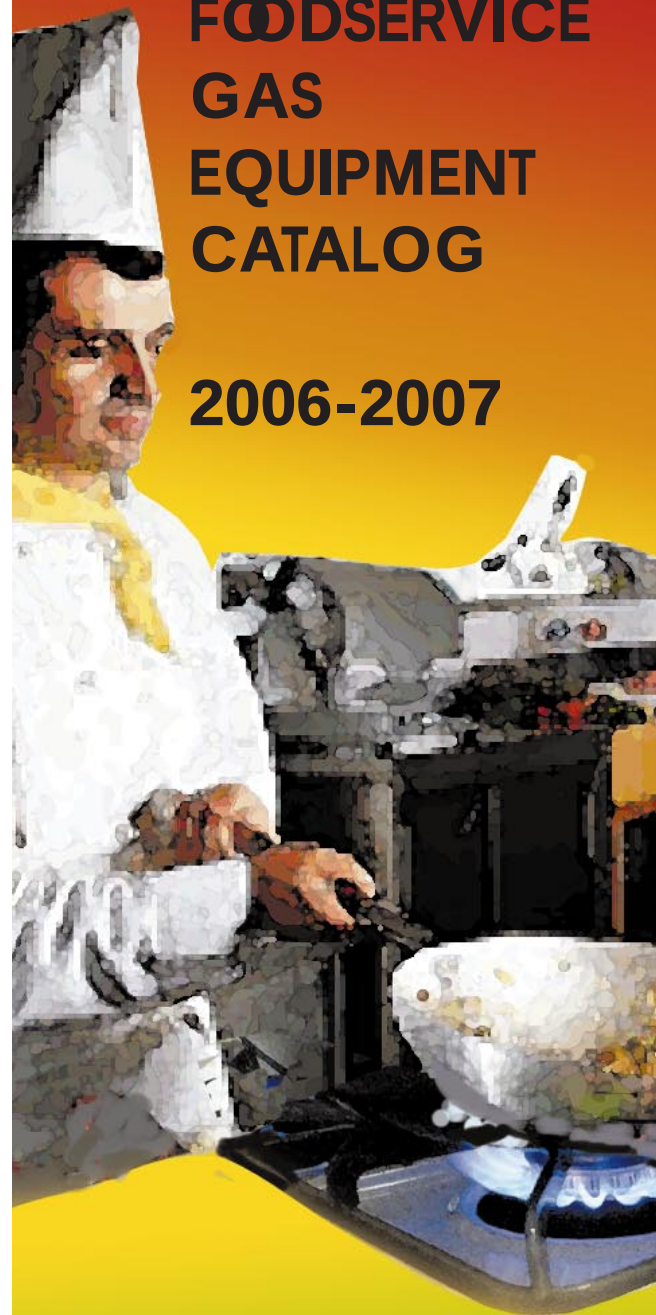
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## 30TH Edition FOODSERVICE GAS EQUIPMENT CATALOG

### 2006-2007



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Welcome to the  
30th Edition

# FOODSERVICE GAS EQUIPMENT CATALOG

The FOODSERVICE GAS EQUIPMENT CATALOG is the most comprehensive, relied upon source for up-to-date information on gas equipment in the foodservice industry. Within these pages, the foodservice equipment buyer, consultant, or specifier will find the kind of energy-, time- and labor-saving equipment needed to make foodservice operations more profitable in this increasingly competitive business.

This 2006-2007 Edition contains more manufacturers and equipment than ever before — 125 leading manufacturers showcase more than 475 photos and 600 models of gas equipment. This enables you to match the specific needs of your foodservice operation with the safe, dependable gas equipment solutions available today.

The catalog is published once every two years in order to include the latest equipment introduced at the biennial NAFEM show. New and improved models from virtually every leading gas equipment manufacturer have been added to each category in this edition. Furthermore, new or expanded categories such as Catering Equipment, Gas Lights, Display Cooking Equipment, Rotisseries, Combination Ovens, Gas Patio Heaters and Specialty Equipment reflect innovative gas technologies and creative new directions in foodservice.

For more information on the equipment in this catalog, contact these leading manufacturers. Their addresses, phone and fax numbers as well as e-mail addresses and Web sites are listed in the *Directory of Manufacturers* beginning on page 18.

**Be sure to mention the 30th Edition FOODSERVICE GAS EQUIPMENT CATALOG and the page number on which the model appears for quick reference.**

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Many of the equipment listings in this 30th Edition feature one or more of these certification symbols or abbreviations. The blue highlight on CSA International certified gas appliances and accessories is sponsored by CSA International.



CSA International Certification Seal for Appliances (U.S.)



CSA International Certification Seal for Appliances (Canada)



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Underwriters Laboratories Inc. Mark for gas-fired appliances and equipment to Canadian National standards



Underwriters Laboratories Inc. Mark for gas-fired appliances and equipment to both U.S. and Canadian National standards



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Underwriters Laboratories Inc. Recognized Component Mark

## ABBREVIATIONS:

|                |                                                                                                                                                                                           |
|----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>ASHRAE:</b> | American Society of Heating, Refrigeration & Air-Conditioning Engineers                                                                                                                   |
| <b>ASME:</b>   | American Society of Mechanical Engineers                                                                                                                                                  |
| <b>ANSI:</b>   | American National Standards Institute                                                                                                                                                     |
| <b>ASTM:</b>   | American Society for Testing & Materials                                                                                                                                                  |
| <b>BISSC:</b>  | Baking Industries Sanitation Standards Committee                                                                                                                                          |
| <b>BOCA:</b>   | Building Officials & Code Administrators Int'l., Inc.                                                                                                                                     |
| <b>CE:</b>     | Official making required by the European Community for all Electric and Electronic equipment that will be sold or put into service for the first time, anywhere in the European Community |

|              |                                      |
|--------------|--------------------------------------|
| <b>ETL:</b>  | ETL Testing Laboratories             |
| <b>FM:</b>   | Factory Mutual                       |
| <b>IIS:</b>  | Intermittent Ignition System         |
| <b>ISO:</b>  | International Standards Organization |
| <b>LPG:</b>  | Propane Gas                          |
| <b>MEA:</b>  | Material & Equipment Acceptance      |
| <b>NFG:</b>  | National Fuel Gas                    |
| <b>NFPA:</b> | National Fire Protection Association |
| <b>NSF:</b>  | National Sanitation Foundation       |
| <b>UMC:</b>  | Uniform Mechanical Code              |
| <b>WQA:</b>  | Water Quality Association            |

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If UL engineers seem exceptionally familiar with compliance standards, it's because we write them. Our 1,304 Standards of Safety serve as the bedrock of compliance for nearly 200 industries and ANSI designates many as American National Standards.

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For more information, visit us online at [www.ul.com/appliances](http://www.ul.com/appliances).*

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UL300-441 03/05



# Blue Flame Technology

## GIVES YOU MORE FOR LESS

In a study conducted by an independent agency, 97% of chefs said that they preferred to cook with gas as an energy source. They cited the precise temperature control, instant on/off, speed and dependability that natural gas provides. Plus, gas foodservice equipment almost always costs less to operate than equipment fueled by electricity. With that in mind, is it any wonder that 'gas is America's favorite cook'?

### Why Gas Costs Less

The reason that natural gas is generally less expensive than electricity is that it has a higher cumulative amount of BTUs delivered from the point of extraction to the point of use. Although electric equipment often boasts higher energy efficiency, the energy lost in transmission to the point of use is the reason for generally higher costs on a BTU to BTU comparison.

As an example, let's assume that we start with 100,000 BTUs of natural gas at the wellhead and convert it into electricity at a power plant, transfer it via wires to your restaurant, where it then "goes to work" in your kitchen. During this process, 73% of the original energy is lost, thereby delivering only 27,000 BTUs to your facility, but yet you are billed for the entire 100,000.

On the other hand, we start with that same 100,000 BTUs of natural gas at the wellhead and send it directly to your restaurant through a series of underground pipelines, and voila, we've delivered 91,000 BTUs of useable energy! Only 9,000 BTUs are lost during the process. This is the cumulative delivered energy factor that makes the cost of natural gas significantly less expensive than electricity.

Also factored into electric rates is the demand charge that utilities add to the bill in addition to the cost of consumption. The demand charge can add significant costs to your monthly bill. Gas does not incorporate any charges other than basic usage.

### Gas Is Friendly to the Environment

When it comes to cleanliness, natural gas is clean burning, producing primarily carbon dioxide, water vapor and small amounts of nitrogen oxide. And the fact that it is a "home-grown" resource, with nearly 99% of the natural gas we use in the United States coming from North America, the forecasts for long-term supplies are abundant.

### New and Improved Gas Equipment

There have been a number of interesting product developments employing gas technology over the past few years, that have proven to be of significant advantage to the end user. From gas fryers to gas griddles to the amazing advantages of gas combi-ovens, gas foodservice equipment allows the operator to increase production with an uncompromised product quality and consistency.

### Food Quality Improvements

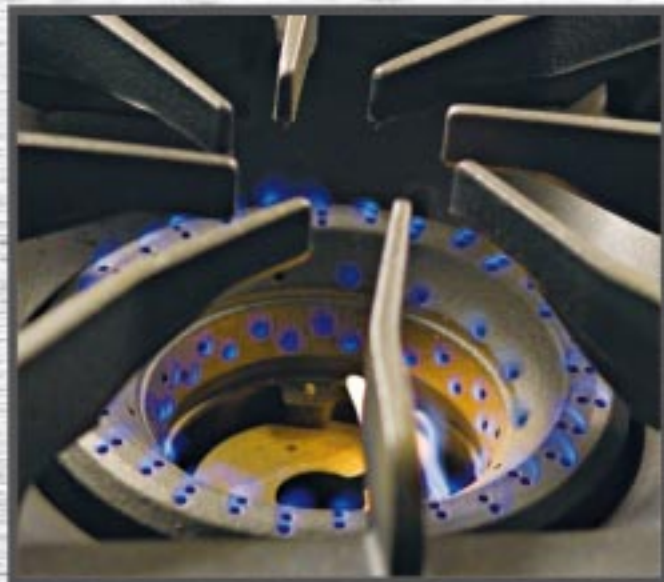
Food products cooked with gas appliances can have a superior quality. Tests continue to show that gas equipment produces a better and tastier finished product, improves food safety, and reduces food waste.

The case for incorporating gas-fired equipment in any foodservice operation is strong. With high tech product improvements now available, a predictable long term supply of North American resources and the fact that gas is still the cheapest, most reliable energy source available to foodservice operators, it's easy to understand how and why 'gas gives you more for less' and why 'gas is still America's favorite cook'.

The ideas in this article are excerpted from the article "Blue Flame Technology Gives You More ...For Less", by Tom Stroozas, originally published in *Cooking For Profit* Magazine, January 2004 — © Cooking For Profit 2004 - 2006.



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## Energy Cost Comparisons FAQs

### *Where do the energy costs quoted in the gas vs electric charts come from?*

In order to avoid any regional or seasonal bias, the 2005 national average commercial prices for natural gas and electricity were used as published in the Monthly Energy Review by the U.S. Department of Energy (DOE) — Energy Information Administration.

### *How is energy usage calculated?*

In the gas versus electric annual operating cost comparisons used here and throughout the Catalog, every effort was made to identify comparable gas and electric equipment. Usage calculations are based on the equipment models operating at their rated hourly load. Your usage may be higher or lower. Days of operation are calculated using 360 days per year.

| GAS VS ELECTRIC FOODSERVICE EQUIPMENT                                                                                                                                                     |         |          | ANNUAL SAVINGS WITH GAS |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|----------|-------------------------|
|                                                                                                                                                                                           | GAS     | ELECTRIC |                         |
| One Conveyor Oven in use for 6 hours per day<br><small>Models operating at rated hourly load: gas – 115,000 BTU; electric – 28 kW.</small>                                                | \$2,793 | \$5,249  | <b>\$2,456</b>          |
| One Convection Oven in use for 6 hours per day<br><small>Models operating at rated hourly load: gas – 60,000 BTU; electric – 16 kW.</small>                                               | \$1,457 | \$ 3,094 | <b>\$1,637</b>          |
| One Compartment Steamer in use for 6 hours per day<br><small>Models operating at rated hourly load: gas – 160,000 BTU; electric – 33 kW.</small>                                          | \$3,885 | \$ 6,186 | <b>\$2,301</b>          |
| One Fryer in use for 6 hours per day<br><small>Models operating at rated hourly load: gas – 80,000 BTU infrared burner; electric – 17 kW.</small>                                         | \$1,942 | \$ 3,186 | <b>\$1,244</b>          |
| One Two Tank Rack Conveyor Dishwasher<br>in use for 6 hours per day<br><small>Models operating at rated hourly load: gas – 92,000 BTU infrared burner; electric – 20 kW.</small>          | \$2,234 | \$ 3,749 | <b>\$1,515</b>          |
| One Combination Oven in use for 6 hours per day<br><small>Models operating at rated hourly load: gas – 68,000 BTU; electric – 13.5 kW.</small>                                            | \$1,651 | \$ 2,531 | <b>\$ 880</b>           |
| One 48" Griddle in use for 6 hours per day<br><small>Models operating at rated hourly load: gas – 80,000 BTU; electric – 12.2 kW.</small>                                                 | \$1,942 | \$ 2,287 | <b>\$ 345</b>           |
| One 40 Gallon Steam Kettle in use for 6 hours per day<br><small>Models operating at rated hourly load: gas – 100,000 BTU; electric – 21 kW.</small>                                       | \$2,428 | \$3,937  | <b>\$1,509</b>          |
| One Tilting Skillet in use for 6 hours per day<br><small>Models operating at rated hourly load: gas – 130,000 BTU; electric – 18 kW.</small>                                              | \$3,157 | \$3,374  | <b>\$ 217</b>           |
| One 100 Gallon Water Heater<br>(Based on 100°F temperature rise) in use for 6 hours per day<br><small>Models operating at rated hourly load: gas – 199,000 BTU; electric – 45 kW.</small> | \$4,833 | \$8,435  | <b>\$3,602</b>          |
| One Water Booster Heater providing 180°F water for 44" dishwasher (6 hours per day)<br><small>(40°F temperature rise @ 70% use — average 246 gals./hr.)</small>                           | \$2,483 | \$4,607  | <b>\$2,124</b>          |

These operating costs are based on an average electric cost of 8.68 cents/kWh, including fuel cost and demand charges. The gas cost used is \$1.12 /therm. (Your average may be higher or lower.) Costs are based on the national average commercial prices for 2005 as published in the Monthly Energy Review by the U.S. Department of Energy (DOE) – Energy Information Administration.



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# BEFORE YOU BUY

## A FEW THOUGHTS BEFORE BEGINNING THE PURCHASING PROCESS

As you prepare to purchase new equipment or replace old appliances, stop and ask yourself a few questions. Is your cooking equipment performing as it should? Is it the right equipment for your menu items? Are your customers being served food that is safe and appealing? These questions have a big impact on your bottom line and long term success. Your appliances are your tools, and you need to make sure that you have the right tools for the right jobs.

Before talking to a sales representative, think about these critical factors:

- **Menu** — This is the driving force when it comes to specifying cooking equipment. Remember, all equipment and menus are not created equal. Your cooking equipment will serve you best only if it can meet your menu requirements. What works for the restaurant across the street may not be what will work for you.
- **Concept** — Discuss your business concept; is it upscale, quick service or ethnic dining? Do you use disposables or do you wash dishes?
- **Budget** — Be realistic. There is a wide spectrum of appliances available — from cutting edge technologies to reliable standards. The price spectrum is just as wide. Your menu and concept will determine what equipment you need or would like to have, your budget will determine what equipment you can afford to purchase at this time.
- **Philosophy** — How do you like to operate your business? Does the equipment supplier's ideas mesh with yours?
- **Restaurant Size** — How many seats? How many turns? Meals per day — breakfast only, lunch only, dinner only or a combination thereof?
- **Cooking Style** — Different chefs will have different ways of doing the same thing. What is your style?
- **Type of Utilities Available** — Natural gas, propane gas (LP), electric, wood, etc. It is important to differentiate between natural and propane gas as many products cannot easily be field converted. The listings in this catalog specify if LP models are available.

### Menu is King

Industry experts agree that the menu is the single most important factor when evaluating cooking equipment needs. Analyzing your menu will provide the answers for the size of the cooking line and related sections for prep and storage. Here we can emphasize the three 'S' words: speed, sizing and service. Cooking equipment should be sized appropriately, promoting on-time production of menu items. It should be easily accessed for any maintenance that will be required.

### Talk to the Experts

More often than not, restaurant owners make their equipment buying decisions based on emotion and price instead of performance and value. More than ever before, there is a wealth of internet resources, utility company test kitchens, consultants, and industry organizations working to provide information to foodservice operators.

Owners may also avoid other common mistakes by taking the following actions:

- Get testimonials from other end-users.
- Interview a number of different equipment sales representatives.
- Maximize buying power by purchasing everything from the same supplier.
- Focus on the business of serving customers and don't spend too much time trying to be a purchasing agent by reviewing all the minute details of a piece of equipment — talk to the experts!

In the end, careful thought and planning will be the keys to making sound purchases and setting you on the path to profitability and quality service with gas foodservice equipment. Take the time now and reap the benefits later.

The ideas in this article are adapted from the article "Think Before You Buy", by Tom Stroozas, originally published in *Cooking For Profit* Magazine, March 2005 — © Cooking For Profit 2005 - 2006.



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- Natural gas booster heaters require less maintenance. They have no electric heating elements to replace.
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Water Heaters/Boilers, Equinox Rooftop. . . . . 138

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Internet: <http://www.accutemp.net>

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Ovens, Rack/Tray, AMRO Mini Rack Oven. . . . . 107

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Fred Howard, *President*

Water Heaters/Boilers, Volume Water Heaters . . . . . 138

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Menomonee Falls, WI 53052-0450

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Fax: (262) 251-7067 and (800) 329-8744

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Todd Griffith, *National Sales Manager*

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Ed Heina, VP Sales & Marketing

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David Warneke, Vice President of Sales & Marketing

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Al Santos

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Laura Barrentine, Sales Support Manager

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e-mail: [sales@blodgett.com](mailto:sales@blodgett.com)

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Paul McDonald

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Augusto Bisani, *President*

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Water Treatment, Cathodic Protectors . . . . . 143



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Internet: <http://www.captiveaire.com>

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### Captive-Aire Systems, Inc.

International Accounts

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Fax: (866) 845-9754

Eric Johnson

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Fax: (336) 661-1979

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Internet: <http://www.championindustries.com>

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Warewashers/Dishwashers, Model D-H1 . . . . . 135

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Mr. Michael Cherevaty,

*Director of Sales and Marketing*

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Lynn Lyne, *Director*

Gas Lights, Copper Lanterns . . . . . 72

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Internet: <http://www.clevelandrange.com>

John Lanning, *Director of Marketing*

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Curtis Spake, *Vice President, Sales*

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## The Connerton Company, Inc.

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*U.S. Office*

Joe Bourgeois – *Director of Sales – U.S.*

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Fax: (802) 878-6190

e-mail: [grilljoe@adelpia.net](mailto:grilljoe@adelpia.net)

## CUNO Incorporated

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Phone: (203) 238-8836 (PM) (203) 238-8850 (DC)

Fax: (203) 238-8815

e-mail: [pmmeier@mmm.com](mailto:pmmeier@mmm.com) or [dacooper@mmm.com](mailto:dacooper@mmm.com)

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Peter Meier, *Marketing Manager*

or Debra Cooper, *Advertising Manager*

Water Treatment, Scale Elimination. . . . . 143



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Fax: (318) 868-5987  
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<http://www.dean.enodis.com>

Linda Brugler, *Senior Marketing Manager*

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Fax: (905) 624-5669  
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Water Booster Heaters, SoftHeat® . . . . . 137  
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Pasta Cookers, CPG-1 & CPG-2 . . . . . 110

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e-mail: [info@doughpro.com](mailto:info@doughpro.com)  
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Fax: (418) 685-3948  
e-mail: [doyon@doyon.qc.ca](mailto:doyon@doyon.qc.ca)  
Internet: <http://www.doyon.qc.ca>

Karl Doyon, *National Sales Manager*

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# E



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Glendale, CA 91201

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Fax: (818) 553-1133

e-mail: [earthstone@earthlink.net](mailto:earthstone@earthlink.net)

Internet: <http://earthstoneovens.com>

Jean-Paul Yotnegparian, *Vice President of Sales*

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*In Canada:*

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Vancouver, BC Canada

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Fax: (604) 734-7841

e-mail: [earthoven@aol.com](mailto:earthoven@aol.com)

Dennis Hahn, *Sales Director*

## Electrolux Professional N.A.

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Fax: (954) 327-6789

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Marlon Garcia, *Marketing Communications Manager*

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*In Canada:*

### Celco

585 Secretariat Court

Mississauga, Ontario, Canada L5S 2A5

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Toll Free: 1-866-77-CELCO (23526)

Fax: (905) 364-5205

Internet: <http://www.celco.ca>

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Broilers, All-Ceramic Hearth Broilers. .... 40

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Internet: <http://www.dunhill-esquire.com>

Geoffrey Thaw, *President*

Ovens, Barbecue/Rotisserie, Model CM-4G. .... 85

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Fax: (630) 307-3030

e-mail: [info@everpure.com](mailto:info@everpure.com)

Internet: <http://www.everpure.com>

Bobby Nelson, *Marketing Coordinator*

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# F



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P.O. Box 875, Wauconda, IL 60084

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Fax: (847) 526-7447

e-mail: [info@fishoven.com](mailto:info@fishoven.com)

Internet: <http://www.fishoven.com>

James M. Campbell III, *President*

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International e-mail: [intlsales@fmponline.com](mailto:intlsales@fmponline.com)

Internet: <http://www.fmponline.com>

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## Frymaster LLC

8700 Line Avenue, Shreveport, LA 71106

Phone: (318) 862-2375

Fax: (318) 868-5987

e-mail: [salesmkt@frymaster.com](mailto:salesmkt@frymaster.com)

Internet: <http://www.frymaster.com>

**Linda Brugler**, *Senior Marketing Manager*

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1177 Kamato Road

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Phone: (905) 624-0260

Fax: (905) 624-5669

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*In Canada:*

## Garland Commercial Ranges, Ltd.

1177 Kamato Road

Mississauga, Ontario Canada L4W 1X4

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Fax: (905) 624-5669

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Fax: (951) 940-5269

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## Gemini Bakery Equipment

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Philadelphia, PA 19115-1002

Phone: (215) 673-3520

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e-mail: [sales@geminibe.com](mailto:sales@geminibe.com)

Internet: <http://www.geminibe.com>

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## Global Cooking Systems

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Wichita, KS 67275-0007

Phone: (316) 721-1355

Fax: (316) 721-0158

e-mail: [info@GlobalCookingSystems.com](mailto:info@GlobalCookingSystems.com)

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e-mail: [lisaashton@grande-chef.ca](mailto:lisaashton@grande-chef.ca)

Internet: <http://www.grande-chef.ca>

Lisa Ashton, *Operations*

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Ray McDaniel, *Product Specialist*

Ventilation, Kitchen Systems . . . . . 133

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Phone: (715) 359-6171

Fax: (715) 355-2399

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Internet: <http://www.greenheck.com>

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e-mail: [sales@hardt.ca](mailto:sales@hardt.ca)

Internet: <http://www.hardt.ca>

or <http://www.hardtequipment.com>

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Ovens, Barbecue/Rotisserie . . . . . 85

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635 S. 28th Street, Milwaukee, WI 53234-0500

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Fax: (800) 543-7521

e-mail: [equipsales@hatcocorp.com](mailto:equipsales@hatcocorp.com)

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Fax: (270) 237-5700

e-mail: [info@haltoncompany.com](mailto:info@haltoncompany.com)

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Internet: <http://www.hickorybbq.com>

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Internet: <http://www.hobartcorp.com>

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Fax: (712) 368-2351

e-mail: [hmi@pionet.net](mailto:hmi@pionet.net)

internet: <http://www.holsteinmfg.com> or

[holsteinmanufacturing.com](http://holsteinmanufacturing.com)

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Darrin Schmidt, *VP Sales*

Catering/Portable Equipment, Model 7240G . . . . . 46

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## I. R. Energy Inc.

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Ontario, Canada L8E 3N9

Phone: (905) 664-9082

Fax: (905) 664-9082

e-mail: [sales@irenergy.ca](mailto:sales@irenergy.ca)

Internet: <http://www.irenergy.ca>

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Gas Patio Heaters, EvenGlo . . . . . 73

## Imperial Commercial Cooking Equipment

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Phone: (951) 281-1832 (800) 343-7790

Fax: (951) 281-1879

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Internet: <http://www.imperialrange.com>

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Fax: (856) 673-5167

e-mail: [info@infinityfryers.com](mailto:info@infinityfryers.com)

Internet: [www.infinityfryers.com](http://www.infinityfryers.com)

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Fax: (714) 572-6093

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Internet: [www.insingermachine.com](http://www.insingermachine.com)

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Warewashers/Dishwashers, Admiral 44-4. . . . . 136

## Invensys Appliance Controls

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Phone: (614) 873-9346

Fax: (614) 873-9332

Internet: <http://www.invensys.com>

Larry Hall, *Product Manager Cooking Systems*

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385 Van Ness Avenue, Suite 110, Torrance, CA 90501

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Fax: (310) 320-6477

e-mail: [t-mura@iwatani.co.jp](mailto:t-mura@iwatani.co.jp)

internet: <http://www.iwatani.com>

Takashi Murayama

Catering/Portable Equipment,

Portable Butane Stoves. . . . . 46

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820-B West Kearney, Mesquite, TX 75149

Phone: (972) 285-4855 (800) 527-4831

Fax: (972) 288-9488

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Internet: <http://www.jrmanufacturing.com>

Mike Higgins, *President*

Display Cooking Equipment,

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## Jackson, Inc.

Hwy 25E, P.O. Box 1060, Barbourville, KY, 40906

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e-mail: [information@jacksonmsc.com](mailto:information@jacksonmsc.com)

Internet: <http://www.jacksonmsc.com>

Jocelyn Sams, *Marketing Manager*

Warewashers/Dishwashers, Vision Series GP . . . . . 136

*In Canada:*

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Larry Orton

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Fax: (714) 961-2550

Internet: <http://www.jaderange.com>

Lex Poulos, *Director of Sales/Marketing*

Display Cooking Equipment, Waldorf Cooking Suite . . . 55

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# J





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e-mail: [sales@legionindustries.com](mailto:sales@legionindustries.com)

Internet: <http://www.legionindustries.com>

**Susan Riggs**, *Secretary-Treasurer*

Steam Kettles, Gas-Fired Self-Contained Kettle. . . . .128

Tilting Skillets, Combi-Pan® Tilting Skillet. . . . .130

Tilting Skillets, Skittle® Cooker. . . . .130

## Lainox

P.O. Box 4129, Winston Salem, NC 27115

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Fax: (336) 661-1660

E-mail: [sales@lainox.com](mailto:sales@lainox.com)

Internet: <http://www.lainox.com>

**Stuart D. Murray**, *Vice President*

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Customer Care: (800) 882-6368

e-mail: [customercare@langworld.com](mailto:customercare@langworld.com)

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Phone: (601) 932-0707 (800) 350-5361

Fax: (601) 932-0232

e-mail: [jragan@legendarylighing.com](mailto:jragan@legendarylighing.com)

Internet: <http://www.legendarylighing.com>

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**Jim Ragan**, *National Sales Manager*

Gas Lights, Atlas & Neptune . . . . . 72

## Lincoln Foodservice Products, Inc.

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Phone: (260) 459-8200 (888) 417-5462

Fax: (260) 459-8260

e-mail: [bgregory@lincolnfp.com](mailto:bgregory@lincolnfp.com)

Internet: <http://www.lincolnfp.com>,

[toastedsandwiches.com](http://toastedsandwiches.com)

**Ben Gregory**, *Product Manager*

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**Greg Hotta**, *Manager Foodservice*

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e-mail: [lochinvar@lochinvar.com](mailto:lochinvar@lochinvar.com)

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 Customer Service, Sales

Broilers, Radiant Style Charbroiler . . . . . 41  
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 Fax: (905) 677-5357

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 Cynthia Hayes, Marketing Manager

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 Richard Ferrara, Vice President

Ovens, Deck/Pizza, MB Series . . . . . 105  
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 Southfield, MI 48077  
 Phone: (248) 208-6068  
 Fax: (248) 356-0829  
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Gas Appliance Controls, GV30 Combination Control . . 70  
 Gas Appliance Controls, GV30 High Capacity Control . 70

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## Moffat

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 Phone: (336) 661-1556  
 Fax: (336) 661-1660  
 E-mail: sales@moffat.com  
 Internet: <http://www.moffat.com>  
 Stuart D. Murray, Vice President

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 Internet: <http://www.montaguecompany.com>  
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 Vikram Joneja, International Sales Manager

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David Coulson, *National Advertising Manager*

Gas Patio Heaters. . . . . 74

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7950 Cameron Drive, Windsor, CA 95492

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Internet: <http://www.nieco.com>

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# O



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Internet: <http://www.oztiryakiler.com.tr>

Can Demirer, *Area Sales Manager*

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Water Booster Heaters, PT-56 and PT-200 . . . . . 137



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Internet: <http://www.questmetal.com>

Roy Cuddeford, Manager

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## RBI Water Heaters

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e-mail: [tmarkel@mestek.com](mailto:tmarkel@mestek.com)

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Tim Markel, National Sales Manager

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Sharon LaMar (East)

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Internet: <http://www.raypak.com>

Larry Ashton, *Director of Technical Services*

Water Heaters/Boilers, Hi Delta™ Boiler Systems. . . . 139

Water Heaters/Boilers, Raytherm™ Boiler Systems. . .139

*In Canada:*

## Raypak Canada Ltd.

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Romano Moretti, *Vice President*

Display Cooking Equipment,

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e-mail: [marcomm@rheem.com](mailto:marcomm@rheem.com)

Internet: <http://www.rheem.com>

Laura Butler, *Marketing Communications Manager*

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Internet: <http://www.rosito-bisani.com>

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Ovens, Deck/Pizza, Gas Series Ovens . . . . . 106

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Fax: (210) 222-9007

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Internet: <http://www.savagebros.com>

**Dave Floreani**

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Gas Patio Heaters, PatioSchwank . . . . . 74

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Internet: <http://www.southbendnc.com>

**Diane Heath**, Customer Service Representative

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**Steve Christensen**, National Sales Manager

Ventilation, "Combo Curb". . . . . 134

Ventilation, Rooftop Make-Up Air System . . . . . 134

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Ovens, Convection, SunFire Series . . . . . 98

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Gas Connectors, Safe•T•Link. . . . . 71

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Internet: [www.tecinfrared.com](http://www.tecinfrared.com)

Jack Taylor, *VP Sales*

Broilers, TEC® Searmaster® Infra-Red Charbroiler. . . 43

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Internet: [www.townfood.com](http://www.townfood.com)

Michael Richter, *General Manager*

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# U



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e-mail: [ultrafryersales@ultrafryer.com](mailto:ultrafryersales@ultrafryer.com)

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Internet: <http://www.vanguardtechnologyinc.com>

Stephen Kujawa, *President*

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### Vulcan-Hart

3600 North Point Boulevard, Baltimore, MD 21222

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Fax: (410) 288-3662

e-mail: [sales@vulcanhart.com](mailto:sales@vulcanhart.com)

Internet: <http://www.vulcanhart.com>

Tim Murray, *President*

Jim Cullinane, *Vice President of Sales*

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## W



### Weben-Jarco, Inc.

4007 Platinum Way

Dallas, TX 75237

Phone: (800) 527-6449

Fax: (214) 330-6864

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Internet: [www.weben-jarco.com](http://www.weben-jarco.com)

Doug Kinser, *Sales Department*

Water Heaters/Boilers, MVP Products ..... 142

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Fax: (775) 345-0569

e-mail: [sales@wellsbloomfield.com](mailto:sales@wellsbloomfield.com)

Internet: <http://www.wellsbloomfield.com>

Kevin Clark, *Marketing*

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Jim Cullinane, *Vice President of Sales*

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Fax: (508) 831-9990

e-mail: [sales@shortening-shuttle.com](mailto:sales@shortening-shuttle.com)

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Elaine W. Lind, *Sales Manager*

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Specialty Equipment, Flat Bread Display Cooker. . . . 123



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Ranges, Chinese, Stir-Frying Wok. . . . . 119



## BAKERY, FUNNELCAKE & CANDY EQUIPMENT

The smell of fresh bakery is like a magnet when it comes to attracting customers. And who can resist indulging in "just one piece" of a favorite candy?

Bakery, candy and gourmet coffee concepts are perking up revenues with high-margin products that many consumers consider to be "affordable luxuries." Special events are becoming profitable events when serving up funnel cakes or elephant ears.

These specialized models of gas equipment will help operators cook up some sweet profits. Gas-fired candy stoves and mixers have been used by candymakers for generations to produce batch after batch of delicious candies.

Gas-fired funnelcake and doughnut fryers are built to keep up with popular demand. They also offer the added benefit of being flexible enough to produce a variety of other foods as well.



### COMSTOCK-CASTLE Funnelcake/Donut Fryers

Stainless steel tank and finish. Insulated construction and special flue design for fuel efficiency. 4" legs. Cast iron burners rated at 30,000 BTU. Controls include snap action thermostat, standing pilot, safety, high limit, brass valves and pressure regulators. Sloped tank for easy draining. ¾" gate valve. 2 sizes: 3 burner, 32" width and 4 burner, 41" width. Floor models available. Accessories include: stainless tank lids, cake rings, gas hoses and cleaning supplies.

| Model  | BTU/hr. | Capacity | Weight   |
|--------|---------|----------|----------|
| 2932SF | 90,000  | 40 lbs.  | 130 lbs. |
| 2941SF | 120,000 | 58 lbs.  | 180 lbs. |

| Model  | 6" cake output | 8" cake output |
|--------|----------------|----------------|
| 2932SF | 8 at a time    | 6 at a time    |
| 2941SF | 10 at a time   | 8 at a time    |



### GOLD MEDAL PRODUCTS #5099 NS Gas Funnel Cake Fryer

The professional operators ask for it — this may be ideal for you. A completely non-electric, gas-fired Funnel Cake Fryer, also great for Elephant Ears, etc.! A virtual "Money Machine" for those big special events. Work 6 to 8 funnel cakes at a time — but if you like to pour and cook the first side in one fryer and then "finish" in a second, you'll only work 5 at a time with this, maximum.

Equipped with thermostat, safety pilot and drain. Suitable for trailer mounting when mounting instructions are followed.

- 25" high, 30" wide, 27" deep
- Tank is 7¾" high, 23" deep
- 95,000 BTU
- All stainless steel construction
- Capacity: 50 lbs. of oil
- LPG only
- UL



### PITCO FRIALATOR 24RUFM Doughnut Fryer

This high-production fryer is perfect for doughnuts as well as a wide variety of foods. The long-lasting, high-temperature stainless steel heat baffles efficiently provide maximum heat. Easy-to-use, under-fryer filter ensures quality fried products and extends oil life. Standard with drainboard and submerger.

- 57" high, 29½" wide (57½" wide with drainboard open), 43½" deep
- 72,000 BTU/hr.
- Capacity: 100 - 115 lbs. oil
- 100 dozen doughnuts/hr.
- LPG available
- CSA International, NSF, CE



### SAVAGE BROS. S-92 FireMixer™

Everything you need for any kind of high batch production — superior control, and maximum flexibility.

- Single or double agitator systems
- Variable speed drive from 30 - 60 rpm
- Spring loaded scrapers wipe entire heated bowl surface
- Programmable digital temperature control is conveniently located
- Ceramic insulation minimizes heat loss
- Uses Savage spun copper or stainless steel kettles in 24" dia., depths 12.5 - 18"
- Manual gas throttle system provides precise flame adjustment
- LPG available



### SAVAGE BROS. Candy Gas Stoves

This multipurpose gas stove is as basic to the candy making business as sugar itself. The Savage Bros. stove has been used by candymakers for over four generations. With safe, dependable, uniform heat, the gas stove is designed for 'round the clock use, year after year. Portable for outdoor usage.

- Stainless steel outer shell with cast aluminum legs
- Equipped with safety gas pilot valve
- 3 models to choose from, depending upon kettle size and BTUs required
- Shown with portable agitator and kettle thermometer
- LPG available
- CSA International certification on Model #20



# BROILERS

## BROILERS

When it's hot, it's hot. When it's off, it's off. This instantaneous burner response and the visible flame that provides almost infinite heat control are just a few of the factors that continue to fuel the foodservice industry's preference for gas-fired broilers. Chicken, fish fillets, lobster, crab, steaks, chops, hamburgers — all can benefit from broiling, and customers can taste the difference!

Gas broilers fall into two general categories: underfired or overfired. Underfired (charbroilers) have gas burners located beneath the cooking grate which send heat up toward the product. As food begins to cook, the hot juices drip through the open grate creating the flames, flavors and aromas associated with charbroiling.

The burners are protected from the drippings by either cast iron or stainless steel radiants, natural lava rocks, nonporous stones or ceramic coals. These materials prevent the drippings from clogging the burner ports. Gas charbroilers provide added value in display cooking presentations and offer dependable production in the back-of-the-house.

Overfired gas broilers, commonly known as heavy-duty upright, or hotel, broilers handle many high-production needs. The gas-fired burners are located at the top and their heat is radiated down to the foods being cooked. Adjustable broiling grates allow the cooking time and temperature to be controlled by moving the grates up or down and sliding out. Hotel broilers are available in both one and two broiler cavity designs.

Gas broilers are competitive in initial cost and offer substantial life cycle savings. They are available in a wide selection of models, sizes and heat designs that can satisfy the requirements of virtually any foodservice operation.



### AMERICAN RANGE Lava Rock Broiler

Innovative technology at work in the foodservice industry. American Range's exhibits and low maintenance, heavy-duty construction, built to last. Durable and reliable components provide high efficiency and long life. The char rocks are naturally porous and are self-cleaning to provide highly effective radiant heat. Rugged stainless steel front.

- 1, 2, 3, 4, 5, 6, 7 and 8 burner models available
- 14" - 84" wide
- 35,000 - 280,000 BTU
- Low-profile construction for easy countertop installation
- Manual control valves for each burner
- 1 year limited warranty on parts and labor
- LPG available
- CSA International, NSF



### AMERICAN RANGE Radiant Char Broiler, ARR Series

Innovative technology at work in the foodservice industry. American Range's Radiant Char Broiler is design engineered to provide the very finest in performance, durability and quality. Each unit is heavy built and efficiently designed to meet all of your broiling needs. All-welded construction and fully insulated steel chassis assure years of trouble-free operation. Special design angled top grates minimize flare-up and leave char broiled marking on the food for the best char broiled taste.

- 1, 2, 3, 4, 5, 6, 7, 8, 10 and 12 burner models available
- 12" - 72" wide, 30" deep
- 30,000 - 180,000 BTU
- Heavy-duty cast iron top grates
- Large capacity grease can and drain pan
- Manual control valve for each burner
- 1 year limited warranty on parts and labor
- LPG available
- CSA International, NSF



### ANETS Over-Under Broiler Model BR-34

Double your broiler production with the Anets over-under broiler. Save up to 50% in fuel costs using one set of burners for two broiling operations, char broil on the upper grid section, infrared broil on roll-out lower grid section. Each grid can be adjusted to five different broiling levels. Control flare-ups with the Anets Flame-Flare Control. Flame-Flare Control provides a controlled, uniform supply of fresh heated air above each burner and across the entire broiling area to minimize flare-up and assure proper broiling of food.

#### Features

- Save on energy costs and space. One set of burners, two broiling operations
- Both cooking surfaces are engineered for high temperature, heavy-duty broiling
- Char broil using stainless steel radiants on upper section
- Infrared broil using ceramic radiants on lower roll-out section
- Sturdy roll-out drawer has heavy-duty ball bearings
- Grid sections have 5 broiling levels to adjust for type and thickness of food
- Removable grates are all-welded steel construction
- Grates are available in wide or narrow spacings
- Grease drawer removes for easy disposal and clean up

Standard 6" adjustable chrome plated legs, casters optional.



## BAKERS PRIDE XX Series Gas Char Broilers

The XX Series gas radiant char broilers are designed for heavy-duty charcoal-style broiling without the use of coal or ceramic stones. They feature high input 18,000 BTU clogproof burners located every 4 7/8" for maximum performance, stainless steel deflectors for even heat distribution and durable, easy-to-clean stainless steel exterior.

### XX Counter Top Series

- XX-4 — 72,000 BTU with 21" x 24" broiling surface
- XX-6 — 108,000 BTU with 31 1/2" x 24" broiling surface
- XX-8 — 144,000 BTU with 42" x 24" broiling surface
- XX-10 — 180,000 BTU with 52 1/2" x 24" broiling surface
- XX-12 — 216,000 BTU with 63" x 24" broiling surface
- Stainless or cast iron radiants
- All stainless exteriors
- 20,000 BTU burners and flame failure pilots optional
- LPG available
- CSA International, NSF, CE



## BIG JOHN GRILLS & ROTISSERIES A-Series Gas Grills

Big John has been the leading supplier of outdoor grills to the foodservice industry for over 44 years. Professional chefs love our gas grills because the temperature of each cooking grate is independently controlled — providing the best heat control in the industry. Big John is also the only commercial gas grill to offer the advantages of Cast Iron Cooking Grates (optional on nine A-Series models). If your foodservice or catering operation needs a tough grill that is durable enough to transport daily yet performs to the highest grilling standard, then make Big John your choice.

Big John's A-Series grills are available in 3 sizes and 3 body styles. The A4CC shown above is 70" wide x 23" deep x 31" tall & weighs 250 lbs.

We manufacture a complete line of outdoor cooking equipment including charcoal grills & rotisseries, gas griddles, steam tables, utility stoves and towable grills.



## CONNERTON Char Broilers – RLRB Series

23" deep char broiler available either radiant or lava rock-type. Heavy gauge #304 stainless steel, fully enclosed, fully welded, two-piece body/firebox system; easily separates for maintenance and cleaning. Stainless steel full-width drip pan for long life and easy cleaning.

Full 21" depth cooking surface with improved temperature distribution. Enclosed back directs heat to the product, not out the back.

Oversized, heavy-duty, individually controlled "H" type cast iron burners (18" long), 1 for every 10" to 12" of body width, appropriately spaced for each model to maintain even heat throughout the cooking surface.

Oversized stainless steel firebox holds more lava rock, reflecting more heat in and up through top grates where needed. Cast iron top grates are standard. Half-inch solid steel "rolling rod" grates available at additional cost. Both types can be used in flat or raised position.

Floor model available using fully-welded #304 stainless steel legs and #304 stainless undershelf. Casters available.

- Front cap: 10" high
- Overall depth: 23"
- Broiler width: 12" - 52"
- 28,000 BTU/burner
- LPG available
- CSA International, NSF

### RLRB-A Series

Same as above except aluminized steel drip pan, body sides and back instead of stainless steel.



## COMSTOCK-CASTLE Heavy-Duty Charbroilers

Heavy gauge welded frame and firebox construction assures a long working life. Stainless steel finish is standard for easy cleaning. Insulated side panels hold more heat for efficient operation. High BTU cast iron burners for flavor searing heat, which seals in the meat's natural juices. Extra heavy-duty broiler grates feature a flare-up reducing trough cast into each blade, catching excess fat and channeling it to a large capacity cool zone grease drawer.

- Available in radiant or lava styles
- Floor or counter models
- Available in 6" width increments
- LPG available
- ETL



## CONNERTON Char Broilers – Heavy-Duty

27" deep Heavy-Duty Broiler. Heavy gauge #304 stainless steel body and firebox, including full-width, stainless drip pan, for easy cleaning and long life. "CRB" series is underfired radiant-type. "LRB" series is lava rock-type. Full body for faster recovery, extra stability and safety. Enclosed back directs the heat to product, not out the back. Individually controlled burners and heavy cast iron grates. 1/2" solid steel "rolling-rod" top grates available. Floor models available using fully welded #304 stainless legs with #304 stainless undershelf. Casters available.

- Front cap: 10" high, 27" deep
- Broiler widths: 12" - 72"
- LRB Series: 40,000 BTU/burner
- CRB Series: 12,000 or 15,000 BTU/burner
- LPG available
- CSA International, NSF



# BROILERS



## EAGLE GROUP RedHots® Charbroilers

Offered in radiant and lava rock, models are NSF approved and CSA certified. Heavy-duty cast iron cooking grates, with contrasting patterns on each side, can be individually placed in either a flat or multiangled position. Recessed front panels provide safe access to controls and are hinged for easy access. Options include a side splash extension kit, which attaches without the use of tools, and a removable griddle plate.

### Model CHRBL-24-NG

- 13 $\frac{3}{8}$ " high x 24" wide x 23 $\frac{3}{4}$ " deep
- 50,000 BTU

### Model CHRBL-36-NG

- 13 $\frac{3}{8}$ " high x 36" wide x 23 $\frac{3}{4}$ " deep
- 75,000 BTU

### Model CHRBL-48-NG

- 13 $\frac{3}{8}$ " high x 48" wide x 23 $\frac{3}{4}$ " deep
- 100,000 BTU

### Model CHRBL-24-NG

- 13 $\frac{3}{8}$ " high x 24" wide x 23 $\frac{3}{4}$ " deep
- 80,000 BTU

### Model CHRBL-36-NG

- 13 $\frac{3}{8}$ " high x 36" wide x 23 $\frac{3}{4}$ " deep
- 120,000 BTU

### Model CHRBL-48-NG

- 13 $\frac{3}{8}$ " high x 48" wide x 23 $\frac{3}{4}$ " deep
- 160,000 BTU

- Standing pilots for lighting ease
- Aluminized double wall constructed panels and stainless steel front construction
- Recessed front panels provide safe access to controls and are hinged for service access
- Height is 13 $\frac{3}{8}$ " – 14 $\frac{1}{2}$ " with adjustable feet
- LPG available
- CSA International, NSF



## EMBERGLO All-Ceramic Hearth Broilers

Cook with extreme radiant heat! When flavor is your number one priority then EmberGlo is the charbroiler of choice! EmberGlo is the proud manufacturer of the only completely ceramic broiling hearth in today's foodservice industry. The extreme radiant heat emanating from our ceramic barbriqs instantly sears the meat and renders all of the meat's drippings into the smoke and flare that bring unmatched flavor to your favorite foods! There is no need for messy grease trays as the red hot ceramic barbriqs transform all of the falling juices into that great outdoor charbroiled flavor!

EmberGlo's exclusive Flaretrol system is the most effective means of cooking control for open hearth broiling. When excessive grease starts to flare up, simply flip the Flaretrol switch and a strong stream of air quickly brings the flames under control.

EmberGlo charbroilers are energy efficient. Once the ceramic barbriqs reach their optimum cooking temperature, they are able to hold their extreme radiant heat with a lower level of BTU usage. The high radiant heat ceramics are self-cleaning. Shish ke-bab kits are also available!

- Floor or counter models
- LPG available
- CSA International, NSF

### EmberGlo 25 (Floor Model)

- 39" high, 26" wide, 18 $\frac{1}{4}$ " deep
- Black enamel or stainless steel sides, open or closed front
- Grill size: 15 $\frac{5}{8}$ " x 21 $\frac{3}{8}$ "
- Capacity: 45 – 8 oz. strip steaks per hour
- 40,000 BTU rating

### EmberGlo 31 (Floor Model)

- 41" high, 35 $\frac{7}{8}$ " wide, 22 $\frac{5}{8}$ " deep
- Black enamel or stainless steel sides, open or closed front
- Grill size: 20" x 30 $\frac{3}{4}$ "
- Capacity: 95 – 8 oz. strip steaks per hour
- 65,000 BTU rating

### EmberGlo 41 (Floor Model)

- 41" high, 35 $\frac{7}{8}$ " wide, 31 $\frac{1}{8}$ " deep
- Black enamel or stainless steel sides, open or closed front
- Grill size: 28 $\frac{1}{2}$ " x 30 $\frac{3}{4}$ "
- Capacity: 120 – 8 oz. strip steaks per hour
- 85,000 BTU rating



## FRANKLIN MACHINE PRODUCTS Broiler Grates and Radiants

When you need replacement broiler grates and radiants, you don't have to sacrifice quality for economy. FMP carries grates and radiants manufactured to fit broilers made by Bakers Pride, Cecilware, Franklin Chef, Imperial, Jade, MagiKitch'n, Rankin-Delux, Southbend, Star, U.S. Range, Vulcan-Hart, and Wolf. Top grates, bottom coal grates, and radiants are high quality and economically priced. Available at most foodservice dealers.

- Heavy cast construction
- High quality
- Durable
- Readily available
- May be used with LPG units



## GARLAND Master Series Heavy-Duty Broilers

Master Series Heavy-Duty Broilers by Garland feature either ceramic or infrared technology. Standard, with stainless steel front and 7 $\frac{1}{2}$ " deep front rail. Available with ovens, storage base or as modular top sections.

- M100XR – Infrared broiler with standard oven
- M100XS – Infrared broiler with storage base
- M100XT – Infrared broiler as modular top section
- M60XR – Ceramic broiler with standard oven
- M60XS – Ceramic broiler with storage base
- M60XT – Ceramic broiler as modular top section
- M110XM – Double infrared banquet broiler
- LPG available
- CSA International, NSF



## GRANDE CHEF Indoor Countertop Char Broilers

Grande Chef is proud to introduce the all-new C24B, C36B and T12B countertop broilers, featuring the patent pending "Flame Flow<sup>®</sup>" radiant system. The even combination of air, flame and radiation gives superior cooking performance.

- All stainless steel construction
- Standing pilots
- Flame Flow<sup>®</sup> Radiants
- LPG available
- cETL<sub>US</sub>



## IMPERIAL Steakhouse Radiant or Char-rock Broilers

The 3-position cooking grate adjusts with easy-tilt handle, providing a range of cooking temperatures. Grate options include cast iron for steak, steel round rod for chicken and fish or a combination of both. Three high-production burner system options: Char-rock with 45,000 BTUs per burner yields higher heat, quick recovery, unique flavor profile; Cast iron radiant with 20,000 BTUs per burner for maximum heat retention, intense temperature, and reduced flame flare-up; Stainless radiants with 20,000 BTUs per burner provide rapid preheat and quick temperature response.

- Model shown is IR-36ABR-2-SC
- Available in 24" to 72" width
- Available as a counter model or with cabinet or oven base
- Sizzle 'n Chill integrated 2-drawer self-contained refrigerated base option available (as shown)
- LPG available
- CSA International, NSF



## MAGIKITCH'N Series 600 Model FM-RMB Radiant Style Charbroiler

Series 600 convertible charbroilers offer an enhanced, computer designed heat pattern to provide edge-to-edge even heat. A more even heating system makes it a great charbroiler that requires little cooking experience and can reduce food scrap. Converts from radiant to ceramic coal cooking with optional kit in just 15 minutes; no tools required. Provides easier operation and control during rush periods.

- Floor or countertop model in the following sizes: 24", 30", 36", 48", 60" and 72"
- LPG available
- CSA International, NSF, CE



## MONTAGUE UFLC-36R Legend Series Heavy-Duty Underfired Broiler

These radiant-style, low-profile units are truly designed for today's high-speed volume char broiling. Standard features include stainless steel front and top trim. Reversible cast iron top grates with two-position grid frame. Stainless steel tube burners rated at 19,000 BTU/hr. per burner with self-cleaning radiants located above each burner.

- Widths available: 24", 30", 36", 48", 60", 72"
- 76,000 BTU/hr. – 247,000 BTU/hr.
- LPG available
- CSA International, NSF



## MONTAGUE Steakhouse Broiler

Used by many of the leading steakhouse restaurants.

A heavy-duty, high-production overfired broiler with a polished steel searing plate. Due to the extremely high temperature of the plate, the searing process seals in the juices prior to broiling.

This broiler utilizes an exclusive Montague Radiglo burner that provides the perfect combination of heat and infrared waves. The intense infrared waves are produced and directed downward by the ceramic radiants to penetrate the meat, cooking the inside and outside in perfect harmony. Meats retain their juice, tenderness and optimum flavor with minimum shrinkage.

- C45S: width 45" – 126,000 BTU
- C36S: width 36" – 84,000 BTU
- LPG available
- CSA International, NSF



## QUEST Flavoursing Broiler

Unique flavouring results of solid fuel broilers without the mess, expense, or need for special ventilation. Sanitary easy-to-clean all stainless steel, all-welded construction for long life. Efficient stainless steel radiants for rapid heat-up with burners @ 4" c-c for maximum temperature control. Other non-flavouring broilers available to suit all applications.

Cooking grids – round rod, diamond rod, or cast.

QBD42 pictured above.

- QBD – 26", 34", 42", 50" x 12"h x 31"d
- QB – 24", 32", 40", 48" x 8.5"h x 31"d
- QGM-B – 12" - 72" x 8.5"h x 31"d (in 6" incr)
- 15,000 BTU per burner
- Natural or LPG gas
- CSA International, NSF



# BROILERS



**RANKIN-DELUX  
Model 3223-C**

Self-cleaning, long-lasting, natural volcanic char rock radiants give true flavor of char broiling. Excellent for display cooking. Heats to broiling temperature in less than 10 minutes. Working height of 12 1/2" for counter use. Well-insulated. Lava rock porosity reduces flare-up and gives more even temperatures.

- 12 1/2" high, 32" wide, 23 1/4" deep
- 90,000 BTU, 3/4" connection
- 630 sq. in. broiling area
- Stainless steel front and sides
- 6 other models available: 12" - 72" wide
- Stands or cabinet bases available
- LPG available
- CSA International, CE, NSF



**RANKIN-DELUX  
Model TB-836-C  
Turbo Broiler™**

This infrared Turbo Broiler™ is the ultimate combination of searing heat and superheated air produced by means of a unique radiant and baffle design found only on the Rankin-Delux Turbo Broiler™.

The Turbo Broiler™ produces up to 150°F more heat than a conventional cast iron radiant broiler (with no increase in BTUs).

- 35 3/4" wide
- 87,000 BTU
- Models available in 14 1/2" - 84" widths
- LPG available
- CSA International, NSF



**RANKIN-DELUX  
TB-846-SM-C Turbo-Broiler™  
with Smoker**

The Rankin-Delux Turbo-Broiler™ with Smoker combines a revolutionary gas-powered broiler with a smoker system to infuse a traditional, wood-fired flavor to your finest foods. The system's patented baffle design and radiant technology produces powerful, efficient heat, while smoldering wood adds a natural, smoky flavor.

- LPG available
- CSA International, NSF



**RANKIN-DELUX  
Model BG-2412-C**

This broiler-griddle combination features the advantages of a radiant char broiler and thermo griddle in a single, conveniently styled unit. A wide range of sizes with different combinations available to meet individual needs.

- 14 1/8" high, 36" wide, 28 1/2" deep
- 24" broiler: 58,000 BTU
- 12" hot top: 24,000 BTU
- 10 other models available up to 72" wide
- Stands or cabinet bases available
- LPG available
- CSA International, NSF



**RANKIN-DELUX  
Model RB-836-C**

Designed for flame flare control with special top grates, radiants and cool zone under the burners. Top grates have sloping grease trough for fast runoff, heavy cast iron radiants absorb heat rapidly, creating ideal infrared radiation that seals in juices for tastier meats. Counter unit with optional modular stand. Deluxtone Electro Finish with stainless front and top. Six individually controlled burners.

- 14" high, 35 3/4" wide, 28 1/2" deep
- 87,000 BTU total
- Height with optional stand: 35 1/2" - 37"
- 15", 21", 25", 30 1/8", 41 1/8", 46 1/2", 60", 71" and 84" widths available
- Stainless steel 3 piece removable splash
- Stands or cabinet bases available
- LPG available
- CSA International, NSF



**SOUTHBEND  
Wood Smoker Charbroiler**

For a fresh wood smoked taste, the Southbend Wood Smoker full-width charbroiler gives food the smoked taste customers want in the durability of Southbend equipment. Available in 24", 36" and 48" wide sectional range with full-width charbroiler and smoker base.

- 32,000 BTU burners with high/low control knobs
- Removable cast iron grates with adjustable front-to-back slope that flip over for either 1/8" or 1/4" grid width
- 650°F even surface temperature on high setting
- 9 1/2" front rail
- Flue riser is 5", 24" or 36" high
- LPG available
- CSA International



## SOUTHBEND Upright Broilers

Rated "Best Broiler in the Industry" the Southbend double deck infrared broiler is used by many of the top-rated steakhouses in the world. With high capacity in a small footprint, the double broiler has patented high-power Schwank multidirectional burners for the most even and consistent heat distribution and 104,000 BTU per deck.

- Stainless steel front, top and sides
- Patented multidirectional, high-powered burners
- 32" x 74.5" x 39"
- Highest capacity in a small footprint
- 208,000 total BTU
- Power blower
- Removable grids and grease drawer
- Round grids for meat marking
- 1" rear gas connection
- CSA International, NSF, MEA, UL



## THERMAL ENGINEERING TEC® Searmaster® Infra-Red Charbroiler

There's little in cooking that compares to the revolutionary underfired infrared heat of the TEC Searmaster®. The Searmaster® cooks food much faster than conventional broilers, leaving food tender and moist. It heats more efficiently and evenly, and is the easiest-to-clean broiler on the market. There's practically no warm-up time so you can begin cooking immediately. It features 16 gauge stainless steel construction throughout.

- 18" wide, 31½" deep – 35,000 BTU/hr.
- 30" wide, 31½" deep – 70,000 BTU/hr.
- 42" wide, 31½" deep – 105,000 BTU/hr.
- LPG available
- CSA International, NSF, MEA (NYC), GSA



## U.S. RANGE Regal Series Char-Broiler

Regal Series Char-Broilers from U.S. Range feature the choice of ceramic coals or cast iron radiants, with adjustable broiling grate and built-in removable grease container. Available in 24" - 60" widths. Stainless steel - front and sides.

- C-HSDA – Ceramic Coal Broilers
- RG-HSDA – Cast Iron Radiant Broilers
- LPG available
- CSA International, NSF



## VULCAN IR2 Infrared Broiler

Stainless steel front, top, sides and 6" adjustable legs. Power blower mixes primary and secondary air with natural or propane gas. Reaches 1,600 degrees broiling temperature quickly and maintains broiling efficiency during peak hours under repeated loading. Radiant infrared rays reduce broiling time up to 50% on many products. Quick preheating allows broiler to be turned off in slow periods. Spring-balanced 5-position grid for raising and lowering.

- Overall: 80½" high on 6" legs, 36" wide, 38½" deep
- Broiler grid overall: 25½" wide, 29½" deep
- 160,000 BTU/hr.
- Gas connection (rear): 1" standard pipe
- Flue collar: 36" x 8" x 10½/16"
- Available in Natural and LP gas
- CSA International, NSF



## WOLF Super Char Broiler

Revolutionary extra heavy-duty broiler featuring "Flame Arrestor" broiling grates that control fat flare-ups and insure uniform broiling temperatures. Infrared rays seal in juices for tastier steaks, chops, hamburgers, seafood. Cast-in pitched grease trough on each blade provides fat runoff even during peak periods. Aluminized steel reflector baffles create a "Cool Zone" in large capacity grease drawer and drip pan areas.

- Counter models: 25 1/4", 30 5/8", 36", 46 3/4", 60", 72" and 84" widths; 27 1/4" deep
- 14,500 BTU each individually controlled direct action burner
- Automatic burner lighting
- LPG available
- CSA International, NSF, NFPA



# BROILERS, CONVEYOR

## CONVEYOR BROILERS

Conveyor broilers are designed to ensure consistent, high-volume, labor saving, automated food preparation. Commonly found in quick service chains, universities, theme parks and sporting stadiums, conveyor broilers are capable of cooking the top and bottom of food products at the same time. Food may be placed in pans or directly on a metal conveyor belt that moves the product through the gas heated cooking chamber.

Conveyor broilers can have one to four belts. Each belt's speed is individually regulated to produce the best possible cooking results. Products of different sizes and densities can be cooked at the same time with just one complete trip through the heated chamber by selecting the appropriate belt. Conveyor-prepared products require no turning and minimal handling. They are heated by gas burners installed over and under the conveyor belts.

Conveyor broilers are available in flow through models (loaded at one end and unloaded at the other) and return flow models (loaded and unloaded from the same side). Manufacturers have designed gas conveyor broilers that enable the operator to make simple adjustments to enhance the heat circulation efficiency. Models can also be equipped with various types of electronic digital controls and bun or bread toasters for added operational efficiency and convenience.

Conveyor broilers offer numerous benefits to foodservice operators. Among the primary benefits are controllability, production speed and profits gained from labor savings and the lower cost of operation associated with cooking with natural gas.



### NIECO Flexi-Chef® and N-Series Automatic Broilers

Nieco's speed, solid design and reliability make the Flexi-Chef® and N-Series broilers an indispensable workhorse for a busy kitchen. Both broilers are designed to use a unique combination of convective and radiant heat to flame broil a wide variety of menu items. The N-Series broilers are available in all gas, or a combination of electric over gas providing maximum broiling versatility. The Flexi-Chef® uses unique high release convection burners giving it expanded broiling capabilities. From steaks — rare, medium and well — to salmon fillet, the Flexi-Chef® & N-Series broilers deliver delicious, consistent results fast.

#### All Models:

- LPG available
- CSA International, NSF, CE

#### Flex-Chef® Model 1015A

- 25.14" high x 26" wide x 45.05" deep
- 3" W.C. 48,700 BTU; 5" W.C. 56,200 BTU
- ¾" N.P.T. connection
- Flow-through operation
- Side burner access panel
- Options: Stripper Blades, Entrée Shelves, One to Three Broil Belts

#### N-Series Model 1725

- 31½" high x 331½" wide x 54½" deep
- 4" W.C. 130,000 BTU/hr.
- ¾" N.P.T. connection
- Side burner access panel
- Automatic temperature control
- State-of-the-art computer control
- Options: Bun Toaster, Cheesemelter, One or Two Broil Belts
- Flow-through or return-flow operation



On average,  
gas equipment  
will save you  
1/3 or more in  
operating  
costs.

It's America's  
best energy  
value.



## CATERING/PORTABLE EQUIPMENT

Catering is big business. It can be as relatively simple as delivering packaged snacks and boxed lunches, or it can be as elaborate as providing an entire exhibition cooking center complete with chef, table service staff and all the trimmings.

Generally speaking, catering businesses can be divided into two groups. The first group could be considered "Road Warriors" because 100% of their business consists of providing customers with foodservice at on-site locations. Some of the prime venues include outdoor social events such as weddings, birthday parties and reunions, business meetings and fund raisers, fairs and tailgating parties.

The second group offers off-premise service, but also maintains a dine-in or takeout facility. Both commercial and institutional foodservice businesses are discovering that adding off-premise catering can help sweeten the profit picture and serve as an added marketing tool for the primary foodservice location.

No matter which type of catering service you choose to provide, commercial gas cooking equipment can be one of the keys to your success. Almost any category of commercial cooking equipment that provides a measure of mobility could be used for catering. However, there are certain categories of equipment, such as those in this section, that are at the forefront due to their basic design features, simplicity of operation, portability, cooking function versatility, quick setup and overall adaptability to indoor or outdoor catering activities.



### BIG JOHN GRILLS & ROTISSERIES A-Series Gas Grills

Big John has been the leading supplier of outdoor grills to the foodservice industry for over 44 years. Professional chefs love our gas grills because the temperature of each cooking grate is independently controlled — providing the best heat control in the industry. Big John is also the only commercial gas grill to offer the advantages of Cast Iron Cooking Grates (optional on nine A-Series models). If your foodservice or catering operation needs a tough grill that is durable enough to transport daily yet performs to the highest grilling standard, then make Big John your choice.

Big John's A-Series grills are available in 3 sizes and 3 body styles. The A4CC shown above is 70" wide x 23" deep x 31" tall & weighs 250 lbs.

We manufacture a complete line of outdoor cooking equipment including charcoal grills & rotisseries, gas griddles, steam tables, utility stoves and towable grills.



### COMSTOCK-CASTLE Catering Equipment

Ranges and bake ovens customized for "on-site" catering use. LP gas, lifting handles, heavy-duty caster bases, control protection, pressure regulators and gas hoses are part of "The Catering Package." Castle's premium feature is its 31½" wide ovens, allowing superior air flow around full-size sheet pans. Ovens can accommodate 3 heavy-duty wire racks. Range model FK430 features 4-40,000 BTU top burners on 18" centers to accommodate large pots used for catering large events.



### BRAVO SYSTEMS Royal Chef Catering and Royal Chef "ECO" Systems

The Royal Chef is the perfect creation for any Executive Chef. It's fully customizable in size. This high quality product will give you superior performance and has an extremely long lifespan. Made of top quality materials and with the utmost attention to detail, Royal Chef is a real work of art dedicated to the functional needs and tastes of the executive chef who orders them. Royal Chef is the faithful partner of even the most demanding executive chef.

- LPG available
- ETL to UL standards, ETL Sanitation to NSF standard, ETL to AGA standards



### CROWN VERITY Gas Grills

Crown Verity Inc. builds with only the finest quality materials. Designing and building with stainless steel throughout costs more. However, our charbroilers last virtually forever. Our bodies, legs, cooking grates, burners, undershelves, radiants, water pans, fasteners, lighter tubs are all 300 series stainless steel for durability and ease of cleaning. Grills ship completely assembled on a skid. Ready to use.

- 10 year warranty on cooking grids and burners
- Two 14" wheels and two total lock casters
- Tank holder(s) on back of unit hold 20 lb. propane tank(s)
- Storage shelf and angled legs for rock solid durability
- Water pans to ease cleaning and eliminate grease fires
- UL, NSF, ETL



# CATERING/PORTABLE EQUIPMENT



## GRANDE CHEF Model S24B, S36B Outdoor Broilers

Grande Chef is proud to introduce the all-new S24B outdoor broiler, featuring the patent pending "Flame Flow®" radiant system. The even combination of air, flame and radiation gives superior cooking performance. This outdoor gas broiler is also available in a larger S36B model and indoor models C24B and C36B. There is a table top model T12B as well.

- All stainless steel construction
- LPG available
- cETL<sub>US</sub>



## HOLSTEIN MFG Model 7240G

When versatility is the name of the game the model 7240G is the answer. This towable grill can cook pancakes on the griddle option, grill burgers/hot dogs/steaks on the grates, roast anything from a chicken to a 260#, live weight hog in the full length rotisserie, boil vegetables and fry seafood on the optional rear mounted utility stove. The possibilities are endless as we have several other options available and we will work with you to customize your grill to your needs. Cooking at your site or on location never got easier. Call or visit our website for more grills: towable, portable and stationary.

- Cooking surface: 72" long x 40" wide
- Trailer dimensions: 62" tall x 144" long x 60" wide
- Four individually controlled burner pipes – 320,000 BTU
- Heavy 14 gauge steel construction
- Automatic thermostat & pilot light
- Two 40# LP tanks, gas valve & gas regulator
- NSF approved on stainless steel model



## MAGIKITCH'N MagiCater LPAGA-60

MagiKitch'n brings you the first commercial outdoor gas grill designed to meet the strict safety standards of CSA International. The LPAGA-60 has all the quality features that are standard on our LPG model, plus a complete gas system with removable tank cart with 2—40 lb. horizontal propane tanks, plus 2 heavy-duty cooking grids. This unit can be used as a gas grill, steamer, oven, griddle and rotisserie.

- 36" high, 30" or 60" wide, 32" deep
- Options available: steam table, Magigriddle, roasting oven hood, cutting board, rotisserie and more
- LPG available
- CSA International, NSF



## TARRISON PRODUCTS "Big Daddy" BUBBA Q™

This durable 304, #4 brushed all stainless steel commercial grill provides ample cooking space for demanding high traffic uses. Reflection radiant fire box maximizes surface heat. "Your Most Powerful Choice in Gourmet Grilling".

- 30,000 BTUs for every 12 inches of cooking surface
- 21" Cook Depth available in 36", 48", 60" and 72" lengths
- Pre-assembled and test fired at the factory
- 304 tubular S/S burners and cooking grids
- Full line of Bubba Q™ accessories available
- Warnock Hersey certified
- ETL approved to conform to ANSI/NSF STD-4



## IWATANI Portable Butane Stoves

Safe, powerful, lightweight, easy to use, and efficient, these portable butane stoves are made by the #1 international company for butane products (and the original creators of the butane stove), Iwatani International Corp. Each model has multiple safety and efficiency enhancing features. Most popular ZA-3 @ 10K BTU and industry leading 15K BTU powered 35FW models shown above. Each stove unit includes carrying case. Also shown is the Iwatani Torch Burner. Perfectly suited for crème brûlées and other specialty dishes. Easy attachment and adjustable flame strength. All items use Iwatani BU-5 or BU-6 butane gas canisters and do not require any external attachments.

- CSA International
- UL: BU5 & BU6 gas cannisters only



## GAS CHEESEMELTERS & SALAMANDERS

Simplicity of operation, quick and easy access, and high heat are what make salamanders and cheesemelters popular supporting players in many kitchens. Plating and serving multiple orders hot, with each item prepared on different equipment, with different cook times, different sides and different presentations is one of the fundamental challenges facing all restaurant operators. A cheesemelter and/or salamander can help with finish cooking, final heating and reheating to pull together complete table orders and to speed service.

Thanks to their typically compact size and the fact that both can be mounted on a wall or on a back riser above a range battery, cheesemelters and salamanders are ideal pieces in kitchens where floor space is limited.

Both feature a sleek, low-profile cabinet. Both have an open access, horizontal cooking cavity that enables the kitchen staff to visually monitor the cooking process and also facilitates loading and unloading. Both have overfired infrared burners located above the cooking compartment and radiate heat down to the products being prepared.

Although gas-fired cheesemelters and salamanders share these many similarities, there are a number of features and functions that are unique to each.

Gas cheesemelters are primarily designed to heat plated foods, melt toppings, toast breads, keep serving dishes warm, heat pastries and finish off certain foods. Although not primarily designed to broil meats, they can also be used for that purpose.

Gas salamanders were originally introduced as convenient, auxiliary meat broilers for kitchens that had limited space, lower production requirements or needed added production during specific time periods. While they are basically compact overfired broilers, they can also be used to perform similar functions as cheesemelters.

Gas cheesemelters and salamanders are valuable contributors that improve kitchen efficiency, reduce staff stress and improve the quality of meals served to the dining public without sacrificing valuable kitchen space.



**AMERICAN RANGE  
Cheesemelter/Broiler**

Innovative technology at work in the foodservice industry. American's infrared Cheesemelter/Broiler is ideal for browning, finishing and is preferred for broiling in Mexican and Italian dishes, au gratin dishes, omelettes and meringue. It also can serve as an auxiliary unit for steaks, fish and lobster. Infrared burners provide instant, uniform heat. The efficient design reduces fuel cost while retaining maximum heat. The unit is durable and reliable and will provide years of trouble-free, low maintenance performance in the most demanding of foodservice operations.

- 1, 2, 3 and 4 burner models available
- 21" high, 24" - 84" wide, 18½" deep
- 20,000 - 80,000 BTU
- Low profile for easy countertop installation or wall mounting
- 1 year limited warranty on parts and labor
- LPG available
- CSA International, NSF, ETL



**AMERICAN RANGE  
Salamander Broiler**

American Range Heavy-Duty Salamander Broiler is innovatively engineered for optimum performance and long-lasting durability. The infrared designed broiler provides for complete coverage, a large cooking area, flexibility and energy efficiency. Three rack positions provide flexible heat control. The standard finish for the Salamander Broiler is stainless steel, elegant styling, easy-to-reach controls and at a very competitive price. Infrared broiler provides instant, even heating for the perfect preparation of steaks, fish and lobster. Excels in the preparation of melted cheese dishes used in many Mexican and Italian specialties. Look to American Range to instill innovation, reliability, performance and quality to all your equipment needs.

- 1 - 35,000 BTU/hr. infrared burner
- 36" wide x 18" deep x 20" high
- Stainless steel front, sides, top
- Adjustable drawer and chrome rack
- 1 year limited warranty on parts and labor
- ETL International, NSF



**LANG  
Cheesemelter/Finishing Oven**

Exclusive "Weight of the Plate" design saves energy by 25-50%. When a plate, pan or platter is placed on the rack, the infrared burners automatically turn on, reaching 1650°F in less than 10 seconds. Burners turn off instantly when plate is removed. Designed to melt, broil, brown, poach and finish for complete menu versatility.

- 29" high, 21" deep
- 3' and 4' widths available
- 30,000 and 40,000 BTU
- Wall or counter models available
- Stainless steel front
- IIS
- LPG available
- NSF, ETL



## CHEESEMELTERS & SALAMANDERS



### MONTAGUE 36" 136 Series Salamander Broiler

Compact overfired infrared gas broiler. Used for high-speed broiling, browning, finishing and reheating. Infrared energy is generated during burner operation as the gas/air mixture passes through the perforations of the ceramic tile burner and ignites on the outer surface. A very short flame is produced, heating the ceramic surface to 1600°F. This intense infrared energy is directed downward, heating only the objects on which it impinges. All meats retain their juices, flavor and tenderness — minimum shrinkage.

- 20¼" high, 36" wide, 18" deep
- 32,000 BTU/hr.
- Infinite grid adjustment
- Full width grease receptacle
- LPG available
- CSA International, NSF



### RANKIN-DELUX Model RDCM-36-C

Counter or wall mount unit provides instant heat via premixed atmospheric infrared burners for melting cheese. Proves equally effective as a broiler for browning, finishing or broiling a wide variety of foods. Heavy gauge construction with stainless steel front, ends and top; heavily insulated for deep heat penetration, fuel efficiency and kitchen comfort. Pass-through models available.

- 21" high, 36" wide, 17 ½" deep
- 30,000 BTU in 1 or 2 burner models
- 24", 30", 48", 60" & 72" widths also available
- 4" adjustable legs optional
- LPG available
- CSA International, NSF



### SOUTHBEND Cheesemelter

The Southbend infrared cheesemelter gives users a heavy-duty piece of equipment that allows for consistent melting with speed and efficiency. The dual valve controls save energy when the unit is not in full use. The Southbend high-performance infrared burners allow for even heat distribution throughout the unit.

- 21.5" h; 32", 36", 48" and 60" w; 15.5" d
- Extra-large cooking area
- Dual valve control for energy efficiency
- Available in standard or pass-through
- Can be flue riser or wall mounted as well as countertop
- Easy glide rollers
- High performance infrared burners allows for even heat distribution
- LPG available
- CSA International, MEA, NSF



### SOUTHBEND P Series - NFR Salamanders

Salamander broilers add high-volume broiling in a small space. Salamanders can be mounted above range, on a wall, or used as countertop units.

Southbend infrared broilers combine speed, efficiency and output in a broiler that just won't quit. Intense infrared energy quickly penetrates meat, locking in natural juices and reducing broiling time as much as 50%. Broil in half the time with ½ less gas for fuel savings up to 66% over ordinary broilers. No matter how heavy the load or how many loads are broiled, it continues to broil at peak efficiency.

- LPG available
- CSA International, NSF, MEA

## COOK/CHILL



### COOK/CHILL

Cook/chill systems are used in a variety of foodservice operations such as supermarkets, chains, hotels, hospitals, penal institutions, educational facilities, and large scale catering operations.

The cook/chill method is designed for the bulk volume production of foods such as soups, stews, meats with sauces, vegetables and gravies. It combines food-safe preparation, cooking and storage techniques with a carefully-controlled rapid chilling process.

Cook/chill operations offer the benefits of large batch preparation with improved quality, higher yields and less shrinkage, as well as minimal food waste, product consistency at various service locations and longer shelf life, thus optimizing menu planning and inventory control.



### CAPKOLD Cook-Chill Systems

Cook-Chill is a revolutionary way to create meals that look and taste like they were freshly and individually prepared...yet may have been produced for hundreds to thousands at a time. CapKold is a market leader in Cook-Chill technology. With dedication to research and development, CapKold continues to bring innovation to Cook-Chill, including new products and enhancements.

- Cooking, packaging and chilling equipment allows preparation of multiple portions in a single batch
- Sophisticated systems control equipment and monitor product through the entire process
- Combination of plastic casing and water bath chillers accelerate chilling and deliver safe, extended, refrigerated shelf lives up to 45 days



## COUNTER EQUIPMENT

With kitchen space at a premium, many operators are turning to compact, gas counter equipment to save space and money while adding diversity to their arsenal of cooking appliances.

Today, most standard-size gas equipment is also available in counter models. In many cases, these smaller models can provide full-size equipment performance in a more compact design package.

In addition to saving space, counter models also contribute to higher work center efficiency as they are typically mounted on stainless steel tables or countertop workstations, which allow for storage and undercounter refrigeration. Plus, counter models typically cost less than full-size equipment, and they use less energy, saving money on operating costs. Increase your flexibility and menu variety with gas counter equipment.



### ACCUTEMP PRODUCTS, INC. Counter Top Griddle

AccuTemp's steam heated griddle features a hermetically sealed steam chamber under the stainless steel cooking surface that never needs filling. This steam chamber is directly under the cooking surface of the griddle and produces only a +/-3 degree surface temperature variance across the entire cooking area. This eliminates cold spots giving you 100% usable cooking area. The AccuSteam boasts the fastest recovery time in the industry with surface temperature recovery of 10 seconds or less. Energy-efficient infrared burners heat the steam chamber and are fired by an electronic ignition. Temperature is by a single solid state thermostat that never needs recalibrating. Standard cooking depth of 29".

- Shown with 4" adjustable legs
- 24" — 50,000 BTU
- 36" — 70,000 BTU
- 48" — 96,000 BTU
- Condiment board available as option
- 24" cooking depth available as option
- LPG available
- UL, NSF



### ANETS CF14 GoldenFry™ Counter Fryer

High-production frying in a countertop unit from Anets. The Anets full-size 14" Counter Fryer provides heavy-duty production capacity in a counter unit. Ready for your toughest frying requirements, the BTUH input assures fast recovery and keeps up with frying demands. Open pot design is easy to clean. The design incorporates copper flashed heat exchangers welded to the frypot to distribute heat evenly and transfer heat into the frypot faster. Step up your frying production with the Anets counter fryer.

#### Features

- Stainless steel open vat design with large cold zone
- Large 30 lb. shortening capacity
- Thermostat is located behind door to prevent damage
- Stainless steel basket hanger lifts off for cleaning and easy access to backsplash
- Two full-size twin nickel-plated baskets
- Triple baskets available for frying a variety of products

#### Standard Accessories

- Two nickel-plated twin baskets
- 4" adjustable legs
- Drain pipe extension
- Rack type basket support

Triple baskets are optional



### COMSTOCK-CASTLE Counter Equipment

Griddles, Charbroilers, Hot Plates and Funnelcake Fryers feature stainless steel finish for easy cleaning and humidity protection, fuel-efficient insulated panels, rugged welded construction with heavy stainless pipe legs.

Hot Plates feature cast iron star burners with the largest flame pattern in the industry rated at 24,000 BTU/hr. Top grates are 12" x 12" solid cast iron with heat reflection bowls cast in. They lay flush with the front rail, reducing the risk of pots tipping. Hidden pilots are safe from clogging.

Radiant & Lava Charbroilers available in 6" widths. Heavy gauge welded frame & firebox assure a long working life. High BTU cast iron burners sear in the meat's natural juices. Extra-heavy broiler grates feature a flare-up reducing trough cast into each blade.

#### Manual & Thermostat Griddles

- Available in 6" widths
- Plates measure 21¼" or 24" deep
- Plates are ¾" or 1" thick
- Grooves and chrome surfaces available
- Broiler-Cheesemelter racks below some griddle models

#### Shallow Funnelcake Fryers

- Stainless steel kettle & finish
- 2 sizes available
- Capacity: 6 to 10 cakes at a time
- 3 or 4 — 30,000 BTU burners
- LPG available
- ETL



# COUNTER EQUIPMENT



## GRANDE CHEF Indoor Countertop Char Broilers

Grande Chef is proud to introduce the all-new C24B, C36B and T12B countertop broilers, featuring the patent pending "Flame Flow®" radiant system. The even combination of air, flame and radiation gives superior cooking performance.

- All stainless steel construction
- Standing pilots
- FlameFlow® Radiants
- LPG available
- cETL<sub>US</sub>



## IWATANI Portable Butane Stoves

Safe, powerful, lightweight, easy to use, and efficient, these portable butane stoves are made by the #1 international company for butane products (and the original creators of the butane stove), Iwatani International Corp. Each model has multiple safety and efficiency enhancing features. Most popular ZA-3 @ 10K BTU and industry leading 15K BTU powered 35FW models shown above. Each stove unit includes carrying case. Also shown is the Iwatani Torch Burner. Perfectly suited for crème brûlées and other specialty dishes. Easy attachment and adjustable flame strength. All items use Iwatani BU-5 or BU-6 butane gas canisters and do not require any external attachments.

- CSA International
- UL: BU5 & BU6 gas cannisters only



## MARKET FORGE Countertop Convection Steam Cooker

Countertop Convection Steam Cooker has a cooking chamber of one-piece all-welded stainless steel with coved corners for easy cleaning. Standard with a pilot ready light, pilot cooking light, ignition light, 60-minute timer, solid state generator controls, electronic ignition, automatic blow-down, deliming port and a delime remind system. 28 3/8" high (with 4" legs), 24" wide, 32" deep.

- ST-5G: 45,000 BTU
- Units may be stacked
- LPG Available
- NSF

## GAS SAVES

One Compartment  
Steamer  
in use for  
6 hours per day

**GAS**  
\$3,885

**ELECTRIC**  
\$6,186

**ANNUAL SAVINGS  
WITH GAS**  
**\$2,301**

Models operating at rated hourly load: gas – 160,000 BTU; electric – 33 kW. These operating costs are based on an average electric cost of 8.68 cents/kWh, including fuel cost and demand charges. The gas cost used is \$1.12/therm. (Your average may be higher or lower.) Costs are based on the national average commercial prices for 2005 as published in the Monthly Energy Review by the U.S. Department of Energy (DOE) – Energy Information Administration.



## MARKET FORGE St-AG Steam-It Pressure Cooker

The St-AG Steam-It high-speed pressure cooker is ideal for all types of food production. The self-sealing door cannot be opened under pressure and is removable for cleaning without tools or cement. At the end of the cooking cycle, steam and condensate are exhausted from the cooking compartment and a continuous audible signal sounds.

- 25" high, 18 3/4" wide, 31 1/2" deep
- 40,000 BTU
- Capacity: 3 — 12" x 20" x 2 1/2" pans or 2 — 12" x 20" x 4" pans
- Stainless steel stand, adjustable feet and modular cabinet base optional
- LPG available
- CSA International, NSF



## MONTAGUE Countertop Equipment

Broil, boil, fry, simmer, charbroil, bake, roast and refrigerate all in one convenient lineup with matching profiles. A complete range of open, hot and fry tops; plus radiant-style broilers from 24" to 72". Simply put, there is no better countertop line. We build the largest easy-to-clean work surfaces and offer the broadest selection of configurations in the industry. It's no coincidence that many of the world's most notable chefs cook exclusively on Montague. For over half a century we've crafted countertop equipment to inspire your passion for cooking. And whether your specialty is fajitas or foie gras, our complete line of open tops, hot tops, fry tops and broilers is designed to make your work, and your life, easier. Choose from front manifolding or rear gas inlets, five grate styles, and more than 20 range top configurations. Or ask about custom designs perfectly matched to your exclusive requirements.

- LPG available
- CSA International, NSF



## PITCO FRIALATOR Solstice™ SGC Counter Fryer

At 75,000 BTU/hr. the Solstice™ SGC countertop fryer packs a lot of power in a small package. With a production capacity of 62 lbs./hr. of fries, and a cabinet width of only 14.75", the SGC can fit almost anywhere. 4" adjustable legs can be removed for flush mounting. Uses standard size fry baskets.

- LPG available
- CSA International, NSF, MEA



## RANKIN-DELUX Model GT-48-C

This heavy-duty griddle is thermostatically controlled. Stainless steel burners with specially designed aeration plates assure high efficiency and even heat distribution. Equipped with 1" thick griddle plate. Also available in widths from 12" to 72".

- 14 1/8" high, 48" wide, 28" deep
- 24,000 BTU input every 12"
- Thermostat controls 2 burners every 12"
- LPG available
- CSA International, NSF



## SOUTHBEND Heavy-Duty Counterline

### Heavy-Duty Griddle

Perfect for the high-volume kitchen with the exclusive NO COLD Zone. Available in 24", 36", 48", 60", and 72" with 1" thick smooth polished plate, stainless steel front and sides; hidden grease drawers. 30,000 BTUs every 12" with "Insta-on" thermostatic controls and embedded load sensing thermostat.

### Heavy-Duty Charbroiler

Equipped with cast iron radiants and s/s burners powering 40,000 BTUs per 12". Available in 24", 36", 48" and 60". Universal gas regulator, built-in splash guard, two-position, two-sided cooking grids, hidden grease drawers. Field convertible from radiant to briquette. Available with lava rock.

### Heavy-Duty Open Top

Open top 33,000 BTU nonclogging burners with flush top grate design for pan mobility. Full width crumb tray, stainless steel fronts and sides. Available in step-up configurations.

- LPG available
- CSA International, NSF, MEA



# COUNTER EQUIPMENT



## U.S. RANGE

### Regal Series Counter Hot Plates

Regal Series Counter Hot Plates feature 20,000 BTU universal style open burners. Available with from one to eight burners in-the-flat or unique "step-up" design.

- RHPA - Hot plate from 1 burner at 12" width to 8 burners at 48" width
- RHPA SU - Step-up hot plate from 4 burners at 24", 6 burners at 36" and 8 burners at 48" width

Look to U.S. Range Regal for all your counter equipment needs - griddles, broilers, stockpots and cheesemelters.

- LPG available
- CSA International, NSF



## WELLS

### HDG - New Heavy-Duty Griddles

These new countertop gas griddles come in three sizes: 24", 36" and 48" wide; all are 30" deep. All come standard with 3/4" thick, hot rolled, steel plates. Three sided splash-guards are top welded to griddle plate. ON/OFF control valves provide an infinite range of heat adjustments.

- 4" adjustable metal legs provided
- Large capacity, stainless steel grease drawer
- 30,000 BTU/hr. per burner, natural gas
- 25,800 BTU/hr. per burner, LP gas
- LP conversion kit included
- Pressure regulator field convertible to LP gas
- HDG-24, HDG-36, HDG-48
- CSA International



## WOLF

### Achiever Series

### Charbroiler / Hot Plate / Griddle

The Wolf Achiever Series heavy-duty Charbroilers, Hot Plates and Griddles offer a comprehensive solution to a broad range of cooking needs. With a wide range of sizes and options to choose from, this family of counter products can be customized to meet any demand.

#### All Units:

- All units 11½" high, 33" deep
- Stainless steel legs extend 4" below the appliance
- Stainless steel front and sides
- 3/4" rear gas connection and gas pressure regulator
- LPG available
- CSA International, NSF

#### Achiever Charbroiler

- 25", 36", 47" and 60" widths available
- Heavy-duty 16,000 BTU/hr. cast iron burners
- Individual burner superchargers allow unparalleled temperature control and zone cooking
- 5½" wide grates are reversible for level broiling or self-cleaning. Cast-in grease trough in each grate blade provides fat runoff and controls flare-ups
- Standing pilot ignition system
- Underburner baffling system reflects heat upwards creating a "Cool Zone" in drip pan areas

#### Achiever Hot Plate

- 12", 24", 36" and 48" widths available
- 30,000 BTU/hr. open burners with lift-off heads
- Two burners for each 12" section
- Heavy-duty cast iron top grates and burners
- Full-width pull out crumb tray

#### Achiever Griddle

- 24", 36", 48", 60" and 72" widths available
- 30,000 BTU/hr. input per foot of griddle width
- 1" thick polished, rolled steel griddle plate
- Electronic ignition and 120V snap-action thermostats are standard
- Recessed controls with thermostat range of 150°F - 450°F
- Optional chrome-finished griddle plate

#### Optional Features:

- 6", 7½", 10", 12" and 13" legs
- Stainless steel stand with undershelf and casters

## GAS SAVES

One Fryer  
in use for  
6 hours per day

**GAS**  
\$1,942

**ELECTRIC**  
\$3,186

**ANNUAL SAVINGS  
WITH GAS**

**\$1,244**

Models operating at rated hourly load: gas - 80,000 BTU infrared burner; electric - 17 kW. These operating costs are based on an average electric cost of 8.68 cents/kWh, including fuel cost and demand charges. The gas cost used is \$1.12/therm. (Your average may be higher or lower.) Costs are based on the national average commercial prices for 2005 as published in the Monthly Energy Review by the U.S. Department of Energy (DOE) - Energy Information Administration.



## WELLS

### HDHP

### New Heavy-Duty Hotplates

These new countertop hotplates come in three sizes: 12" (2 burners), 24" (4 burners) and 36" (6 burners). All have heavy-duty cast iron removable burners that provide superior flame characteristics: immediate turn-down and gentle, true low heats. ON/OFF control valves provide an infinite range of heat adjustment. Full-size removable drip pans facilitate cleanup.

- 4" adjustable metal legs provided
- Removable heavy-duty cast iron grates come standard
- 26,500 BTU/hr. per burner, natural gas
- 21,500 BTU/hr. per burner, LP gas
- LP conversion kit included
- Pressure regulator field convertible to LP gas
- HDHP-12, HDHP-24, HDHP-36
- CSA International



## DISPLAY COOKING EQUIPMENT

As the lines between the front-of-the-house and the back-of-the-house continue to blur, display cooking has become one of the hottest trends in foodservice, and it is gaining popularity in virtually all segments of the industry.

There are as many display cooking concepts today as there are equipment models to achieve them. Concepts run the gamut from kiosk or buffet station merchandising displays to steak houses where you can grill your own steak or fully equipped display kitchens set up so chefs can showcase their talents.

Charbroilers, rotisseries, cooktops, griddles, designer pizza ovens and cooking islands top the list of gas-fired equipment that is used in display cooking. Each offers its own unique merchandizing features and the special cooking characteristics intrinsic to display cooking. Some models can be specified with a refrigerator or freezer base, a convenient labor-saving feature that opens up more layout options and reduces space requirements.

In most applications, the fuel of choice for exhibition cooking equipment is gas. Nothing quite equals the visible blue flame when it comes to attracting customer attention and lending drama to the dining experience.

Some equipment is designed to be installed with brick, stone or tile to complement the existing decor. Other pieces become the focal point around which the rest of the decor evolves. Either way, when installed in an area that is visible to customers, gas display cooking equipment stimulates appetites, promotes impulse buying and showcases the freshness and quality of the food being served.



### BLODGETT Line-up

Features include welded heavy-duty grate top with bowl, patented clog-free burner design, front manifold and rear gas connections standard, 7" front rail with a 2" extended belly bar, smooth, cool-to-the-touch handle and knobs with set screw, seamless fastener-free design for smooth, easy-to-clean surface, front serviceable including CO motor. Available with a variety of bases – choose from a 45,000 BTU convection or standard oven, storage cabinet or with no base for use as a modular range top.

- LPG available
- CSA International



### BKI DRG-40

The originator of the revolving oven – BKI – introduces a stainless steel gas double revolving oven that really brings theater to cooking. BKI's DRG-40 with slow-turning skewers offers superior cook characteristics and a self-basting process for tender and juicy chicken, beef, turkey and pork. A built-in automatic Cook & Hold feature enhances merchandising and a flickering flame and electric lighting promotes product eye appeal and total product visibility.

- 44" high, 57.75" wide, 31.88" deep
- Capacity: 40 (4 lb.) chickens
- Electrical: 208/240 V, 50/60 HZ, 1AMP
- 120,000 BTU/hour
- LPG available (118,000) BTU
- NSF, UL, CE



### CONNERTON Griddle/Char Broiler Combo

Any combination of broiler, griddle and/or open burners can be welded together with inlet pipes connected for one gas inlet. Heavy gauge, fully enclosed, fully welded stainless steel body and drip pans for higher efficiency, easier cleaning and long life. Griddles are available either manually or thermostatically controlled. Broilers available either lava rock or radiant. All burners are individually controlled. Available either as counter model or floor model with stainless legs and stainless shelf. Casters available.

- Front cap height 10", 27" deep
- Optional accessories available
- LPG available
- CSA International, NSF



# DISPLAY COOKING EQUIPMENT



## EARTHSTONE OVENS PAGW Series

Extensive design and rigorous testing have been performed to produce a gas-fired oven that truly performs and has the cooking characteristics of a wood-fired oven. These efficient and versatile ovens can produce a multitude of baking, grilling and roasting items that cannot be matched by conventional cooking equipment. The 4 to 6 inch thick, dense refractory stone mass assures consistent and even heat retention and distribution, while the direct wood and gas heat intensifies cooking speed and flavor. Three mode operation: Gas fire, wood fire and gas/wood combination.

- 4 sizes available for commercial and industrial use: 35", 43", 52" and 64" I.D.
- Gas models 90,000 - 190,000 BTU
- Simultaneous gas and wood fire in cooking chamber
- 3½ minute baking time for pizzas
- LPG available
- Los Angeles RR, MEA
- UL, cUL, UL for Sanitation to NSF4

## GAS SAVES

One 48" Griddle  
in use for  
6 hours per day

**GAS**  
\$1,942

**ELECTRIC**  
\$2,287

**ANNUAL SAVINGS  
WITH GAS**  
**\$345**

Models operating at rated hourly load: gas – 80,000 BTU; electric – 12.2 kW. These operating costs are based on an average electric cost of 8.68 cents/kWh, including fuel cost and demand charges. The gas cost used is \$1.12/therm. (Your average may be higher or lower.) Costs are based on the national average commercial prices for 2005 as published in the Monthly Energy Review by the U.S. Department of Energy (DOE) – Energy Information Administration.



## EMBERGLO All-Ceramic Hearth Broilers

Cook with extreme radiant heat! When flavor is your number one priority then EmberGlo is the charbroiler of choice! EmberGlo is the proud manufacturer of the only completely ceramic broiling hearth in today's foodservice industry. The extreme radiant heat emanating from our ceramic barbiq's instantly sears the meat and renders all of the meat's drippings into the smoke and flare that bring unmatched flavor to your favorite foods! There is no need for messy grease trays as the red hot ceramic barbiq's transform all of the falling juices into that great outdoor charbroiled flavor!

EmberGlo's exclusive Flaretrol system is the most effective means of cooking control for open hearth broiling. When excessive grease starts to flare up, simply flip the Flaretrol switch and a strong stream of air quickly brings the flames under control.

EmberGlo charbroilers are energy-efficient. Once the ceramic barbiq's reach their optimum cooking temperature, they are able to hold their extreme radiant heat with a lower level of BTU usage. The high radiant heat ceramics are self-cleaning. Shish ke-bab kits are also available!

- Floor or counter models
- LPG available
- CSA International, NSF

### EmberGlo 25 (Floor Model)

- 39" high, 26" wide, 18¼" deep
- Black enamel or stainless steel sides, open or closed front
- Grill size: 15 5/8" x 21 3/8"
- Capacity: 45 — 8 oz. strip steaks per hour
- 40,000 BTU rating

### EmberGlo 31 (Floor Model)

- 41" high, 35 7/8" wide, 22 5/8" deep
- Black enamel or stainless steel sides, open or closed front
- Grill size: 20" x 30 3/4"
- Capacity: 95 — 8 oz. strip steaks per hour
- 65,000 BTU rating

### EmberGlo 41 (Floor Model)

- 41" high, 35 7/8" wide, 31 1/8" deep
- Black enamel or stainless steel sides, open or closed front
- Grill size: 28 1/2" x 30 3/4"
- Capacity: 120 — 8 oz. strip steaks per hour
- 85,000 BTU rating



## GARLAND Master Designer Island Suites

Custom-built to your preference, Garland Master Designer Island Suites and Banks are efficiently solving problems in kitchens around the world. Based on the Master Series of heavy-duty ranges, broilers and fryers, Designer Suites can incorporate undercounter refrigeration and freezers, warming, holding and storage bases, work tops, receptacle boxes, sinks and more. And finish off your Master Suite with a solid brass towel bar, a two-tier tubular pot rack and colored porcelain. If you can dream it, we can produce it.

### Key Components and Features

**Open Top Burners** – Starfire burners rated at 24K or 35K come complete with heavy cast iron tops and rings.

**Oven** – Porcelain enamel interior with 100% safety system and 150-500 degree oven thermostat. Convection oven bases optional.

**Stainless Steel Construction** assures you of many years of rugged use.

Ceramic and Infrared **Banquet Broilers** and Char Broilers

**Fryers** – 35 pound and 70 pound capacity

**Spectro-Heat Hot Tops** – 90K of sauté power

**Griddles** – up to a 72" width – utilizing Hi/Lo valve or thermostat control

**Equa-Therm Even Heat Tops** provide "no scorch" warming and holding capabilities

- LPG available
- CSA International, NSF (Models with Sentry flame failure system are CE approved)



## J & R MANUFACTURING Fabuloso Rotisserie

The Fabuloso Rotisserie is our most popular model, available in a variety of configurations, including arched top, flat top, double aperture (customer side and kitchen side openings,) and double rotisserie. Finished in your choice of exteriors, it will make a striking impression on your customers. When they see the food turning and cooking, illuminated by the warm glow of the wood fire, they will not be able to resist your rotisserie entrees.

- 78" high x 48" wide x 51" deep
- 200,000 BTU input, ¾" NPT supply
- 120V/60 Hz/1 Ph/2.3 A
- Choice of colors, tiles, metals, etc.
- LPG available
- Weight approx. 1900 lbs.
- Ceramic logs may be used in place of wood
- UL, NSF



## JADE® Waldorf™ Cooking Suite

Operate more efficiently with a customized cooking island built to your specifications. Choose from a wide variety of options such as open-burner ranges, griddle tops, broilers, fryers, convection ovens, cheesemelters, hot tops, French tops and refrigerated bases and combine them to put everything you need at your fingertips.

Water systems can be integrated so you can fill a stock pot without taking a step. Smart design improves kitchen communication and flow.

- LPG available
- CSA International



## REMCO Millennium 2000 Vx5 Carousel Brick Oven

The Taste of Technology...The Millennium 2000 Vx5 carousel brick oven is definitely a cut above. Blazing cook times, 90-second pizza, 3-minute chicken breast & steaks and the list goes on. This cylindrical oven will out perform ovens requiring 3x the space and uses only about 60,000 BTUs to cook. No hood necessary, its built-in ventilation system ducts to the outdoors. Patent pending air-curtain door allows display/wood-fired type cooking without all the hassles of traditional wood/gas burning ovens.

After delivery, our chef-tech team visits the establishment to conduct a use and maintenance seminar and assist with menu development and product availability. Visit: [www.RemcoUSA.com](http://www.RemcoUSA.com)

- 7-year Unibody Warranty
- Patent # USA 6,250,210 B1, 6,146,677  
Canada # 2,330,387
- LPG available
- NSF/ARL Listed, CE approved, CSA accepted



## J & R MANUFACTURING Milano Arosti

The highly versatile Milano Arosti, available with your choice of ceramic tile, stainless steel, or other finishes installed in the front upper section to frame the golden brown meats turning on the rotisserie. This space-saving unit combines a four spit rotisserie with an underfired broiler. The rotisserie spits slowly revolve with a planetary gear design while infrared rays beam down from the concealed infrared generators mounted in the ceiling. The rotisserie can be accessed from the optional rear doors or from the front. The broiler can be gas-fired as shown here or fueled by wood or charcoal.

- 74" high x 48" wide x 42" deep
- 164,000 BTU input, ¾" NPT supply with a gas broiler.
- 80,000 BTU with wood broiler
- 120V/60 Hz/1 Ph/1.8 amps
- Custom sizes available
- LPG available
- UL, NSF



## MONTAGUE Excalibur Cooking Island

The Montague Excalibur Cooking Island features multiple gas cooking capabilities as well as refrigeration and warming equipment. It offers twin lines of equipment installed back-to-back. This creates the rectangular island effect. Gas equipment in the island can include any of these: open burner ranges, hot top, fry top and French top ranges, both standard and convection ovens, an underfired charbroiler, Chinese wok, bain-marie and pass-through eye-level infrared cheesemelters. The island also can include heated food cabinets and self-contained built-in refrigeration units as well as custom plate rails and belly bar. Its Waldorf-style shelving with concealed gas equipment flues allows the chefs to easily communicate from one side of the island to the other. Equipment models and installation options are custom-designed to suit your requirements.



# DISPLAY COOKING EQUIPMENT

## Preventive Maintenance For Your Gas Equipment

The best way to keep your gas-fired equipment running reliably and efficiently is through a regular maintenance schedule and effective management. Here are a few tips to help you increase the productive life cycle of your kitchen appliances:

- Develop data on each piece of equipment. Include information such as energy source, input, purchase date and warranties. Record this on your computer, in a book or on cards.
- Determine what maintenance needs to be done on each piece and the frequency. List which tasks can be done by regular staff and those that should be referred to a qualified service agency. Certain functions such as "check for loose parts, grease, or oil leaks and malfunctions" should be carried out each time the equipment is used. Others need to be done daily, weekly, or only once a year.
- Equipment checks that need to be performed each day should be incorporated into regular cleaning instructions and mounted close to each piece of equipment.
- The various maintenance tasks to be performed should be placed on a master monthly or yearly schedule. Indicate how and by whom each task should be done. Refer to this schedule regularly.
- List repairs, costs, and dates completed on the records. As equipment ages, keep a close check on repair costs. Although the replacement point will vary somewhat between different types of equipment, a good rule of thumb is to replace it when costs in one year total half of the original purchase price.



**REMCO**  
Renaissance Rotisseries

The Taste of Technology...The Remco line of infrared Rotisseries are the most efficient on the market today. 36 - 72 chickens fully cooked in 45 minutes using a mere fraction of the energy of other units. 36 chickens at 25,000 BTUs equaling about 2 cents per bird. Patented open cavity design yields crisp, juicy products with the highest cooked weight in the industry. Perfect for built-in display cooking lines.

After delivery, our chef-tech team visits the establishment to conduct a use and maintenance seminar and assist with menu development and product availability. Visit: [www.RemcoUSA.com](http://www.RemcoUSA.com)

- 7-year Unibody Warranty
- Patent # USA 5,373,778, 5,560,285, 5,799,569 Canada # 2,172,586
- NSF/ARL Listed, CSA Accepted
- LPG available



**SOUTHBEND**  
Platinum 32 and 36  
Sectional Range

With over 1,550 standard combinations, Southbend's newest family member — Platinum 32 — is sure to meet any and all demands of a high-volume kitchen.

Keeping our customers' needs in mind, the Platinum 32 Sectional Ranges offer not only durability and reliability, but flexibility as well. Open top burners in 33,000 BTUs and 45,000 BTUs. Griddles, charbroilers, hot tops and graduated hot tops are available in 12", 16", 24", 32", 36" and 48" sections with your choice of cabinet base, standard or convection oven base, refrigerated/freezer base or as a modular countertop unit.

In addition to being highly customizable, Southbend offers numerous standard features:

- 2 year warranty
- 45,000 BTUs on oven bases (standard and convection)
- Porcelain oven interior
- FRONT and REAR gas connections
- Continuous front rail
- Stainless steel sides and shelf
- Electronic Ignition
- Splashproof design/controls
- LPG available
- CSA International, NSF, MEA, cUL





## THERMAL ENGINEERING TEC® Searmaster® Infra-Red Charbroiler

There's little in cooking that compares to the revolutionary underfired infra-red heat of the TEC® Searmaster®. The Searmaster® cooks food much faster than conventional broilers, leaving food tender and moist. It heats more efficiently and evenly, and is the easiest-to-clean broiler on the market. There's practically no warm-up time so you can begin cooking immediately. It features 16 gauge stainless steel construction throughout.

- 18½" wide, 31½" deep – 35,000 BTU/hr.
- 30½" wide, 31½" deep – 70,000 BTU/hr.
- 42½" wide, 31½" deep – 105,000 BTU/hr.
- LPG available
- CSA International, NSF, MEA (NYC), GSA



## THERMAL ENGINEERING TEC® Infra-Red Griddle

The revolutionary design of the TEC® Griddle allows superior heat transfer for faster cooking and recovery, regardless of loads. Surface zones do not bleed over, allowing cooking surface temperatures to remain extremely accurate even when positioned at different temperature settings. Even a wide temperature difference between zones can be maintained for a considerable time period. The polished stainless steel surface is easy-to-clean and will never wear or scratch off. Service is a snap with all components located in a convenient service drawer.

- 24", 36" and 48" widths available
- 2, 3 and 4 burner models available
- 35,000 BTU per burner
- Electronic thermostatic controls
- LPG available
- CSA International, NSF, MEA (NYC), GSA



## U.S. RANGE Cuisine Series Banks and Suites

"Where elegance meets durability" – the Cuisine Heavy-Duty line can be used to create powerful cooking banks and suites. Stainless steel is featured on the exterior – and the oven interior (except the oven bottom – porcelain, for easy cleaning) for durability in heavy use applications. Based on the generous 36" footprint, Cuisine product combinations can be utilized to create your own personalized cooking bank or suite.

**Open Top Ranges** – feature cast iron, hexagonal heads producing thermal efficient 30K Natural and 28K LPG. Available in the unique "Step-up" configuration.

**Equa-Therm Hot Tops** – provide "equal heat" – from the fully ported 4-bar "H" burner to the heavy, cast flat tops.

**Spectro-Heat Tops** – best for all-purpose boiling and rapid sauté on 75K BTUs of firepower.

**Griddles** – choose from full range valve control or thermostatically controlled 200-450 degree griddles. Available in 12" grooved sections.

**Double Banquet Broiler** – is 2 sections of infrared powered broiling.

**Char Broilers** – you choose from models with adjustable or non-adjustable grates – with briquettes or cast radiants – with oven or storage bases.

**Plus** – Salamanders, Cheesemelters, Fryers, Convection Oven Bases, Refrigerated and Freezer Bases, Spreaders and 12" and 18" Add-A-Units.

- LPG available
- CSA International, NSF



## WOOD STONE Full Display Lineup

Every piece of cooking equipment made by Wood Stone is high-production display equipment. Bright, dancing flames provide the beauty while the chef provides the show. From the Cascade Series gas-fired rotisseries (with up to 42 bird capacity), to the extensive line of stone hearth ovens (in several shapes and sizes, and every conceivable wood and gas fuel combination), all Wood Stone equipment puts on a show.

- LPG available
- ETL, cETL
- NSF for Sanitation



# DOUBLE SIDED COOKERS

## DOUBLE SIDED COOKERS

With increased competition for consumers' dining dollars, foodservice operators are faced with the challenge of cutting cooking times, increasing food production and serving the highest quality products possible without redesigning kitchens or hiring extra cook staff. The solution: state-of-the-art gas double sided cookers.

As the name implies, double sided cookers cook foods from the top and bottom simultaneously. The advantages to this are many. Cooking times are dramatically reduced, often by as much as fifty percent. Quicker cooking times seal in more of the foods' natural moisture and enhance appearance and flavor. Faster cooking also saves kitchen space thanks to higher production per linear foot of equipment. The need to flip or turn products is virtually eliminated, which saves labor and results in a more consistent finished product. In addition, these units give cooks the flexibility to utilize single or double sided cooking depending on type of food and recipe.

Gas-fired double sided cookers are divided into two categories: contact and non-contact. In both cases, foods make direct contact with the bottom cooking surface. What differentiates the two categories is that contact cookers also make contact with the top of the food.

Contact cookers enable the operator to lower the heated hinged top to a height that creates direct contact with the top of the food. Both sides are heated by conductivity.

Non-contact cookers leave a visible space between the top heat source and the food product. They feature a gas-fired ceramic infrared burner system that radiates heat down to the food being cooked.



### CONNERTON Model A-1F

Connerton's "over/under broiling system" will give more output in half the floor and ventilator hood space and can be used for every meal in every operation. Single and double drawer models available.

Heat is applied to both sides of the product simultaneously by two independent cooking methods. One method is grilling on a thermostatically controlled "griddle/drawer" that gives a fast, searing contact heat to the bottom of the product. The other method is an overfired infrared type that produces a high penetrating heat that quickly sears the top of the product.

Since the product is quickly seared and cooked on both sides at the same time, the natural juices and flavor are sealed in. The product does not have time to toughen during this short cooking process, thereby producing a larger, thicker, juicier and more naturally flavorful and tender finished product every time.

For added versatility, a griddle plate is placed on top of the broiler, receiving its heat from the overfired broiler burners.

Available is an independently controlled thermostatic griddle or an independently controlled underfired charbroiler on top instead of standard griddle.

- 47" high overall, 31 $\frac{1}{4}$ " wide, 25" deep
- 102,000 BTU/hr. total on natural gas
- 92,000 BTU/hr. total on propane gas
- #304 stainless steel construction throughout
- Grooved broiler plate available for marking
- Casters, long legs or legs with casters available
- LPG available
- CSA International, NSF



### GARLAND Xpress Griddle

The Xpress Griddle by Garland, a leader in two-sided, quick-serve cooking technology, brings real solutions to the high-volume operation's grilling demands. Speed and safety are the key features of the Xpress griddle. Electronic temperature control in independent 12" zones allows you to grill several products at the same time. Reliable linear actuation lifts and sets the platen (accurate gap control of  $\pm 0.005"$ ) for repeatable, consistent results on every run of product. Models available in 24" with 2, 1 or 0 platens and 36" with 3, 2, 1 or 0 platens.

- XG-24" – # of platens
- XG-36" – # of platens
- LPG available
- CSA International, CE, NSF



### LANG 24" Clamshell® Hood over Lang Gas Griddle or Charbroiler 24" to 72"

Grill and charbroil from the bottom while broiling from the top with a Lang gas powered Clamshell hood. The 24" infrared hood can be factory mounted to a Lang gas griddle or char broiler. It cuts cook times in half and increases production. When lowered, the hood automatically turns on and quickly reaches 1400°F without preheating. It rapidly browns, seals in juices and speeds cooking. When lifted, the Clamshell automatically turns off. Stainless steel heat deflectors and splatter shields improve operator comfort. A preset 3" clearance from griddle/charbroiler surface handles variations in product thickness and provides menu versatility. Its modular 24" design allows customizing of 24"-72" griddles/charbroilers to suit operator needs.

- Hood: 24" wide
- Hood: 50,000 BTU
- Available to fit on 24", 36", 48" and 72" wide Lang griddles
- Electronic spark ignition
- LPG available
- ETL certified to ANSI and NSF standards



## FRYER FILTERS

Just as important as finding the right fryer for your foodservice operation is the task of finding the right fryer filtration system to suit your frying needs. Fryer experts will tell you that high heat, air, light, moisture, food acids and “drop off” of particles from breading, batters and flour are the enemies of fat and ultimately lead to breakdown. Deteriorating fat immediately affects the taste and quality of fried foods.

Today's state-of-the-art filters and filter systems can capture food particles as small as five microns and can also remove up to 90% of fatty acids released during the cooking process. In addition to the impact on product quality and the out-of-pocket cost of shortening or edible oils, there are some additional advantages to the use of fryer filters. Oil storage space and inventory requirements are reduced, and physical handling and movement of oil to and from the fryer is less frequent, which can help reduce the safety hazards of slippery floors and hot oil burns.

There are basically two types of fryer filtration systems — integrated or built-in systems, and portable or mobile systems.

Integrated filter systems are designed to operate with fryers that are pre-plumbed and wired for filter operation. In some fryer models, the filter is mounted or housed beneath the fryer vat. In other integrated systems, the filter may be installed in an adjacent cabinet that can incorporate a product warming or dump station. Filters can also be mounted beneath a countertop for use with countertop or drop-in fryers.

A single built-in fryer may serve a single fryer or as many as twelve fryers in a battery. With just a few simple steps, operators can automatically filter one fryer and still allow all others in the battery to remain in operation.

Portable filters have a compact, low-profile tank design and are available with 50 - 200 pound filtering capacities. They are usually parked in a storage area until needed. Some models require only one square foot of storage space.

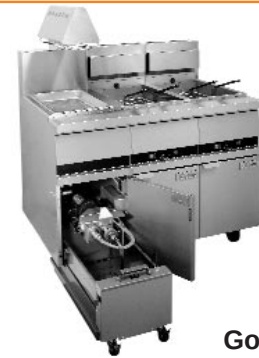
Portable filter systems are equipped with casters and a handle to facilitate movement to and from the fryer or battery. These filters include a stainless steel tank with cover, a flexible hose, and electric oil pump system. Some models incorporate a small electric heater to keep shortening and fats in a liquid state.

Both types of filters employ powerful pump motors that are used to filter and return the oil to the vat.

Operators should be sure to purchase filters with capacities matched to the requirements of their largest fryer.

Another important issue when dealing with fryers is transporting and disposing fryer oil and shortening. Oil transfer systems are available to make this process safer, faster and more efficient.

If your operation uses fryers, the purchase of a fryer filtration system is money well spent. When a fryer filter is utilized in a regularly scheduled oil filtration program, it can extend the oil's useful life and maintain food quality and consistency, while significantly reducing oil costs.



**ANETS  
GoldenFry™  
Fryer Filtration Systems**

Save on shortening and keep your food tasting great by frying and filtering with Anets. All Anets filter systems are designed with the same straightforward, easy-to-use design. The filter element rests on the bottom of the filter tank, drawing shortening from both sides of the paper covered screen, leaving virtually no shortening residue in the tank. The envelope filter paper removes crumbs and micro particles from the shortening. Using quick disconnects, these units completely disassemble for thorough cleaning. Stainless steel filter tank is removable. The built in systems use 2 color coded handles for the quick two step filtering process. Filter one fryer while using others in the system. An Anets advantage: the filter system is equipped with the pump, motor and electrical cord and can be completely removed from the fryers. This allows you to connect an optional hose, plug in the power cord and dispose of the shortening. This also allows you to use the filter system with remote fryers.

### **Filter Mate MX-14SFF**

This complete all-in-one fryer/shortening filtration system incorporates the construction features of the Filter Mate filter under one MX series fryer.

- NSF

### **FM-14**

Space-saving design fits under the base system of (2) 14" GoldenFry™ Fryers. The large 100 lb. shortening capacity allows this system to be used with additional 14" and 18" fryers in any combination.

- NSF, ETL

### **FM-18**

Space-saving design fits under the base system of (2) 18" GoldenFry™ Fryers. The large 120 lb. shortening capacity allows this system to be used with additional 14", 18" and 20" fryers in any combination.

- NSF, ETL

### **Filtronic II**

Available in 2 capacities, 80 lb. for 14" fryers or 120 lb. for any combination up to and including 20" fryers. This self contained system enables you to add a heat lamp converting the cabinet into a holding station.

- NSF

### **Portable Filter FFM80 and FFM150**

Available in 2 shortening capacities, 80 lb. and 150 lb. Cost-effective way to incorporate filtering into your operations. Compact and easy to store.

- NSF, ETL



# FRYER FILTERS

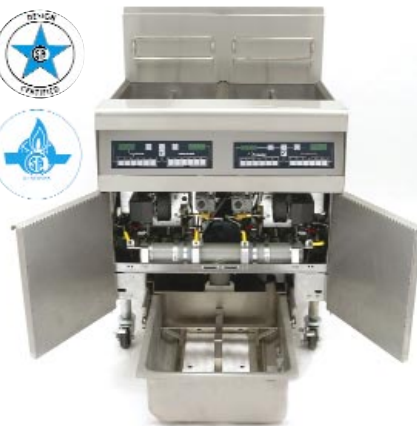


## DEAN

### Cascade Single Under Fryer Filter

Save valuable kitchen space with this system which offers the many advantages of a Dean filter without requiring an additional cabinet. Fits conveniently under one specially plumbed fryer. The Cascade SUFF filter features hands-free connection and a two-step filtration process. Cooking oil lasts longer and expensive oil replacement is dramatically reduced.

- 5 GPM pump standard
- Available in 3 sizes: 50SUFF, 85SUFF, 100SUFF
- Capacities from 75 -100 lbs. oil
- Wash-down hose option
- Drain manifold flush line option
- CSA International, NSF



## FRYMASTER

### Footprint PRO® Filtration Systems

Space-saving filter offers all the benefits of a Filter Magic®. Convenient hands-off filtering means more frequent filtering without taking up aisle space or using valuable labor while extending the shortening life and insuring quality fried products.

- Convenient
- Saves space
- Saves shortening
- Saves hood space
- Up to 6 fryers
- No hoses
- LPG available
- CSA International, NSF



## HENNY PENNY Fryer Filter

A convenient built-in filtration system allows operators to filter more often with less work and downtime. In three to five minutes you're ready to fry again, no portable filter pumps or pans required. Fast, frequent filtering keeps shortening at its highest quality over longer periods of time. That means healthier, better-tasting fried products for your customers and less shortening for you to buy and dispose of!

## Adopt A Fryer Fat Management System

To maintain the quality of fried foods, it is important to adopt a fryer fat management system. Here are a few tips.

- Add fresh fat daily or after a prolonged period of heavy cooking to keep the vat at optimum levels.
- Skim out sediment and floating particles throughout the day.
- Turn down the thermostat to 200°F or lower during long idle periods.
- When not in use, keep the vats covered to protect the fat from light, air and dust.
- Foods should be as dry as possible to reduce the introduction of moisture into the fat. This will help extend the life cycle of the frying medium.
- Don't salt foods over the fryer.
- Filter fats as often as necessary but especially after each frying period to avoid transfer of flavors.



## IMPERIAL

### Fryer/Filter Systems

The ultimate fryer/filter system in one piece of equipment. Single frame unitized construction provides maximum strength and durability. The 5.5 GPM, built-in filtration system extracts microscopic particles, moisture and fatty acids, increasing oil life. Frequent filtering yields great tasting food and reduces operating cost. The sturdy filter pump handles up to 5 fryers in a single battery. Maximize cooking results with the multifaceted 8-product fryer computer controls. Combine any Add-A-Fryer, Split Pot, 40 or 75 lb. Elite Fryer for the optimum frying system.

- Model IFSSP250CBL shown (140,000 BTU/50 lb. fryers)
- Solid state programmable controls available
- Automatic basket lifts available
- LPG available
- CSA International, NSF, CE



## INFINITY Fryer G2842

Infinity's 32 lb. frypot can out produce a conventional 50 lb. fryer while using less gas and 40% less shortening. If the oil savings and quick filtering system look good to foodservice operators, the benefits to consumers look even better. Infinity's highly efficient Pre-Mix Burner System and unique Heat Exchanger design reduce the chemical reactions that cause shortening breakdown. Providing your customers with a healthier alternative in fried food, while keeping a step ahead of your competition.

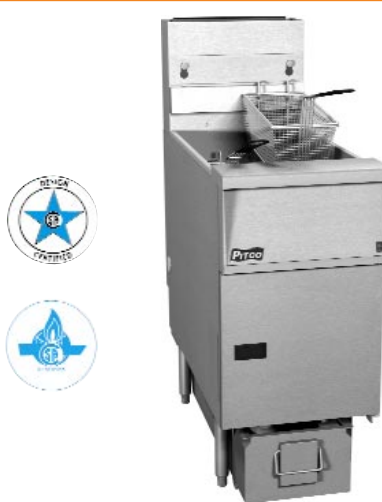
- Narrow 15 3/4" width
- Pre-mix burner system
- 2 baskets
- Flat bottom frypot
- Multi Programmable touch controller
- In-built safe, fast oil filtration system
- LPG available
- CSA International



## PITCO FRIALATOR Solstice™ Filter Drawer (FD)

Add 40-50% to your oil life with Pitco's fast, easy two-step filtering system. 3" round drain line, 8 gallon/minute oil pump and ½" I.D. return lines make turnaround time quick and easy. Innovative Solstice™ burner design improves efficiency and production 13% (vs. previous model). Choose between twin tank, full size 14", or large 18" tank fryer. Mix and match models to make the battery you need. The filter drawer is designed as part of the fryer, so no extra space is required.

- CSA International, NSF, MEA, CE, AuGA



## PITCO FRIALATOR Solstice™ SoloFilter

The smart, simple, reliable Solstice™ Filter Drawer is also available in a compact single cabinet as the Solstice™ SoloFilter. 3" round drain line, 8 gallon/minute oil pump and ½" I.D. return lines make turnaround time quick and easy. SoloFilter is available on Solstice™ 14" and 18" models. SoloFilter also provides for future expansion. Add-on fryers can be connected to the filter system to allow the SoloFilter to adapt to your needs.

- CSA International, NSF, MEA, CE, AuGA



## VULCAN KleenScreen™ Filter System

Vulcan's KleenScreen™ Filter System is a patented self-contained, easy, safe, and cost-saving fryer battery.

- Millivolt (M), Solid State (D), and Computer (C) controls available
- Paperless; stainless steel fine mesh screen
- Patented drawer style filter pan assembly
- Lightweight one-piece seamless pan construction (17 lbs.)
- Hands-free oil return line is self-sealing when drawer is closed
- Sturdy drawer slides provide easy access to remove pan assembly for cleaning
- Slide design allows for floor mat clearance
- Patented 'one touch' solenoid button engages filter pump and motor on computer and solid state controls
- Patented 'Boil-Out-ByPass' allowing safe discard of boil out water/solution
- Automatic boil mode on solid state and computer controls
- Oil drain interlock switch shuts off burners automatically when drain valve is open
- Available on 2 or 3 Fryers (GR45, GR65, GR85) or 4 Fryers (GR45)
- Only 3 parts to filter system, all dishwasher friendly
- Frymate, dump station can be added to either side of the fryer battery, or used as a stand alone unit (GRO15)
- Filter pump 1/3 HP 5.6 and 7.8 gallons/minute available
- 6 foot oil discard hose
- CSA International, NSF

Standard equipment as shown:

- Casters- Standard
- Electronic Ignition standard with solid state and computer controls
- Cleaning Brush, Scoop, and Clean-Out Rod Standard



## VULCAN 85MF Mobile Filter

MF Mobile Filters provide easy filtering when used with Vulcan GR Fryers or any other manufacturer's free-standing fryer.

Standard Features:

- Stainless steel mesh filter screen assembly
- Fold down stainless steel handle
- 16 gauge 304 stainless steel filter vessel
- 1/3 HP motor and pump circulate hot frying compound at a rate of 5.6 or 7.8 gallons per minute
- 75 watt heater on intake line
- All are supplied with a quick-connection system and 6' oil discard hose



## WORCESTER INDUSTRIAL PRODUCTS The Shortening Shuttles® Economy & Simplicity Series

The Shortening Shuttles® are the most cost-effective hot waste oil transfer system. Saves 30 - 50% on labor costs. Lowers liability exposure. No more HOT oil bucket burns! Five (5) models to choose from.

- Heavy aluminum construction
- 0.10 thick aluminum body with double walled seams and deep weld penetration
- SS-611: 12" h, 9" w, 48" l; Cap. 9 gal.
- SS-611-T: 12" h, 9" w, 55" l; Cap. 10.5 gal.
- SS-611-TL: 12" h, 9" w, 55" l; Cap. 8 gal.
- SS-709: 10" h, 12" w, 48" l; Cap. 9.25 gal.
- SS-914: 23" h, 24" w, 44" l; Cap. 14 gal.



## FRYERS

Gas-fired fryers, a foodservice industry mainstay, continue to be among the most popular of all commercial cooking appliances.

Even with today's health-conscious lifestyles, consumers continue to exhibit a hearty appetite for a variety of deep fried foods. This is good news for foodservice operators. Fried foods are generally profitable, require little advance preparation and cook rapidly so they can be cooked to order, which eliminates any wasteful leftovers.

Gas fryers are used to produce entrée and sandwich food favorites such as chicken and fish as well as popular companion products like French fries and onion rings. As food trends have emerged, gas fryers have demonstrated the versatility to provide an eclectic array of menu items such as tempura, clams, mushrooms, zucchini, mozzarella sticks and even fried funnel cakes, pies and ice cream. They also help deliver the morning wake-up call with an assortment of donuts and other pastries.

Gas fryers are used in virtually every type of foodservice operation including quick service and full service restaurants, educational and health care institutions, employee cafeterias, correctional facilities, donut shops and concession stands.

Foodservice operators have an almost endless selection of gas floor and counter fryer models, sizes, features and price ranges. With so many options on the market, it's never been easier to find a gas fryer that's ideally suited to specific menu needs.

Floor models are available as single, stand-alone units or can be installed in multiples of two or more to create a fryer battery. Multiple fryer batteries are best suited for foodservice operations that require high-volume fried food production or offer a diverse fried food menu. Floor model gas fryers can be installed on fixed or adjustable legs, or casters to facilitate cleaning.

Compact gas countertop fryers are receiving increased interest due to the premium placed on kitchen space and the trend to nontraditional venues such as C-stores and kiosks. Their compact size allows the space under the fryer to be used for dry or refrigerated storage. Often, an operator can reduce production times and labor costs by having the food products for frying conveniently located beneath the fryer.

In addition to countertop units, there are other types of relatively compact gas fryers available such as drop-in and portable models. Drop-in equipment, as the name implies, is designed to be installed flush with a stainless steel countertop. Portable fryers are frequently placed on a cart and equipped with a propane tank to supply the gas burners. This equipment is used at outdoor gatherings such as fairs, carnivals and company picnics.

To extend the life of your fryer oil and help ensure the quality, appearance and taste of fried foods, manufacturers offer a choice of integrated or portable fryer filters. When the time comes to change the fryer oil, several models of hot oil transfer systems offer time and money-saving advantages as well as safety features. Digital timers and replacement baskets in various sizes and shapes are also available.

When selecting a fryer or fryers, foodservice operators should evaluate space requirements, production needs, diversity of fried menu items and energy source. Gas-fired fryers continue to dominate the commercial kitchen scene because of their cost of operation savings, competitive initial cost, ease of installation, and the extensive selection of brands, models, sizes and design feature options.



**AMERICAN RANGE**  
**Deep Fat Fryer, AF Series**

High-volume fryer with 120,000 BTU gas input makes this design most efficient. Allows for high-production cooking. Unique "Cool Zone" in the front sloping stainless steel vessel traps food particles and prevents carbonization in the fry zone. Extends the oil life and reduces flavor transfer. Stainless steel frypot is a full 2" deeper than industry standards. Built standard with stainless steel sides, top and door.

- Models offered: 20 - 75 lb. vessel, (80,000 - 160,000 BTU/hr.)
- 20 - 30 lb. split pot vessel, (80,000 BTU/hr.)
- 35 - 50 lb. split pot vessel, (120,000 BTU/hr.)
- 75 lb. vessel, (160,000 BTU/hr.)
- 1 year limited warranty on parts and labor
- LPG available
- CSA International, NSF



**DEAN**  
**1824G and 2424G Flat Bottom**

Specialty frying for volume needs. Designed as the ultimate units for delicate liquid batter style and bulk cooking where shallow oil depth and flat bottom design are a must. Provide your customers with beautiful, golden fried tortilla chips, taco shells, fish fillets and shellfish.

- 1824G: 45" high, 20" wide
- 2424G: 45" high, 26" wide
- 120,000 BTU, 3/4" NPT connection
- Capacity: 1824G: 45 - 70 lbs. oil, 2424G: 65 - 90 lbs. oil
- Shown with optional casters
- LPG available
- CSA International, NSF



## ANETS GoldenFry™ Series

Anets high efficiency, high production fryers have all the features and options to meet your frying requirements. Options include automatic basket lifts, solid state controls, electronic ignition, melt cycle, Fri-Tronic computer controllers and filtration systems.

### Model MX-14E

When great food and on-the-ball service are your top draws, you have to have an Anets GoldenFry™ Fryer in your kitchen lineup. The energy-efficient design, easy-cleaning features and lasting construction of the Anets 14" high-efficiency premier gas fryer make it your best value for top quality frying.

- Fast recovery — Multiple rows of copper-flashed heat exchangers maintain direct heat transfer to the fry pot, saving time while ensuring food quality
- Efficient heating — 111,000 BTU/hr. cross fire burners cook like a 145,000 BTU/hr. fryer because of the unique four-sided heating system
- Easy cleanup — A special open vat design has sloped sides that send food particles into an easily accessible cold zone. Plus, the stainless steel cabinet and Lexan®-faced control panel are durable and easy to wipe down
- Lifetime warranty on fry pot
- Add filter system and heat lamps for a complete fry station
- Split pot, half-size, 18", 20" and counter fryers also available
- LPG available
- NSF

### Model 14GS

To help you make a lasting impression with your customers, the Anets GoldenFry™ 14" standard gas fryer is built to provide top quality service for years. Innovative design and stainless steel construction combine to make a dependable fryer that cooks efficiently and is easy to clean.



## DEAN Decathlon Series

Dean's high-efficiency fryers feature super-efficient performance while providing precise temperature control, rapid recovery and economical operation. These fryers are designed for uses where close temperature regulation responds to a mix of heavy loads, and delicate products. Dean's Thermo-Tube design allows for greater production with lower fuel consumption, maximum heat transfer and low stack temperature. Combine two or more units into a battery. Stainless steel frypot, door, front and side panels are standard as well as 6" adjustable steel legs. Options include electronic ignition, automatic melt cycle, boil-out mode, automatic basket lifts, the COMPU-FRY computer and filtration systems.

- LPG available
- CSA International, NSF

### Decathlon D50G

- 45" high, 15½" wide, 30¼" deep
- 120,000 BTU high-production option
- Capacity: 35-50 lbs. oil
- 2— 5 7/8" x 6 1/2" x 13 3/4" fry baskets
- Thermatron solid state temperature control

### Decathlon D60G

- 45" high, 20" wide, 36¼" deep
- 150,000 BTU high-production option
- Capacity: 60-75 lbs. oil
- 2— 6 1/8" x 8 3/4" x 17" fry baskets
- Thermatron solid state temperature control

### Decathlon D80G

- 45" high, 22" wide, 36¼" deep
- 165,000 BTU high production option
- Capacity: 80-100 lbs. oil
- 2— 6 1/8" x 8 3/4" x 17" fry baskets
- Thermatron solid state temperature control



## DEAN Super Marathon Series

Dependable gas fryers that accommodate any budget. Fryers can be sized from 20-100 lbs. of oil and can be combined with filters, dump stations and specialty fryers. The accurate mechanical thermostat assures rapid recovery and eliminates time lost in waiting between loads. Stainless steel door and front are standard.

- LPG available
- CSA International, NSF

### Super Marathon SM20G

- 45" high, 7 3/4" wide, 29 1/4" deep
- 50,000 BTU, 3/4" NPT connection
- Capacity: 20-23 lbs. oil
- 1— 5 1/2" x 6 5/16" x 12" fry baskets
- Multivolt pilot system, no electrical required

### Super Marathon SM40G

- 45" high, 15 1/2" wide, 29 1/4" deep
- 105,000 BTU, 3/4" NPT connection
- Capacity: 35-43 lbs. oil
- 2— 5 7/8" x 6 1/2" x 13 1/4" fry baskets
- Multivolt pilot system, no electrical required

### Super Marathon SM50G

- 45" high, 15 1/2" wide, 29 1/4" deep
- 120,000 BTU, 3/4" NPT connection
- Capacity: 35-50 lbs. oil
- 2— 5 7/8" x 6 1/2" x 13 1/4" fry baskets
- Multivolt pilot system, no electrical required

### Super Marathon SM60G

- 45" high, 20" wide, 35 1/2" deep
- 150,000 BTU, 3/4" NPT connection
- Capacity: 60-75 lbs. oil
- 2— 6 1/8" x 8 3/4" x 17" fry baskets
- Multivolt pilot system, no electrical required

### Super Marathon SM80G

- 45" high, 21" wide, 35 1/2" deep
- 165,000 BTU, 3/4" NPT connection
- Capacity: 80-100 lbs. oil
- 2— 6 1/8" x 8 3/4" x 17" fry baskets
- Multivolt pilot system, no electrical required



## FRANKLIN MACHINE PRODUCTS Fryer Baskets

When you need replacement fryer baskets, you don't have to sacrifice quality for economy. FMP carries baskets made to fit all major fryer manufacturers. These baskets are durable, high quality, and economically priced. They are available in a variety of shapes and sizes to suit most applications. Available at most foodservice dealers.

- High quality nickel-plated steel
- Standard 1/4" mesh
- Available with plastic coated handles
- Wide variety of sizes
- Made in USA
- Readily available
- May be used with LPG units



## FRYMASTER H55 and H55-2

High-efficiency fryers designed for high-production cooking. Available in full pot (H55) or split pot (H55-2) models, with or without filter system. Solid state controls, direct spark ignition, and infrared burners with center location of temperature sensor for more accurate control of cooking times. Available with Computer Magic® for perfect product every time.

- 80,000 BTU – full pot
- 40,000 BTU – each split pot
- Multiproduct computer
- Infrared burners
- Available with FootPrint PRO® Filter
- LPG available
- Shown with optional computers and casters
- CSA International, NSF



## FRYMASTER Model MJCF Specialty Fryers

Specifically designed for fish, chicken and breaded products. The 18" x 19" frying area is controlled by the 1° action thermostat which anticipates the rapid rate of temperature rise, eliminating temperature overshoot and extending shortening life. The large cold zone catches crumbs and sediment, trapping them below the frying area where they will not carbonize, contaminate the shortening, or cling to fried products.

- 150,000 BTU
- Open pot design – no tubes
- Centerline thermostat
- Deep cold zone
- Available with Filter Magic®
- LPG available
- CSA International, NSF



## FRANKLIN MACHINE PRODUCTS 4-in-1 Digital Timer

The 4-in-1 Digital Timer has different colored lights for each time cycle in addition to four distinctive beepers. Case design has been improved by the addition of thumb grips for holding stability, as well as feet on the back which allow the timer to maintain its volume even when wall mounted. Easy-to-use programming includes a repeat feature and hour, minute and second adjustability up to 10 hours. The 7" high timer has a large LCD display, grease and water resistant case, and includes battery. AC adaptor available separately.

## GAS SAVES

One Fryer  
in use for  
6 hours per day

**GAS**  
\$1,942

**ELECTRIC**  
\$3,186

**ANNUAL SAVINGS  
WITH GAS**

**\$1,244**

Models operating at rated hourly load: gas – 80,000 BTU infrared burner; electric – 17 kW. These operating costs are based on an average electric cost of 8.68 cents/kWh, including fuel cost and demand charges. The gas cost used is \$1.12/therm. (Your average may be higher or lower.) Costs are based on the national average commercial prices for 2005 as published in the Monthly Energy Review by the U.S. Department of Energy (DOE) – Energy Information Administration.



## FRYMASTER MJ45E

The MJ45E is designed for high-volume production. Centerline thermostat anticipates rapid rate of temperature rise, eliminating overshoot and extending shortening life. Open pot design. No burner tube radiants to burn out or air shutters to adjust.

- 122,000 BTU dual orifice burner for maximum output
- Open pot design – no tubes
- Deep cold zone
- Computer Magic® available
- Lifetime limited warranty on stainless frypot
- LPG available
- Shown with optional casters and Computer Magic®
- CSA International, NSF



## GOLD MEDAL PRODUCTS #5099 NS Gas Funnel Cake Fryer

The professional operators ask for it — this may be ideal for you. A completely non-electric, gas-fired Funnel Cake Fryer, also great for Elephant Ears, etc.! A virtual "Money Machine" for those big special events. Work 6 to 8 funnel cakes at a time — but if you like to pour and cook the first side in one fryer and then "finish" in a second, you'll only work 5 at a time with this, maximum. Equipped with thermostat, safety pilot and drain. Suitable for trailer mounting when mounting instructions are followed.

- 25" high, 30" wide, 27" deep
- Tank is 7¾" high, 23" deep
- 95,000 BTU
- All stainless steel construction
- Capacity: 50 lbs. of oil
- LPG only
- UL



## HENNY PENNY OFG-321/322/323/324

These compact, high-volume fryers are designed especially for popular menu items that require open frying for best results. The OFG-320 series gas open fryers offer many of the same standard features that make our pressure fryers perform so well — rectangular fry pot, precision controls, built-in filtering system — and a few features that no other open fryers have. Henny Penny manufactures a complete line of open fryers designed for low maintenance and optimal energy efficiency.

- 46" high, 49¾" wide, 37¾" deep (OFG-323)
- 255,000 BTU/hr. combined (OFG-323)
- 1, 2, 3 and 4 well models available
- Capacity: 65 lbs. fat/fry pot
- Capacity: 15 lbs. food/fry pot
- LPG available
- CSA International, CE
- UL Sanitation



## HENNY PENNY OFG-391

Large loads from a single, compact footprint can make open frying as efficient and productive as pressure frying. The Henny Penny OFG-391 is a high-volume gas open fryer with built-in filtration and programmable controls that offers significant savings in time, labor, shortening, energy use and maintenance over equivalent combination of smaller competitive fryers. It is the only single well open fryer available that can cook up to 24 pounds (11 kg.) of food per load.

- 62¾" high, 25½" wide, 41¾" deep
- 100,000 BTU/hr
- Capacity: 130 lbs. (59 kg.) shortening
- Capacity: 24 lbs. (11 kg.) food
- CSA International, CE
- UL Sanitation



## IMPERIAL Elite Fryers

Imperial's 40 pound Elite Fryer offers 105,000 BTUs, the highest in its class. The tube-fired, snap-action heating system results in faster recovery times and less oil absorption. Even heating eliminates scorching. The deep "cool zone" captures food particles, bypassing the fry area which improves food taste and preserves oil life. Stainless steel exterior.

- Model IFS-40 with S/S vessel shown
- Add-A-Fryer (25 lbs.), Split Pot, 50 and 75 lb. fryers available
- Optional 8-product computer control and solid state controls
- Optional built-in or portable filter system
- LPG available
- CSA International, NSF, CE



## INFINITY Fryer G2842

Infinity's 32 pound frypot can out produce a conventional 50 pound fryer while using less gas and 40% less shortening. If the oil savings and quick filtering system look good to foodservice operators, the benefits to consumers look even better. Infinity's highly efficient Pre-Mix Burner System and unique Heat Exchanger design reduce the chemical reactions that cause shortening breakdown. Providing your customers with a healthier alternative in fried food, while keeping a step ahead of your competition.

- Narrow 15 ¾" width
- Pre-mix burner system
- 2 baskets
- Flat bottom frypot
- Multi Programmable touch controller
- In-built safe, fast oil filtration system
- LPG available
- CSA International



## MARKET FORGE DFFG Heavy-Duty Premier Fryer

This 40/50 pound fryer utilizes all stainless steel high quality construction, 16 gauge #304 material. Edges and seams are precision welded for strength, durability, and no-leak joints. Oil rapidly heats to the set temperature due to the extra heat transfer area around the tubes. Superior to the open pot design on other fryers.

- 46" high, 15 ½" wide, 30½" deep
- 114,000 BTU
- Twin chrome-plated fryer baskets with cool grip plastic coated handles
- LPG available
- Shown with optional casters
- ETL



**OZTI USA**  
**OFG Series Fryer**

Ozti USA is proud to offer you the OFG series fryer. We have combined high efficiency stainless steel burner together with our distinctive monoblock bowl. This unit is designed to save you energy and time. Up to 88 pounds of French fries cooked per hour.

- Stainless steel body & burner
- 102,500 BTU
- Oil capacity 50 lbs.
- 33.5" high x 15.7" wide x 35.4" deep
- Millivolt or digital (optional) control available
- Piezo Electric pilot ignition (optional)
- Natural Gas or LPG
- NSF, ETL certified



**PITCO FRIALATOR**  
**NEW Solstice Supreme High**  
**Efficiency Fryer**

The Supreme High Efficiency Series fryers incorporate automatic self cleaning burners. The burner self-cleaning process runs from start to clean in 30 seconds. Mix and match any combination of Supreme High Efficiency Series fryer to meet your exact frying needs. Not only can you mix and/or match the fryers, but the controls can also be combined in one battery to create that perfect combination! The Solstice Supreme High Efficiency Series will use the same great filter system as the Solstice Gas Fryer platform. With an 8 gpm oil pump, 3" clog free drain line, and easy to use two step process, what a perfect way to complete the package.

**SSH55**  
80,000 BTU/ hr., 40-50 lbs. oil, 14" x 14" Frying area

**SSH55T** (\*per side)  
40,000\* BTU/ hr., 20-25 lbs. oil\* 7" x 14" Frying area\*

**SSH75**  
105,000 BTU/hr., 75 lbs. oil, 18" x 18" Frying area



**PITCO FRIALATOR**  
**SGM Solstice™ MegaFry Series**

Mega size models for Mega size loads. MegaFry systems meet those high volume needs with a 62% efficient atmospheric burner system. Want Mega production with up to 300 lbs./hr. frozen fries and 471 pieces/hr. of frozen chicken in a system complete with or without Pitco's Filter Drawer Filtration System? Customize your own MegaFry system for Mega production and efficiency. Choose from three model sizes and control upgrades.

| Model | BTU     | Oil Capacity/lbs. | Production per hour               |
|-------|---------|-------------------|-----------------------------------|
| SGM18 | 120,000 | 100/IIQ           | 180 lbs. fries<br>283 pcs chicken |
| SGM24 | 165,000 | 140-150           | 240 lbs. fries<br>377 pcs chicken |
| SGM34 | 210,000 | 200-210           | 300 lbs. fries<br>471 pcs chicken |

- CSA International, NSF



**PITCO FRIALATOR**  
**Solstice™ Series Model SG14S**  
**Tube-Fired Gas Fryer**

Powered by the innovative Solstice™ burner, enabling you to cook more food, more efficiently, in an improved operating environment (compared to previous design). The Solstice™ product line has four basic models that can be combined with great options and accessories. Basket lifts can be added with an upgrade to digital or computer controls. Add a S/S tank, basket lifts or mix/match with other models to fit your needs.

- 110,000 - 140,000 BTU/hr. available
- 7" twin tank, 14" and 18" tank models available
- Oil capacity: 40 - 50 lbs.
- LPG available
- CSA International, NSF, MEA, CE, AuGA



**QUEST**  
**Instant Response MV40 Fryer**

Extremely accurate one degree instant response performance with powerful burners to produce consistent high volumes with peak quality and minimal oil absorption. Open stainless steel kettle for long life and cleaning ease.

- 41.375" h x 16.75" w x 31" d
- 40 lb. oil capacity
- Millivolt controls
- 130,000 BTU
- Natural or LPG gas
- CSA International, NSF



**ULTRAFRYER® SYSTEMS**  
**Ultrafryer®**

The Ultrafryer® is available in 14", 18" and 20" vat sizes, in batteries of 2 to 6 vats mounted on a uni-frame all stainless steel carriage with 4" heavy-duty casters for mobility. Designed to be the Ultimate Frying Machine™, it is the most energy-efficient fryer available. The patented heat exchangers provide optimum heat distribution transferring gas energy evenly into the shortening, ensuring consistent product quality, shortening longevity and outstanding fryer performance.

Incorporated in the design is easy-to-use central filtration requiring no additional floor space allowing the user to boost shortening life and further ensure product quality.

The Ultrafryer® is available with a selection of controllers and computers to determine time and temperatures for up to 8 different products per fry vat. Vats are protected by a 10 year warranty, 24-hour technical support and personalized service, the best in the business.

- LPG available
- CSA International, NSF



**VULCAN**  
**GR Gas Series Fryers**

GR Gas Series Fryers offer a variety of shortening capacity options to match the demand of any size operation. Select from 35, 45, 65, and 85 pound models. If your application requires a single fryer or a battery of fryers with our patented KleenScreen™ Filter System, Vulcan can fit your needs.

**Standard Features:**

- Stainless steel cabinet
- 304 stainless steel tank
- 12 year full tank warranty
- 53% thermal efficiency
- Available with Millivolt (M), Solid State (D), or Computer (C) Controls
- Electronic Ignition standard with Solid State or Computer Controls
- 1" full port drain valve (1.25" on 85 lb. model)
- Casters standard on all models
- Available in natural or LP gas
- CSA International, NSF

**Model GR35**

- 36.25" working height, 15.5" wide, 29.75" deep
- 14" x 14" Tank Size
- 90,000 BTU/hr.
- Capacity 35 - 40 lbs. fry compound
- 65 lbs. of ½" fries / hr.
- Millivolt Control

**Model GR45**

- 36.25" working height, 15.5" wide, 29.75" deep
- 14" x 14" Tank Size
- 120,000 BTU/hr.
- Capacity 40 - 45 lbs. fry compound
- 100 lbs. of ½" fries / hr.
- Millivolt, Solid State, or Computer Controls

**Model GR65**

- 36.25" working height, 21" wide, 29.75" deep
- 19.5" x 14" Tank Size
- 150,000 BTU/hr.
- Capacity 65 - 70 lbs. fry compound
- 115 lbs. of ½" fries / hr.
- Millivolt, Solid State, or Computer Controls

**Model GR85**

- 36.25" working height, 21" wide, 34.75" deep
- 19.5" x 18.25" Tank Size
- 150,000 BTU/hr.
- Capacity 85 - 90 lbs. fry compound
- 125 lbs. of ½" fries / hr.
- Millivolt, Solid State, or Computer Controls



**WELLS**  
**High Production Gas Fryer**

Wells' High Production Gas Fryer is engineered to meet today's high quality foodservice standards.

- Burner system combines independent ignition, valve and uniquely designed insulated flue for silent operation
- Paperless filtration system
- Ignition system is a fail-safe and self-regulating flame sensing control
- Solid state control, programmable time and temperature
- Automatic basket lift cradle
- CSA International, NSF



**WORCESTER**  
**INDUSTRIAL PRODUCTS**  
**The Shortening Shuttles®**  
**Economy & Simplicity Series**

The Shortening Shuttles® are the most cost-effective hot waste oil transfer system. Saves 30 - 50% on labor costs. Lowers liability exposure. No more HOT oil bucket burns! Five (5) models to choose from.

- Heavy aluminum construction
- 0.10 thick aluminum body with double walled seams and deep weld penetration
- SS-611: 12" h, 9" w, 48" l; Cap. 9 gal.
- SS-611-T: 12" h, 9" w, 55" l; Cap. 10.5 gal.
- SS-611-TL: 12" h, 9" w, 55" l; Cap. 8 gal.
- SS-709: 10" h, 12" w, 48" l; Cap. 9.25 gal.
- SS-914: 23" h, 24" w, 44" l; Cap. 14 gal.

## Efficient Fryer Operation and Maintenance

For efficient fryer operation, always follow the manufacturer's instructions. In general:

- Fill kettle to capacity with high quality deep-frying compound. If solid or semi-solid shortening is used, melt fat completely and bring it to the proper temperature before frying. If using solid shortening, make sure it is packed around tubes before lighting burners. Some fryers have melt cycle controls.

- Set the thermostat for the desired temperature. (Usually in the 325° - 375° F range for most foods.) Smoking or excessive foaming of the frying medium usually means the temperature is too high or the fat is broken down.

- Limit the preheat time to save on gas energy.

- Avoid exposing frying medium to salt, water, excessive heat and chemicals. This will quickly break down the frying medium. Once the breakdown starts, the process is irreversible and the fat must be discarded or product quality will be compromised. Deteriorating fat affects the taste and quality of fried foods.

- Filter and add fresh fat daily, or more often if necessary, to avoid premature fat breakdown.

- Be sure to shut down the fryer completely before beginning to drain and filter the frying medium.

- After filtering, wipe the kettle clean on a daily basis.

- Clean frypot regularly to keep it in good working order. Follow manufacturers instructions on boil out procedures.



# FRYERS, PRESSURE

## PRESSURE FRYERS

Gas pressure fryers prepare an extensive assortment of popular main course foods, side dishes and appetizers. This versatility has made them a popular choice in a variety of foodservice venues including fast food outlets, supermarkets, institutional foodservice operations, delicatessens and family style eateries.

Pressure fryers feature a highly efficient heat transfer technology that fries foods quickly and at relatively low oil temperatures. A tightly sealed lid holds in the steam released from cooking food — when enough steam has been released and held, it keeps additional food moisture from escaping, resulting in a juicy product. The steam pressure also causes turbulence in the shortening. This results in fast, even cooking at lower oil temperatures. Their sealed compartment frying system makes pressure fryers easy to operate so only a minimal amount of training is needed.

Pressure fryers are relatively small and inexpensive, but they offer high production capabilities and the prospect of added menu variety. Consumer favorites such as fish fillets, lobster tail, shrimp, steak, roasts, ravioli, cornish hen and turkey are just a few of the main course foods that make wonderful candidates for pressure frying. Pressure fryers are also great for preparing a variety of side dishes and appetizers.

Gas-fired pressure fryers also offer a healthy alternative for preparing fried foods. Foods that are pressure fried retain moisture and “seal” quickly, with little oil being absorbed into the food product. Customers can enjoy the taste of deep-fried food while realizing the health benefit of less oil content.

Gas pressure frying offers a number of other advantages to the operator including high energy efficiency, easy installation and easy-to-use operation.



1800GH

2400GH



### THE BROASTER COMPANY 2400GH & 1800GH Pressure Fryers

Broaster pressure fryers feature durable, welded, tubular steel frames, powder coated to resist corrosion. Advanced solid state controls provide easy operation and dependability. Stainless steel top and side panels ensure durability and easy cleaning. The one of a kind Temp-N-Time™ option has the ability to preprogram up to ten different cook cycles for quick and easy preparation of various menu items.

#### 2400GH

- 100,000 BTU - 120V - 15 Amp
- Fresh chicken capacity: 22 lbs./load, 110 lbs./hour
- Cooking oil capacity: 63 lbs.
- Operating pressure: 12 - 15 psi
- 47.25" high x 24" wide x 40" deep
- LPG available
- CSA International (C-US) (CSA-SAN)

#### 1800GH

- 65,000 BTU - 120V - 15 Amp
- Fresh chicken capacity: 14 lbs./load, 80 lbs./hour
- Cooking oil capacity: 42 lbs.
- Operating pressure: 12 - 15 psi
- 46" high x 18" wide x 35" deep
- LPG available
- CSA International, NSF



### BKI LGF-F Pressure Fryer

BKI's gas pressure fryer integrates innovative design features — including a patented 'quick disconnect' filter system that makes it easy to remove, clean and reassemble. An 'instant-on' ignitor eliminates the need for a constantly burning pilot. BKI's fryer utilizes controlled low pressure to promote faster cooking at lower temperatures and has a built-in cold zone to collect breading 'fall-off,' resulting in moist products sealed with their natural juices inside.

- 33" high, 18" wide, 41" deep
- Capacity: 50 lbs. shortening
- Capacity: 14 lbs. product
- Electrical: 120 V, 7.2 amps, 1 ph
- 90,000 BTU/hr.
- LPG available (80,000 BTU/hr.)
- NSF, UL, cUL



### HENNY PENNY PFG-600 w/Electro-Mechanical Control

All the controls on this floor model pressure fryer are located on the front panel for ease of operation and maximum safety. It is engineered to save you money on energy and shortening with its short frying cycle and lower frying temperature. This Model 600 is constructed of all stainless steel and has self-contained exhaust, pressure control and automatic safety control valve.

- 64" high (with lid open), 18" wide, 40½" deep
- 80,000 BTU rating
- Capacity: 43 lbs. fat
- Capacity: 12½ lbs. food
- Electrical: 120V, 10 amps, 50/60 Hz, 1 ph
- LPG available
- CSA International, NSF, CE, UL Sanitation



## **HENNY PENNY PFG-600 w/Computron™ 8000 Control**

This compact, versatile pressure fryer represents a healthier, more profitable way to cook in high volume. Controlled low pressure allows faster cooking at lower temperatures, sealing in the natural juices while saving energy and shortening. Easy-to-use programmable computerized controls let you cook up to 10 menu items at the touch of a button. Constructed of top quality stainless steel for years of dependable use.

- 64" high (with lid open), 18" wide, 40½" deep
- 80,000 BTU rating
- Capacity: 43 lbs. fat
- Capacity: 12½ lbs. food
- Electrical: 120V, 10 amps, 50/60 Hz, 1 ph
- LPG available
- CSA International, NSF, CE, UL Sanitation



## **WORCESTER INDUSTRIAL PRODUCTS The Shortening Shuttles® Economy & Simplicity Series**

The Shortening Shuttles® are the most cost-effective hot waste oil transfer system. Saves 30 - 50% on labor costs. Lowers liability exposure. No more HOT oil bucket burns! Five (5) models to choose from.

- Heavy aluminum construction
- 0.10 thick aluminum body with double walled seams and deep weld penetration
- SS-611: 12" h, 9" w, 48" l; Cap. 9 gal.
- SS-611-T: 12" h, 9" w, 55" l; Cap. 10.5 gal.
- SS-611-TL: 12" h, 9" w, 55" l; Cap. 8 gal.
- SS-709: 10" h, 12" w, 48" l; Cap. 9.25 gal.
- SS-914: 23" h, 24" w, 44" l; Cap. 14 gal.



## **GAS APPLIANCE CONTROLS**

At the heart of all gas foodservice equipment is the appliance control. Modern gas appliance controls have evolved well beyond the simple on/off valve to sophisticated devices that accurately maintain correct cooking temperatures and control gas flow while combining ease of operation and reliability.

The most recent developments in appliance controls have focused on ways to reduce gas consumption during idle cooking times without the need for cold start-ups, and on improved safety controls for busy foodservice environments.

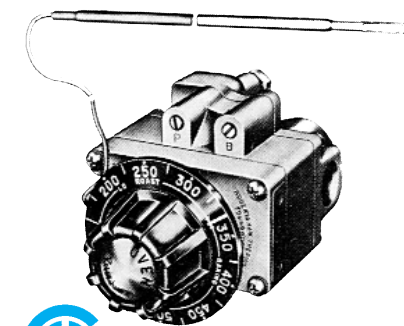
Whether incorporated as original equipment, used as replacements, or purchased as add-ons for efficiency, economy or safety, gas appliance controls will provide years of dependable service.



## **INVENSYS Robertshaw BJWA Series Griddle or Oven Heat Control**

Model BJWA is a combination gascock and oven thermostat. It can be supplied for automatic or nonautomatic ranges. Equipped with bypass and optional oven burner pilot adjustment. With BJWA the oven gas is turned on and temperature setting made with a single turn of the dial. Temperature ranges for commercial food preparation appliances available.

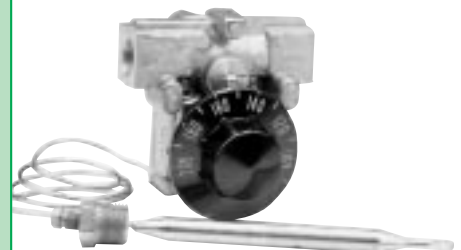
- Capacity: 55,000 or 70,000 BTU/hr.
- CSA International, Advantica, CE



## **INVENSYS Robertshaw FD Series Heavy-Duty Gas Thermostat**

Model FD series is a heavy-duty, high-capacity gas thermostat with models available in single and dual valve response. The dual valve snap-throttle action permits accurate low temperature control with quick throttling action for high-capacity needs. The single valve type permits normal throttle action with minimum flame. Can be supplied with pilot and bypass adjustments. Temperature range for ovens, griddles and fryers available.

- Capacity: 100,000 BTU/hr.
- CSA International, Advantica



## **INVENSYS Robertshaw GS Series**

This is a snap-acting control for accurate temperature control by interrupting main burner gas flow. Suggested applications: fryers, heaters and commercial cooking appliances. This control will serve appliances directly up to 30,000 BTUs of natural gas, or 50,000 BTUs of LP gas. Temperature ranges for commercial food preparation appliances available.

- Capacity: 30,000 BTU/hr.
- CSA International, Advantica



# GAS APPLIANCE CONTROLS



## INVENSYS RX Millivolt Direct Current Electric Thermostat

The Invensys RX limit control is a single pole thermostat that is designed especially for today's demanding millivolt/milliamp direct current applications, particularly fryers. The RX is designed with a hermetically sealed reed switch and is snap action. These new features provide durability and accuracy in the harshest environments.

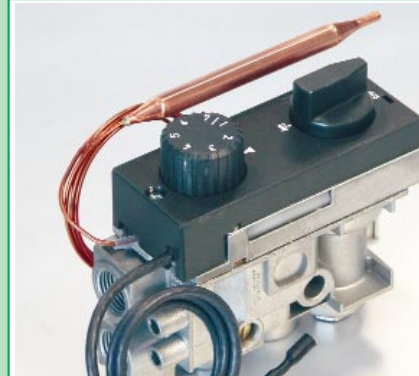
- Rated for .67 amps at 5 VDC
- Maximum ambient temperature 230°F (110°C)
- CSA International
- IEC



## INVENSYS Robertshaw Gas Solenoid Valves

Wide variety of applications for this normally closed, quiet operating, and power saving valve series. The Model FJT controls the flow of gas upon signal from thermostat in gas appliances and other heating applications. Can be mounted in any position, and mounting bracket is available. The standard FJT comes with half wave rectification (to reduce AC hum) but is also available with full wave rectification. Electrical rating for models 120 or 240 VAC. 60 Hz, 0.13 amp. 24 VAC. Models 50/60 Hz, .57 amp also available. Operating Pressure: 1/2 psi maximum.

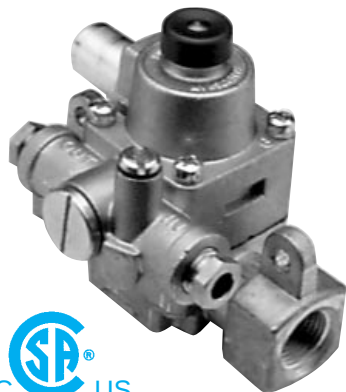
- Capacity: 119,000 BTU/hr.
- -40°F to 275°F
- CSA International, Advantica, CE



## MAXITROL GV30 Combination Control System

Maxitrol's GV30 is a thermostatically controlled, modulating valve that maintains set point temperature. Once set point temperature is reached the valve supplies only the amount of gas required to maintain that temperature. The GV30 is fully enclosed for added protection in harsh environments. Applications include ovens, bain maries, and griddle plates.

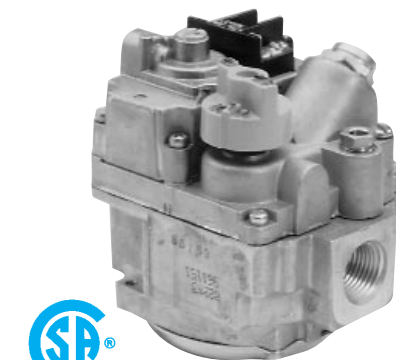
- Operation: modulating temperature control
- Capacity: 65,000 BTU at 1" w.c. pressure drop
- Temp. Sensors: various ranges 55.4°F to 644°F
- Optional D-stems
- Delta C Commercial Cooking Certification
- CSA International, CE



## INVENSYS Thermomagnetic Safety Valves

Invensys "TS" Series Safety Valve is a control used to cut off the flow of gas to the burner in the event of pilot outage. The magnet assembly is energized by voltage generated by a thermocouple that is heated by the pilot flame. When this flame is extinguished, the thermocouple voltage decreases until a spring overcomes the magnetic force and closes off both the pilot and main gas.

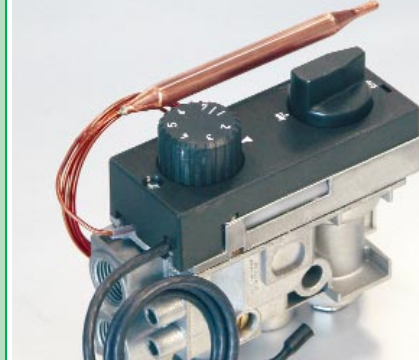
- 1/2" x 1/2"
- Capacity: Natural gas – 210,000 BTU; LPG – 340,000 BTU
- CSA International, Advantica



## INVENSYS Unitrol 7000

The Unitrol 7000 GO series controls are bleed gas controlled diaphragm valves. The diaphragm valve provides ON and OFF operation in response to the opening and closing of the external bleed line by a thermostatic bleed line valve, such as the GS series. The Unitrol 7000 GO combines manual main and pilot gas valve, a separate automatic safety pilot valve, pilot adjustment valve, pilot and bleed gas filtration and diaphragm valve. The regulated models have the additional feature of "straight line" gas pressure regulation.

- 3/4" x 3/4"
- Capacity: Natural gas – 305,000 BTU; LPG – 485,000 BTU
- CSA International, Advantica



## MAXITROL GV30 High Capacity Combination Control System

A thermostatically controlled On-Off valve, the GV30 ignites at maximum BTU rate until the set point temperature is achieved, and then it snaps off. The GV30 is fully enclosed for added protection in harsh environments. Typical applications include fryers, ovens, and bain maries.

- Operation: On-Off temperature control
- Capacity: 90,000 BTU without internal regulator
- Temp. Sensors: various ranges 55.4°F to 644°F
- Optional D-stems
- Delta C Commercial Cooking Certification
- CSA International, CE



## GAS CONNECTORS

New Model Building Codes and Product Standards (ANSI Z21.69 / CSA 6.16) require that a commercial grade moveable gas connector be used for installation of all gas appliances that are moved on a regular basis. This means that residential grade flexible gas connectors are no longer permitted to be attached to any commercial appliance equipped with casters or that can be moved for cleaning and maintenance. Residential connectors had a tendency to crack when used with kitchen equipment that was moved frequently, creating a dangerous fire risk.

The commercial grade connectors offered here are more durable and specially designed for commercial purposes and can be disconnected quickly and easily with one hand.

Today's quick disconnect gas appliance connectors make it fast, easy and safe to confidently disconnect and reconnect caster-mounted gas appliances for maintenance and service. All appliances, whether they are equipped with casters or not, can and should be moved for cleaning and routine maintenance. Commercial grade gas connectors help to reduce fire risk, reduce foodborne illness, improve kitchen efficiency, and promote better equipment performance.

Gas connectors also allow for flexibility in kitchen design, enabling equipment to be easily changed out to meet various menu requirements. The ease of substituting one gas appliance with another enables the operator to expand menu offerings and target food items for a specific service time span. For example, there may be a need to change equipment to meet the various requirements of a lunch menu versus a dinner menu — an issue of particular importance in kitchens with limited space.



**Snapfast**

- Safety Thermal Shut-off
- One-Handed Operation



**Safety Quik**

- Patented Safety Valve with Thermal Shut-off



**SwivelMAX**

- Increase Function and Service of Gas Connector
- 360° Multi-Plane Movement with Thermal Shut-off



**Posi-Set**

- Wheel Placement System
- Secures Appliance in Place



- Coiled Restraining Cable
- Required by Code



**DORMONT**  
Gas Connectors

The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. It is a complete system of connection products designed with the safety of your kitchen, the food you serve, your employees and your business in mind. Dormont's Blue Hose meets the ANSI Z21.69/CSA 6.16 requirements which state that any piece of equipment that can be moved for cleaning, or maintenance, whether on casters or not must use a commercial-grade connection.



With Dormont's Safety System Kit including Posi-Set, your equipment set-up will also meet the requirements of the NFPA 96 & 17A pertaining to the hood ventilation systems

- CSA International



## T & S BRASS Safe•T•Link Gas Appliance Connectors

T&S Brass offers a full line of flexible gas appliance connectors which enable commercial cooking equipment to be mounted on casters for maximum adaptability.

- Welded fittings remain gas tight
- Extruded coating means strength and flexibility
- Safe stainless braid protects inner hose
- Freespin fittings standard on both ends
- Four sizes: ½", ¾", 1" and 1½"
- Six lengths from 12" to 72"
- Parts kits available
- CSA International, ANSI Z21.69, NSF

## Accessories

- Quick disconnect coupling in four sizes: ½", ¾", 1" and 1½"
- Swivelink swivel for 360° flexibility
- Sure-Link restraining cable, adjustable for 3' to 5' lengths
- CSA gas ball valve in four sizes: ½", ¾", 1" and 1½"
- Street els - female/male, female/female
- Installation kit includes all parts needed:
  - 90° street el
  - gas ball valve
  - Sure-Link restraining cable
  - hardware



# GAS LIGHTS

## GAS LIGHTS

Today's gas lights are used by foodservice businesses to reflect nostalgic charm, enhance a restaurant's external and internal ambiance and provide customers and staff with the added security of well-lit entrances, parking areas, walkways and outdoor dining areas.

Gas lanterns are available in a variety of colors, styles and finishes to complement virtually any decor or architecture.

Gas lights come in dozens of shapes and sizes. They deliver various levels of illumination depending on the size and number of mantles used in each lantern. Operators have a choice of lights with one to eight mantles. Mantles consist of a lacy gauze or sheath of refractory material that produces light by incandescence when placed over the gas flame. Some models feature open, flicker flame burners, which enhance the nostalgic appeal. An array of flickering flame gas lights can add a dramatic touch to any restaurant storefront.

Foodservice operators also have a wide choice of gas light mounting options. They may be mounted on in-ground posts, a pedestal base, walls or pier mounts. Mounting posts are generally constructed of galvanized steel or extruded aluminum.

Gas lights may also be used for indoor applications. These models are equipped with an automatic shut-off device that will turn the gas off safely in the unlikely event of an unplanned gas service disruption. Operators should consult with local building code authorities prior to installation.

Best of all, while gas lights offer dependability, value and elegance, the cost of operation is merely pennies a day.



*Bourbon Street lantern with natural copper finish (top); Hawthorn lantern with optional antique copper finish (middle); Patriot lantern (bottom) with optional verdigris copper finish*

### CHARLESTON Copper Lanterns

- Elegant, handcrafted copper lanterns with distinctive historic designs
- Available in gas or electric
- Various copper finishes available
- Custom crafting of your unique lantern designs available
- Free catalogue online or by mail
- CSA International, UL certified for safety



ATLAS



NEPTUNE

### LEGENDARY LIGHTING®

Legendary Lighting's lanterns are constructed of 16 oz., 20 oz., and 32 oz. copper. Double strength glass is standard. All natural gas propane gas and electric lanterns can be post, column, wall or ceiling mounted.

At Legendary Lighting®, all lanterns are handcrafted and tested before they leave the factory to ensure the highest safety standards. Natural gas and propane gas lanterns equipped with electronic ignition or automatic shutoff valve are CSA Certified to comply with ANSI Standard Z21.42 for indoor and outdoor use.

- Natural gas or propane
- CSA International



## GAS PATIO HEATERS

In increasing numbers, foodservice operators are discovering how easy it is to add an atmosphere of warmth and comfort to their outdoor dining areas.

Gas-fired patio heaters make outdoor dining possible in almost any climate. The gentle warmth generated by the heaters not only creates a welcoming outdoor scene, it also extends the alfresco dining season.

Gas patio heaters come in two styles: freestanding models and mounted models. The freestanding patio heaters are typically seven to nine feet in height and feature an umbrella shaped top that protects the burner and helps radiate heat down in a circle toward the customers. Mounted gas-fired patio heaters are usually installed permanently on a ceiling, wall or post and send heat in a fixed single-directional flow.



**CROWN VERITY  
Patio Heaters**

Our outdoor heaters are designed to extend the use of your patio, deck or dining area. The Crown Verity heater uses a standard 20 lb. propane cylinder.

- Completely self-contained and portable
- Provides clean, draft-free circle of warmth
- Piezo electric ignition system
- Easy on/off tank access
- Weather resistant construction
- Adjustable heat output
- Easy-to-move wheel kit included
- Available in Stainless Steel, Antique Bronze (shown above) and Silver Vined
- UL



## **CALCANA INDUSTRIES LTD. PH Series Overhead Patio Heating System**

The most sophisticated outdoor heating system is here. The PH Series by Calcana provides unexpected performance and reliability in an attractive appliance. If a trellis or ceiling structure is not present, this overhead solution is available with wall-mount brackets, or with the "Perimeter Post & Trac System" (patent pending), which preserves your floor space.

Variable output control (patent pending) separates the PH Series from all others; adjusts to the needs of the day, or the needs of the season. Low clearance to combustible requirements allows installation where others cannot.

### **Shared Features**

- Variable output control panel in a remote location (patent pending)
- Stainless steel burner head matches the shape of the reflector
- Integrated, wave enhancing, decorative grill
- 3-Try direct spark ignition system / NO pilot lights
- 110V or 24V\* available (\*patent pending)
- 4" clearance from combustibles above the unit
- Natural Gas or LPG available
- CSA Certified for North America

### **Model PH40**

- Overhead Patio Heating System
- Variable 20,000 to 40,000 BTU/hr. input
- Dimensions: 15" x 9" x 137"
- 100% factory assembled

### **Model PH50**

- Overhead Patio Heating System
- Variable 25,000 to 50,000 BTU/hr. input
- Dimensions: 15" x 9" x 197"
- Available with 90 degree elbow or 180 degree "U-Bend" kit

### **Model PH75**

- Overhead Patio Heating System
- Variable 37,500 to 75,000 BTU/hr. input
- Dimensions: 15" x 9" x 257"
- Available with 90 degree elbow or 180 degree "U-Bend" kit



## **I. R. ENERGY EvenGLO Patio Heater**

Provide comfort for patrons and increase the use of your outdoor entertainment area with EVENGLO'S innovative design. The unique 'luau' torch look, along with a patent-pending reflector/burner/emitter system enhances ambience of your patio while reducing operating and maintenance costs. Built especially for commercial use, the rugged stainless steel and aluminum construction will perform for years to come.

- 40,000 to 60,000 BTU/hr., NG or LPG
- Stainless steel and multiple colors available
- Constant pilot, 100% safety control
- Remote ignition and hi-lo controls available
- 5 year limited warranty
- Natural Gas or LPG available



# GAS PATIO HEATERS



## INFRARED DYNAMICS Patio Heaters

American built, SUNPAK and SUNGLO are the original infrared patio heaters designed for long years of dependable service. Increase the use of your outdoor dining areas with our streamlined, stainless steel or powder-coat models which blend in with any decor. The SUNPAK heater's slim design mounts easily on outdoor walls and ceilings putting out 14' - 18' of quiet radiant warmth. Both natural gas and portable propane units are available.

- Natural gas models: 50,000 BTU/hr. rating
- Propane model: 40,000 BTU/hr. rating
- Gas-fired, infrared radiant
- 100% safety controls
- LPG available
- CSA International, CE approved on all models

### Model S25/S34 Series Sunpak

- 8" high, 48" long, 8" deep
- Angle mounting – zero to 30 degrees
- Direct Spark Ignition, 100% safety shut-off
- 25,000 BTU/hr. and 34,000 BTU/hr.
- Black powder-coat or stainless steel finish
- Mounting Kit available

### Model A244/A244V Series SunGlo Hanging Heater

- 41" high, 35" diameter
- 50,000 BTU/hr. rating
- Available with 24 volt control, 100% safety control
- Modern iron hanging frame

### Model PSA265/PSA265V Series SunGlo Permanent, In-Ground Natural Gas Heater

- 108" high, 35" diameter
- 50,000 BTU/hr. rating
- Constant pilot
- Available with 24 volt control, 100% safety control

### Model A242 Series SunGlo Free-Standing Heater

- 108" high, 35" diameter
- 50,000 BTU/hr. rating
- Constant pilot, 100% safety control
- No electrical connections
- Quick disconnect for heater storage

### Model A270 Series SunGlo Portable Propane Heater

- 108" high, 35" diameter
- 40,000 BTU/hr. input rating
- Self-contained, portable, decorative cover over propane tank
- Stainless steel and powder-coat finishes available in silver, green, white
- No electrical connections
- Constant pilot, 100% safety control



## NAPOLEON Patio Heaters

Napoleon's commercial quality heater comes standard with either heavy-duty wheels on LP models or hold down clamps on NG models. Direct electric ignition for no fail starts.

- Commercial quality patio heater
- 304 gauge stainless steel
- Available in natural gas or propane
- Heavy-duty aluminum valve and stainless dual emitter cone for high heat output & efficiency



## RANKIN-DELUX ULTRA™ Patio Heaters

Stylish Ultra™ Patio Heaters radiate a 20-foot circle of soft, comfortable heat and are specially fabricated with heavy gauge stainless steel and aluminum to resist rust. Solid stainless steel bolts and a tough enamel finish that's electrostatically applied over the aluminum base metal add superior rust protection. It's built to withstand years of commercial outdoor use.

- 40,000 BTU/hr.
- 5 year limited warranty
- Lifetime guarantee against rust on body, stainless steel panel and base
- Standard and custom colors available
- Natural gas or LPG
- CSA International



## SCHWANK LTD. PatioSchwank

Line up new patio sales with patioSchwank radiant heaters. No other company offers a better or more complete line of patio radiant heaters — all designed to deliver top performance in spring, summer and fall. In fact, you can even open your patio in winter for patrons who smoke.

Models available for every application and budget. Complete design and layout support, and the best warranties in the business.

### patioSchwank Series 2300

An efficient and complete engineered solution with focused heat coverage that provides total comfort and quick payback. Overhead mounting occupies no floor space. Optional remote control.

### patioSchwank Series 3000

Value-priced tube radiant heater for low ceiling or other enclosures.

### patioSchwank Series 4000

Value-priced, mushroom-style portable radiant heater provides up to 20' diameter coverage. Post mount or portable with wheels.

- LPG available
- CSA International



## GRIDDLES/GRILLS

The gas-fired griddle has been a hard-working mainstay of kitchens for years. They are typically used to prepare a variety of breakfast, lunch and dinner foods for foodservice operations ranging from fine dining to quick service to institutional service. Their ongoing popularity can be attributed to their versatility and production capabilities, the popularity of foods prepared by the grilling method, their simplicity of operation, ease of cleanup and an almost unlimited choice of installation options.

The continued dominance of gas-fired griddles is largely attributed to chef preferences for the quick response and performance benefits derived from gas heat as well as their competitive first cost and lower operating costs.

Today's gas griddles are available in a myriad of styles, configurations and sizes boasting construction and performance features that satisfy the menu, production and durability requirements of any operator.



**ACCUTEMP PRODUCTS, INC.**  
**Counter Top Griddle**

AccuTemp's steam heated griddle features a hermetically sealed steam chamber under the stainless steel cooking surface that never needs filling. This steam chamber is directly under the cooking surface of the griddle and produces only a  $\pm 3$  degree surface temperature variance across the entire cooking area. This eliminates cold spots giving you 100% usable cooking area. The AccuSteam boasts the fastest recovery time in the industry with surface temperature recovery of 10 seconds or less. Energy-efficient infrared burners heat the steam chamber and are fired by an electronic ignition. Temperature is by a single solid state thermostat that never needs recalibrating. Standard cooking depth of 29".

- Shown with 4" adjustable legs
- 24" — 50,000 BTU
- 36" — 70,000 BTU
- 48" — 96,000 BTU
- Condiment board available as option
- 24" cooking depth available as option
- LPG available
- UL, NSF



**ACCUTEMP PRODUCTS, INC.**  
**IR Gas Griddle**

AccuTemp's steam heated griddle features a hermetically sealed steam chamber under the stainless steel cooking surface that never needs filling. This steam chamber is directly under the cooking surface of the griddle and produces only a  $\pm 3$  degree surface temperature variance across the entire cooking area. This eliminates cold spots giving you 100% usable cooking area. The AccuSteam boasts the fastest recovery time in the industry with surface temperature recovery of 10 seconds or less. Energy-efficient infrared burners heat the steam chamber and are fired by an electronic ignition. Temperature is by a single solid state thermostat that never needs recalibrating. Standard cooking depth of 29".

- Optional stainless steel stand with casters
- 24" — 50,000 BTU
- 36" — 70,000 BTU
- 48" — 96,000 BTU
- Condiment board available as option
- 24" cooking depth available as option
- LPG available
- UL, NSF



**AMERICAN RANGE**  
**Griddle Series, ARMG, ARTG**

Innovative technology at work in the foodservice industry. American's griddle is designed with safety, durability and convenience in mind. The heavy frame, heavy gauge and sturdy chassis supports a highly polished steel griddle plate. Choose from manual or thermostatic controls. Durable and reliable components provide high efficiency and long life. All stainless steel front and sides. Open burner combinations available.

- Manual or thermostatically controlled units
- 12" - 72" wide
- 30,000 - 180,000 BTU
- High-performance burner every 12", rated at 30,000 BTU/hr.
- Low-profile construction for easy countertop installation
- Open burner combinations available with 32,000 BTU burners
- 1 year limited warranty on parts and labor
- LPG available
- CSA International, NSF



**ANETS**  
**GoldenGrill™ Series Griddles**

Anets offers the most complete line of gas griddles. From breakfast through dinner, Anets has a griddle that meets your cooking demands and your budget. Hard chrome plated surface, thermostatically controlled or manually controlled. Over 60 models available.

### All Models

- 1 thermostat every 12 inches for superior temperature control
- Available in widths from 24" - 72"
- Available in 24" - 30" depths
- 30,000 BTU/hr. per burner (24" deep models)
- 40,000 BTU/hr. per burner (30" deep models)
- Snap action thermostats
- Stainless steel front, sides, grease trough and splashguards
- Safety pilots standard
- Spatula wide 4" grease trough and chute, with built-in scraper
- 11" high backsplash optional
- Available with optional stand

### SGC Models

Superior hard chrome finish makes the griddle plate cleanup like new, day after day, year after year. Keep your kitchen operation at peak efficiency with the Anets GoldenGrill™ Chrome Griddles.

- $\frac{3}{4}$ " steel plate precision ground, highly polished and plated with a hard chrome finish
- Reduced cleanup time
- Less heat radiation than standard plates, saves money on A/C and energy bills

### SG Models

Anets GoldenGrill™ standard gas griddles. This series of griddles features exclusive plate temperature sensors which respond to temperature fluctuations quickly. Individual thermostatically controlled burners every 12 inches maintain consistent temperature under heavy load conditions.

- High nickel content  $\frac{3}{4}$ " precision ground hot rolled steel plate

### SLMG Models

Equipped with manually operated burners, these griddles give you the superior performance, construction and reliability of the Anets GoldenGrill™ series griddles at an economical price.



## BAKERS PRIDE XG Series Countertop Griddles

Gas griddles with a low-profile design, only 13 $\frac{3}{4}$ " tall to grilling surface, making them ideal for use on refrigerated cabinets or countertops. XG Series Griddles are designed to mix and match with the XX Series Char Broilers and XOB Series Countertop Ranges. The griddle plate is 1" thick, and 24" deep, polished, cold-rolled steel. Available in six widths from 24" to 72" in one-foot increments. Operator-controlled burner valves are available in three control types: manual, thermostatic or snap-action.

- Spatula-width front grease trough
- All stainless steel exterior
- Stainless steel landing edge and large capacity slide-out grease tray
- 30,000 BTU/hr. burners (1 every 12")
- LPG available
- CSA International, NSF



## COMSTOCK-CASTLE Griddles

Stainless steel finish for easy cleaning and humidity protection, fuel-efficient insulated panels, durable cast iron burners, rugged welded construction with heavy stainless pipe legs.

- Available in 6" widths
- Manual or thermostat controls
- 28" or 32" depth
- 21 $\frac{1}{2}$ " or 24" cooking depth
- Grooved & chrome surfaces
- Broiler racks available below some models
- LPG available
- ETL



## CONNERTON CG Griddle Series

Available either manual or thermostatically controlled. Heavy gauge, fully enclosed, fully welded, #304 stainless steel body and firebox for higher efficiency, easier cleaning and long life.

Unique "internal/external flue system" gives better heat distribution and faster recovery. #304 stainless steel "firebox/internal flue system" creates a patterned combustion zone between burner flames and griddle plate where it is needed. "External flue system" holds heat in by containing, restricting and directing flue gasses to obtain maximum efficiency possible.

Oversized, individually controlled, U-shaped tubular burners, 1 for every 12" of body width, appropriately spaced to maintain even heat throughout the cooking surface.

#304 stainless steel grease pan, sides and back griddle splash. Optional grooved griddle plate available.

Floor model available using fully welded #304 stainless steel legs and undershelf. Casters available.

- Front cap height 10", 27" deep
- Griddle widths: 12" - 72"
- Griddle thickness: manual  $\frac{3}{4}$ ", thermostatic 1"; thicker available
- 22,000 BTU/hr. per burner
- LPG available
- CSA International, NSF

## CEG Budget Series

23" deep griddle available either manual or thermostatically controlled. Heavy gauge, fully enclosed, welded aluminized steel body and firebox for higher efficiency. #304 stainless steel front panel, splash, gutter, griddle plate sides and back.

Oversized burners for improved heat distribution. Integrated "firebox/flue system" with enclosed back reflects heat up into griddle for higher efficiency.

- Front cap height 10", 23" deep
- Griddle widths: 12" - 52"
- Griddle thickness:  $\frac{3}{4}$ "
- 22,000 BTU/hr. per burner
- LPG available
- CSA International, NSF



## EAGLE GROUP RedHots® Griddles

NSF approved and CSA certified. Feature  $\frac{3}{4}$ " thick plate assemblies plus a 2 $\frac{1}{2}$ " splash guard on the rear and sides, along with recessed front panels to provide safe access to controls. Includes a full-length grease trough and stainless steel grease drawer. Easily adjustable feet allow for level cooking operation on uneven surfaces. Gas griddles are CSA certified, and are available with either manual or thermostatic control valves.

Manual Control Models:

### Model AGGH-24-NG

13 $\frac{3}{8}$ " high x 24" wide x 25 $\frac{1}{16}$ " deep  
443 sq. in. cooking surface, 40,000 BTU

### Model AGGH-36-NG

13 $\frac{3}{8}$ " high x 36" wide x 25 $\frac{1}{16}$ " deep  
664 sq. in. cooking surface, 60,000 BTU

### Model AGGH-48-NG

13 $\frac{3}{8}$ " high x 48" wide x 25 $\frac{1}{16}$ " deep  
885 sq. in. cooking surface, 80,000 BTU

- Reduced utility consumption
- Polished heavy gauge stainless steel construction
- Recessed front panels, providing safe access to controls
- Griddle height is 13 $\frac{1}{2}$ " - 14 $\frac{1}{2}$ " with adjustable feet
- Burners are "U"-shaped aluminized steel for even heat distribution
- Features an internal airflow design which prevents flame lift-off
- Available with manual control valves, thermostatic controls or thermostatic controls with safety pilot
- LPG available
- CSA International, NSF



## FRANKLIN MACHINE PRODUCTS

### Portable Griddle Tops

FMP's Portable Griddle Tops save both space and money by temporarily and easily turning any 2- or 4-burner open top gas range into a griddle. Since these griddle tops are portable, they are ideal for restaurants, schools, churches, small kitchens, and anywhere the size or expense of a griddle is impractical.

- Heavy gauge  $\frac{3}{16}$ " steel
- Heat resistant handles
- 2-burner model: 10  $\frac{9}{16}$ " x 22  $\frac{9}{16}$ " x 1" lip
- 4-burner model: 22  $\frac{9}{16}$ " x 22  $\frac{9}{16}$ " x 1" lip
- Readily available
- May be used with LPG units



## GARLAND Xpress Griddle

The Xpress Griddle by Garland, a leader in two-sided, quick-serve cooking technology, brings real solutions to the high-volume operation's grilling demands. Speed and safety are the key features of the Xpress griddle. Electronic temperature control in independent 12" zones allows you to grill several products at the same time. Reliable linear actuation lifts and sets the platen (accurate gap control of  $\pm 0.005$ ") for repeatable, consistent results on every run of product. Models available in 24" with 2, 1 or 0 platens and 36" with 3, 2, 1 or 0 platens.

- XG-24" – # of platens
- XG-36" – # of platens
- LPG available
- CSA International, CE, NSF



## IMPERIAL

### 2000 Series Heavy-Duty Griddles

Imperial's full spectrum of Manual and Thermostat Griddles fit a wide variety of cooking applications. Stainless steel front, ledge and sides are standard. Choice of  $\frac{3}{4}$ " or 1" thick, highly polished plate available. A 24" depth plate provides the maximum cooking surface for peak cooking periods. Thermostat controls offer absolute, accurate cooking temperature and quick recovery. Each burner has an adjustable gas valve and continuous pilot for instant ignition. Open burner combinations have 28,000 BTU lift-off anti-clogging burners and 12"x 12" cast iron top grates.

- ITG-36 shown
- 30,000 BTU burners
- Full stainless steel exterior
- 24", 36", 48", 60", 72" widths available
- 4" legs available
- 4" high stainless steel tapered splashguard
- Full-width rear flue
- Chrome finished plate available
- Stainless steel stands available
- LPG available
- CSA International, NSF, CE



## JADE®

### Model JGT-2436

#### Thermostatically Controlled Griddle

Full 24" deep highly polished 1" thick steel plate. One thermostatically controlled 30,000 BTU burner per 12" of griddle. 14 gauge all-welded construction. #304 stainless steel front and plate shelf. Stainless steel pitched gutter with full 2" x 3" drain. 3" high stainless steel rear and side splashes. 14 gauge high-capacity drip tray.

- Available in 24", 36", 48", 60", 72" and 84" widths
- Flat or grooved or combination plates
- Optional stands available
- LPG available
- CSA International, NSF



## LANG

### ChefSeries™ Computerized Griddle

The precise microprocessor based EnviroZone controls ensure accurate and consistent cook temps.  $\frac{1}{2}$ " thick griddle plate minimizes surface temperature variations and retains heat. Highly polished surface and continuously welded splash and grease trough speed cleanup. Electronic direct spark ignition, double wall construction and heat shields increase operating efficiency. Extremely accurate temperature control between 175° and 550°F. No protruding thermostat knobs to break or clean around. Combine with Lang's 24" gas Clamshell® hood to cut cooking time in half.

- 30.4" deep
- 24", 36", 48", 60" and 72" widths available
- 54,000, 81,000, 108,000, 135,000 and 162,000 BTU
- Built-in self diagnostic system
- 4" adjustable legs standard, tall legs optional
- Aluminized burner system spaced every 12"
- Grooving available in 12" increments
- Chrome Plate optional
- ETL



## MAGIKITCH'N MKG Gas Griddle

1" thick griddle plate with optional polished chrome top. Embedded temperature sensors help to maintain surface temperatures of  $\pm 50^\circ\text{F}$ . Standard with snap-action t-stat and piezo spark ignitor. Optional electric t-stat or solid state control includes matchless ignition system. Matchless ignition sparks only once a day reducing wear and tear on ignition components.

- Available in sizes 24", 36", 48", 60" and 72"
- Snap action t-stat, electric t-stat or solid state control
- LPG available
- NSF equipment stands available
- CSA International, NSF, MEA



**OZTI USA  
OAGP Griddle**

Ozti USA is proud to offer you the OAGP series griddle. We are using a special patented hard chrome coated plate. This enables us to give an extremely short recovery time (using ceramic infrared burner and snap action control system). Easy-to-clean surface and cool down time will save you more than 50% time compared to other similar units found in the market today. Options include U shape or ceramic infrared burner thermostatic valve.

- Special triple layer plate
- Reduced radiant heat loss (infrared burner)
- Precise temperature control every 12"
- Heavy-duty stainless steel up to 500°F
- 100% gas safety valve shut-off
- 72,000 BTU 36 inch model
- LPG available
- ETL certified, NSF



**RANKIN-DELUX  
Model RD-100-36-C  
Turbo Griddle™**

This infrared Turbo Griddle™ is the griddle for the 21st Century, developed for high-volume restaurants and fast food operations.

The Rankin-Delux Turbo Griddle™ uses 30% less energy than the traditional atmospheric-type griddle, and yet outperforms even the most efficient model available.

The Turbo Griddle™ not only saves energy, but will withstand load after load of frozen product with minimal temperature variation.

- 17" high, 36" wide, 33 $\frac{5}{8}$ " deep
- 20,000 BTU per 12" of width
- Models available in 24" - 84" widths
- Standard w/safety pilots and auto ignition
- Stands or cabinet bases available
- LPG available
- CSA International, NSF



**SOUTHBEND  
Model HDG Counter Griddle**

The Southbend Thermostatic Counter Griddle offers unsurpassed performance, combining proven control systems with Southbend quality and durability. Independent, instant-on thermostatic controls for precise settings. Available in 24 to 72 inches, the Southbend HDG has patented heat bank technology giving users an exclusive "No Cold Zone".

- Exclusive "No Cold Zone"
- Patented heat bank technology
- 24" - 72" widths available
- Stainless steel front & sides
- 4" high rear and side splash guards
- Flame failure safety device - standard
- 30,000 BTU burner every 12"
- Uniform heat distribution across surface
- Large capacity grease drawer
- Stainless steel flue riser is included (at no charge)
- Fully insulated on sides, zero clearance when lined up
- Largest cooking surface 27  $\frac{3}{4}$ "
- Fully welded griddle plate, no grease leak
- LPG available
- CSA International, NSF, MEA



**RANKIN-DELUX  
RDGM-24-A-20B-C  
Griddle/Hot Plate**

This Griddle/Hot Plate combination features all-welded steel construction with stainless steel trim for years of dependable operation. The high-performance griddle assures steady, consistent heat during peak periods. Separate controls for each area of cooking space allow different foods to be cooked simultaneously. The hot plate, with powerful 30,000 BTU cast iron burners, offers a full range of settings to satisfy any cooking requirement.

- 10" high, 36" wide, 28" deep
- 88,000 BTU input
- 12" - 72" griddle plate widths available
- 2, 4 or 6 open burners
- Availability  $\frac{1}{2}$ ",  $\frac{3}{4}$ " & 1" plate
- Stands or cabinet bases available
- LPG available
- CSA International, NSF



**RANKIN-DELUX  
Model RD-85-36-C**

This griddle has a 1" thick plate with a full 24" depth cooking surface, a stainless steel splash and wide stainless steel gutter.

Solid state thermostats provide accurate temperature control. Each 12" of width has a sensor which is embedded in the griddle plate.

Available with optional safety pilots and electric ignition. Also available in a floor model with cabinet base.

- 14" high, 36" wide, 33  $\frac{5}{8}$ " deep
- 96,000 BTU
- 24" - 72" lengths available
- 115 V controls
- Stands or cabinet bases available
- LPG available
- CSA International, NSF



## THERMAL ENGINEERING TEC® ZoneCommand™ Infra-Red Griddle

The revolutionary design of the TEC® Griddle allows superior heat transfer for faster cooking and recovery, regardless of loads. Surface zones do not bleed over, allowing cooking surface temperatures to remain extremely accurate even when positioned at different temperature settings. Even a wide temperature difference between zones can be maintained for a considerable time period. The polished stainless steel surface is easy-to-clean and will never wear or scratch off. Service is a snap with all components located in a convenient service drawer.

- 24", 36" and 48" widths available
- 2, 3 and 4 burner models available
- 35,000 BTU per burner
- Electronic thermostatic controls
- LPG available
- CSA International, NSF, MEA (NYC), GSA



## VULCAN Gas Griddles (900RE Series)

Vulcan 900RE Series Griddles offer unparalleled performance with electronic ignition and snap-action thermostats for rapid recovery and precision control.

- 11½" high, 33" deep
- 24", 36", 48", 60" and 72" widths available
- 1" thick polished, rolled steel griddle plate
- Electronic ignition and 120V snap-action thermostats are standard
- 30,000 BTU/hr. input per foot of griddle width
- Recessed controls with thermostat range of 150°F - 450°F
- Stainless steel front and sides
- Stainless steel legs extend 4" below the griddle
- ¾" rear gas connection and gas pressure regulator
- LPG available
- CSA International, NSF

### Optional Features:

- Chrome-finished griddle plate
- 7½", 10", 12" and 13" legs
- Stainless steel stand with undershelf and casters



## WELLS HDG - NEW Heavy Duty Griddles

These new countertop gas griddles come in three sizes" 24", 36" and 48" wide, all are 30" deep. All come standard with 3/4" thick, hot rolled, steel plates. Three sided splash-guards are top welded to griddle plate. ON/OFF control valves provide an infinite range of heat adjustments..

- 4" adjustable metal legs provided.
- Large capacity, stainless steel grease drawer
- 30,000 BTU/hr. per burner, natural gas
- 25,800 BTU/hr. per burner, LP gas
- LP conversion kit included
- Pressure regulator field convertible to LP gas
- HDG-24, HDG-36, HDG-48
- CSA International



## WOLF Achiever Series Griddle

The Wolf Achiever Series Griddle offers unparalleled performance with electronic ignition and snap-action thermostats for rapid recovery and precision control. Low profile design for mounting on refrigerated base.

- 24", 36", 48", 60" and 72" widths available
- 30,000 BTU/hr. input per foot of griddle width
- 1" thick polished, rolled steel griddle plate
- Electronic ignition and 120V snap-action thermostats are standard
- Recessed controls with thermostat range of 150°F - 450°F
- Optional chrome-finished griddle plate
- CSA International, NSF



## WOLF Therm-O-Ray IRG-Griddle

This infrared griddle with solid state controls uses 51% less gas. Surface temperature remains constant regardless of load, and infrared intensity cooks product in less time for greater production. Zero recovery time. Electronic spark ignition for each 12" width. All stainless steel front with full-length, chrome-plated front guard rail.

- 34½" - 36" cooking height, 24" deep
- 36", 48", 60" and 72" widths available
- 20,000 BTU each burner
- 2 - 6 burners available
- 1" thick highly polished steel griddle plate
- LPG available
- CSA International, NSF



# HOT FOOD TABLES

## GAS HOT FOOD TABLES

Not only do gas hot food tables save labor in the kitchen by enabling foods to be cooked ahead of time, they also eliminate service delays — which are annoying for customers and bad for business. And as more and more foodservice operations offer buffet lines and on-premise catering or banquet services, gas hot food tables have come to play an increasingly important role acting as both a holding and serving station.

Hot food tables do not add to the temperature of foods, rather they are designed to maintain food temperatures until the prepared food is served. They must control critical holding factors such as time, temperature and humidity for each food item.

Hot food tables are among the most important yet underrated pieces of equipment. An entire operation can suffer if foods are not held at proper serving temperatures. Temperature control means more than food being too hot or too cold. It means protecting against foodborne illnesses. Gas hot food tables can provide the even heat and precise holding temperatures necessary to ensure safety. With most gas hot food tables, each well can be individually controlled by thermostat so foods requiring different holding temperatures can be held in adjoining compartments.

The holding temperatures for different types of foods depend on a number of variables including moisture content and the length of time food is to be held. Review the National Sanitation Foundation's recommended temperatures and times for the foods to be served on your menu.

Hot food tables are most practical in situations where bulk quantities of various foods must be held prior to service, but can certainly be put to good use in any foodservice operation.



### EAGLE GROUP Hot Food Tables

Feature an all-stainless steel outer body, full-height, galvanized tubular steel legs plus a gusset assembly welded to the table body which enables quick, easy assembly, and also allows for the use of an adjustable optional undershelf instead of a stationary one. A 1½" thick, 8-inch wide cutting board is standard and can be mounted to either side of the unit. Sealed well tables feature an optional AutoFill® system, which automatically supplies and maintains the correct water level at all times.

#### Model HT2-NG

- 34" high x 33" wide x 30½" deep  
7,000 BTU

#### Model HT3-NG

- 34" high x 48" wide x 30½" deep,  
10,500 BTU

#### Model HT4-NG

- 34" high x 63½" wide x 30½" deep,  
14,000 BTU

#### Model HT5-NG

- 34" high x 79" wide x 30½" deep,  
17,500 BTU

- All stainless steel wrapper
- Individual 3,500 BTU burners with controls for peak performance
- High-output jet burners for efficient operation
- Adaptable for wet application
- Recessed controls for improved protection and safety
- Full range of options and accessories
- LPG available
- CSA International, NSF

# HOT PLATES

## HOT PLATES

Not to be confused with the small plug-ins used for illicit dorm room cooking, hot plates (a.k.a. restaurant range tops) are serious cooking equipment. These versatile, compact units add general cooking flexibility to almost any type of foodservice operation. They can be used for sautéing, pan broiling, stewing and frying.

Gas-fired hot plates could be considered mini gas ranges. The countertop versions offer most of the cook top variations found in a good range line including: multiple open burners; hot tops; graduated hot tops; griddle sections; grooved griddle sections; and broilers.

Grates made from heavy-duty stainless steel or cast iron support the pots or pans above the gas burners. The open gas flame impinges directly onto the bottom of the cooking vessel, providing even, consistent heat. Each burner may have its own individual grate, or in some cases, the entire top of the unit may be made of bar-type grate sections.

Gas hot plates are generally supported by two- to four- inch legs that provide stability and facilitate cleanup. This convenient type of countertop installation enables operators to utilize the valuable space under the counter for other purposes such as refrigeration or dry storage.

Gas hot plates have an added element of versatility due to the fact that they can be used indoors or outdoors depending on an operation's needs. For this reason they are a popular choice for catering operations, but they are also used in many commercial kitchens to save valuable space.

The hot plate's visible gas flame provides chefs with the high degree of temperature control they prefer. And with natural gas instant on/off performance, no preheating or cool-down time is required. This speeds production and conserves energy.



## AMERICAN RANGE Hot Plate, ARHP Series

Innovative technology at work in the foodservice industry. American's heavy-duty Hot Plate is designed with safety, durability and convenience in mind. The heavy gauge, sturdy chassis supports a 12" x 12" cast iron top grate above each removable head open burner. Durable and reliable components provide high efficiency and long life. The hot plate will provide years of trouble-free performance in the most demanding foodservice operations. All stainless steel front and sides.

- 1, 2, 3, 4, 6, 8, and 10 burner models available
- 10" - 14" high, 12" - 60" wide, 18" - 30" deep
- 32,000 - 320,000 BTU
- Low-profile construction for easy countertop installation
- Removable drip can
- Step-up hot plates with open burners elevated 4" in the rear are available
- 1 year limited warranty on parts and labor
- LPG available
- CSA International, NSF



## BAKERS PRIDE XOB Series Countertop Open Burner Ranges

Bakers Pride XOB Series Ranges feature a low-profile design, only 13 1/4" tall to range surface, making them ideal for use on refrigerated cabinets or countertops. XOB Series Ranges are designed to mix and match with the XX Series Char Broilers and XG Series Counter Top Griddles.

These open burner countertop ranges feature exceptionally heavy, removable, individual cast iron top grates. Four widths are available including a 12" wide two burner, 24" wide four burner, 36" wide six burner and 48" wide eight burner. Step-up sauté models available.

- 28 1/2" deep range top
- 30,000 BTU/hr. burners (2 every foot)
- All stainless steel exterior
- LPG available
- CSA International, NSF



## EAGLE GROUP RedHots® Chef's Line™ Hot Plates

- New bullnosed edge provides solid protection for controls
  - Controls are at a 45° angle for ergonomic operation
  - Ignitors for safe and easy operation
  - 4" heavy adjustable appliance legs
  - Heavy-duty cast iron grates
  - 13 1/4" working height adjustable to 14 3/4"
  - Available in two styles: flat top and step-up
  - 20,000 BTU/hr. burners for all units (available with 2, 4 and 6 burners)
  - All units are for natural gas (NG), complete with convertible pressure regulator and orifices for field conversion to liquid propane (LP)
  - Full-size polished stainless steel drip pan
- Quart capacities are as follows:
- units with two burners = 2 quarts
  - units with four burners = 6 quarts
  - units with six burners = 10 quarts



## COMSTOCK-CASTLE Hot Plates

Stainless steel finish for easy cleaning and humidity protection, fuel-efficient insulated panels, rugged welded construction with heavy stainless pipe legs. Legs are an optional accessory on step-up models. Cast iron star burners offer the largest flame pattern in the industry rated at 24,000 BTU/hr. Top grates are 12" x 12" solid cast iron with heat reflection bowls cast in. They lay flush with the front rail, reducing the risk of pots tipping. Hidden pilots are safe from clogging.

- LPG available
- ETL



## CONNERTON Hot Plate Series

Heavy gauge, fully enclosed, fully welded, #304 stainless steel body for higher efficiency, easier cleaning and long life. Enclosed back on hot plate directs the heat to the pot, not out the back. Full-width #304 stainless steel drip pan. Heavy-duty 28,000 BTU cast iron burners give fast high heat. Heavy-duty, tapered hole grate creates a combustion chamber between burner and utensil to intensify heat output. Available in single or double burner depth models. Floor model available using fully welded #304 stainless steel legs and #304 stainless undershelf. Casters available.

- Front cap height 10", 27" deep
- Hot plate widths 12" - 48"
- 28,000 BTU/burner
- LPG available
- CSA International, NSF



# HOT PLATES



## IMPERIAL 2000 Series Hot Plates

Select from 1 to 10 burner models. Hot Plates are constructed for years of reliable service. The interchangeable, lift-off anticlogging burner heads and anticlogging pilots simplify cleaning and the 28,000 BTU/hr. per burner output provides top-performance cooking. Step-Up Hot Plates are designed with rear burners 4" higher than front burners for easy access to back burners. 12" x 12" grates allow pots to slide from section to section. The 5" deep stainless steel ledge acts as a functional working area for the utmost versatility.

- IHPA-6-36 with optional wok ring shown
- 12" - 60" width models
- Stainless steel front, ledge and sides
- Burner head options: anticlogging, all-purpose, sauté and wok
- 4" legs and stainless steel stands available
- LPG available
- CSA International, NSF, CE



## MARKET FORGE 2-HPG Premier Hot Plate

2-HPG consists of two burner surface units mounted on a cabinet base. Accommodates pots and pans up to 10 inches in diameter. Burners are removable ring-type and are provided with removable clean-out pans. Burner controls are recessed in a well in countertop, and constructed so that the well lifts up and out for ease of cleaning. Counter is 16 gauge stainless steel. Cabinet base is equipped with removable drip pan, bottom shelf, hinged door with magnetic latch.

- 28" high, 18" wide, 33" deep
- 68,000 BTU
- LPG available



## RANKIN-DELUX RDHP-212-C Open Burner Hot Plates Counter Model

Give any kitchen a performance boost with Rankin-Delux Open Burner Hot Plates, offered in 7 different counter configurations. High-speed, cast iron burners are rated at 30,000 BTUs and offer a full range of temperature settings to accommodate any cooking requirement.

- 10" high (Option 14" high), 12" wide, 27" deep
- 12", 24", 36" or 48" wide models
- 30,000 BTU input per burner
- 1, 2, 4, 6 or 8 open burners
- Stands or cabinet bases available
- LPG available
- CSA International, NSF



## RANKIN-DELUX Step-Up Hot Plate SUHP-424-C

This rugged appliance is a natural for fried dishes. With easy access to fry pan handles, using front and back burners is a breeze. High-speed cast iron burners, each rated at 30,000 BTUs per burner, with smooth action valves for a full range of temperature settings. Stainless steel front, ends and splash are standard on all Step-Up counter models.

- 10" and 14" high, 24" wide, 28" deep
- 120,000 BTU total, 30,000 BTU/burner
- Models available in 12"-48" widths
- Stands or cabinet bases available
- LPG available
- CSA International, NSF



## WELLS HDHP New Heavy-Duty Hotplates

These new countertop hotplates come in three sizes: 12" (2 burners), 24" (4 burners) and 36" (6 burners). All have heavy-duty cast iron removable burners that provide superior flame characteristics: immediate turn-down and gentle, true low heats. ON/OFF control valves provide an infinite range of heat adjustment. Full-size removable drip pans facilitate cleanup.

- 4" adjustable metal legs provided
- Removable heavy-duty cast iron grates come standard
- 26,500 BTU/hr. per burner, natural gas
- 21,500 BTU/hr. per burner, LP gas
- LP conversion kit included
- Pressure regulator field convertible to LP gas
- HDHP-12, HDHP-24, HDHP-36
- CSA International



## WOLF Achiever Series Hot Plate

The Wolf Achiever Series Hot Plate offers 2 to 8 burner models with a step-up option on all sizes.

- All units 11½" high, 33" deep
- 12", 24", 36" and 48" widths available
- Two burners for each 12" section
- Heavy-duty cast iron top grates and burners
- 30,000 BTU/hr. open burners with lift-off heads
- One infinite heat control valve for each burner
- Stainless steel sides and control panel
- Full width pull out crumb tray
- LPG available
- CSA International, NSF

### Optional Features:

- Step-up burners. Rear burners elevated 4"
- Half hot top on rear burner, 11,000 BTU/hr. input
- 7½", 10", 12" and 13" legs
- Stainless steel stand with undershelf and casters



## BAKE/ROAST OVENS

Gas-fired bake and roast ovens have been a staple of commercial foodservice kitchens for many years. These dependable ovens are known for their high volume cooking capabilities and a high degree of product consistency.

Gas bake and roast ovens have proven to be extremely versatile units in commercial kitchens that prepare a wide variety of foods including meat, seafood, poultry, lasagna and pizza. They can also reheat precooked foods, or bake 'fresh from the oven' breads, rolls and pastries.

Bake and roast ovens are a valuable asset to foodservice businesses that wish to take advantage of popular trends in foods. The freedom to test new recipes without having to invest in a new piece of equipment enables operators and chefs to respond to customers' changing preferences and be even more creative when planning and preparing menus.

To achieve the best results from your bake and roast oven, it is important to follow manufacturer instructions for use and cleaning. In general:

The internal oven height should measure as close as possible to the height of the product being cooked. This reduces the space that must be filled with saturated moisture from the product itself.

If several products are to be cooked, it is best to start with the low-temperature products first and work up to the products needing the highest temperatures. Baking/roasting pans should be thin, heat conductive and heat absorbent.

Spillovers should be cleaned up before the residue carbonizes. Oven racks should be removed and washed in the sink. Be sure to clean all bare metal finishes with the cleaner recommended by the manufacturer.



**BAXTER**  
**OV300 Mini-Rotating Rack Oven**

Small size. Big results. Bake in it. Roast in it. Rethermalize in it. There is no reason not to. The Baxter Mini-Rotating Rack Oven does everything a full-size model does, except take up more space. With baking quality and controls usually found only on full-size ovens, our Mini-Rack Oven has an easy-to-use control panel with memory buttons for 1-step settings, a steam control and a rotating rack that eliminates pan turning.

- Perfect for producing breads, pastries, cookies, meats, casseroles and more
- Easy installation: Will fit through a standard 36" doorway with doors, control panel and trim package removed
- Certified for zero clearance to combustible surfaces, sides and back
- Self-contained steam system
- LPG available
- UL, cUL, UL for Sanitation



**COMSTOCK-CASTLE**  
**Bake Ovens**

Stainless steel finish for easy cleaning and humidity protection, fuel-efficient insulated panels, rugged welded construction. 31½" wide oven (the largest in the industry) allows superior air flow around full-size sheet pans.

- 2 heavy-duty nickel plated wire racks
- 550° FDO thermostat
- Stackable
- LPG available
- ETL



**DOUGHPRO**  
**Wood Fired/Gas Combination Ovens**

Doughpro is proud to offer commercial wood-fired/gas ovens. Doughpro offers a standard round oven from 3' to 8' available in a combination of fuel options. Our specialty custom ovens are manufactured to your specifications — "ANY shape and size" you desire! We include options such as: viewing windows, char-grill, multiple openings, internal spotlights and custom facades. Our ovens are shipped in two pieces or as a whole, whichever is easier for you to install, and backed by our 4 year warranty.

- ANY custom shape and size!
- Options: viewing windows, spotlights, char-grill and multiple openings
- Fuel: full gas, gas/wood, and wood only
- LPG available
- 4 year warranty (Structural)
- UL, cUL, UL Sanitation





# OVENS, BAKE/ROAST



**PICARD**  
**Tiny Revolving Tray Oven**

2 sizes available: model MT-8-16 (16 baking trays 18" x 26") or model MT-8-24 (24 baking trays 18" x 26"). Ideal for baking and roasting a large variety of foods; perfect choice for pizzas, bagels, breads, pies, cakes and pastries. Bakes evenly because of its rotating shelves. A real gas saver: only 180,000 BTU (MT-8-24 model). Also, a real space saver: only 42 square feet of floor space. It fits under an 8 foot ceiling; self generating steam system (optional).

## Gas Oven Energy Saving Tips

Follow these tips to get the most from your bake/roast oven.

- Know how long it takes the oven to preheat and then schedule preheating according to the oven's first use of the day.
- The oven will not preheat any faster by setting the thermostat higher than baking temperature. Nothing is gained and energy will be wasted.
- When possible, schedule baking and roasting activities so the oven can be loaded to capacity and you won't have to bring the oven to full heat more than once or twice a day.
- Slow roasting reduces meat shrinkage, produces a juicier product and saves gas.
- Use temperature guides and timers to avoid unnecessarily opening oven doors.



**WOOD STONE**  
**Gas and Wood/Gas Combination Ovens**

Wood Stone offers traditional round 'brick ovens' in 4 sizes and now offers the new Fire Deck Series — stone hearth ovens in a 'cookline friendly' shape. Wood Stone ovens are used for menu items ranging from pizza and flatbreads to the most intricate gourmet entrées, and everything in between. Inclusion of a Wood Stone oven in the cookline can eliminate the need for many other pieces of equipment.

- LPG available
- ETL, cETL
- NSF for Sanitation

# OVENS, BBQ

## BARBECUE/ROTISSERIE GAS OVENS

Few things stimulate the appetite more than the sight and aroma of foods being prepared in gas-fired barbecue/roisserie ovens. When placed in the front-of-the-house or in a store front window for display purposes, gas rotisseries offer operators a unique opportunity to cook a wide variety of popular foods while merchandizing and marketing them at the same time.

The constant turning and even exposure to heat sources in gas rotisserie ovens preserves food's moisture, giving your recipes the flavor and consistent quality that customers appreciate.

For many years, supermarkets have recognized that display rotisserie cooking can produce big bottom line benefits in terms of impulse buying. As the popularity of barbecued menu items steadily grows, however, virtually any type of foodservice operation can profit from gas-fired barbecue and rotisserie ovens.

Gas rotisserie ovens can be divided into two basic categories: vertical and horizontal. Vertical rotisserie ovens feature a tall stainless steel cabinet. The spits are "stacked" in the cavity from top to bottom. The air space between the spits allows products of different sizes to be cooked simultaneously and still rotate freely. During the cooking process, the spits remain in a fixed location and rotate in a circular wheel fashion.

Horizontal rotisseries are wider and deeper and incorporate a dual motion system. Individual spits are loaded onto a wheel type drum. As the drum revolves in a circular motion throughout the cavity, the spits also rotate. These models may also offer the option of supplemental wood burning capability.

Barbecue/roisserie ovens offer a package of benefits that can enhance almost any type of foodservice facility.



## AMERICAN RANGE Gas-Fired Chicken Rotisserie, ACB Series

Innovative technology at work in the foodservice industry. American's heavy-duty rotisserie chicken broiler has a unique individual drive system\* that utilizes a chain link from gear to gear to maintain tension and allow operation of one or more spits at any time. The superheated fire bricks are located over a powerful pipe burner emanating radiant heat and providing rapid and even heat. Heavy gauge all stainless steel interior and exterior.

\*Note: 4 spit model uses individual gear motor for each heavy-duty chrome-plated spit.

- 4, 7 and 14 spit models available
- 56" - 82" high, 46" wide, 26" deep
- 35,000 - 105,000 BTU
- Capacity: 4 - 5 chickens per spit
- 1 year limited warranty on parts and labor
- LPG available
- CSA International, NSF



## BKI DRG-40

The originator of the revolving oven – BKI – introduces a stainless steel gas double revolving oven that really brings theater to cooking. BKI's DRG-40 with slow-turning skewers offers superior cook characteristics and a self-basting process for tender and juicy chicken, beef, turkey and pork. A built-in automatic Cook & Hold feature enhances merchandising and a flickering flame and electric lighting promotes product eye appeal and total product visibility.

- 44" high, 57.75" wide, 31.88" deep
- Capacity: 40 (4lb.) chickens
- Electrical: 208/240 V, 50/60 HZ, 1AMP
- 120,000 BTU/hour
- LPG available (118,000) BTU
- NSF, UL



## HARDT Rotisseries

Hardt Rotisseries – designed and built with the highest standards in quality and efficiency while providing an attractive 'open flame' to capture your audience. Hardt recently introduced the Inferno 3000, the "world's first self-cleaning rotisserie". The Inferno 3000 offers tremendous savings in terms of labor and maintenance costs over the life of the equipment.

Hardt also offers training and continuous support to your rotisserie program. Hardt provides a 2-year warranty on parts and labor and a customer support hotline available 24 hours, 7 days a week.

Our experienced Field Applications Team offers product training, guidance on food safety, merchandising, menu development and more. Hardt helps make your hot food program a success.

Options include pass-through doors, smoke attachment, prep tables, stations for raw and cooked handling, skewer racks and more.

Let Hardt help you add the sizzle in your take-out, meals-to-go, or rotisserie programs.

- Inferno 3000, 24, 35, 43, WG, Mark V, Excalibur Models
- 21-48 bird capacities
- Natural gas, propane, wood/gas combination
- 2 year warranty on parts and labor
- 24-hour, 365-day live customer service
- LPG available
- CSA International, NSF, CE, UL



## ESQUIRE MECHANICAL Model CM-4G

Esquire Mechanical has been manufacturing commercial rotisseries for fifty years. We are dedicated to providing the best gas products available to foodservice. Our unique, self-basting, spit method of cooking results in an evenly cooked, moist and tender product. Our heavy-duty all stainless steel fabricated machines assure a long service life.

- 46" high, 41" wide, 20" deep
- 30,000 BTU/hr.
- Barbecue ribs, chicken and other meats
- Requires no special preparation
- Lower in cholesterol than fried foods
- Other models available to suit every need
- LPG available
- ETL



## HICKORY INDUSTRIES Model 7.7 Rotisserie

Hickory's Model 7.7 is our largest batch cooking model and has been designed to provide maximum merchandising capability. The 7.7 is the right application for those restaurants and prepared food establishments that wish to highlight their freshly prepared rotisserie products. The unit has the versatility to operate as two separate cooking areas to allow for staggered batch timing, or for the preparation of different products without commingling the individual product flavors. A standard rear fireplace burner with ceramic logs simulates an eye-catching open hearth.

- 79" high, 56" wide, 30 1/4" deep
- 140,000 BTU
- Capacity: 49 - 56 chickens every 55 min.
- Fully illuminated interior
- 4 infrared gas burners
- LPG available
- CSA International, NSF, UL



# OVENS, BARBECUE/ROTISSERIE



**HOLSTEIN MFG**  
**Model 600 - Chicken & Rib Cooker**

Need to serve 2-3 different meats plus 2-3 side dishes for a large crowd and you only have 2 people to do it all. The towable model 600 is for you. This ultimate oven can cook 600 whole chickens, 210 slabs of ribs, 1140 chicken quarters or 1100 hamburgers at one time or load different meats on each side, then turn around and cook your side dishes in the covered interior pull out trays. This rotating convection oven produces a perfect product every time and has the ability to smoke. Cooking at your site or on location never got easier. Call or visit our website for other models.

- Trailer dimensions: 110" high x 92" wide x 190" long
- Automatic thermostat and pilot light
- Two 100# LP tanks, gas valve & gas regulator
- Four individually controlled burner pipes – 400,000 BTU
- Heat tempered window and loading table
- NSF approved with stainless steel construction



**J & R MANUFACTURING**  
**Fabuloso Rotisserie**

The Fabuloso Rotisserie is our most popular model, available in a variety of configurations, including arched top, flat top, double aperture (customer side and kitchen side openings,) and double rotisserie. Finished in your choice of exteriors, it will make a striking impression on your customers. When they see the food turning and cooking, illuminated by the warm glow of the wood fire, they will not be able to resist your rotisserie entrées.

- 78" high x 48" wide x 51" deep
- 200,000 BTU input, ¾" NPT supply
- 120V/60 Hz/1 Ph/2.3 A
- Choice of colors, tiles, metals, etc.
- LPG available
- Weight approx. 1900 lbs.
- Ceramic logs may be used in place of wood
- UL, NSF



**REMCO**  
**Renaissance Rotisseries**

The Taste of Technology...The Remco line of infrared Rotisseries are the most efficient on the market today. 36-72 chickens fully cooked in 45 minutes using a mere fraction of the energy of other units. 36 chickens at 25,000 BTUs equalling about 2 cents per bird. Patented open cavity design yields crisp, juicy products with highest cooked weight in the industry. Perfect for built-in display cooking lines.

After delivery, our chef-tech team visits the establishment to conduct a use and maintenance seminar and assist with menu development and product availability. Visit: [www.RemcoUSA.com](http://www.RemcoUSA.com)

- 7-year Unibody Warranty
- Patent # USA 5,373,778, 5,560,285, 5,799,569
- Patent Canada # 2,172,586
- LPG available
- NSF/ARL Listed, CSA Accepted



**PICARD**  
**Rotisserie Model LP-380**

2 sizes available: 36 and 60 chicken capacity. A unique double rotation system to ensure perfect cooking. Chickens first rotate on themselves at a specific speed in order to keep an even layer of basting around. Chickens also travel inside cooking chamber up and down to guarantee even cooking. Two wide-open glass doors for easy access and optimizing visibility of production. Full-size panoramic rear window (optional).



**J & R MANUFACTURING**  
**Milano Arosti**

The highly versatile Milano Arosti, available with your choice of ceramic tile, stainless steel, or other finishes installed in the front upper section to frame the golden brown meats turning on the rotisserie. This space-saving unit combines a four spit rotisserie with an underfired broiler. The rotisserie spits slowly revolve with a planetary gear design while infrared rays beam down from the concealed infrared generators mounted in the ceiling. The rotisserie can be accessed from the optional rear doors or from the front. The broiler can be gas-fired as shown here or fueled by wood or charcoal.

- 74" high x 48" wide x 42" deep
- 164,000 BTU input, ¾" NPT supply with a gas broiler
- 80,000 BTU with wood broiler
- 120V/60 Hz/1 Ph/1.8 amps
- Custom sizes available.
- LPG available
- UL, NSF



## ROTISOL Grande Flamme Millenium Rotisserie

The Grande Flamme Millenium Rotisseries have earned Rotisol's reputation over the years. This rotisserie combines fast cooking time and low energy consumption with a unique and efficient cooking system.

With its visible flame, its powerful halogen light and its European design, the 1350/5 (30 chicken capacity) offers a dramatic display for hotels, restaurants, supermarkets.

The GF is also the most versatile rotisserie you will find in the market!

The spits are adjustable in depth and the independent motors and burners allow you to roast to perfection any size of products on any selected spit. The unit can be split into two compartments, allowing you to cook, at the same time, different products at different temperatures with no risk of cross-contamination or mixing their flavors.

- GF 950/3, 950/5, 950/8, 1350/3, 1350/5, 1350/8, 1650/8 – Counter top or floor units
- Choice of color and finish available, all stainless steel, black enamel and stainless steel, all enamel with brass or chrome trims
- From 9 to 56 birds capacities
- From 28,000 to 164,000 BTU/hr. gas consumption
- Options: roof, neutral or heated base cabinet
- Natural gas, propane, electric
- NSF, UL, cUL



## SOUTHERN PRIDE SPK-700-SL

The SPK Series of gas-fired wood burning BBQ pits from Southern Pride give you that genuine BBQ flavor that can only come from wood smoke. Self-basting rotisseries, in the 280, 500 or 700 pound capacity units, enhance the texture and flavor of the cooked product, while the convection air flow reduces meat shrinkage and cooking time. Easy automatic operation. Uses fireplace-size logs. Temperature range 100° to 325°F. See our complete line at [www.southern-pride.com](http://www.southern-pride.com) or call 800-851-8180 to learn about our different models of gas-fired wood burning BBQ pits.

- SPK-280-FL – 68" h x 51" w x 73.75" d
- SPK-500-FL – 70.25" h x 64.5" w x 75.25" d
- SPK-700-FL – 75" h x 72.375" w x 83" d
- Heavy-Duty Construction
- Fully Insulated Cabinet
- LPG available
- 120 volts AC, 60hz, 1-phase, 15 amp
- UL, cUL, NSF

## For more information on BARBECUE/ ROTISSERIE OVENS

Contact these leading  
manufacturers.

Please mention the  
30th Edition  
FOODSERVICE  
GAS EQUIPMENT  
CATALOG  
and the page number on  
which the equipment  
model is shown.



## WOOD STONE Gas-fired Rotisseries

Wood Stone's Cascade rotisserie is powered by an adjustable front wall of radiant flame and an overhead infrared burner. The unit is available with spit accessories which enable high-volume display cooking of up to 42 chickens and 8 full racks of ribs. The Wood Stone Cascade is available in three configurations: rotisserie with front gas charbroiler, front-loading rotisserie only, and pass through rotisserie only.

The Whatcom vertical rotisserie allows for multiple menu items to be roasted. You can cook pork, beef and chicken at the same time with no cross contamination. The ten vertical spit locations allow the juices to self-baste the meat, but the drippings then fall into the water wash instead of onto the other spits. The Whatcom also has a small footprint (approximately 36" wide x 32" deep and a height of 77"). It can fit through any door and into any cook line.

- LPG available
- NSF for Sanitation
- ETL, cETL



# OVENS, COMBINATION

## COMBINATION OVENS

If you are in the market for versatile cooking equipment that offers high production capabilities, produces high-quality results across a broad spectrum of menu items, makes better use of kitchen space and reduces energy operating costs — look no further than the latest generation of gas combination oven-steamers.

The gas combination oven is the result of blending several cooking technologies into one versatile piece of equipment. It uses the air movement of forced convection ovens, the steam heat transfer system of pressureless steamers and the dry heat of conventional gas ovens.

The combination oven provides a choice of three primary cooking functions within a single oven cavity. In the convection mode, food is prepared through the rapid circulation of hot air, an effective choice for foods requiring short cook times or extensive browning such as hamburgers, steaks, baked goods and au gratin foods. In the steam mode, a combination oven functions as a fan-forced pressureless gas compartment steamer suitable for vegetables, seafood and most foods that can be poached or boiled.

The combi mode provides the real performance payoff and is typically the most commonly used cook mode. Combining hot air and "superheated steam" this mode can provide even faster cook times and increase meat product yields due to more moisture retention and less shrinkage. The combi mode is also used for many baked goods. Finished products come out fluffy and light, with a golden brown crust. The combination mode is also used for rethermalization of cook/chill and vendor prepared foods.



Model 7-14G  
stacked



Model 10-20G

### ALTO-SHAAM COMBITHERM® GAS

- Advanced design makes conventional steam generator obsolete:
  - Eliminates steam generating boiler maintenance
  - Ends boiler heating element burn-out
  - Maintains steam level without a water reservoir or related components
- Broiling, steaming, baking, and roasting with one piece of equipment adds convenience, saves space, and helps reduce oven hood length requirements
- Fully automatic electronic cooking controls with single key program selection and a large selection of language choices for control panel display instructions
- "Closed System" technology provides more steam and heat retention at a lower operating cost to offer faster cooking times with better product flavor, color, and texture
- Automatic cleaning function
- Optional deluxe programmable control with memory for up to 250 cooking cycles — each with up to 20 cooking steps
- Door stop safety feature delays full opening to protect the operator
- Electronic diagnostic program for service assistance
- Two-speed fan for more delicate baking and browning
- Smooth interior with coved inside corners for easy cleaning
- Furnished with hose for adding water, cleaning, and to cool product
- Optional PC software provides ability to program, control, monitor and store all relevant cooking data. NAFEM data protocol compliant
- LPG available
- CSA International, NSF, UL, cUL



Model 20-20G

### ALTO-SHAAM COMBITHERM® GAS Model 6-10Gas

#### Capacity:

- 6: full-size pans
- 6: half-size sheet pans on shelves
- 45,500 BTU/hr.
- Exterior dimensions: 39" h x 37 $\frac{1}{8}$ " w x 31 $\frac{1}{2}$ " d
- Available with optional s/s oven stand
- Stackable

#### Capacity:

#### Model 7-14Gas

- 14: full-size pans
- 14: half-size sheet pans on shelves
- 7: full-size sheet pans on shelves
- 82,000 BTU/hr.
- Exterior dimensions: 65" h x 49 $\frac{1}{8}$ " w x 39" d
- Permanently mounted on a s/s stand
- Stackable

#### Capacity:

#### Model 10-10Gas

- 10: full-size pans
- 10: half-size sheet pans on shelves
- 68,000 BTU/hr.
- Exterior dimensions: 46 $\frac{1}{8}$ " h x 37 $\frac{1}{8}$ " w x 31 $\frac{1}{2}$ " d
- Available with optional s/s oven stand
- Stackable

#### Capacity:

#### Model 10-20Gas

- 20: full-size pans
- 10: full-size sheet pans on shelves
- 113,000 BTU/hr.
- Exterior dimensions: 55 $\frac{1}{8}$ " h x 46 $\frac{1}{2}$ " w x 40 $\frac{3}{8}$ " d
- Includes a roll-in cart

#### Capacity:

#### Model 12-18Gas

- 24: full-size pans
- 12: full-size sheet pans on shelves
- 113,000 BTU/hr.
- Exterior dimensions: 55 $\frac{1}{8}$ " h x 46 $\frac{1}{2}$ " w x 40 $\frac{3}{8}$ " d
- Available with an optional s/s oven stand

#### Capacity:

#### Model 20-20Gas

- 40: full-size pans
- 20: full-size sheet pans on shelves
- 170,000 BTU/hr.
- Exterior dimensions: 82 $\frac{3}{8}$ " h x 52 $\frac{1}{8}$ " w x 40 $\frac{3}{8}$ " d
- Includes a roll-in cart



## **BLODGETT OVEN** **Model BC14E/G Synergy Series** **Combination-Oven/Steamer**

Features include simple controls requiring minimal training, two speed fan, nightly auto flush system to reduce lime build-up. Exclusive Steam on Demand™ allows you to inject steam at the touch of a button — perfect for crusty bread, bagels without boiling and kick starting heavy loads. Vario Steam® mode allows you to poach at 170°F. Exclusive Deliming Indicator Light — Synergy ovens feature an indicator light which flashes when it is time to delime the unit. Exclusive Optional Semi-Automatic Deliming — This unit mounts to your Synergy oven. You initiate the deliming process with the flick of a switch, it automatically pumps in the correct amount of solution.

- 115,000 BTU/hr.
- Single or double stack
- Visit us at: [www.blodgett.com](http://www.blodgett.com)
- LPG available
- ETL, ETL<sub>C</sub>



## **CLEVELAND RANGE** **Convotherm OGS6.20**

Convotherm by Cleveland Combination Oven Steamer Model OGS6.20. Capacity for (7) 18" x 26" Sheet Pans or (14) 2.5" x 12" x 20" Steam Table Pans. Seven cooking modes include Hot Air, Steam, Combi, Slow Cooking, Cook & Hold, Retherm and Crisp and Tasty.

- 68,000 BTUs for Hot Air with Quiet, High Efficiency Power Burner Heating System and Boilerless Style Steam Cooking design
- Two Speed Auto Reversing Fan
- Exclusive "Advanced Closed System +3" with Crisp and Tasty, Disappearing Door and eight Press and Go one step recipe start buttons
- Multiport Core Temperature Probe
- Exclusive Smart Key cooking option feature with multiple stage programs and 250-recipe storage capacity
- Generator Deliming Port
- Semiautomatic Compartment Cleaning System



## **DOYON EQUIPMENT** **JAOP6G Oven/Proofer**

The JAOP6G Combination Oven/Proofer offers high production in a compact, space-saving unit. The oven features a hot recycled reverse fan air system to assure even baking, reaching baking temperature in 15 minutes. The 99-minute reminder timer frees operator for other duties. Other standard features include steam injection system, full-view glass doors, all stainless steel interior and exterior. Proofer features adjustable shelving and automatic water system.

- 73" high, 36¾" wide, 53½" deep
- 65,000 BTU
- Oven capacity: 6 - 18" x 26" pans
- Proofer capacity: 14 - 18" x 26" pans
- LPG available
- cETLus, NSF



## **DOYON EQUIPMENT** **JAOP10G Oven/Proofer**

The JAOP10G Combination Oven/Proofer offers high production in a compact, space-saving unit. The oven features a hot recycled reverse fan air system to assure even baking, reaching baking temperature in 15 minutes. The 99-minute reminder timer frees operator for other duties. Other standard features include steam injection system, full-view glass doors, all stainless steel interior and exterior. Proofer features adjustable shelving and automatic water system.

- 73" high, 53¾" wide, 54" deep
- 85,000 BTU
- Oven capacity: 10 - 18" x 26" pans
- Proofer capacity: 16 - 18" x 26" pans
- LPG available
- cETLus, NSF



## **DOYON EQUIPMENT** **JAOP14G Oven/Proofer**

The JAOP14G Combination Oven/Proofer offers high production in a compact, space-saving unit. The oven features a hot recycled reverse fan air system to assure even baking, reaching baking temperature in 15 minutes. The 99-minute reminder timer frees operator for other duties. Other standard features include steam injection system, full-view glass doors, all stainless steel interior and exterior. Proofer features adjustable shelving and automatic water system.

- 73" high, 70" wide, 53½" deep
- 130,000 BTU
- Oven capacity: 14 - 18" x 26" pans
- Proofer capacity: 32 - 18" x 26" pans
- LPG available
- cETLus, NSF



# OVENS, COMBINATION



## ELECTROLUX PROFESSIONAL N.A. air-o-steam®

The Electrolux Gas Combi Ovens offer a unique fan and cavity design for optimal and even heat distribution inside the cooking cavity. Air-o-clima, provides true measurements and automatic adjustments to the humidity level. All Electrolux products are covered by the Platinum Star™ Service Plan, free for the first year.

- 100 six-phase program memory locations
- Six point multisensor core temperature probe
- Super heated steam cycle for steaming at temperatures up to 265°F
- Steam cycle (max 212°F), ideal for seafood and vegetables
- Convection cycle (max 575°F), ideal for low humidity baking
- Combination cycle (max 480°F) reduces shrinkage
- Low Temperature Cooking cycle (LTC) minimizes weight loss, maximizes food quality and savings
- Energy-efficient and ideal for delicate baking, browning and sous-vide (vacuum-packed) cooking
- Two door positions for easier loading and unloading
- Electrolux Intelligent Kitchen System, HACCP management software offered standard
- LPG available
- ETL, ETL Sanitation, Gastec listed

### air-o-steam® Model 61 Gas

Internal Dimensions (H x W x D):  
19 $\frac{1}{8}$ " x 18 $\frac{1}{8}$ " x 28 $\frac{1}{2}$ "

- 82,000 BTU/hr. maximum output
- Hotel or steam pans 6: (12" x 20" x 2 $\frac{1}{2}$ ")
- Half-size sheet pans 6: (13" x 18" x 1")

### air-o-steam® Model 101 Gas

Internal Dimensions (H x W x D):  
29" x 18 $\frac{1}{2}$ " x 28 $\frac{1}{2}$ "

- 164,000 BTU/hr. maximum output
- Hotel or steam pans 10: (12" x 20" x 2 $\frac{1}{2}$ ")
- Half-size sheet pans 10: (13" x 18" x 1")

### air-o-steam® Model 102 Gas

Internal Dimensions (H x W x D):  
29" x 25 $\frac{1}{8}$ " x 33 $\frac{1}{8}$ "

- 218,000 BTU/hr. maximum output
- Hotel or steam pans 20: (12" x 20" x 2 $\frac{1}{2}$ ")
- Half-size sheet pans 10: (18" x 26" x 1")

## ELECTROLUX PROFESSIONAL N.A.

Perfect food...sure and safe

The Electrolux air-o-system® range of products offers higher food quality, greater menu flexibility and food safety throughout the cooking process. Optimize workflow in the kitchen, increase food shelf life and reduce waste.

### Optimal Food Quality

- air-o-clima: true humidity control. Food maintains the perfect moisture level throughout all modes of cooking, roasting, baking, grilling, steaming and rethermalizing under all conditions.
- air-o-flow: even heat distribution for absolutely uniform results
- precise core temperature control achieved through the 6 point multisensor probe
- Easy-to-use operations, matching control panel design and logic
- air-o-clean: integrated cleaning system, including a built-in spraying arm and featuring four different cleaning cycles
- LPG available

### Cost Efficiency

- Reduce weight loss with the pre-programmed Low Temperature Cooking (LTC) cycle that has been specifically designed to cook large pieces of meat by using low temperatures. Reduce weight loss by over 50% and obtain the highest quality results
- 20% less gas consumption and higher efficiency delivered by the next generation Gastec certified gas burners
- ETL, ETL Sanitation

### Platinum Star™ Service

- This warranty and service program is offered FREE of charge for the first year, on all Electrolux equipment purchased. Platinum Star Service includes planned, preventive maintenance to keep your equipment working at peak efficiency
- 2 years parts and 1 year labor
- Factory authorized start-up check by an Electrolux certified service technician
- 24-7 technical assistance
- 12 month performance check by an Electrolux certified technician
- Reduces overall operating costs and maintains equipment in prime condition
- Nationwide service network with over 100 authorized service centers



## ELECTROLUX PROFESSIONAL N.A. air-o-steam®

The Electrolux Gas Combi Ovens are equipped with an integrated, automatic self-cleaning system. Our combi ovens also offer a thermo-glazed door with open air flow design for efficient and safe heat dissipation.

- 100 six-phase program memory locations
- Six point multisensor core temperature probe
- Super heated steam cycle for steaming at temperatures up to 265°F
- Steam cycle (max 212°F), ideal for seafood and vegetables
- Convection cycle (max 575°F), ideal for low humidity baking
- Combination cycle (max 480°F) reduces shrinkage
- Low Temperature Cooking cycle (LTC) minimizes weight loss, maximizes food quality and savings
- Energy-efficient and ideal for delicate baking, browning and sous-vide (vacuum-packed) cooking
- Two door positions for easier loading and unloading
- Electrolux Intelligent Kitchen System, HACCP management software offered standard
- Eco-delta cooking: chamber temperature is raised as the core temperature of food rises; reducing weight loss substantially
- LPG available
- ETL, ETL Sanitation, Gastec listed

### air-o-steam® Model 201 Gas

Internal Dimensions (H x W x D):  
57 $\frac{1}{8}$ " x 18 $\frac{1}{2}$ " x 28 $\frac{1}{2}$ "

- 286,000 BTU/hr. maximum output
- Hotel or steam pans 20: (12" x 20" x 2 $\frac{1}{2}$ ")
- Half-size sheet pans 20: (13" x 18" x 1")

### air-o-steam® Model 202 Gas

Internal Dimensions (H x W x D):  
57 $\frac{1}{8}$ " x 36 $\frac{1}{4}$ " x 32 $\frac{1}{8}$ "

- 443,000 BTU/hr. maximum output
- Hotel or steam pans 40: (12" x 20" x 2 $\frac{1}{2}$ ")
- Half-size sheet pans 20: (18" x 26" x 1")



## ELOMA Genius Series Boilerless Combi Ovens

Combining innovative boilerless design with patented technology and unsurpassed energy efficiency, Eloma Genius Series combis perform better with less maintenance and at lower cost than competing models. All Eloma Genius models feature one-touch controls, a fast-recovery live steam system and fan-forced burners. Eloma combis' outstanding features include:

- Patented heat exchanger reduces energy required to create cooking steam
- Pre-set cooking programs, instructions and functions can be accessed with a single touch of a button
- The Climatic® system provides precise humidity and temperature control in the cavity, ensuring optimum cooking results
- Fan-forced burners are more energy-efficient than competing designs and heat-up faster, cutting operating costs
- Maintenance-free live steam system and boilerless design reduce need for deliming and equipment down-time
- Approval pending in U.S.
- 40% less water usage and 16% less energy consumption than leading competitive brands
- UL, NSF



## GROEN Convection Combo Steamer-Oven

The Groen Convection Combo Steamer-Ovens use a unique combination of fan-forced heat and steam to give you golden, crispy brown chicken, french fries, juicy prime rib, tasty haddock, light and flaky croissants, delicious vegetables and even hamburgers that you'd swear were grilled.

Groen's combination oven has a programmable panel that lets you save up to 50 different recipes into the oven's memory. Then you can just call up the one you want, hit a button and the oven does the rest. And you can see what you're creating through our glass door.

### SPECIFICATIONS & CERTIFICATIONS

- LPG available
- CSA International

#### CC10-GF\*

- 59<sup>7</sup>/<sub>8</sub>" h x 36<sup>5</sup>/<sub>8</sub>" w x 30<sup>3</sup>/<sub>4</sub>" d
- 7 half-size U.S. bake pans
- 93,000 BTU/hr.

#### (2)CC10-GF\*

- 75" h x 36<sup>1</sup>/<sub>16</sub>" w x 30<sup>3</sup>/<sub>4</sub>" d
- 14 half-size U.S. bake pans
- 2 – 93,000 BTU/hr. ea.

#### C/2-20GF\*

- 64<sup>1</sup>/<sub>8</sub>" h x 44" w x 40<sup>3</sup>/<sub>8</sub>" d
- 9 – 18" x 26" size U.S. bake pans
- 190,000 BTU/hr.
- NSF

#### (2)C/2-20GF\*

- 76<sup>1</sup>/<sub>2</sub>" h x 44" w x 40<sup>3</sup>/<sub>8</sub>" d
- 18 – 18" x 26" size U.S. bake pans
- 2 – 190,000 BTU/hr. ea.
- NSF

\* On stand



## HENNY PENNY CombiMaster Combi-Steam Ovens

Combi Oven lets user select from five cooking modes: Moist Heat, Dry Heat, Combination Mode, Tender Steaming (under 212°F/100°C), Finishing®.

Features easy-to-operate control panel with icons, dial settings and LED readouts. Attached cooking probe. Pressureless steam generation. Automatic steam generator rinsing and draining. Demand-related energy supply. Temperature display in °C or °F. Cool-down feature lowers cabinet temperature rapidly after cooking. Built-in retractable hand shower for quick rinsing, easy cleaning. Built-in filterless grease extraction system. Rear-ventilated double pane doors, hinged for easy cleaning. Stainless steel construction, fully insulated.

#### CMG-061

- 29<sup>3</sup>/<sub>4</sub>" high x 33<sup>3</sup>/<sub>4</sub>" wide x 30<sup>3</sup>/<sub>8</sub>" deep
- Holds up to 6 full-size steam table pans
- 74,000 BTU/hr. total output

#### CMG-062:

- 29<sup>3</sup>/<sub>4</sub>" high x 42<sup>1</sup>/<sub>2</sub>" wide x 38<sup>1</sup>/<sub>4</sub>" deep
- Holds up to 12 full-size steam table pans, two per pair of rails, or 6 full-size sheet pans in optional mobile oven rack with adapter.
- 141,000 BTU/hr. total output

#### CMG-101:

- 40" high x 34<sup>5</sup>/<sub>8</sub>" wide x 31<sup>1</sup>/<sub>2</sub>" deep
- Holds up to 10 full-size steam table pans
- 142,400 BTU/hr. total output

#### CMG-102:

- 40" high x 42<sup>1</sup>/<sub>2</sub>" wide x 38<sup>1</sup>/<sub>4</sub>" deep
- Holds up to 20 full-size steam table pans, two per pair of rails, or 10 full-size sheet pans in optional mobile oven rack with adapter
- 220,000 BTU/hr. total output

#### CMG-201:

- 70<sup>1</sup>/<sub>4</sub>" high x 34<sup>5</sup>/<sub>8</sub>" wide x 31<sup>1</sup>/<sub>2</sub>" deep
- Holds up to 20 full-size steam table pans
- 256,800 BTU/hr. total output

#### CMG-201:

- 70<sup>1</sup>/<sub>4</sub>" high x 42<sup>3</sup>/<sub>4</sub>" wide x 39<sup>1</sup>/<sub>4</sub>" deep
- Holds up to 40 full-size steam table pans, two per pair of rails, or 20 full-size sheet pans in optional mobile oven rack with adapter
- 393,500 BTU/hr. total output

## GAS SAVES

One Combination Oven  
in use for  
6 hours per day

**GAS**  
\$1,651

**ELECTRIC**  
\$2,531

**ANNUAL SAVINGS  
WITH GAS**  
**\$880**

Models operating at rated hourly load: gas – 68,000 BTU; electric – 13.5 kW. These operating costs are based on an average electric cost of 8.68 cents/kWh, including fuel cost and demand charges. The gas cost used is \$1.12/therm. (Your average may be higher or lower.) Costs are based on the national average commercial prices for 2005 as published in the Monthly Energy Review by the U.S. Department of Energy (DOE) – Energy Information Administration.



# OVENS, COMBINATION



On average,  
gas equipment  
will save you  
1/3 or more in  
operating  
costs.

It's America's  
best energy  
value.



**HENNY PENNY**  
**SmartCookingSystem™**

Two-in-one digital cooking system, featuring one-touch cooking with SmartCooking Control™ and combi operation with automatic humidity control.

SmartCooking Control™ automatically detects product-specific requirements, size of items to be cooked and load size. Cooking time, temperature, humidity and browning are continuously adjusted to achieve the result you want. The remaining cooking time is displayed. Combi operation lets user select moist heat, dry heat or combination modes and set desired cooking parameters. Desired cabinet humidity is measured and maintained automatically.

- Touch pad icon control panel
- Sensor humidity control adds or removes moisture to maintain automatic or manually set levels
- Built-in cooking probe with 6 sensor points
- Program up to 350 12-step programs
- Pressureless steam generation
- CleanJet® automatic tablet cleaning system
- Demand-related energy supply

#### SCG-061:

- 29¾" high x 33¾" wide x 30¾" deep
- Holds up to 6 full-size steam table pans
- 74,000 BTU/hr. total output

#### SCG-062:

- 29¾" high x 42¾" wide x 38¾" deep
- Holds up to 12 full-size steam table pans or 6 full-size sheet pans
- 141,000 BTU/hr. total output

#### SCG-101:

- 40" high x 34¾" wide x 31¾" deep
- Holds up to 10 full-size steam table pans
- 142,400 BTU/hr. total output

#### SCG-102:

- 40" high x 42¾" wide x 38¾" deep
- Holds up to 20 full-size steam table pans or 10 full-size sheet pans
- 220,000 BTU/hr. total output

#### SCG-201:

- 70¾" high x 34¾" wide x 31¾" deep
- Holds up to 20 full-size steam table pans
- 256,800 BTU/hr. total output

#### SCG-202:

- 70¾" high x 42¾" wide x 39¾" deep
- Holds up to 40 full-size steam table pans or 20 full-size sheet pans
- 393,500 BTU/hr. total output



**LAINOX**  
**Cube MG061 Gas Combi Steamer**

The cube is a multipurpose combi oven for dry heat, steam and combi cooking with built-in steam generator. Its quiet operation, low consumption, exceptional reliability and simplicity of use will astound you. This patented energy-efficient design features a forced air combustion system, a single burner for both chamber and boiler heating systems, automatic ignition with safety control, automatic ignition reset and fault diagnosis display and three control panel options to choose from.

- 6 hotel pans or 6 half-size sheet pans capacity
- 31¾" tall (Height 39¾" tall with wind protection device) x 36¾" wide x 29½" deep
- ETL International, NSF



**LAINOX**  
**Cube MG101 Gas Combi Steamer**

The cube is a multipurpose combi oven for dry heat, steam and combi cooking with built-in steam generator. Its quiet operation, low consumption, exceptional reliability and simplicity of use will astound you. This patented energy-efficient design features a forced air combustion system, a single burner for both chamber and boiler heating systems, automatic ignition with safety control, automatic ignition reset and fault diagnosis display and three control panel options to choose from.

- 10 hotel pans or 10 half-size sheet pans capacity
- 43" tall (Height 50¾" tall with wind protection device) x 39" wide x 33¾" deep
- ETL International, NSF



**LAINOX**  
**Cube MG102 Gas Combi Steamer**

The cube is a multipurpose combi oven for dry heat, steam and combi cooking with built-in steam generator. Its quiet operation, low consumption, exceptional reliability and simplicity of use will astound you. This patented energy-efficient design features a forced air combustion system, a single burner for both chamber and boiler heating systems, automatic ignition with safety control, automatic ignition reset and fault diagnosis display and three control panel options to choose from.

- 10 full sheet pans, 20 hotel pans or 20 half size sheet pan capacity
- 43" tall (Height 50 3/4" tall with wind protection device) x 39" wide x 33 3/8" deep
- ETL International, NSF



**MARKET FORGE**  
**Combi-Tech**

Combi-Tech technology uses a gas turbo burner with fuzzy logic integral assistance. Combi-Tech has the latest generation of ignition and an easy maintenance preheat steam generator. Stainless steel exterior and interior. Removable stainless steel oven shelves, shelf supports and baffle. Five modes of operation. Two-speed convector fan.

- **MFHVG 10/11:** 36 1/2" high, 41 3/4" wide, 38" deep. 136,000 BTU
- **MFHVG 10/21:** 36 1/2" high, 46 1/2" wide, 46" deep. 157,000 BTU
- Optional oven stand with tray slides (shown above with MFHVG 10/21)
- LPG available
- ETL



**LAINOX**  
**Cube MG201 Gas Combi Steamer**

The cube is a multipurpose combi oven for dry heat, steam and combi cooking with built-in steam generator. It's quiet operation, low consumption, exceptional reliability and simplicity of use will astound you. This patented energy efficient design features forced air combustion system, a single burner for both chamber and boiler heating systems, automatic ignition with safety control, automatic ignition reset and fault diagnosis display and three control panel options to choose from.

- 20 hotel pans or 20 half size sheet pan capacity
- 76 3/4" tall (Height 84 3/4" tall with wind protection device) x 39 3/4" wide x 33 3/8" deep
- ETL International, NSF



**LAINOX**  
**Cube MG202 Gas Combi Steamer**

The cube is a multipurpose combi oven for dry heat, steam and combi cooking with built-in steam generator. It's quiet operation, low consumption, exceptional reliability and simplicity of use will astound you. This patented energy efficient design features forced air combustion system, a single burner for both chamber and boiler heating systems, automatic ignition with safety control, automatic ignition reset and fault diagnosis display and three control panel options to choose from.

- 40 hotel pans, 40 half size sheet pan or 20 full size sheet pan capacity
- 76 3/4" tall x 50 3/4" wide x 35 3/8" deep
- ETL International, NSF



**RATIONAL**  
**SelfCooking Center®**

Time for the essentials.  
Select food. That's it!

- SelfCooking Control®
- 7 Cooking processes: Roasts, Pan fries, Poultry, Fish, Baking, Side dishes, Finishing®
- The patented measurement and control center will regulate the ideal climate for the specific product to one percent accuracy for: crispy crusts, crunchy crumbing, maximum juiciness
- Self-explanatory controls—no need for expensive training or retraining if there is staff turnover
- Automatic data memory of HACCP Data in SelfCooking Center®
- Programmable: Store 350 programs with up to 12 steps
- Core temperature probe with 6 measurement points
- CleanJet®—Automatic self-cleaning system
- CalcDiagnosis System® continuously measures with a sensor the lime-scale level in the steam generator
- Cooks up to 15% faster than conventional combi-steamers
- Replaces up to 50% of your kitchen appliances
- More profitability – pays for itself
- Available in 6 different sizes, gas or electric
- Maximum 5'3" rack height for safety

**SelfCooking Center 61 (E/G)**

- 6 x 12" x 20" / 6 x 13" x 18"
- 29 3/4" high x 33 3/4" wide x 30 3/8" deep
- Number of meals per day: 30 – 80

**SelfCooking Center 62 (E/G)**

- 6 x 18" x 26" / 12 x 12" x 20"
- 29 3/4" high x 42" wide x 38 3/4" deep
- Number of meals per day: 60 – 160

**SelfCooking Center 101 (E/G)**

- 10 x 12" x 20" / 10 x 13" x 18"
- 40" high x 33 3/4" wide x 30 3/8" deep
- Number of meals per day: 80 – 150

**SelfCooking Center 102 (E/G)**  
(picture shown)

- 10 x 18" x 26" / 20 x 12" x 20"
- 40" high x 42" wide x 38 3/4" deep
- Number of meals per day: 150 – 300

**Self Cooking Center 201 (E/G)**

- 20 x 12" x 20" / 20 x 13" x 18"
- 70 1/8" high x 34 1/2" wide x 31 1/4" deep
- Number of meals per day: 150 – 300

**SelfCooking Center 202 (E/G)**

- 20 x 18" x 26" / 40 x 12" x 20"
- 70 1/8" high x 42 1/2" wide x 39 1/4" deep
- Number of meals per day: 300 – 500

- LPG available



## CONVECTION OVENS

The gas-fired convection oven has long been a cornerstone for many of the world's foodservice kitchens. For nearly a half century, the convection oven has spearheaded development in new manufacturing methods, innovative heat transfer technology, labor saving features and user-friendly automated control packages. The result has been improved product consistency, faster baking and roasting times and higher production per oven cavity. More recent refinements in convection oven design and control technology carry on this legacy and raise the bar on oven performance.

While oven design, features, sizes and options vary by model and manufacturer, basic convection heat transfer technology is simple and very efficient. A gas burner system produces heat, which is supplied directly and/or indirectly into the oven's cooking compartment. A blower or multiple blowers circulate the heated air throughout the cavity, rapidly stripping away the outer layer of colder air from the food's surface. Increasing the velocity of hot air increases heat transfer, which reduces cook times.

Fan-forced convection cooking technology provides a number of benefits. Many foods cook faster and at lower temperatures. This translates into quicker service, the potential for higher batch production output and lower energy costs. Fan convection ovens are also known for maintaining even temperatures within the cooking compartment, which leads to improved product consistency and less food waste from overcooked or undercooked product.

Another advantage is that meats cooked in a gas convection oven at lower temperatures will shrink less and have better eye appeal, while retaining more of their natural juices and flavor. Less shrinkage means you get more servings per pound of raw product. Baked goods also benefit from the consistent baking temperature and quicker bake times. They come out golden brown on the outside, yet soft, moist and flavorful inside.

Gas convection ovens are used in virtually every segment of the foodservice industry in which baking, roasting and heating a wide variety of foods is done. It is estimated that there are 180,000 gas convection ovens at work in foodservice kitchens. Venues as diverse as supermarkets, quick service and fast-casual restaurants, fine dining and hotel restaurants, schools, hospitals, correctional institutions and central kitchens serving multiple facilities rely on gas convection ovens as a major player in their kitchens. Convection ovens are also a popular choice for casual eateries, steak houses and shopping mall food court bakeshops.

Gas convection ovens can be installed in most locations. They can be stacked two cavities high to increase production capabilities and provide added menu versatility.

Convection ovens are manufactured in full-size and half-size models. Both sizes deliver impressive cooking performance.

Gas freestanding convection ovens are built to last and designed to survive in the fast paced kitchen environment. Recent advancements in burner technologies and controls make these kitchen workhorses even more powerful, convenient and energy efficient.



Model ASC-4G  
with optional stationary oven stand  
and pan rack with shelves

### ALTO-SHAAM GAS CONVECTION OVEN PLATINUM SERIES

Capacity—  
12: full-size pans  
12: full-size sheet pans  
50,000 BTU/hr.  
Exterior dimensions (H x W x D):  
38" x 38" x 44 $\frac{3}{16}$ "  
Available with optional s/s oven stand;  
stackable.

- Superior baking and roasting capability with the patented transverse-flow burner system that prevents any need to rotate pans in order to cook evenly
- 50,000 BTU burner enhances the even distribution of heat for rapid heat recovery and maximum efficiency
- Provides a uniform flow of heat throughout the oven interior
- Solid welded construction with stainless steel front, sides, top and rear enclosure panel
- The controlled velocity convected air is exclusive to The Platinum Series and prevents the possibility of product damage from high velocity air movement
- 3/4" rear gas connection with combination gas pressure regulator and safety solenoid system
- Electronic spark ignition system
- An exclusive, lowered flue exit maximizes the utilization of flue heat prior to discharge from the oven
- A dependent 60/40 door system includes a solid stainless steel door and a double pane thermal window door to view the lighted oven interior
- Both doors open to a 130-degree angle for easier loading; include a spring-loaded, bronze roller latch to provide a positive, pressure-lock seal; and a heavy-duty door hinging system
- LPG available
- CSA International thru UL, NSF thru UL, cUL



## AMERICAN RANGE Bakery-Style Convection Oven, Majestic Series

American Range's new series of gas bakery depth convection ovens offers the highest BTU input in the industry, 90,000 BTU per deck. The unique design offers the most consistent baking and roasting environment. The 18" x 26" oven pans fit inside the large oven cavity in either direction for total cooking versatility. Oven interior is all porcelainized and has 12 rack positions with 5 oven racks furnished. Digital time/temperature readout controls and electronic spark ignition with 100% safety shut-off.

- Stainless steel front, sides, top and 50/50 size doors with windows
- ½ hp. two-speed fan motor
- 90,000 BTU/hr.
- 41" high (single deck), 76" high (double deck), 41" wide
- LPG available
- 0°-350°F in under 7 min.
- Bakery Depth is standard
- NSF, ETL



## BAKERS PRIDE Cyclone Convection Ovens

Bakers Pride new Cyclone convection ovens feature an exclusive 900-RPM gentle airflow on low speed setting, ideal for baking batter-based products and delicate bakery items. A 4-cycle hot surface, electronic ignition provides consistent cooking temperatures and a patented "wheel within a wheel" enhanced airflow system with dual blower wheels delivers balanced heat and airflow. Ovens are stackable.

### BCO, GDCO, and CO11G Models

- All stainless exterior with porcelain enamel oven interior — ovens may be stacked
- Synchronized 55/45 dual doors with double-pane thermo windows and "cool touch" handle
- Oven lights, 60-minute continuous ring timer, 150°- 550°F temperature range, two-speed fan plus cool-down
- Natural or LP gas
- CSA International, NSF, CE



## BAXTER OV300 Mini-Rotating Rack Oven

Small size. Big results. Bake in it. Roast in it. Rethermalize in it. There's no reason not to. The Baxter Mini-Rotating Rack Oven does everything a full-size model does, except take up more space. With baking quality and controls usually found only on full-size ovens, our Mini-Rack Oven has an easy-to-use control panel with memory buttons for 1-step settings, a steam control and a rotating rack that eliminates pan turning.

- Perfect for producing breads, pastries, cookies, meats, casseroles and more
- Easy installation: Will fit through a standard 36" doorway with doors, control panel and trim package removed
- Certified for zero clearance to combustible surfaces, sides and back
- Self-contained steam system
- LPG available
- UL, cUL, UL for Sanitation



## BLODGETT OVEN DFG100 XCEL Convection Oven/Steamer

With the Blodgett DFG-100 XCEL oven you get all of Blodgett's signature features that you have come to value and appreciate including angle iron frame, triple mounted doors, double sided porcelain liner. Plus you get the additional advantages of switch selectable firing rates of 60,000 BTUs to 80,000 BTUs, increased temperature range (150°F-550°F) for greater menu flexibility, coved corners and a gas shutoff switch on front panel for easy service. Blodgett is pleased to introduce our newest XCEL features, porcelainized crumb trays for easy oven cleaning, 1 EZ Slide rack that holds up to 50 pounds and glides completely out of the oven, halogen interior lights for superior visibility and the optional roasting control with an integral core temperature probe.

- LPG available
- ETL and ETL Sanitation



## DOYON EQUIPMENT JA6SLG Oven

The JA6SLG oven offers high production in a compact, space-saving unit. The oven features a hot recycled reverse fan air system to assure even baking, reaching baking temperature in 15 minutes. The 99-minute reminder timer frees operator for other duties. Other standard features include steam injection system, full-view glass doors, all stainless steel interior and exterior.

- 31½" high, 38¾" wide, 43½" deep
- 65,000 BTU
- Oven capacity: 6 - 18" x 26" pans
- LPG available
- cETLus, NSF



## DOYON EQUIPMENT JA12SLG Oven

The JA12SLG oven offers high production in a compact, space-saving unit. The oven features a hot recycled reverse fan air system to assure even baking, reaching baking temperature in 15 minutes. The 99-minute reminder timer frees operator for other duties. Other standard features include steam injection system, full-view glass doors, all stainless steel interior and exterior.

- 72¾" high, 38¾" wide, 43½" deep
- 130,000 BTU
- Oven capacity: 12 - 18" x 26" pans
- LPG available
- cETLus, NSF



# OVENS, CONVECTION



**DOYON EQUIPMENT  
JA20G Oven**

The JA20G oven offers high production in a compact, space-saving unit. The oven features a hot recycled reverse fan air system to assure even baking, reaching baking temperature in 15 minutes. The 99-minute reminder timer frees operator for other duties. Other standard features include steam injection system, full-view glass doors, all stainless steel interior and exterior.

- 73" high, 53½" wide, 54¾" deep
- 170,000 BTU
- Oven capacity: 20 - 18" x 26" pans
- LPG available
- cETLus, NSF



**DOYON EQUIPMENT  
JA28G Oven**

The JA28G oven offers high production in a compact, space-saving unit. The oven features a hot recycled reverse fan air system to assure even baking, reaching baking temperature in 15 minutes. The 99-minute reminder timer frees operator for other duties. Other standard features include steam injection system, full-view glass doors, all stainless steel interior and exterior.

- 73" high, 53½" wide, 54¾" deep
- 260,000 BTU
- Oven capacity: 28 - 18" x 26" pans
- LPG available
- cETLus, NSF



**GARLAND  
Moisture+ Ovens**

The "combination" of Garland's reliable convection oven and the automatic introduction of moisture has resulted in the world's first Moisture+ Oven, a technological breakthrough in the foodservice industry. With preprogrammed and programmable control over time, temperature and moisture, the Moisture+ Oven cooks, bakes and roasts with increased productivity (speed), great eye appeal and taste (quality) and increased yields (profit).

Available with user-friendly (digital or solid state) controls, the Moisture+ is multifunctional – performing many of the jobs done by a standard convection oven, a cook & hold oven and a "combi" oven. Available in standard or deep depth, the Moisture+ Oven is stackable – 2 high – with the Garland Master Convection Oven, too.

- MP-GS-10-S: Standard Depth, Single Deck w/Solid State Control
  - MP-GS-20-S: Standard Depth, Double Deck w/Solid State Control
  - MP-GD-10-S: Deep Depth, Single Deck w/Solid State Control
  - MP-GD-20-S: Deep Depth, Double Deck w/Solid State Control
- Change suffix from "S" to "D" for Deluxe model with Digital Control

- LPG available
- UL, NSF

## GAS SAVES

One Convection Oven  
in use for  
6 hours per day

**GAS  
\$1,457**

**ELECTRIC  
\$3,094**

**ANNUAL SAVINGS  
WITH GAS  
\$1,637**

Models operating at rated hourly load: gas – 60,000 BTU; electric – 16 kW. These operating costs are based on an average electric cost of 8.68 cents/kWh, including fuel cost and demand charges. The gas cost used is \$1.12/therm. (Your average may be higher or lower.) Costs are based on the national average commercial prices for 2005 as published in the Monthly Energy Review by the U.S. Department of Energy (DOE) – Energy Information Administration.



**GARLAND  
Master Convection Oven**

Master Convection Ovens by Garland feature easy-to-use controls (450 Digital with Cook 'N Hold, 455 Digital with Cook 'N Hold and Probe, 200 Solid State Manual "S" Control). Other standard features include stainless steel front, sides, top and legs, fully porcelainized oven cavity with coved corners for easy cleaning and 6 racks with 13 rack positions. Available in standard and deep depth, the "premium line" of Master Convection Ovens comes with a 60 day money back guarantee.

- MCO-GS-10 - Standard Depth Single w/450 Control
- MCO-GS-20 - Standard Depth Double w/450 Control
- MCO-GD-10 - Deep Depth Single w/450 Control
- MCO-GD-20 - Deep Depth Double w/450 Control
- LPG available
- UL, cUL, NSF



## HOBART HGC-20 Half-Size

Half-size convection oven features high-efficiency design, including electronic ignition, solid state thermostat, recessed controls, heat cycle light, and a cool-down switch. Door opens a full 180 degrees – field reversible. Stainless steel exterior and porcelain enamel oven cavity. Five racks standard.

- Overall: 30½" high, 30" wide, 25" deep
- Interior: 20" high, 15¼" wide, 21" deep
- 25,000 BTU/section
- LPG available
- NSF, UL



## HOBART HGC-5 Series Full-Size

Unique, high-efficiency heat recycling system with 44,000 BTU per section saves labor and energy costs. Stainless steel front, sides and top, with porcelain enamel-on-steel oven interior. Solid state temperature controls adjust from 150° to 500°F. Five racks standard per section, with choice of 1 or 2 sections. Cook & hold model available.

- Overall: 56¾" high, 40" wide, 41½" deep
- Interior: 20" high, 29" wide, 22½" deep
- 44,000 BTU per section
- LPG available
- NSF, UL



## IMPERIAL Turbo-Flow Convection Ovens

The industry leader! Imperial's Turbo-Flow system provides uniform cooking by recirculating hot air to maximize efficiency. Ultimate cooking flexibility for casseroles, pastries, meats, breads and desserts. The rugged two-speed fan, ½ hp. motor creates an airflow pattern that simultaneously heats the inner and outer oven cavity. Mechanically driven 60/40 doors open 115° for complete access to interior. Large window and two interior lights are standard features. Bakery depth unit adds 20% more cooking capacity. Five chrome racks can be placed into 12 positions.

- Model ICV-2 shown
- Stainless steel front, sides and top
- Single deck models come standard with stainless legs
- 70,000 BTU standard depth
- 80,000 BTU bakery depth
- Cook & hold computer control option
- LPG available
- CSA International, NSF, CE



## LANG ChefSeries™ Convection Ovens

The Lang ChefSeries™ convection ovens are equipped with exclusive Enviro™ Series manual or computerized microprocessor controls. Standard features include an indirect fired heat exchanger which eliminates unburned gases in the oven cavity, electronic temperature control from 150°F - 525°F, one-shot and pulse-steam injection, a cook and hold cycle and a two-speed high/low fan. These ovens have an extra large oven cavity with 6 pan racks and 12 rack slides. The heavy-duty unison doors are backed by a lifetime warranty and feature large double-pane, tempered-glass windows for easy monitoring of cooking. Other highlights prove the imaginative design involved in creating the ChefSeries – a two-speed convection fan that alternates directions for uniform airflow, a stainless steel exterior and porcelainized interior. Single models come standard with 27" legs and double-stack models come standard with 6" casters. Best of all, this system provides even baking eliminating the need to rotate pans...EVER!

- Single: 36" high, 40.4" wide, 40" deep
- Double stack: 74" high, 40.4" wide, 40" deep
- 60,000 BTU/deck
- LPG available
- UL, cUL, NSF



## MARKET FORGE 2900 & 2992 Premier Convection Ovens

The Market Forge 2900 High Performance Convection Oven is designed to provide superior cooking with five racks and even distribution of heat. The design engineered snorkel style system combined with higher BTUs add up to higher volume production in less time with energy conservation in mind at all times. The 2900 Convection Oven provides many standard features that are optional in other brands.

- **2900:** 62" high, 40" wide, 46" deep. 90,000 BTU
- **2992:** (Stacked) 74½" high, 40" wide, 46" deep. 180,000 BTU total
- Porcelainized interior
- LPG available
- ETL



## MOFFAT Turbofan G32MS on A2CW Stand

This full-size Turbofan convection oven fits in half the footprint. It has a one-piece vitreous porcelain enamel oven liner, stainless steel top and sides and twin-pane stainless steel door. Single speed fan circulates air evenly with the aid of curved oven liner sides. The Turbofan features Moffat's patented single infrared burner, mechanical thermostat to control the temperature, 60 minute bake timer, 3-hour cook and hold timer, push-button water injection and oven light switch.

- 8 half-size sheet pan or 4 full-size sheet pan capacity
- 36½" high (on 6" legs) x 28" wide x 32" deep
- 33,000 BTU/hr.
- LPG available
- CSA International, NSF, ETL



# Ovens, Convection



**MOFFAT**

## Turbofan G32MS Double Stacked

This full size Turbofan convection oven fits in half the footprint. It has a one piece vitreous porcelain enamel oven liner, stainless steel top and sides and twin-pane stainless steel door. Single speed fan circulates air evenly with the aid of curved oven liner sides. The Turbofan features Moffat's patented single infrared burner, mechanical thermostat to control the temperature, 60 minute bake timer, 3-hour cook and hold timer, push-button water injection and oven light switch.

- 8 half-size sheet pan or 4 full-size sheet pan capacity (each oven)
- 36½" high (on 6" legs) x 28" wide x 32" deep (each oven)
- 33,000 BTU/hr.
- LPG available
- CSA International, NSF, ETL



**MONTAGUE**

## Vectaire HX Series

State-of-the-art convection cooking using the incredible energy savings ability of the Montague Tri-Therm heating system. Unique "muffled" oven design prevents flue gasses from entering baking cavity. Convenient electronic spark ignition and solid state temperature control. A two-speed fan for delicate baking. Efficient 63,000 BTU/hr. input. Stainless steel front, sides and top.

- Optional: cook & hold electronic controls and digital timer
- 71" high overall, 38¾" wide, 41½" deep
- 20½" high x 27" wide x 27" deep oven interior
- LPG available
- CSA International, NSF



## **SOUTHBEND** Convection Ovens

### Marathoner Gold

For reliable baking and patented features offered only by Southbend, the Marathoner Gold Gas Convection Oven comes with the patented jet steamer burner system. 90,000 BTUs in both standard and bakery depth, single or double deck. Other standard features include:

- Stainless steel front, top, sides and legs
- Oven interior coved corners and two interior lights
- Electronic ignition and flame failure safety device
- Single deck: 55" high with legs and casters
- Double deck is 64" high, the lowest height in the industry
- Available in a variety of patented, interchangeable, "plug and play" controls
- Fully front serviceable

### SilverStar

SilverStar offers users the highest BTU and more standard features for a busy kitchen. With 72,000 BTU per deck available in standard and bakery depth, SilverStar offers baking consistency and Southbend durability. Other standard features include:

- Stainless steel front, top and sides
- Unibody solid frame construction
- Interior light
- Electronic ignition and flame failure safety device
- Single deck: 55" high with legs and casters
- Double deck is 64" high, the lowest height in the industry
- Available in a variety of patented, interchangeable, "plug and play" controls
- Fully front serviceable
- LPG available
- CSA International, NSF, MEA, UL, cUL



## **SUNFIRE** Convection Ovens

The "economy" convection oven – SunFire – offers solid performance features such as electronic ignition, 40" wide stainless steel front, solid state thermostat with electro-mechanical timer, and 11 rack positions for 5 oven racks. Dependent doors and the fully porcelainized oven interior with coved corners make the SunFire the oven of choice for the economy-minded foodservice operator. Contact your Garland/U.S. Range agent to learn more about SunFire.

- SDG-1 – Full Size, Single Deck, 80K BTU
- SDG-1 – Full Size, Double Deck, 160K BTU
- LPG available
- CSA International, NSF



**U.S. Range**

## Summit Series Convection Oven

The "value line" of Summit Convection Ovens (SGM with digital (45) controls and SUMG with solid state (20) controls) features stainless steel front, sides, top and legs. Available in both standard and deep depth, the Summit Series offers features such as dependent doors, electronic ignition, patented "safe door" system and 5 racks with 10 rack positions.

- SGM-100S1 – Standard depth single w/45 digital control
  - SGM-200S1 – Standard depth double w/45 digital control
  - SGM-100D1 – Deep depth single w/45 digital control
  - SGM-200D1 – Deep depth double w/45 digital control
- For solid state control models, change SGM to SUMG
- LPG available
  - UL, cUL, NSF



## VULCAN VC Series Convection Ovens

All-purpose ovens at an economical price. Versatile performance you need for preparing a varied menu with consistently great results — all at an affordable price. With gentle air circulation and even heat distribution, these all-purpose ovens produce delicious, evenly cooked casseroles, meats, vegetables and baked goods. They also save on operating costs with an energy-efficient heat recovery system, using 20 - 30% less energy than most competitive models. Built with rugged construction and quality for years of dependable and reliable operation.

- Standard and deep depth models available
- Single and double stacked configurations
- Stainless steel front, sides and top
- Independently operated stainless steel doors with double pane windows open a full 180°
- Choice of solid state or computer control systems
- ½ hp. two-speed oven blower motor: 120/60/1 with 6' cord and plug
- Oven cool switch for rapid cool-down
- Porcelain enamel on steel oven interior
- Five nickel-plated oven racks with eleven rack positions
- LPG available
- CSA International, NSF



## VULCAN SG Series Convection Ovens

Exclusive design for more effective convection cooking. An SG series convection oven offers a unique air distribution system that makes it an ideal baking oven, as well as an efficient roasting and warming oven. These design features provide better airflow and heat distribution around the food, for more even and consistent cooking.

Heat exchangers are placed along each side of the oven. Air is pulled through perforated side panels and distributed evenly over the food side-to-side, front-to-back and top-to-bottom — so there is no need to move or rotate the product to ensure even cooking.

Vulcan's exclusive Power Level Control gives you precise cooking control and greater flexibility during cooking or baking by letting you adjust heat input from 15,000 BTU/hr. to 60,000 BTU/hr. to accommodate different products and oven loads.

This feature also serves as a browning control for food that looks as great as it tastes. Simply increase the Power Level Control for more browning, and decrease it when you want just a touch of golden brown!

- Single and double stacked configurations
- Stainless steel front, sides, top, rear enclosure panel and legs
- Independently operated stainless steel doors with double pane windows open a full 180°
- Deluxe solid state controls adjust from 150° to 500°
- 60 minute timer with audible alarm
- Electronic spark ignition
- ½ hp. two-speed oven blower motor: 120/60/1 with 6' cord and plug
- Oven cool switch for rapid cool-down
- Porcelain enamel on steel oven interior
- Five nickel-plated oven racks with eleven rack positions
- LPG available
- CSA International, NSF



## WOLF Convection Ovens

Wolf's gas convection ovens provide quality, all-around performance to help you prepare delicious meats, casseroles, baked goods — all done to perfection with gentle, consistent convection cooking. An energy-efficient 44,000 BTU/hr. (per section) innovative high-efficiency combustion system saves up to 50% on energy costs. The efficiency of Wolf convection ovens provides fast heat-up for quick temperature recovery. An oven-cool switch provides rapid cool-down to help control ambient temperature.

- Stainless steel front, sides and top
- Painted legs
- Independently operated stainless steel doors with double pane windows
- Solid state temperature control
- 60 minute timer
- ½ hp. two-speed oven blower motor:
- Oven cool switch for rapid cool-down
- Porcelain enamel on steel oven interior
- Interior lights
- Five heavy-duty nickel-plated oven racks
- Single and double stacked configurations
- LPG available
- CSA International, NSF



# OVENS, CONVEYOR

## CONVEYOR OVENS

Though traditionally used for baking pizzas, conveyor ovens are increasingly used in many foodservice operations to bake and roast a wide array of items including frozen entrées, casseroles, meats, breads and pastries. They generally bake, reheat and finish food products two to four times faster than conventional ovens.

Today's gas-fired conveyor ovens are among the most energy-efficient and labor-efficient gas cooking technologies available for use in foodservice operations. Conveyor ovens also offer space efficiency, taking up comparatively little floor space considering their high production capacity. Belt speeds and cooking temperatures can be preset to recipe specifications in order to ensure consistent quality and minimal waste regardless of the skill of the operator.



**DOYON EQUIPMENT  
FC2G Conveyor Oven**

This multipurpose Conveyor Oven assures even baking and maximum production in minimum space. The FC2G evenly bakes a variety of products, including pizza. The 36-inch wide stainless steel belt can be adjusted for speed and cook time. Stainless steel inside and outside.

- 52<sup>3</sup>/<sub>4</sub>" high, 82" wide, 50" deep
- 115,000 BTU
- LPG available
- cETLus, ETL Sanitation



**BAKERS PRIDE  
Dual-Air Conveyor Ovens**

Variable air speed fans for top and bottom heat are controlled independently of one another for perfectly balanced cooking results of a variety of menu items without troublesome hardware changes. Energy-efficient modulation power burner draws up to 50,000 BTUs as needed. Unique airflow provides a "blanket of heat" for consistent dough rise.

### VH1828G

- Solid state controls with touch pad LED display
- All stainless steel exterior
- 18" wide belts
- 28" bake chamber
- Stackable 3 high
- Natural or LP gas
- CSA International, NSF, CE



**DOYON EQUIPMENT  
FC18G Conveyor Oven**

This multipurpose Conveyor Oven assures even baking and maximum production in minimum space. The FC18G is stackable up to 3 units and cooks a variety of products. The 18-inch wide stainless steel belt can be adjusted for speed and cook time. The well-insulated cabinet saves energy and operates at a cooler temperature. Stainless steel inside and outside.

- 20" high, 58" wide, 42<sup>3</sup>/<sub>4</sub>" deep
- 52,000 BTU
- LPG available
- cETLus, ETL Sanitation



**GLOBAL COOKING SYSTEMS™  
Gas-Fired Convection  
Conveyor Ovens**

All ovens have easy access to the internal components making cleaning fast and easy. Constant heat is delivered to the chamber with high velocity air through adjustable fingers. The product cooks faster because the cold air and moisture is blown away from the baking surface leaving the product moist and flavorful on the inside and with a crisp crust or a picture perfect outer finish. The design of all ovens makes them excellent for cooking many products including pizza, seafood, bagels, ethnic foods, and more. The ovens have the patent pending Global-Mod™, a quick removable control cabinet, for ease and speed in serviceability.

- LPG available
- ETL and ETL Sanitation

**3240**

- 100,000 BTU/hr.
- 68" high, 74" wide, 60" deep
- 8.9 sq. ft. bake chamber

**3255**

- 160,000 BTU/hr.
- 68" high, 94" wide, 60" deep
- 12.2 sq. ft. bake chamber

**3270**

- 180,000 BTU/hr.
- 68" high, 111" wide, 60" deep
- 15.6 sq. ft. bake chamber



## LINCOLN Impinger® X2 Dual Conveyor Ovens

Impinger® X2 Dual Conveyor Ovens double your capacity with two conveyors in each oven.

Our removable front door allows removal of the single-piece conveyors in less than 60 seconds. Stainless steel construction on both the exterior *and* interior makes cleaning fast and easy.

Servicing Impinger® X2 ovens is inexpensive and convenient. Critical gas and electrical components are available through local service agents.

Dual conveyors allow for more cook times and greater menu flexibility. A stack of Impinger® X2 ovens provides *four* conveyors, each with a separate cook time. Split the belts on a stack for *eight* separate cook times — the ultimate in flexibility.

Lincoln's unique features provide greater capacity, shorter wait times at peak periods, and increased profits and market share. Impinger® X2 can help increase the value of your business.

Lincoln Impinger® X2 Ovens are available in a variety of model sizes, each available with or without a split belt.

### Features:

- 2 belts (single oven) or 4 belts (stacked)
- Optional split belts – 4 separate cook times on single ovens; 8 on stacked ovens
- All stainless steel
- Removable front door
- Single or three phase
- Natural gas or propane
- CSA International, NSF

### Models Available:

- 3262-2
- 3270-2



## LINCOLN Impinger® I

The Impinger® I is the original single conveyor oven that gives you full-size capacity for greater productivity. You may need only 1 unit now, but the Impinger® I's flexible stacking option lets you double your capacity, when you need to, while still utilizing the same floor space. The Impinger® I can replace 2-3 deck ovens, 1-2 full-size convection ovens and 5-10 microwave ovens. The Impinger® I will bake, cook, reheat and finish virtually any food item 2-4 times faster than other conventional ovens.

- 52" high (single oven), 64 5/8" high (double stacked), 78 1/2" wide, 56 5/8" deep
- 32" wide conveyor belt
- 120,000 BTU/hr.
- 120/240 V, 5 amps, 60 Hz, 1 ph
- LPG available
- CSA International, ISO 9001



## LINCOLN Impinger® Low Profile

The Impinger® Low Profile conveyorized oven gives you full-size capacity in a lower profile. These high-production ovens can be stacked up to 3 high in the same footprint as 1 oven. The Low Profile can replace up to 5 deck ovens, up to 5 full-size convection ovens, and up to 15 microwave ovens. The Impinger Low Profile will bake, cook, reheat, and finish virtually any food item 2-4 times faster than conventional ovens.

- 44 1/2" high (single oven), 63 3/8" high (double stacked), 66 3/8" high (triple stacked), 79 3/8" wide, 56" deep
- 32" wide conveyor belt
- 110,000 BTU/hr.
- 120, 14 amps, 60 Hz, 1 ph
- LPG available
- CSA International, ISO 9001



## LINCOLN Impinger® II

The Impinger® II and the new Impinger Express feature a more compact design, ideal for small kitchens where floor space is at a premium. This model can also be double and triple stacked to provide more capacity in the same small space. The Impinger® II and new Impinger Express can replace 1-2 pizza deck ovens, 1 half-size convection oven and 1-5 microwave ovens. The Impinger® II operates at lower temperatures than conventional ovens and recycles its own heat. It has no doors to open and close, so your valuable heat energy is kept inside the baking chamber.

- 42" high (single oven), 59 1/2" high (double stacked), 62" high (triple stacked), 56" wide, 40" deep
- Front-loading easy-to-remove conveyor (Impinger Express)
- 18" wide conveyor belt
- 40,000 BTU/hr.
- 120V, 7 amps, 60 Hz, 1 ph
- LPG available
- CSA International, ISO 9001



## PICARD Double-Decker Pizza Oven

Model LP-200-6-20-G. Cooks pizza on granite stone plate. Our LP-200 series tunnel oven features:

- Conveyor belt made of black, well polished granite stone plates
- Turbo-flex airflow system
- Cook pizzas within 1 to 4 minutes
- All stainless steel interior and exterior walls
- Width of stone: 20 inches
- Length of cooking chamber: 4 or 6 feet



# OVENS, CONVEYOR



**PICARD  
Tunnel Oven LP-200 Series**

Conveyor belt made of granite stone plates. Ideal for pizzas, bagels, pitas or any other products which need high-temperature baking.

Width of stone: 32, 40 or 60 inches  
Length of cooking chamber: 5 to 30 feet



**Q-MATIC  
36 Conveyor Oven**

Q-Matic 36 is the smallest of the powerful gas infrared ovens. By using this new infrared technology, Q-Matic 36 cooks like a deck. Due to its compact size, Q-Matic 36 is the highest capacity countertop in the market. Q-Matic 36, like all Q-Matic ovens, uses state-of-the-art digital controls for close monitoring of the cooking process.

Q-Matic ovens are designed to deliver good quality cooking in the fashion of a deck oven. Excellent for use in places where floor space is at a premium.

Can be double and triple stacked.

- 24" wide conveyor belt
- 17" high, 64" wide, 35" deep
- 90,000 BTU
- 220/110 V, 20 amps
- LPG available
- NSF, UL, ANSI-223, CE



**Q-MATIC  
36W Series**

Q-Matic Ovens combine the speed and consistency of a conveyor and the bake quality of a deck.

- Complete self-contained design makes oven simple-to-use simple-to-clean
- Front-mounted controls for easy set-up and service
- Equipped with unique, specially-designed metal gas burners and state-of-the-art microprocessor controls
- Fewer moving parts for quiet operation
- Gas infrared and radiant heat for better energy and cost-effectiveness
- Secured by industry-best two-year parts and labor warranty



**Q-MATIC  
55 Conveyor Oven**

Q-Matic 55 is the most popular size, and in the double stack configuration can fit most existing pizza stores.

Since Q-Matic 55 cooks like a deck, it is used extensively in combination with deck ovens stacked on top, with no noticeable difference between the quality cooking of the deck oven and that of the conveyor oven.

All Q-Matic ovens are quiet, without blowers, and the front is cool to the touch, eliminating employee burns. Stainless steel exterior is standard and the digital controls are front mounted for easy setup and service.

- 32" wide conveyor belt
- 65" high, 91" wide, 47" deep
- 160,000 BTU each
- 220/110 V, 40 amps each
- LPG available
- NSF, UL, CE



**Q-MATIC  
80 Conveyor Oven**

Q-Matic 80 is the longest commercial conveyor oven in the market and, in the triple stack combination, will satisfy the extended capacity needs of the largest pizza store operators.

Since Q-Matic ovens cook from the bottom, just like a deck oven, Q-Matic 80 triple stack can produce hundreds of pizzas per hour with crispy bottoms and high internal temperatures.

All Q-Matic ovens feature patented infrared cooking technology, the most efficient heat transfer, with significant savings in energy usage for cooking and air conditioning.

- 32" wide conveyor belt
- 71" high, 116" wide, 47" deep
- 240,000 BTU each
- 220/110 V, 50 amps each
- LPG available
- NSF, UL, CE



## DECK/PIZZA OVENS

Pizza is big business. With sales of \$30 billion a year and over 60,000 pizzerias open across the nation, pizza is undoubtedly one of the largest slices of the foodservice industry. And deck/pizza oven manufacturers are keeping up with the demand. But don't think deck/pizza ovens can only be used for pizza. Deck ovens are often used to prepare meats and seafood, as well as plated Mexican and Italian dishes, cookies, cakes, breads, rolls, bagels and other pastries.

Gas deck pizza ovens are designed to reduce labor and operating costs while increasing baking efficiency and production capabilities. Models can generally be divided into five primary classifications: standard or full-size, countertop, vaulted cavity, motorized convective and turntable deck ovens.

Standard or full-size deck pizza ovens are specifically designed for higher volume operations. These ovens are well-insulated to increase operational efficiency and minimize kitchen heat gain.

Countertop models are ideal for gourmet pizza in full-service restaurants and lower volume venues.

Motorized convective pizza ovens feature blower systems that control and force heat flow evenly throughout the entire cavity. The heat is recycled which enhances energy efficiency and baking performance.

Vaulted cavity ovens are designed to be the centerpiece of an operation. Brick, stone, masonry or ceramic tile enclosures give the operator many options when "showcasing" this oven as a front-of-the-house attraction.

Turntable ovens feature hearths that mechanically rotate during the baking cycle to ensure an even bake and product consistency.



### BAKERS PRIDE IL Forno Classico – 'Wood Burning' Style Gas Ovens

Bakers Pride IL Forno Classico looks and bakes like a wood burning oven without the hassle or mess of wood.

Based on the latest gas deck oven technology, IL Forno features a ceramic hearth deck, brick lining now standard, heavy-duty burners, heat distribution control, and real flames in the baking chamber.

IL Forno may be stacked on our traditional deck ovens or is ready to be 'bricked-in' with the materials of choice for authentic display cooking presentation.

- FC-516: 65" x 43" overall with 48" x 36" bake deck. 140,000 BTU
- FC-616: 78" x 43" overall with 60" x 36" bake deck. 140,000 BTU
- FC-816: 84" x 51" overall with 66" x 44" bake deck. 140,000 BTU
- Stackable
- LPG available
- CSA International, NSF, CE



### BRAVO SYSTEMS Cotto Refrattario Pizza Oven

We take pride in offering the only Refractory Fire-Clay Oven in the United States. There is a significant difference between refractory cement/stone type pizza ovens and our Bravo Cotto Refrattario/refractory fireclay pizza oven. Cotto Refrattario ovens maintain heat efficiency for longer times with less fuel consumption.

- Wood or Gas
- Stainless steel burners
- 98,000 BTUs/hr.
- LPG available
- ETL Fireplace/Stove (UL 737, 6th ed.), ETL (Sanitation) NSF4 City of Los Angeles RR 8218, ETL Gas (ANSI 783.11/CGA 1.8-M96)



### BAKERS PRIDE Y-Series

The largest selling deck oven in the world is designed for high-volume, high-quality pizza operations. Ruggedly built, the oven is constructed with 1/4-inch angle iron hand welded to form a single unit. Exterior finish is stainless steel, 20 gauge type 430 on the top, sides and back, and the front is 22 gauge stainless. The oven is powered by a dual burner 120,000 BTU heat injection system and features a combination gas control which incorporates a manual gas valve and pilot safety in one. Each oven has a high heat modulating 650° thermostat. Two heat control dampers assure balanced top and bottom heat for consistent, even baking results. The unique construction design permits flush stacking of two ovens. Other sizes available.

- Y-600: 78" x 43" overall
- Y-600: 60" x 36" deck size
- Y-800: 84" x 51" overall
- Y-800: 66" x 44" deck size
- 120,000 BTU
- Stackable, LPG available
- CSA International, NSF, CE



### COMSTOCK-CASTLE Pizza Ovens

Stainless steel finish for easy cleaning and humidity protection, fuel-efficient insulated panels, rugged welded construction.

- 3 oven sizes: 19", 26" & 31"
- 2 hearth decks are standard & interchangeable with wire baking racks
- 650° FDH thermostat
- Bakes pizza as quickly as 7 minutes
- Stackable
- LPG available
- ETL



# OVENS, DECK/PIZZA



## DOUGHPRO Wood Fired/Gas Combination Ovens

Doughpro is proud to offer commercial wood fired/gas ovens. Doughpro offers a standard round oven from 3 ft. to 8 ft. available in a combination of fuel options. Our specialty custom ovens are manufactured to your specifications — "ANY shape and size" you desire! We include options such as: viewing windows, char-grill, multiple openings, internal spotlights and custom facades. Our ovens are shipped in two pieces or as a whole, whichever is easier for you to install, and backed by our 4 year warranty.

- ANY custom shape and size!
- Options: viewing windows, spotlights, char-grill and multiple openings
- Fuel: full gas, gas/wood, and wood only
- LPG available
- 4 year warranty (Structural)
- UL, cUL, UL Sanitation



## DOYON EQUIPMENT PIZ3G and PIZ6G Pizza Oven

The space-saving PIZ6G pizza oven will replace 3 large deck ovens. Its compact reverse fan system and large baking capacity assure fast baking (5 minutes per pizza). Pizzas bake directly on 3 easy-to-clean, nickel perforated decks. Standard features include hot recycled air system, full-view glass doors and all stainless steel inside and outside.

### PIZ6G

- 33 $\frac{1}{2}$ " high, 47 $\frac{1}{2}$ " wide, 45" deep
- 70,000 BTU
- Optional stand available
- Other models available
- LPG available
- NSF, cETLus

### PIZ3G

- 32 $\frac{1}{2}$ " high, 36" wide, 45" deep
- 70,000 BTU

## Maintenance Tips for Deck/Pizza Ovens

To keep the oven operating at peak performance, follow these easy maintenance tips:

- Allow oven and stone deck to cool completely before cleaning. Do not splash cool water on stone deck when hot as this thermal shock may cause cracking.
- Sweep out crumbs with a damp cloth or special tool.
- Avoid using oven cleaner or degreaser as cleaning agents can be transferred into food products that are cooked directly on stone decks.
- Periodically check that oven is level and adjust when necessary. Floor settling may result in uneven heating, partial cooking of product and unequal strain on metal parts.



## EARTHSTONE OVENS PAGW Series

Extensive design and rigorous testing have been performed to produce a gas-fired oven that truly performs and has the cooking characteristics of a wood-fired oven. These efficient and versatile ovens can produce a multitude of baking, grilling and roasting items that cannot be matched by conventional cooking equipment. The 4 to 6 inch thick, dense refractory stone mass assures consistent and even heat retention and distribution, while the direct wood and gas heat intensifies cooking speed and flavor. Three mode operation: Gas fire, wood fire and gas/wood combination.

- 4 sizes available for commercial and industrial use: 35", 43", 52" and 64" I.D.
- Gas models 90,000 - 190,000 BTU
- Simultaneous gas and wood fire in cooking chamber
- 3 $\frac{1}{2}$  minute baking time for pizzas
- LPG available
- Los Angeles RR, MEA
- UL, cUL, UL for Sanitation to NSF4



## HICKORY INDUSTRIES Visual 'Open Cook' Pizza Oven

NEW NEW NEW! Complete Open Cook Concept promotes strong sell through.

- Cooks 60 large pies an hour
- Uses thermowave heat transfer
- Ten minute heat-up time to cook temperature
- New merchandising concept from Hickory
- LPG available



## J & R MANUFACTURING Southwest Woodburning Ovens

J & R Manufacturing is the exclusive distributor for Southwest Woodburning Ovens. Southwest has been building fine quality, hand-built-in-the-USA, wood and gas-fired baking ovens for fifteen years and has earned a reputation for unexcelled quality and durability. All ovens support wood firing. Be sure to ask about our very impressive list of satisfied owners.

- Highest quality refractory
- Smoothest floor stones in the industry
- Innovative flue design – keeps heat inside and the chef cool
- Choice of stucco finish or steel exterior
- Pre-cured and ready to install and use upon delivery
- Custom designs available
- 90,000 BTU input, 3/4" NPT supply
- Choice of natural stone shelf
- LPG available
- ETL Sanitation ANSI/NSF4-200
- ETL-ANSI Z83.11-2002
- UL - Cooking appliances, wood-fired
- Standard sizes (diameter): 40", 48", 60", 72" and 84"



## MARSAL MB Series

For the baking power and look of an old-fashioned brick oven that just won't quit. The gas-fired, brick-lined ovens have a baking chamber that is lined with refractory bricks. This, along with our longer burners that run left to right and our special air chamber underneath our 2" thick cooking surface all combine to give a faster cooked, darker, crispier crust pie. The ovens can be finished to fit any decor.

- MB 42: 95,000 BTUs – 36" x 42" cooking surface – 44" x 62½" overall
- MB 60: 130,000 BTUs – 36" x 60" cooking surface – 44" x 80" overall
- Stackable
- Flat top models available
- LPG available
- UL, cUL, UL for Sanitation



## MARSAL SD Series

For the more traditional look, Marsal offers the SD series. These ovens include the same longer burners that run left to right and our special air chamber underneath our 2" thick cooking surface, as in the MB series, to give a faster cooked, darker, crispier crust pie. All SD series ovens are made with heavy-duty 18 gauge stainless steel exteriors.

- SD 448: 95,000 BTUs – 36" x 48" cooking surface – 43" x 65" overall – 7" door opening
- SD 1048: 95,000 BTUs – 36" x 48" cooking surface – 43" x 65" overall – 10" door opening
- SD 660: 130,000 BTUs – 36" x 60" cooking surface – 43" x 80" overall – 7" door opening
- SD 1060: 130,000 BTUs – 36" x 60" cooking surface – 43" x 80" overall – 10" door opening
- Stackable
- LPG available
- UL, cUL, UL for Sanitation



## MONTAGUE Model 14P-1 Pizza Oven

Designed for constant high-volume pizza production but not limited to baking pizzas! Standard features include: 1½" thick two-piece cordierite deck for direct hearth baking, plus fire brick-lined sides, back and top for heat retention and quick recovery time. Optional interiors include: fire brick hearth or steel deck for pan baking. Double deck models available.

- Deck size: 8" high, 41½" wide, 31" deep (13P-1) – 80,000 BTU/hr.
- Deck size: 8" high, 48½" wide, 36" deep (14P-1) – 120,000 BTU/hr.
- Deck size: 8" high, 60½" wide, 36" deep (15P-1) – 160,000 BTU/hr.
- LPG available
- CSA International, NSF



## PICARD Tiny Revolving Tray Oven

8 rotating shelves of 26 x 36 inches each (MT-8-16 model) or 8 rotating shelves of 26 x 54 inches each (MT-8-24 model). Shelves rotate up and down to ensure perfect cooking.

A real gas saver: only 180,000 BTU (MT-8-24 model). Also, a real space saver: only 42 square feet of floor space. Baking stone or full steel shelves available for hearth cooking. Perforated shelves for pan cooking.



# OVENS, DECK/PIZZA



**REMCO**  
**Millennium 2000**  
**Vx5 Carousal Brick Oven**

The Taste of Technology...The Millennium 2000 Vx5 carousal brick oven is definitely a cut above. Blazing cook times, 90-second pizza, 3-minute chicken breast & steaks and the list goes on. This cylindrical oven will out perform ovens requiring 3x the space and uses only about 60,000 BTU's to cook. No hood necessary, its built-in ventilation system ducts to the outdoors. Patent pending air-curtain door allows display/wood-fired type cooking without all the hassles of traditional wood/gas burning ovens.

After delivery, our chef-tech team visits the establishment to conduct a use and maintenance seminar and assist with menu development and product availability. Visit: [www.RemcoUSA.com](http://www.RemcoUSA.com)

- 7-year Unibody Warranty
- Patent # USA 6,250,210 B1, 6,146,677 Canada # 2,330,387
- NSF/ARL Listed, CE approved, CSA accepted
- LPG available



**ROSITO BISANI**  
**Gas Series Ovens**

Built to exceedingly high standards for efficiency and serviceability. Constructed from pure refractory material of alumina to enable increased heat retention and recovery time throughout the entire oven. The cooking surface stones are removable for easy service and maintenance. Each oven comes encapsulated with six inches of insulation, top to bottom, which allows installation with no required clearances to combustible materials.

- 3 sizes available
  - 43" diameter – 71,000 BTU
  - 51" diameter – 95,000 BTU
  - 59" diameter – 119,000 BTU
- Comes complete with metal stand
- LPG available
- ETL listed to ANSI Z83.11/CGA 1.8-M96, ANSI/NFPA 13



**ROTO-FLEX**  
**Pizza Oven**

This pizza/baking oven comes with either 3 or 4 horizontally rotating 48" or 56" diameter decks. Large vertically sliding glass door, lighted interior and a backup thermostat are standard. Up to 4 access doors are available. Steel decks are standard; stone decks are optional; even baking. The perfect oven for high-volume operations, hotels, schools and institutions. A true workhorse with a proven track record.

- 76" high
- 64 $\frac{1}{4}$ " and 73 $\frac{1}{4}$ " square
- 7 $\frac{1}{2}$ " - 8 $\frac{1}{2}$ " distance between shelves
- 320,000 BTU
- Capacity: up to 24 - 18" pizzas per load
- Exterior: stainless, aluminized or prep for tile
- LPG available
- CSA International, NSF



**WOOD STONE**  
**Fire Deck Series**

The Fire Deck Series offers authentic 'brick oven' performance in a shape that will fit right in to a cookline. The Fire Deck Series comes in four sizes to satisfy all production needs. These are, quite simply, the most powerful deck ovens ever produced. The huge thermal mass of the 4-inch thick ceramic interior, coupled with the input power of up to three gas burners makes the Fire Deck an oven in a class of its own.

- LPG available
- ETL, cETL
- NSF for Sanitation



## RACK/TRAY OVENS

Gas-fired rack and tray ovens are riding a wave of popularity due to the growth of centralized kitchens, cook/chill systems and exhibition baking and roasting operations.

Today's rack and tray ovens come in a wide variety of sizes and capacities to conform to more applications than ever before. These ovens are capable of producing thousands of identical products or a variety of menu items quickly within the same cooking cavity.

Products to be cooked in rack ovens are placed in pans on mobile racks which are then rolled into the oven. After the food is cooked, the racks are rolled out and moved to an unloading station.

Revolving tray ovens feature trays that rotate slowly throughout the oven chamber in Ferris wheel fashion. The food is loaded on the trays as they pass the opening.



### ADAMATIC

#### AMRO-Gas-Fired Mini-Rack Oven

Space-saving mini-rack oven provides the bake quality of a full-size rack oven in a small footprint. Self-contained steam system for crusty breads yet the airflow is gentle enough for delicate pastries. Oven is shown with optional proof box. 6, 8 or 10 pan capacity. One year parts/labor warranty. Fits standard 18" x 26" size pans.

- 8 pan capacity
- Built-in steam system
- Full-height viewing glass in oven
- Built-in rotating rack
- Complete stainless interior and exterior
- Canopy w/factory supplied fan standard
- Single point flue connection
- Control panel features thermostat, bake and steam timers
- Internal baking chamber light
- LPG available
- ETL listed



### ADAMATIC

#### USRO Series Gas-Fired Rack Oven

Heavy-duty gas-fired rack oven available in single or double rack models. Features high-performance steam system with unique air distribution system that requires no adjustment with three fan speeds. Standard equipment includes single point canopy, soft start rotation and lifetime heat exchanger warranty. One years parts/labor.

- Heavy-duty steam system
- Exclusive air flow system requires no louver adjustments
- Flush mounted floor requires no floor ramp
- Motorized gentle rack rotation system with built-in soft start rotation system gentle for all liquid type products
- High intensity halogen baking chamber lights
- Type I hood meets NFPA96 requirements.
- Single point vent connection
- Built-in overpressure steam exhaust
- High-efficiency AISI 309 grade refractory stainless steel heat exchanger
- LPG available
- ETL listed



### BAXTER

#### OV300 Mini-Rotating Rack Oven

Small size. Big results. Bake in it. Roast in it. Rethermalize in it. There's no reason not to. The Baxter Mini-Rotating Rack Oven does everything a full-size model does, except take up more space. With baking quality and controls usually found only on full-size ovens, our Mini-Rack Oven has an easy-to-use control panel with memory buttons for 1-step settings, a steam control and a rotating rack that eliminates pan turning.

- Perfect for producing breads, pastries, cookies, meats, casseroles and more
- Easy installation: will fit through a standard 36" doorway with doors, control panel and trim package removed
- Certified for zero clearance to combustible surfaces, sides and back
- Self-contained steam system
- LPG available
- UL, cUL, UL for Sanitation



### BAXTER

#### OV851 Revolving Tray Oven

With several choices for baking tray linings, the OV851 Revolving Tray Oven is ideal for both baking and roasting as well as bagel, pie and pizza production.

Double insulated wall panels fit together with a tongue-and-groove design to minimize heat loss.

The single point exhaust ventilation system reduces costs during construction and installation. Suitable for Type I or Type II applications.

The insulated loading door slides upward to expose a full-width 12" high opening for loading and unloading.

- Capable of a continuous production schedule
- Digital control: Temp, Timer, Tray position, plus optional Auto Start w/multiple timers
- 18-36 pan (18" x 26") capacity with 6 trays
- Prison package available
- Gas control system is accessible from front
- LPG available
- UL, cUL



### BAXTER

#### BXA Rotating Rack Oven

Introducing our BXA series Rack Ovens – all the advantages you've come to expect from a Baxter rack oven with advances in the oven's energy management, burner technology and steam system. A versatile oven; it bakes, cooks, roasts and can be used for cook/chill processes. The digital control panel allows precise setting for temperature, time, steam time and blower delay. Completely American made. Single and double size models available. Shipped knock-down or set-up.

- Perfect for producing breads, pastries, cookies, meats, casseroles and more
- Available with either Type I or Type II hood
- Prison Package available
- Certified 0" clearance to combustible surfaces for sides and back
- LPG available
- UL, cUL, City of LA, Commonwealth of MA



# OVENS, RACK/TRAY



**DOYON EQUIPMENT**  
**TLOIG and TLOIG**  
**Rack Oven**

The Doyon Equipment Rack Oven is the most advanced compact rack oven. This easy-to-clean rack oven reaches baking temperature in 20 minutes. Standard features include steam injection system, large front door window, suspended rotating rack and all stainless steel interior and exterior. Single or double rack units are available and are shipped fully assembled.

- TLO-I-G: 106" high, 49 $\frac{1}{2}$ " wide, 49" deep – 200,000 BTU
- TLO-II-G: 106" high, 60 $\frac{1}{2}$ " wide, 58 $\frac{1}{2}$ " deep – 300,000 BTU
- LPG available
- cETLus, NSF



**DOYON EQUIPMENT**  
**CA12G Circle Air Oven**

The CA12G Circle Air Oven is the most advanced compact oven. Its reverse air system offers high production in a compact, space-saving unit. The oven reaches baking temperature in 15 minutes. The 99-minute reminder timer frees operator for other duties. Standard features include steam injection system, full-view glass doors, all stainless steel interior and exterior, adjustable shelving and automatic water system.

- 76 $\frac{1}{4}$ " high, 44 $\frac{1}{4}$ " wide, 57 $\frac{1}{2}$ " deep
- 157,000 BTU
- Oven capacity: 12 - 18" x 26" pans
- LPG available
- cETLus, NSF



**FISH OVEN AND EQUIPMENT**  
**Models P-30B, P-60B & P-80B**  
**Tray Oven**

Compact revolving tray ovens for tight spaces in 4, 8 & 12 bun pan capacity. Zero clearance and front access standard. Ideal for baking, roasting, pizza, bagels, etc. Stainless steel front and 2 corners with stainless steel trim (a decorative finish is available). Steam option is available. Energy-efficient insulation throughout. Choice of solid or expanded trays.

- P-30B: 79" high, 54" wide, 61" deep
- P-60B: 79" high, 84" wide, 61" deep
- P-80B: 79" high, 104" wide, 61" deep
- 70,000 - 160,000 BTU input
- Automatic electronic ignition, pilot safety control
- LPG available
- NSF, ETL, MEA
- CE available



**FISH OVEN AND EQUIPMENT**  
**Model 75 Tray Oven**

Five models offer 12 - 36 bun pan baking capacity. Precision heat control and high-efficiency insulation for maximum energy savings. Stainless steel front and 2 corners with stainless steel trim standard (a decorative finish is available). Steam option available. Choice of expanded metal or solid steel trays. Ideal for all baking, roasting, pizza and bagel operations.

- 79" high, 88" deep (105)
- 86" - 138" widths available
- 160,000 - 400,000 BTU input
- Automatic electric ignition, automatic pilot safety
- LPG available
- NSF, ETL, MEA
- USDA available



**FISH OVEN AND EQUIPMENT**  
**Model 80 Heavy-Duty Oven**

Designed for continuous production baking, with 18 models from 12 - 80 bun pan capacity in both direct and indirect firing system. Steam option available. Extra-thick insulation for energy-efficient operation, zero clearance to walls, front access for service. Stainless steel front and 2 corners with stainless steel trim. Heavy-duty construction handles virtually all baking and roasting needs.

- 100" - 143" high, 92" - 210" wide, 98" - 144" deep
- 320,000 - 800,000 BTU input
- Solid state controls
- LPG available
- NSF, ETL, MEA
- USDA available



**FISH OVEN AND EQUIPMENT**  
**Model DR-200-G Single Rack Oven**  
**Model DR-400-G Double Rack Oven**

These compact, energy-efficient ovens are the answer to all your medium- to high-volume baking needs. Rack capacities from 10 - 52 pans. Built-in steam system ideal for any product, including bread, rolls, cookies and bagels. Can also be used for roasting. 100% stainless steel interior.

- DR-200-G: 104" high, 57" wide, 48" deep
- DR-400-G: 105" high, 89 $\frac{1}{2}$ " wide, 68 $\frac{1}{2}$ " deep
- 200,000 - 300,000 BTU, 1" - 1 $\frac{1}{4}$ " connection
- LPG available
- ETL, MEA
- USDA available



## GEMINI Rack Ovens

The gas-fired rack oven is designed for high economy and reliability. The patented Cascade Steam System provides a clean and powerful steam supply and assures that together with the patented IBS Rack Rotation System to give best baking results.

- All stainless steel construction
- Increased baking surface (IBS System) by rack rotation alternating clockwise and counter clockwise for uniform baking
- Patented Aluminum Cascade Steam System to avoid Nozzles
- Canopy with automatic damper connection, canopy vent, pressure release vent, and gas flue vent
- Gentler bake with high-volume and low-velocity air movement via two fans
- Extra large oven window has double glazing and inside heat reflecting surface
- User-friendly E-panel programmable up to 99 recipes
- 175,000 – 635,000 BTUs
- One single rack up to two double rack capacity
- All service from the front and interior of the oven
- Available in various voltages
- Stainless steel heat exchanger
- ETL, BISSC, NSF



## PICARD Revolving Tray Oven

Model MT-8-16 (16 baking trays 18" x 26") or MT-8-24 (24 baking trays 18" x 26").

Significantly reduce your energy bills. A real space saver; it has the smallest footprint in the industry. Extremely well-insulated chamber allows for zero clearance all around. Self-generating steam system (optional).



## PICARD Super Heavy-Duty Revolving Tray Oven

Model T. Available in 6, 8 or 10 rotating shelves. Capacity from 30 to 80 baking trays 18" x 26". Direct- or indirect-fired; self-generating steam system or use separate boiler for steam.



## REVENT Single Rack 726 Oven

In 1958, Revent forever changed the world of baking when it manufactured the world's first roll-in rack oven. Revent rack ovens are engineered for optimal bottom heat to provide superior oven-jump and maximum lift. It also features the world renowned Revent baking technology systems:

### Revent TCC System:

Unique airflow design system that allows horizontal/vertical airflow and volume adjustment. The TCC system provides a high-volume, low-velocity airflow and bottom heat for even baking without dehydration.

### Revent HVS System:

Unique system that offers the greatest surface area for steam generation. High mass for maximum heat retention. Gelatinization optimized for crust formation.

### IAC:

IAC is a computer control panel which is programmable for up to 100 baking recipes enabling consistent results every time!



## REVENT Rotating Mini Oven 739

The Revent 739 Rotating Mini Oven with proofer is also a space-saving piece of equipment that can be well-suited for small bakeries, convenience stores, hotels, restaurants and other foodservice operations. The 739 model bakes with the same quality standards as a full-size Revent rack oven. The 739 can bake a variety of products on 8 full-size baking pans, while the proofer has a capacity for 12 sheet pans.

The 739 features Revent's baking technology advancements including TCC (Total Convection Control) for bottom heat and even baking, LID (Layered Insulation Design) for superior insulation and energy efficiency as well as a self-contained steam system. Included with the oven is Revent's IAC computer control panel which is programmable for up to 100 baking recipes enabling consistent results every time!

- LPG available
- ETL



# PASTA COOKERS

## PASTA COOKERS

Originally considered a specialty food served mainly in Italian restaurants, pasta now enjoys universal appeal and is offered as an entrée or side dish in a variety of foodservice venues.

Installing a gas pasta cooking system enables operators to store and preplan a variety of pastas for quick individual servings or mass-quantity situations such as serving stations, salad bars and banquets.

Although chiefly designed to perfectly prepare the endless variety of pastas, gas pasta cookers can also be used to boil sausages or seafood, cook hot dogs, blanch vegetables, warm sauces and poach eggs — freeing up other appliances for other duties.

As with many other types of gas cooking equipment, gas pasta cookers are manufactured in floor and countertop models.



**Electrolux Professional N.A.  
Gas Pasta Cooker**

The Electrolux free standing gas pasta cooker comes equipped with an automatic starch removal system and is IPX5 water protection certified. It offers 316 stainless steel tanks for maximum corrosion protection and rounded corners for easy cleaning; as well as 304 stainless steel front, side and back panels with Scotch Brite finish. Available with a single or double 10.5 gallon tank.

- High productivity, up to 66 lbs./hr.
- Automatic low water level shut-off
- 9 position energy regulator
- Well capacity: 10.5 gallons
- Usable well dimensions (h x w x d): 10 3/4" x 11 1/8" x 20 1/2"
- BTU 106,000: double tank
- BTU 53,000: single tank
- LPG available
- ETL and ETL Sanitation, Gastec



**ANETS  
Pasta Pro**

Anets offers a safe, consistent and easy way to make traditional pasta. This self-contained system eliminates handling heavy pots and hot water. Precise controls regulate the boil for perfectly cooked product. Unique "Power Burst" feature (GPC-18) controls the BTU input at the flip of a switch. Rapid boil or quick reheat with the full 150,000 BTU input or reduce to 75,000 BTU to maintain a gentle simmer or reheat temperature. Control cook times with built-in timers or automatic basket lifts. Cook more than just pasta — blanch vegetables, boil seafood or reheat sauces in this all-purpose water cooker.

- Cook pot is made of special marine grade stainless steel specifically for water applications
- Super sensitive thermostats regulate the boil within  $\pm 1^{\circ}\text{F}$
- Open vat design is easy-to-clean (GPC-14)
- Unique cross fire burners provide a 4 sided heating system (GPC-14)
- Built-in manual water-fill enables the operator to adjust water input for continuous refill (option). Manual water control eliminates the need for complicated floats and costly components
- Overflow area safeguards against accidental overfill
- Skimming area provides a place to continuously remove starch build-up
- LPG available
- NSF

### Options and Accessories

- Automatic lifts
- Adjoining rinse station
- 6" casters
- Hot and cold water faucets
- Adjustable continuous water fill
- 15 minute timers with buzzers
- Batch and single portion baskets
- Low temperature thermostat for rethermalizing or blanching

### Model GPC-14

- 57" high x 31.25" wide x 34" deep
- Water capacity: 7 gallons

### Model GPC-18

- 57" high x 39" wide x 37" deep
- Water capacity: 13.5 gallons



**DESCO USA  
Pasta Cookers CPG-1 & CPG-2**

These time-tested units are the most versatile cookers on the market today. Each basin can be used as a cooker, steam table, bain marie, or rinse tank. Seamless tanks, stamped from a single piece of #316 stainless steel, are easy to clean and impervious to salt water. All units are uniquely engineered to facilitate the automatic removal of starch during the cooking cycle. This eliminates the need to rinse pasta. Triple insulation reduces heat loss, shortens heat up times, maximizes power utilization, and conserves energy.

- Single, double & triple bin units available
- 60,000 BTU for each 11 gals. cooking bin
- Available in various basket configurations
- CPG-1: 40" high, 17" wide, 35.5" deep
- CPG-2: 40" high, 31.5" wide, 35.5" deep
- LPG and heavy-duty casters available
- CSA International, NSF, CE



**Electrolux Professional N.A.  
High Productivity  
Gas Pasta Cookers**

The Electrolux high productivity gas pasta cookers offer unparalleled functionality and design. Ideal for a high capacity foodservice operation that values ease of use and durability. These units are equipped with an automatic starch removal system and a digital timer. The body is constructed of 304 stainless and the tanks are constructed of 316 stainless for maximum corrosion protection. Available in 39 gallon, 50 gallon and 50+50 gallon capacity.

- High productivity: max up to 350 lbs./hr.
- Single or double basket models available
- Independently programmable automatic baskets and basket lifts
- Front access to all working components for easy maintenance
- Automatic low water level shutoff
- BTU 87,000: 39 gallon
- BTU 114,000: 50 gallon
- BTU 228,000: 50+50 gallon
- LPG available
- ETL and ETL Sanitation, Gastec



## FRYMASTER GSMS Pasta Cooker

The gas Pasta Cooker is the most advanced system on the market today. Electronically controlled to cook the pasta product the same each time and to simmer when in the "standby" mode. Infrared burners and solid state ignition enhance the efficiency of this revolutionary new product. Boil-over protection provided by overflow drain. Rapid draining facilitated with large 1 1/4" drain valve. Available with autofill/skimmer, basket lift and side rinse tank.

- 80,000 BTU
- LPG available
- Shown with optional casters
- CSA International, NSF



## OZTI USA OMFG Series Pasta Cooker

Ozti USA is proud to offer you the OMFG series pasta cooker. We have combined high efficiency stainless steel burner together with our distinctive mono-block bowl. This unit is designed to save you energy and time. Up to 44 pounds of pasta cooked per hour. Options include various basket configurations.

- Stainless steel body & burner
- 61,500 BTU
- Water capacity 11 gal.
- Fresh water feed
- 33.5" h x 15.7" w x 35.4" d
- Overflow area
- Piezoelectric pilot ignition
- Milivolt or digital (optional) control available
- Natural Gas or LPG
- NSF, ETL certified



## VULCAN GPC Pasta Cooker

Vulcan GPC Series Gas Pasta Cookers provide a fast, efficient production of a wide range of pasta dishes or other boiled foods. GPC Pasta Cookers are built for easy use, easy cleaning, and reliable performance, with a precise water temperature control that ensures consistent results.

### Model 2GPC12S

Standard Features:

- A 12 gallon cooker and a 12 gallon rinse station
- 316 stainless steel tanks
- Hot and cold swivel faucet
- Tank overflow zone with skim port for starch removal and overflow protection
- Manual variable flow. Boil / Simmer control
- Electronic ignition pilot ignition system
- Stainless steel cabinet
- 1" full port, ball type drain valve with common drain hoses
- Casters standard
- 12 year full tank warranty
- Available in Natural and LP gas
- CSA International, NSF

### Model 1GPC12

Standard Features:

- A 12 gallon cooker
- 316 stainless steel tank
- Tank overflow zone with skim port for starch removal and overflow protection
- Manual variable flow. Boil / Simmer control
- Electronic ignition pilot ignition system
- Stainless steel cabinet
- 1" full port, ball type drain valve with common drain hoses
- Casters standard
- 12 year full tank warranty
- Available in Natural and LP gas
- CSA International, NSF



## PITCO FRIALATOR Pasta Cooker PPG-14DL

The Pitco Pasta Perfect cooker is a self-contained work center for the complete preparation of pasta. Two sections: a cooking and warming side and a rinsing and holding side. Features stainless steel wells, automatic basket lifter, electronic time control, cook and warm modes, hot and cold water faucet, cooking basket and portion rack.

- 39 3/4" high, 32 1/4" wide, 36" deep
- 77,500 BTU, 1/2" NPT connection
- Capacity: 12 gals. water
- LPG available
- CSA International, NSF, MEA



## ROSITO BISANI Pasta Cooker

Rosito Bisani Pasta Cooker's superior design and versatility rank it at the top in the market today. Basin stamped from a single sheet of #316 stainless steel. Each burner utilizes 54,760 BTU with better than 50% efficiency. Triple insulation reduces heat loss and speeds up boiling cycle. Engineered burner configuration creates a water convection flow in the basin that raises the starch to the surface which runs into the overflow drain, leaving the chamber starch-free. No wash sink needed to remove starch. Available new feature: Automatic basket lift/lowering mechanism. Imported by Rosito Bisani.

- 11 gal. cooking chamber per basin
- Single, double, triple basin models available
- 54,760 BTU per basin
- Variety of basket configurations and heavy-duty casters
- LPG available
- CSA International, NSF, ANSI 28315-1994



## RANGES

The range is one of the most basic and versatile pieces of cooking equipment found in the commercial kitchen. Though more specialized equipment may offer certain advantages, the range remains popular for its rugged simplicity, multifunction versatility and time-tested reliability.

Ranges are typically used in chef-driven kitchens, in restaurants that cook-to-order or have a broad menu, and in small restaurants and smaller institutional kitchens.

Ranges are used for braising and sautéing, pan-frying, boiling, reducing, simmering and stockpot cooking. With the addition of popular options including ovens and griddle tops, the range "cooking platform" allows a cook or chef to perform virtually all primary cooking operations.



**BLODGETT OVEN**  
**36" Heavy-Duty Range**

Features include welded heavy-duty grate top with bowl, patented clog-free burner design, front manifold and rear gas connections standard, 7" front rail with a 2" extended belly bar, smooth, cool-to-the-touch handle and knobs with set screw, seamless fastener-free design for smooth, easy-to-clean surface, front serviceable including CO motor. Available with a variety of bases – choose from a 45,000 BTU convection or standard oven, storage cabinet or with no base for use as a modular range top.

- LPG available
- CSA International



**AMERICAN RANGE**  
**Restaurant Range**

Innovative technology at work in the foodservice industry. American Range's handcrafted range is engineered and fabricated with the most advanced features to insure long life in the most demanding operations. Energy-efficient, the all-welded frame is constructed of heavy gauge steel panels for exceptional quality. All stainless steel front and sides provide for easy cleanup. Heavy-duty cast iron top grates with open burners offer the highest output available. Hot plate open burners rated at 32,000 BTU.

- Available with combination tops: radiant broiler, griddle, raised griddle, open burners
- 1 or 2 convection oven(s) available
- 40,000 - 454,000 BTU
- 32,000 BTU Open Top Burners
- Lift-off Burner w/out gaskets
- LPG available
- CSA International, NSF



**FRANKLIN MACHINE PRODUCTS**  
**Spider Grates**

When you need replacement spider grates, you don't have to sacrifice quality for economy. FMP carries spider grates manufactured to fit gas ranges made by Garland, Franklin Chef, Imperial, Jade, Montague, Southbend, Vulcan-Hart, and Wolf Range. These spider grates are durable, high quality, and economically priced. Available at most foodservice dealers.

- High quality construction
- Durable
- Readily available
- May be used with LPG units



**COMSTOCK-CASTLE**  
**Ranges**

Comstock-Castle ranges offer a variety of cooktops including star pattern top burner grates, griddles and radiant charbroilers. Top grates are 12" x 12" solid cast iron with cast-in aeration/heat reflection bowls that lay flush with the front rail, safely reducing the risk of pots tipping. Charbroilers feature a heavy gauge firebox, high BTU burners and heavy flare-up reducing broiler grates. Griddle plates measure 21" deep by 3/4" thick. Pilots are hidden to reduce clogging. Ranges are design certified for 2" installation clearances, which means they are well-insulated. Three oven sizes are available. Ovens include 1 heavy-duty nickel-plated rack and 3 rack positions.

- Design certified for 2" installation clearances
- Stainless steel finish for easy cleaning and humidity protection
- 3 oven sizes available: 31½" wide, 26½" wide, 19" wide
- Top burners rated at 24,000 BTU/hr.
- Griddles and radiant charbroilers available
- Cheesemelter/broilers under griddles available in 12", 24" and 36" widths
- LPG available
- ETL



## FRANKLIN MACHINE PRODUCTS Gas Valve Handles

Put an end to the aggravation of trying to turn on a gas valve that is missing its handle. FMP's handle is durable, high quality, economically priced, and fits most gas valves. Available at most foodservice dealers.

- Mounts with a set screw
- Fits .350" diameter "D" stem
- Chrome-plated metal
- Also available in heat resistant red metal and heat resistant black plastic versions
- Readily available
- May be used with LPG units



## GARLAND Starfire Restaurant Range

Starfire Restaurant Ranges by Garland feature the trademark Starfire open top burner (24K BTU Natural - 20K BTU LP) which provides the most even heat distribution to your cooking vessel. A fully porcelainized oven interior (including the top) and stainless steel front, sides, plate rail and high shelf mean years of rugged use and ease of cleaning for your staff. Available in all popular widths (24" - 72"), the standard oven could become a range based convection oven or a storage base – and the top configurations are limitless.

- H28 - 24" 4 burner
- H286 - 36" 6 burner
- H288 - 48" 8 burner
- H284 - 60" 10 burner
- H283 - 60" 6 burner w/raised griddle-broiler
- H289 - 72" 12 burner
- Available with valve or thermostat-controlled griddles, hot tops, convection ovens, storage bases, casters and more
- LPG available
- CSA International, NSF

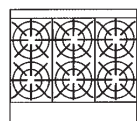


## IMPERIAL Heavy-Duty Chef Ranges

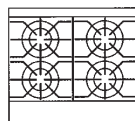
Imperial's Heavy-Duty Range Line is engineered with state-of-the-art gas cooking components for superior performance. They are built for rugged use and long life. The rangetop cooking configurations are countless: open burners, hot tops, griddles, spreaders, cabinets, French tops, fryers, open broilers, add-a-units and various backguards. Added with contemporary styling, they offer flexibility with options and accessories to meet every professional chef's special requirements. It maximizes valuable kitchen space, satisfies the most demanding cleaning requirements and assures low operating costs. Over 100 different models with 1 1/2" front manifold are available with standard ovens, convection ovens, modular tops or storage bases.

- Open top burners 30,000 BTU
- LPG available
- CSA International, NSF

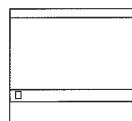
## 36" Wide Ranges Common Top Configurations and Accessories



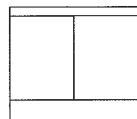
Sauté Range



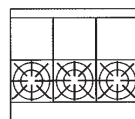
Stock Pot Range



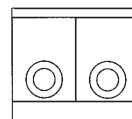
36" GriddleTop



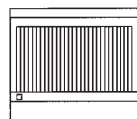
(2) 18" Hot Tops



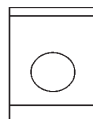
(3) 12" O/B & H/T



(2) FrenchTops



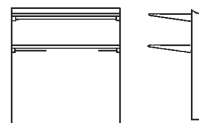
36" Radiant Charbroiler



Range Match Wok



Range Match Fryer



Double Deck High Shelves 12"- 120" wide



## IMPERIAL 2000 Series Restaurant Ranges

In today's value-conscious world, the 2000 Series incorporates quality features as standard equipment. The intense 28,000 BTU/hr. burner heads are interchangeable for the flexibility of matching burner style to specific cooking need. 12" x 12" cast iron grates remove easily and feature built-in pilot shield. Grate design allows pots to slide from section to section. Chef Size oven is 26" deep, porcelainized on 5 contact surfaces and oven door removes effortlessly for easy cleaning and service. Over 100 different cooking configurations.

- Model IR-6-G36 with ISB-36 shown
- Stainless steel front, sides, backguard, high-shelf and 5" ledge
- Burner heads: standard antilogging, all-purpose, sauté, wok
- Substitute griddle or hot top for every 12" x 24" section available
- Optional thermostat control on griddle
- Range match woks, spreaders, fryers and broilers available
- LPG available
- Safety pilot with Piezo Ignition available
- CSA International, NSF, CE

## 24" Wide Ranges

- 2 or 4 open burners, 12" and 24" griddle top configuration available
- 1 — 20" wide, 27,000 BTU oven accommodates full-size sheet pan

## 36" Wide Ranges

- Available with 2, 4, or 6 open burners and 12", 24", or 36" griddle/hot top combinations
- 24" raised griddle broiler available
- 1 — 26 1/2" standard or convection oven
- 35,000 BTU oven

## 48" Wide Ranges

- Top configuration with 2, 4, 6 or 8 open burners and 12", 24", 38" or 48" griddle/hot top combinations
- 2 — 20" wide standard ovens or 1 convection oven, or 1 — 26 1/2" wide standard oven
- 20" wide ovens accommodate full-size sheet pans

## 60" Wide Ranges

- 10 open burners or 12", 24", 38", 48" or 60" griddle/hot top combinations
- 2 — 26 1/2" wide ovens; standard or convection available

## 72" Wide Ranges

- Top configuration up to 12 open burners and 12", 24", 38", 48", 60", or 72" griddle/hot top combinations
- 2 — 26 1/2" wide ovens; standard or convection available



## JADE® Supreme™ Heavy-Duty 'Shallow Depth' Ranges

With affordability, durability, and reliability, this series truly shows its Jade® ancestry.

Jade® Supreme features 14 gauge all-welded steel frame and leg construction for super long life and durability. When kitchen space is at a premium the Supreme Series' 31-inch depth really shines. Quality features include #304 stainless steel front, sides and high shelf, standard. Stainless steel oven interior, gas pilots and gas tubing throughout. Two-piece 30,000 BTU burners under a cast iron grate. Maximum kitchen efficiency with multiple top configurations in 24" to 72" Ranges. Supreme series available in open burner, griddle, char-broiler, hot top, and other standard or custom applications.

- Open top burners 30,000 BTU
- LPG available
- CSA International



## JADE® Titan™ Heavy-Duty Ranges

The broadest and most flexible heavy-duty range series available today. Quality features include #304 stainless steel front and stub backs, all stainless steel gas tubing throughout, exclusive adjustable width plate shelf, rustproof, 14 gauge stainless steel oven interiors, steel grates backed by a lifetime warranty, "Stay-Cool" three-piece oven handles and all-welded 14 gauge steel construction with heavy top frame superstructure.

Ranges standard with stainless steel adjustable 6" legs and conventional oven. Convection ovens, cabinet bases and refrigerated bases also available.

- Open top burners 35,000 BTU
- LPG available
- CSA International, NSF



## JADE® Fire and Ice™ Heavy-Duty Ranges with Refrigerated Bases

Jade® Fire and Ice™ Series of Titan™ heavy-duty open burner, griddle, broiler, hot top and French top ranges with integrated self-contained or remote refrigerator or freezer bases allow you to utilize standard equipment to create a custom battery.

2-, 4-, and 6-drawer (8-drawer remote units available) refrigerated bases feature #304 stainless steel fronts, sides, cabinet interiors, drawer faces; #4 finish, flush mount, highly polished drawer pull handles and 100% "shot-in-place" foam insulated cabinets.

- 36" - 108" widths in 12" increments
- LPG available
- CSA International, NSF, ETL



## MARKET FORGE Premier MF-R4 24" Range

The Market Forge MF-R4 Range Series provides as standard many of the optional upgrades normally offered at a premium on other range lines. Standard features of this 4 burner range include a stainless steel front, ledge, sides, backguard and shelf. T51 welds the stainless steel seams and edges so the range looks as good as it performs. The MF-R4 offers innovative features that are first in the industry.

- 35,000 or 40,000 BTU lift-off burner heads for high-performance cooking and easy cleaning
- 12" x 12" heavy-duty cast iron section grates remove easily and safely
- 20" wide porcelainized oven interior
- 56 1/2" high, 24" wide, 29 1/2" deep
- LPG available
- 40,000 BTU oven
- ETL



## MARKET FORGE Premier MF-R6 36" Range

Standard features of the MF-R6 36" range include a stainless steel front, ledge, sides, backguard and shelf. Market Forge provides as standard many of the optional upgrades normally offered at a premium on other range lines. Exclusive double venting beneath back shelf reduces heat buildup.

- 35,000 or 40,000 BTU lift-off burner heads for high-performance cooking and easy cleaning
- 12" x 12" heavy-duty cast iron section grates remove easily and safely
- 30" wide porcelainized oven interior
- 56 1/2" high, 36" wide, 29 1/2" deep
- 40,000 BTU oven
- LPG available
- ETL



## MARKET FORGE Premier MF-R8 48" Range

The Market Forge MF-R8 Range Series provides as standard many of the optional upgrades normally offered at a premium on other range lines. Standard features of this 8 burner range include a stainless steel front, ledge, sides, backguard and shelf. New "No-Burn Zone" to reduce burn stains on stainless steel back. Exclusive double-well oven flame spreader with temperature diverters increases even distribution of heat.

- 35,000 or 40,000 BTU lift-off burner heads
- 12" x 12" heavy-duty cast iron section grates remove easily and safely
- 58 1/2" high, 48" wide, 34 1/2" deep
- 2 - 30,000 BTU 20" wide ovens
- LPG available
- ETL



## MONTAGUE G Series Grizzly Medium-Duty Ranges

The Grizzly Medium-Duty Ranges feature a full-size oven and 6 open tops with 25,000 BTU/hr. cast iron burners. The Grizzly offers great versatility in one convenient unit. Variety of cooktops include one-piece cast iron open tops, polished steel fry tops, solid even-heat cast iron hot tops and raised fry top/broiler. Plus you have the "inside" advantage with front vented ovens to maintain even heat and prevent cold spots. (Same oven design as the Legend Heavy-Duty 136 Series.) Options include a salamander broiler.

- All range tops except G-60 series consist of multiples of 11 $\frac{5}{16}$ " wide x 25" deep sections
- 11", 23", 34", 46", 57", 60", 68" widths available x 30 $\frac{3}{4}$ " deep
- 21 $\frac{1}{2}$ " single deck "high shelf" standard
- LPG available
- CSA International, NSF

### Open Tops

- 1-piece cast iron sections
- 11 $\frac{5}{16}$ " wide, 25" deep (12" wide – G60)
- 25,000 BTU/hr. cast iron burner/section (2 each)

### Hot Tops

- 11 $\frac{5}{16}$ " or 12" wide sections, 25" deep,  $\frac{3}{8}$ " thick steel plates
- 20,000 BTU/hr. even heat cast iron burner/section

### Fry Tops

- 11 $\frac{5}{16}$ ", 12", 22 $\frac{5}{8}$ " or 24" wide, 22" deep,  $\frac{1}{2}$ " thick; or 34", 45 $\frac{5}{16}$ ", 56 $\frac{5}{16}$ ", 60" or 68" wide, 22" deep,  $\frac{3}{4}$ " thick steel fry top
- 18,000 BTU/hr. even heat cast iron burner/section

### Standard Oven

- 14 $\frac{1}{4}$ " high x 26 $\frac{5}{8}$ " wide x 26" deep
- Accepts 18" x 26" pans front-to-back or side-to-side
- 20,000 BTU/hr. (G-16) or 35,000 BTU/hr. (G26, G60) cast iron burner



## MONTAGUE Legend

Montague Legend heavy-duty range battery includes, from left to right: 18" open tops, 12" open top/hot top, 18" French tops, 36" wide underfired broiler (ceramic or radiant-type available). Overhead mounting includes salamander, sleek double high-shelf and special height flue riser. Choice of over 20 cook tops, all at the same cost.

- Open top burner: 20,000 BTU (optional: natural gas, 30,000 BTU/hr.)
- French hot top burner: 35,000 BTU/hr.
- Oven burner: 40,000 BTU (optional: convection, 45,000 BTU/hr.)
- LPG available
- CSA International, NSF

## Tips for Open Top Ranges

Among the reasons professional chefs prefer cooking with gas are the instant on/off and precise heat control the visible blue flame provides. A turn of a control instantly delivers the exact level of even heat desired; turn it off and the cooking process stops immediately. Here are some tips to keep your open top range running with tip top efficiency:

- Burner flame tips should barely touch the bottom of the pans. Regulate the flame to be 1" less in diameter than the pan. A large flame under a small pot wastes energy.
- Burner flame should have a distinct cone and be completely blue. It should not lift or blow from the burner ports. If the flame is yellow, call for service.
- Use flat bottom pots to absorb more heat and increase efficiency.
- Use tight fitting lids to maintain food temperatures.
- Turn off burners when not in use.



## QUEST Chef Centre

Space a problem? Menu revisions creating expensive cooking equipment changeovers? Solution is simple – QUEST CHEF CENTRE. First and still the best to provide this unique modular concept. Initial configurations or future revisions easily formatted utilizing standard "heavy-duty" cooking modules.

- Modular cook tops 8.5" h x 31" d
- Natural or LPG gas
- All components CSA International, NSF

### Open Burners

- 2, 4, 6, 8, 10, or 12 burner sections
- 12" or 18" wide sections
- 30,000 BTU per burner
- Unique 9" cast star burner
- Optional raised rear burners

### Fry Tops

- 12" through 72" wide modules @ 6" increments
- 26" deep x  $\frac{5}{8}$ " thick steel plates
- Linear high polish
- Integral grease can
- Optional throttling thermostats
- 20,000 BTU burner @ 8" c-c

### Broiler Tops

- Stainless steel radiant design
- All-welded stainless steel construction
- Round rod, diamond rod or cast grids
- 12" through 72" wide modules @ 6" increments

### Hot Tops

- 18" modules
- Super red-hot heavy cast tops
- Large stock pot use
- 40,000 BTU per 18" section

### Closed Tops

- 12" modules for simmering
- 20,000 BTU per section

### Ovens

- 36" modules x 27.25" d x 27.5" h
- Standard roast - bake
- Unique "retarded" vent system
- Two-speed convection optional
- Counterweight doors – no springs
- Low roast throttling thermostat
- All stainless steel oven interior
- 37,500 BTU cast burner

### Refrigerated Bases

- All stainless steel interiors
- Cold wall construction
- Low-velocity circulating fan
- Drawers come with heavy-duty stainless steel self-closing slides
- Drawers come with removable 12" x 20" x 6" liners
- Remote compressor by others
- 24" — 2 drawer, 36" — 4 drawer, 48" — 6 drawer x 27.5" h x 27.25" d



## SOUTHBEND Restaurant Ranges

### 500 Series

The new Southbend 500 Series Range offers users "Peace of Mind" with rugged construction and safety features.

- Patented 33,000 BTU non-clogging burners with lifetime warranty
- Electronic gas shut off
- Piezo ignition
- Porcelain interior
- Five oven rack positions with 2 racks
- Large oven capacity; 45,000 BTU standard oven base; 32,000 BTU convection oven base
- Individual cast iron grates with 15" rear sections
- Electronic pilot ignition on open tops
- 2 year warranty

### 400 Series

The heavy-duty 400 Series ranges have been designed to accommodate the versatility and demand of any kitchen. The ranges are equipped with 33,000 BTU patented clog-free burners. Available with a 45,000 BTU standard oven that is large enough to fit a sheet pan in either direction or a 30,000 BTU convection with an on/off switch.

- 33,000 BTU
- Patented non-clogging burners
- Removable cast iron grates with 15" rear sections
- Complete stainless steel construction
- 4" front rail and shelf standard
- LPG available
- Select models are CE approved
- CSA International, NSF, MEA



## SOUTHBEND Platinum 32 and 36 Sectional Range

With over 1,550 standard combinations, Southbend's newest family member — Platinum 32 — is sure to meet any and all demands of a high-volume kitchen.

Keeping our customers' needs in mind, the Platinum 32 Sectional Ranges offer not only durability and reliability, but flexibility as well. Open top burners in 33,000 BTU and 45,000 BTU. Griddles, charbroilers, hot tops and graduated hot tops are available in 12", 16", 24", 32", 36" and 48" sections with your choice of cabinet base, standard or convection oven base, refrigerated/freezer base or as a modular countertop unit.

In addition to being highly customizable, Southbend offers numerous standard features:

- 2 year warranty
- 45,000 BTU on oven bases (standard and convection)
- Porcelain oven interior
- FRONT and REAR gas connections
- Continuous front rail
- Stainless steel sides and shelf
- Electronic Ignition
- Splashproof design/controls
- Stainless steel sides
- LPG available
- CSA International, NSF, MEA, cUL



## SUNFIRE "SX" Series Restaurant Range

The SunFire "SX", a "Value Series" of Restaurant Ranges, features 22K BTU universal top burners and a 30K BTU oven burner. With stainless steel finish and one-piece cast iron tops, the SX line is available in the most popular widths and top configurations.

- SX420 — 24" 4 burner
- SX626 — 36" 6 burner
- SX102626 — 60" 10 burner
- SX624BG2626 — 60" 6 burner with raised griddle-broiler
- LPG available
- CSA International, NSF



## U.S. Range Performer "S" Series Restaurant Range

U.S. Range's Performer "S" Series Restaurant Ranges feature a stainless steel exterior — including an easy-to-clean, waterfall plate rail and high shelf or stub back. With heavy cast iron one-piece top grates, the 26K BTU octagonal top burners provide plenty of cooking speed and power.

- PS-4-20 — 24" 4 burner
- PS-6-26 — 36" 6 burner
- PS-8-2020 — 48" 8 burner
- PS-10-2626 — 60" 10 burner
- PS-12-2626 — 72" 12 burner
- Available with standard oven, convection oven or storage base. Top configurations include open burners, griddles, hot tops and range-match char-broilers, salamanders and cheesemelters.
- LPG available
- CSA International, NSF



## VULCAN GH Series Heavy-Duty Gas Ranges

Vulcan's Heavy-Duty Gas Ranges are designed with quality, flexibility and a range of options and accessories to meet not only your cooking requirements, but your space utilization and cleaning needs as well.

Ranges are standard with stainless steel front, sides and legs. Units are available with standard oven base, convection oven base, or on a storage base. Standard oven base has a 50,000 BTU/hr. flame retention burner and the Snorkel convection oven base has a 32,000 BTU/hr. burner.

- 36" high, 34" wide, 39 $\frac{1}{4}$ " deep
- Available in Natural or LP gas
- CSA International, NSF

### Model GH30

- Super radial fin hot top
- Total top: 45,000 BTU/hr.

### Model GH45

- 4 open burners
- 30,000 BTU/hr. per burner

### Model GH6

- 6 open burners
- 30,000 BTU/hr. per burner

### Model GH60T

- Thermostatically controlled griddle top
- Total Top: 80,000 BTU/hr.

### Model GH72

- Even heat top
- Total top: 80,000 BTU/hr.

### Model GH72/45

- 2 open top burners and even heat top
- 30,000 BTU/hr. each burner

### Model GH60T/45

- 2 open burners and thermostatically controlled griddle top
- 30,000 BTU/hr. each burner

### Model GHCB345

- Charbroiler on storage base only
- Total top: 96,000 BTU/hr.

### Model GHF91G

- Range match fryer
- 120,000 BTU/hr.



## VULCAN GH Series Heavy-Duty Gas Range Chef's 650° Oven Thermostat with $\frac{1}{2}$ " Steel Oven Deck

Designed as an alternative to a convection oven base, Vulcan can provide our Chef's Oven to any standard oven base Heavy-Duty Range unit. The advantage? We provide a 650° thermostat and a  $\frac{1}{2}$ " steel plate deck. Combined with Vulcan's 50,000 BTU/hr. flame retention oven burner you have a winning combination of power and efficiency without the maintenance issue inherent to convection oven bases in a high-volume kitchen.

As a finishing oven, the 50,000 BTU/hr. flame retention burner has more than adequate power to get the job done. With the  $\frac{1}{2}$ " steel deck, which acts as a heat sink, efficiency is maximized as there is less heat loss when opening & closing the unit on a constant basis, meaning less recovery time for the unit.

- CSA International, NSF



## VULCAN Modular Gas Counter Top Range

Designed for counter top or refrigerated base applications. 26,000 BTU/hr. burners. Porcelain burners and grates.

- Raised rear burners available
- 4" or 11" backsplash
- LPG available
- CSA International

### MG12

- 12" wide
- 2 open burners

### MG24

- 24" wide
- 4 open burners

### MG36

- 36" wide
- 6 open burners

### MG48

- 48" wide
- 8 open burners



## VULCAN Modular 90 Series

Vulcan's Modular 90 Series Gas Restaurant Ranges are available in 24", 36", 48" and 60" widths. 26,000 BTU/hr. open burners standard. Provided with stainless steel front and sides. Standard or convection oven(s) available for 36", 48", and 60" wide models. Space-saver ovens standard on 24" models.

- 59 $\frac{1}{2}$ " high, 32" deep
- 24", 36", 48", and 60" widths available
- LPG available
- CSA International, NSF

### Model 24L Series

- 24" wide
- 1 space-saver oven
- 4 open burners

### Model 36L Series

- 36" wide
- 1 standard oven
- 6 open burners

### Model 148L Series

- 48" wide
- 1 standard oven, 24" raised griddle/broiler
- 4 open burners

### Model 481L Series

- 48" wide
- 1 standard oven, 12" storage compartment
- 8 open burners

### Model 60L Series

- 60" wide
- 2 standard ovens
- 10 open burners

### Model 260L Series

- 60" wide
- 2 standard ovens, 24" raised griddle/broiler
- 6 open burners



## VULCAN Endurance Series Ranges

The new Endurance Range comes with a stainless steel rapid clean system under the cook top section. 32,000 BTU/hr. burners are standard. Front mounted gas shutoff valve for the top burners. Heavy-duty easy lift-off grates. 6" wide front ledge.

- Convection oven base
- Griddle options
- LPG available
- CSA International, NSF

### Model G36L

- 36" wide
- 1 standard oven
- 6 open burners

### Model G481L

- 48" wide
- 1 standard oven and 12" wide storage base
- 8 open burners

### Model G60L

- 60" wide
- 2 standard ovens
- 10 open burners

### Model G260L

- 60" wide
- 2 standard ovens
- 24" 30,000 BTU/hr. raised griddle/broiler
- 6 open burners



## WOLF Commander Heavy-Duty Ranges

Wolf's Heavy-Duty Gas Ranges are designed with flexibility in mind. Wolf is based on a 36" wide format, but offers a wide variety of top configurations based on 12", 18", 24" and 36" increments. All units are standard with stainless steel front, sides, and legs. This variety allows you to create the best range for your needs.

Wolf's 36" ranges are available on four different types of bases. The standard oven has a 40,000 BTU/hr. burner, and the convection oven base with electronic ignition has a 30,000 BTU/hr. burner. Units are available on open bases, and as modular units. Wolf also offers refrigerated bases in (self-contained and remote) sizes ranging from 36" wide, then in 12" increments to 108" wide.

In addition, Wolf offers a 36" work-top with standard oven base, and matching upright broilers to help complete your lineup.

### 36" Commander

- 36" high on legs, 36" wide, 38½" deep
- Standard Oven size: 14½" high, 27½" wide, 28½" deep
- Convection Oven size: 14" high, 26½" wide, 23" deep
- Open top burners: 30,000 BTU/hr. each
- Fry/Griddle top burners: 30,000 BTU/hr. each
- Hot Top burners: 35,000 BTU/hr. each
- Available in Natural and LP Gas
- CSA International, NSF



## WOLF Challenger Restaurant Ranges

Wolf's top-rated Challenger line is designed for performance, flexibility, economy and safety. Fully insulated, giant "Chef Size" oven provides uniform heat distribution. Automatic 100% safety pilots. Aluminized steel oven linings are chipproof and rustproof. Oven bottom and door liner of heavy gauge pressed steel with porcelain enamel finish. Each oven comes with 1 heavy-duty chrome-plated rack. Fry tops and open burner configurations available. Also available with companion ovens, fryers, charbroilers, salamanders or cheesemelters.

- LPG available
- CSA International, NSF, NFPA

### 68" Single or Double Oven Range

- 51½" high, 67¼" wide, 32¾" deep
- 1 or 2 giant Chef Size ovens: 13" high, 29" wide, 22" deep
- 30,000 BTU oven
- 26,000 BTU/open burner

### 56" Single or Double Oven

- 51½" high, 56⅛" wide, 32¾" deep
- 1 Chef Size and 1 space-saver oven: 13" high, 18" wide, 22" deep
- 20,000 BTU space-saver oven

### 60" Double Oven Range

- 51½" high, 60" wide, 32¾" deep
- 2 Chef Size ovens, standard or convection

### 45" Single or Double Oven

- 51½" high, 45" wide, 32¾" deep
- Single model: 1 Chef Size oven

### 34" Range

- 51½" high, 33⅝" wide, 32¾" deep
- Chef Size oven: 13" high, 29" wide, 22" deep
- Available with or without oven

### 23" Range

- 51½" high, 22½" wide, 32¾" deep
- Space-saver oven: 13" high, 18" wide, 22" deep
- 20,000 BTU
- Available with or without oven



### Removable Burners

- 26,000 BTU per burner
- 19 to 1 turndown ratio



## CHINESE RANGES

Gas-fired Chinese ranges are receiving more and more attention in commercial foodservice kitchens for a variety of reasons. Not only do over 75 percent of Americans rank Chinese as their favorite ethnic cuisine, but stir-fry entrées are appearing on even the most mainstream menus.

The gas Chinese range is an energy efficient and versatile piece of equipment. It is designed to pass along a maximum of the generated heat to the foods being cooked. This fast heat transfer cooks quickly and maintains the flavor and texture of foods. In minutes, meat, poultry, fish and vegetables can be turned into delicious stir-fried, steamed or tempura-cooked meals.

In the hands of a skilled chef, a Chinese range can be a showcase for display cooking as it multiplies menu offerings and profits.



### QUEST Chinese Range

Powerful jet impinged burners provide instant heat required for all styles of stir fry, toss wok, or chop suey cooking. All stainless steel body, rear splash, and combustion chambers maximize life, performance, and cleanliness. Deck washdown, fill faucets and special roll-rimmed work bowls standard. CHR-3 pictured above.

- Standard models 1 through 4 woks
- 30", 58", 86", 114" x 42.75"d x 57"h
- Custom (size and BTU) models available
- 34" high work surface
- 100,000 BTU per burner standard
- Up to 160,000 BTU per burner (optional)
- Natural or LP gas
- CSA International, NSF



### RANKIN-DELUX Oriental Range OR-18-W-C

This compact little range packs lots of power. Great for wok-style display cooking. This durable unit features an all-welded steel cabinet with 3/8" steel top plate, stainless steel wok ring and powerful "Jet-Ring Burner." Designed to expand your menu without the high cost of a full-size Chinese range.

- 30 3/8" high, 18" wide, 20 1/4" deep
- 90,000 BTU "Jet-Ring Burner"
- LPG available
- CSA International, NSF



### RANKIN-DELUX Model: ORSU Oriental Flex System™

Versatile dual purpose cooking unit instantly converts from a hot plate to a wok range and back again without tools. Add wok cooking techniques without having to take up more floor space or reconfigure the kitchen.

The Oriental Flex System features powerful 30,000 BTU burners to deliver maximum heat for quick and efficient cooking. Available configurations include in-line and step-up designs with one to eight wok rings, depending upon the model. Each ring holds 11-inch woks that are specifically designed for profitable single-serve portions. The Flex System is also offered in 1, 2 and 3 burner counter models. Floor model shown.

- Available widths: 12", 24", 36", 48"
- 30,000 BTU per burner
- 10/14" high, 31 1/2" deep
- EZ Clean Burners (2, 4, 6 or 8)
- LPG available
- CSA International, NSF



### TOWN FOOD Chinese Range YF-2-SS

Completely customized wok range designed for each chef's needs. Superior quality stainless steel bodies and custom cast iron chamber rings extend the life of the range. Choose burner (9 selections); faucet (over 15 varieties); and chamber insulation (fiber ceramic or fire brick) type. Optional flue risers, warming chambers, chamber reducers & internal sink location for the ultimate custom Chinese wok range.

- Express, York & MasterRange models
- 70" h x 60" l x 47" d
- BTU range 62,000-137,000 per hole
- LPG available
- ETL & NSF certified



### YUE PO Stir-Frying Wok Range

New revolutionary design with compact size, powerful burner and simple adjustment operation. High quality stainless steel exterior body. Burner housing is insulated by firebrick and heat resistant material. Burners are made to suit the use of any type of fuel. Built-in swing faucet.

- 32" high, 60" wide, 36" deep
- 150,000 BTU each burner
- LPG available
- CSA International, NSF



# RANGES, STOCK POT

## STOCK POT RANGES

These specialty ranges are built to prepare large quantities of chili, soups, beans and other foods that lend themselves to kettle-style cooking. Stock pot ranges use a heavy-duty, cast iron open grate that will support the weight of large cooking vessels filled with products and liquid that can exceed 50 pounds.

Their large-capacity open top burners are available in single and dual ring designs with rated gas inputs exceeding 100,000 BTUs. Burners may be adjusted from high flame for fast production to lower flame settings for simmering or holding foods.

Gas stock pot ranges have low profiles, which enable heavy kettles of product to be easily loaded, unloaded or monitored.



**AMERICAN RANGE**  
Stock Pot Range, ARSP Series

Innovative technology at work in the foodservice industry. American's heavy-duty Stock Pot Range is ruggedly built to provide years of trouble-free, low-maintenance performance in the most demanding foodservice operations. The unit is designed to handle the heaviest loads. The all-welded body is made of heavy gauge steel. All stainless steel front and sides.

- 3-ring and jet burner models available
- 24" high, 18" wide, 21" and 42" deep
- 90,000 BTU 3-ring burner, 125,000 BTU jet burner
- Standing pilot for automatic ignition
- 1 year limited warranty on parts and labor
- LPG available
- CSA International, NSF



**COMSTOCK-CASTLE**  
Stock Pot Ranges

Multiple burner stock pot ranges are available front to back & side to side. Stainless steel finish for easy cleaning and humidity protection. Heavy gauge welded construction combined with stainless steel pipe legs for durability.

- 1, 2, 3, 4 & 6 burner models available
- Optional 55,000 or 110,000 BTU per section
- Custom heights available
- LPG available
- ETL

| Model  | BTU  | Width | Depth |
|--------|------|-------|-------|
| CSP18  | 110K | 18"   | 21"   |
| 2CSP18 | 220K | 18"   | 42"   |
| CSP36  | 220K | 36"   | 21"   |
| 2CSP26 | 440K | 36"   | 42"   |



**CONNERTON**  
Stock Pot Range

Heavy-duty, all-welded, #304 stainless steel body, fully enclosed for higher efficiency, easier cleaning and long life. Heavy angle iron frame with stainless steel legs and stainless adjustable feet. Heavy-duty cast iron grate with center sloped hole to help direct spillovers into stainless steel drip pan. Heavy-duty 90,000 BTU cast iron 3-ring burner has 2 brass valves which allow precise control of flames from low to high heat. Various heights available.

- 24" high, 18" wide, 21" deep
- Shorter body available
- 90,000 BTU 3-ring burner
- LPG available
- CSA International, NSF



**RANKIN-DELUX**  
Super Stock Pot Range  
SSPR-110-C

One-piece heavy cast iron top grates with center slope design for spillover control, with full rib coverage for easy handling of all sizes of utensils. Individually controlled ring burners. Heavy-duty, all-welded body.

- 25" high, 18" wide, 21" deep
- Model available in 36" width
- 100,000 BTU
- LPG available
- CSA International, NSF



**WOLF**  
Stock Pot Range

Wolf Stock Pot Ranges are ideal for unlimited volume food preparation. Individually controlled, two-piece ring-type heavy-duty cast iron burners. One-piece cast iron top grate. Easy-to-clean stainless front panel. Tubular stool legs feature adjustable feet.

- 22½" – 24" heights, 18" wide x 24½" deep (single)
- 36" wide double and 49" long double models available
- 110,000 BTU/hr. input per section
- Heavy cast iron burners and top grate(s)
- Heat shield to protect control valves
- LPG available
- CSA International, NSF



## FRYMASTER FBR18 Rethermalizer

A flat-bottomed rethermalizing system specifically designed for reconstituting sous vide products. It effectively heats meats, sauces and other vacuum-packaged foods at a safe temperature range that prevents overcooking. Infrared burners make cooking more efficient. The preset temperature is adjustable using the Solid State Digital controller, with its smooth-surfaced electronic touch pad control panel. The Rethermalizer has a cooking area of 18" x 24", and the water capacity is 22.50 gals. The large capacity baskets hold 2-5 lbs. of vacuum-bagged food each.

- Jet infrared burners – fuel-efficient
- Electronic temperature controls with continuous temperature display
- 6 individual color-coded timer controls and corresponding color-coded baskets simplify multiproduct production
- 1 1/4" drain for quick, easy draining
- 90,000 BTU
- LPG available
- Shown with optional casters
- CSA International, NSF



## PITCO FRIALATOR Gas Rethermalizer

The most flexible and quickest way to rethermalize products for menu/volume savings. Unmatched for design, construction and flexibility, Pitco's Rethermalizer is available in the standard one or two tanks, with other combinations available. Stainless steel tank, covers, doors and high-temperature baffles. Automatic water fill system. Rethermalizer will raise 40 lbs. of product from start temperature of 37°- 40°F to a finish temperature of 165°F within 30 minutes or less.

- 40 3/4" high, 16 1/8" wide, 35 11/32" deep
- 55,000 BTU/hr.
- Capacity: 15 gals. water
- LPG available
- CSA International, NSF, MEA



## Specialty Equipment

Ethnic cooking is on the front burner of the foodservice industry. America's increasingly diverse population has triggered demand for an almost limitless variety of ethnic foods. This coupled with the popularity of fusion trends in quick service, quick causal and fine dining establishments has made the need for quality gas cooking equipment that is capable of preparing authentic ethnic cuisine greater than ever before.

Various types of gas specialty equipment are now being used not only in ethnic table service restaurants but also in hotels, colleges, fast food outlets and shopping mall food courts. They are also used to expand the menu of traditional restaurants in order to attract new customers and provide adventurous menu offerings from around the world.

The label 'Specialty Equipment' is used here to describe the wide variety of cooking equipment not typically found in traditional American foodservice kitchens. Thus, specialty equipment may refer to Tandoor Ovens, Mongolian Grills, Teppan-Yaki Griddles, Portable Butane Stoves and other appliances used to prepare ethnic cuisine. It also encompasses equipment that provides innovative ways to cook long-time favorites such as Shish Kebob Broilers, Sweet Corn & Potato Cookers, and Flat Bread Display Cooking Centers.

As the saying goes, use the right tool for the right job. With so many unique pieces of gas equipment available, the quality, creativity and care put into your operation's food preparation is limitless. Whether you serve traditional ethnic cuisine, new wave fusion or simply desire to offer fun and fresh food ideas, gas specialty cooking equipment will help you get the job done right.



## AMERICAN RANGE Shish Kebob Broiler, ARKB Series

Innovative technology at work in the foodservice industry. American Range's professional quality Shish Kebob Broiler saves time, money and labor. The unique design provides fast results, retaining the natural flavor of the food. The extra heavy-duty, steel reinforced interior withstands extreme temperatures. Its low-profile construction makes countertop installation easy. Heavy-duty radiants provide optimum heat distribution and are individually removable for quick and easy cleaning.

- 4, 6, 8, 10 and 12 burner models available
- 120,000 – 360,000 BTU
- Spits and rotisserie-style models available (call factory)
- 1 year limited warranty on parts and labor
- LPG available
- CSA International, NSF



## DOUGHPRO Tandoor Ovens

Doughpro Tandoor Ovens are manufactured using precision molds. With 3" thick ceramic walls for maximum heat retention and steel bands reinforcing the ceramic tandoor pot to ensure structural integrity. The Doughpro tandoor is made to our exceptionally high standards. Our oldest tandoor has been in operation 7 years at the Mandarin Oriental in Jakarta. Doughpro tandoors are shipped ready to install. They are fully insulated and no other building work is needed.

- Guaranteed for 12 months
- Internal dimensions: 20" ID or 28" ID
- 60,000 BTU
- Shapes available: round, square and barrel shape
- Finishes available: stainless steel, mild steel, terra cotta and custom
- Fuel: gas, propane and charcoal
- Custom display Tandoors available
- UL, cUL, UL sanitation



## **GAS APPLIANCE CO. Mongolian Grill**

Cooking in the 21st century. High-volume cooking on the most updated Mongolian BBQ, with stainless steel gutter and body. High heat for faster recovery regardless of load. With double burners and controls and over 500,000 BTUs. This unit is easy to clean and operate. Features 100% safety shut-off and new burner design. You can expect uncompromising quality in your choice of Gas Appliance Company's Mongolian BBQ.

- Natural gas & LPG available
- NSF certified



## **HOLSTEIN MFG Model 306 Sweet Corn & Potato Cooker**

Easy to operate, little labor, high margins — sound like the answer to your prayers. It can be. The model 306 Sweet Corn and Potato Cooker can roast 500 ears of corn per hour. Just load the corn in the husk on one of the 50 stainless steel racks and in 28 minutes have perfectly roasted corn. A trip device automatically unloads the corn. Tow the cooker to your town festivals, flea markets, state or county fairs or use it in your catering business. My 6 year old grandson helps his mother load the cooker— that is how easy it is to operate. Call or visit our website.

- Cook any non-grease items (potatoes/apples/peppers, etc.)
- Trailer dimensions: 80" high x 66" wide x 101" long
- Automatic thermostat and pilot light
- Two 100# LP tanks, gas valve & gas regulator
- Four individually controlled burner pipes — 400,000 BTU
- Optional hand sinks, water storage tanks
- NSF approved with stainless steel construction



## **IWATANI Portable Butane Stoves**

Safe, powerful, lightweight, easy-to-use, and efficient, these portable butane stoves are made by the #1 international company for butane products (and the original creators of the butane stove), Iwatani International Corp. Each model has multiple safety and efficiency enhancing features. Most popular ZA-3 @ 10K BTU and industry leading 15K BTU powered 35FW models shown above. Each stove unit includes carrying case. Also shown is the Iwatani Torch Burner. Perfectly suited for crème brûlées and other specialty dishes. Easy attachment and adjustable flame strength. All items use Iwatani BU-5 or BU-6 butane gas canisters and do not require any external attachments.

- CSA International
- UL: BU5 & BU6 gas cannisters only



## **RANKIN-DELUX Model RTYG Teppan-Yaki Griddle**

The highly polished griddle plate — available in thicknesses of  $\frac{3}{8}$ " and 1" — is made from steel alloys to ensure consistent results over years of hard use. The Rankin-Delux dual ring burner allows for amazing heat and complete temperature control. Both rings can be turned on for rapid start-up, then the inner ring may be turned off for optimum, efficient cooking.

It's furnished with a stainless steel front, height-adjustable legs and optional  $\frac{3}{4}$ " high stainless steel splash on the sides and rear to confine oil for cleaner, more sanitary preparation areas.

- Widths available: 24 $\frac{1}{2}$ ", 36 $\frac{1}{2}$ ", 48 $\frac{1}{2}$ ", 60 $\frac{1}{2}$ "
- 12 $\frac{1}{2}$ " high, 26 $\frac{3}{4}$ " deep
- 30,000 - 50,000 BTU
- Stands available



## **TOWN FOOD Mongolian Grill MBR-42**

These high-powered grills are the new wave in quick cooking. Multiple burners and innovative cook top construction enables many meals to be cooked in rapid succession. Cook tops are made from cast iron or cold rolled steel and range from 3'—7' in diameter. Grill body is made entirely of high quality stainless steel. Center hole with scrap chute and bin optional for 5'—7' units.

- 54"-96" diameter, 37" height
- BTU range 123,000-574,000
- LPG available
- ETL & NSF certified



## WOLF TYG Series Gas Teppan-Yaki Griddle

The Wolf Teppan-Yaki Griddle is engineered and designed to match the elegance and splendor of the Japanese steak house. It sets the stage for the culinary expertise of the Japanese chef. Stainless steel front. Sides finished in black epoxy powder coat paint.  $\frac{3}{4}$ " thick highly polished steel griddle plate. 3" wide stainless steel grease trough drains into large capacity grease collector.

- 47  $\frac{3}{4}$ " width available
- Full 24" deep highly polished steel griddle
- Stainless steel stand with undershelf
- 30,000 BTU heavy-duty ring burner with pilot ignition system
- LPG available
- CSA International, NSF



## WOOD STONE Tandoor

The world's leading manufacturer of 'stone-fired' cooking equipment now offers a gas-fired Tandoor. Authentic Indian cuisine depends on the Tandoor, and Wood Stone has applied progressive ceramic engineering to manufacture a powerful and durable version of this old standby. The Wood Stone tandoor is powered by a single, manually adjusted, gas burner — positioned for efficient heating of the oven's ceramic interior.

- LPG available
- ETL certified for sanitation
- ETL, cETL



## X-PRESS MANUFACTURING Flat Bread Display Cooking Centers

A unique display system capable of pressing and cooking a wheat flour flat bread, at the rate of 900 pieces per hr., in a 4 foot by 4 foot floor area, while utilizing only 1 employee. A unique design to maximize the earnings potential per square foot. X-Press Mfg. provides "On Site" training, a customer service "Hot Line", service and operational manuals, and videos.

- Model 44 & Model 88
- 63" high, 35" diameter
- 40,000 - 60,000 BTU/hr.
- 240-120 V, 11.5 amps, 60 Hz, 1 ph
- LPG available
- CSA International, NSF, MEA

## TEST KITCHENS AT YOUR SERVICE

The Gas Foodservice Equipment Network and various gas utilities have set up facilities around the country where national chains and local operators may go to test and evaluate a wide variety of equipment with their customized menu items. This affords a great opportunity to check out current equipment, see how it stacks up against competitive brands and evaluate the type of energy used, gas or electric. For information, contact these GFEN Member Companies.

**TEST (T) • DEMO (D) • DISPLAY (DIS)**

| STATE          | COMPANY                        | POINT OF CONTACT          | PHONE        | TYPE    |
|----------------|--------------------------------|---------------------------|--------------|---------|
| ALABAMA        | Alabama Gas Corporation        | James Robinson            | 205-326-8640 | (D)     |
| ARIZONA        | Southwest Gas Corporation      | Jim Fuller                | 480-730-3725 | (D/DIS) |
| ARKANSAS       | Arkansas Oklahoma Gas Corp.    | Eddie Fox                 | 501-783-3181 | (DIS)   |
| ARKANSAS       | Arkansas Western Gas Co.       | Marshall Moody            | 479-521-5400 | (DIS)   |
| CALIFORNIA     | The Gas Company                | Melisa Marks              | 562-803-7307 | (T/D)   |
| CALIFORNIA     | Pacific Gas & Electric Company | Linda Courtemanche-Lowrey | 415-973-4771 | (T)     |
| IDAHO          | Intermountain Gas Company      | Michael E. Huntington     | 208-377-6059 | (T/D)   |
| MINNESOTA      | Centerpoint Energy Minnegasco  | Susana Robinson           | 612-321-4336 | (T/D)   |
| NEVADA         | Southwest Gas Corporation      | Lorri Davidson            | 702-365-2445 | (D)     |
| NORTH CAROLINA | Piedmont Natural Gas           | Tom Stroozas              | 704-731-4357 | (T/D)   |
| SOUTH CAROLINA | Piedmont Natural Gas           | Tom Stroozas              | 704-731-4357 | (T/D)   |



# STEAMERS, COMPARTMENT

## COMPARTMENT STEAMERS

Steam is one of the most efficient ways to transfer heat energy, and steaming is a great way to prepare a variety of foods including seafood, vegetables, rice, pasta, meats and more. Steaming brings out the best in vegetables — better flavor, enhanced color, natural texture — and it retains food's vitamins and minerals.

Steaming is also a fast and reliable way to reheat vendor-prepared and cook-chill foods without drying them out in the process. Meats such as ribs, brisket, hamburgers and even roasts can be cooked in a steamer to tenderize, seal in moisture and increase yields before browning in an oven or on a griddle. It is no wonder gas-fired compartment steamers have been one of the fastest growing categories in gas-fired foodservice equipment.

Today, there is a growing list of gas steamer models, types and sizes available to operators. The pressureless (convection) steamer category is certainly the largest and the one undergoing the most change. But pressure steamers are still in use, along with hybrid pressure/pressureless models.

Pressureless steamers cook foods at the relatively low temperature of 212°F. This fast but gentle cooking method is perfect for preparing fresh or frozen seafood and vegetables.

Pressure steamers use higher temperatures, resulting in faster cook times for some foods such as rice, pasta and potatoes. They are commonly used by large institutional operators.

Several manufacturers have models that can function in either the pressure or pressureless steam mode providing operators with more cooking flexibility and energy savings.



### CLEVELAND RANGE 21CGA SteamCraft Ultra 5

The new SteamCraft Ultra 5 provides floor model production and performance at countertop pricing. Considered ideal for restaurants and cafeterias with seating capacities of 100 - 200 and hospitals with up to 100 beds.

Designed as a slender 21" wide single compartment unit with a cooking capacity of 5 - 12" x 20" x 2 1/2" pans. The Ultra 5 has a 75,000 BTU power pack gas steam generator that is 72% efficient, with automatic pilotless spark ignition. Steam generator standby mode allows unit to start cooking instantly. Maintenance-free patented brass steam jets produce high-velocity convection steam without fans. Coved corners.

Easy-access generator descaling port on top of the unit — no need to remove hot panels or rack guides. Made of rugged 14 gauge stainless steel construction, slammable one-piece compartment door with slam/latch door lock. Float-type water level controls and automatic steam generator blowdown with "water jet" drain cleaning feature.

- 75,000 BTU power pack steam generator
- 60-minute electro-mechanical timer standard or optional electronic timer with load compensating feature
- Optional heavy-duty equipment stand or modular base
- Optional mineral purge cycle automatically cleans generator to help reduce scale buildup
- Standard with cord and plug for 115 V controls
- Optional right-hand door hinging with controls on left
- IIS & LPG available
- CSA International, UL, cUL, NSF



### CLEVELAND RANGE 24CGA10 SteamCraft Ultra 10

The unique SteamCraft Ultra 10 is the next evolutionary step in the history of convection steamers with increased capacities (66% more capacity than other brands). High-performance, high-efficiency (75%) at an affordable price. The atmospheric steam generator fires at 75,000 BTUs when only one compartment is being used. The Ultra 10 incorporates all the features of the 21CGA SteamCraft Ultra 5.

- 125,000 BTU input
- Capacity: 10 - 12" x 20" x 2 1/2" pans
- IIS & LPG available
- CSA International, UL, cUL, NSF



### GROEN SmartSteam™ Boilerless Steamer

The SmartSteam line of boilerless gas steamers offers the ultimate solution for the heavy-duty steaming applications in a foodservice kitchen. Designed in 3-, 5- and 10-pan capacities per compartment and countertop or stand mounted and stacked floor designs provides a solution for virtually any steaming need, from a la carte restaurant service to high-volume production. All gas models feature the signature elements of a Groen steamer, including a bright polish interior, reversible door with easy-open handle and a high-efficiency infrared gas burner system.

- Models: SSB-3G, SSB-3GF, (2)SSB-3GF, SSB-5G, SSB-5GF, (2)SSB-5GF, SSB-10GF AND (2)SSB-10GF
- Capacity: 3-, 5-, 6-, 10- and 20-pans (12" x 20" x 2 1/2")
- Firing Rates: 54,000 BTU/hr. (3-pan); 62,000 BTU/hr. (5-Pan) and 100,000 BTU/hr. (10-pan)
- LPG available
- CSA International, NSF



## MARKET FORGE A-Plus Gas-Fired Steam Cooker

The A-Plus Steam Cooker features two stainless steel cooking compartments. The top offers pressure and convection steam controls for pressure steam cooking or free-vented convection steam cooking. The bottom operates as a pressure steam cooker. The lift-out pan supports and steam inlet pipe directs the steam across the surface of the foods. Self-latching compartment doors open automatically 15° when primary latch is released.

- 55" high, 36" wide, 33" deep
- 300,000 BTU
- LPG available
- CSA International, NSF, UL for Sanitation



## MARKET FORGE 3500 G Convection Steamer

This pressureless steam cooker/defroster has two compartments with load compensating 60-minute automatic controls. It generates its own steam. Stainless steel interior and exterior. Automatic cold water condenser and boiler blowdown.

- 58" high, 24" wide, 33" deep
- 100,000, 200,000 or 300,000 BTU input
- Capacity: 6 – 12" x 20" x 2 ½" pans, 3 pans per compartment
- IIS
- LPG available
- CSA International, UL, cUL, UL Sanitation NSF, ASME



## MARKET FORGE Steam Tech Plus™ Convection Steamer

A stainless steel convection steamer with two cooking compartments, each with an independent close-coupled atmospheric gas steam generator. Steam Tech Plus™ incorporates a water management system that reduces the amount of water used to condense generated steam, resulting in substantial savings on energy-related costs. Optional patented vacuum-assisted steam suppression system removes residual steam from inside cooking cavity, providing quicker entry and increased operator safety.

- 60 ¾" high, 24" wide, 33" deep
- 45,000 BTU per compartment
- LPG available
- CSA International, NSF



## MARKET FORGE ST-10 Plus Ten Convection Steam Cooker

Two 18 gauge stainless steel welded cooking compartments with coved internal corners. Each compartment is equipped with a perforated steam inlet baffle positioned for precise application of high velocity steam across the surface of food. Controls for each compartment include a 60-minute load compensating timer.

- **ST-10M24G200A:** 24" wide, 33" deep, 200,000 BTU
- **ST-10M36G300A:** 36" wide, 33" deep, 300,000 BTU
- 5 – 12" x 20" x 2 ½" deep pans per compartment
- Integrally mounted on cabinet base containing gas-fired steam generator
- LPG available
- CSA International, UL, cUL, NSF



## MARKET FORGE ST-12 Convection Steam Cooker

Convection steam cooker, integrally mounted on a cabinet base containing a gas-fired boiler. Inside dimensions of cooking compartment 27 ¾" wide x 17 ¾" high x 23 ¾" deep. Double-wall construction with 1" thick insulation between the cooking compartment and the exterior walls. The control panel is made of Lexan for ease of cleaning and extended life.

- Only 50" high, 36" wide, 33" deep,
- Holds 12 – 12" x 20" x 2 ½" deep pans
- **Model ST-12M36G200A:** 200,000 BTU
- **Model ST-12M36G300A:** 300,000 BTU
- LPG available
- UL, cUL, NSF, ASME



## MARKET FORGE ST-24 Convection Steam Cooker

Convection steam cooker, integrally mounted on a cabinet base containing a gas-fired boiler. Inside dimensions of cooking compartment 27 ¾" wide x 17 ¾" high x 23 ¾" deep. Double-wall construction with 1" thick insulation between the cooking compartment and the exterior walls. Boiler controls are conveniently located in a slide-out, "works-in-a-drawer" style enclosure.

- 36" wide, 33" deep, 300,000 BTU
- 12 – 12" x 20" x 2 ½" deep pans per compartment
- LPG available
- CSA International, UL, cUL, NSF, ASME



# STEAMERS, COMPARTMENT



## MARKET FORGE Convection Steam Cooker With Twin Gas Generator

Will be integrally mounted on a cabinet base containing a gas-fired steam generator per compartment. Standard with slam-action, field reversible doors, 60-minute load compensating timer with constant steam position, pilot ready light, pilot cooking light, pilot ignition light, vacuum breaker, an automatic cold water steam condenser system and a removable drip trough.

- ST-6-TGG: 65" high, 24" wide, 39" deep
- 60,000 BTU, 6 — 12" x 20" x 2½" pan capacity
- ST-12-TGG: 76" high, 24" wide, 39" deep
- 95,000 BTU, 12 — 12" x 20" x 2½" pan capacity
- LPG available
- CSA International, NSF



## SOUTHBEND EZ Countertop Steamer

Simple to operate — just add water to the steamer and within minutes it is ready to steam. No drain line, water line connection, element deliming, side clearance, boiler or hood required. Door can be opened anytime during steaming without interrupting cooking cycle. "Check Water Light" advises operator to add water. Features stainless steel construction and field reversible door. Available in 3 and 5 pan.

- UL, cUL, NSF, MEA,



## SOUTHBEND StratoSteam

The Southbend StratoSteam goes from "cold to cook" in less than 5 minutes, the fastest preheat time in the industry. With the StratoSteam patented convection steam distribution system, it cooks a variety of foods quickly and to perfection. Other features include:

- Boilerless design
- No fan or blower required
- 37,000 BTU
- Fast cook times
- Water resistant side-mounted controls
- Configurable and stackable
- Low maintenance with no routine deliming
- 4" Stainless steel legs
- 1 year warranty-STRG models
- 3 or 5 pan
- LPG available
- CSA International, UL



## STELLAR Sirius II Boilerless Convection Steamer

No boiler, no deliming, no boiler replacement. Stellar's convection boilerless steamer saves time and money. Competes with boiler steamers on cooking speed and outshines them on maintenance and service — blows them away on water and gas consumption (4-pan steamer can save over 120,000 gallons per year)! New water reservoir cover and drain system plus preheated incoming water make this even faster and easier than the original Sirius models. Easy-to-clean (just use vinegar) and simple to operate.

- 5 sizes: 4- & 6-pan countertop; 2-compartment 8-, 10- and 12-pan floor models.
- 26 - 69.25" tall, 24" wide, 28.75" deep
- Automatic waterfill (manual available)
- 3 steam cooking options: low temp for shellfish, green vegs; steam for all cooking needs; high temp for retherm & frozen foods
- Stationary or mobile
- Several stand styles
- All use 26,000 BTU per cooking compartment
- Natural & Propane Gas
- UL, cUL, UL Sanitary (ANSI/NSF)



## VULCAN VHL Large Capacity Pressure Steamers Super Steamer, High-Efficiency Gas Boiler

Gas-fired boiler Super Steamer, 6 psi pressure steam cooker. Cooker body is 8 gauge satin finish type 304 stainless steel exterior. Doors have removable aluminum alloy inner liner with full perimeter gasket and sealed by turning a "T" type handle. 270,000 BTU/hr. high-efficiency steam boiler with electronic ignition includes CSD-1 code compliant. PreVent™ Control.

- VHL2G: 65" h x 36" w x 35.4" d
- VHL3G: 80" h x 36" w x 35.4" d
- LPG available
- Meets ASME code
- CSA International to NSF standard #4



## VULCAN C24GA6 & 10 Convection Steamers

PowerSteam™ Series features Super-Heated Steam Capability, enables higher production with patent pending Super Heated Steam and Staged Filling. Separate manual control with 60-minute timer, buzzer, and constant steam feature, split water line connection, single drain connection.

- Overall: 63.7" or 76.5" high on 6" legs, 24" wide, 35.4" deep
- 125,000 BTU/hr.
- LPG available
- CSA International to NSF Standard #4



## STEAM KETTLES

Gas heated steam jacketed kettles are a flexible, efficient and practical way to prepare a variety of menu staples and signature specialties for both commercial and institutional operators. Steam jacketed kettles are ideal for many cooking applications. They offer the advantage of single-pot preparation and simmering of high liquid products like soups and stews. Anything that is typically boiled in water or other liquids such as clams, oysters and other seafood, potatoes, corn-on-the-cob and other vegetables, brisket or corned beef and even bagels can be done quickly and efficiently in a steam kettle. Many chefs prepare their base stocks in them. Kettles are also ideal for heat-sensitive foods such as cream-based sauces and sugar-based desserts and icings.

Steam kettles take advantage of steam's heat transfer properties and high heat content. The steam is confined to the sealed inner jacket within the kettle. As steam enters the jacket, it condenses on the inner surface, transferring its heat to the metal, which, in turn, transfers the heat to the food placed in the kettle.

The secret to steam kettles' high efficiency is the pressure control of the steam jacket. The steam's temperature rises as the steam pressure increases allowing you to raise temperatures from 212°F at 0 psi to 298°F at 50 psi. This adds to the kettles' usefulness – low temperatures let you simmer foods while high heat settings let you braise meats or quickly bring other foods to a rapid boil.

Gas steam kettles are available in stationary models with sanitary draw-off valves for draining liquids from the kettle or tilting models that permit the contents to be poured into pans or containers. They are also available in compact tabletop or stand mounted variations.

Kettle sizing is primarily a function of: the type of foodservice operation; the menu; and the number of meals to be served each day.

When used to their full potential, steam kettles are a highly versatile and valuable kitchen component.



### CLEVELAND RANGE KGL Series

Cleveland's high-efficiency power burner heating system provides a full 50 psi and the fastest heat-up and recovery in the world! Solid state temperature control is precise. Automatic ignition system. Two-inch tangent draw off valve. Spring assist dome cover. Hot and cold water faucet. Patented tilt mechanism with roller bearings.

- Stationary: 40, 60, 80 and 100 gals.
- Tilting: 40, 60 and 80 gals.
- IIS & LPG available
- CSA International, NSF, ASME



### GROEN AH/1-Series and DH/DHT, Stationary and Tilting Gas Floor

Groen gas floor kettles are the logical operator choice for a durable, efficient and high-performance steam jacketed kettle:

- Enclosed high-efficiency gas burner and insulated shell (stationary models)
- Easy-clean, high polish exterior (tilting models)
- Reinforced bar rim
- Wide, butterfly pouring lip
- 2" tangent draw-off valve
- Single trunnion (tilting models)
- Self-locking worm and gear drive with crank handle (tilting models)
- Models: AH/1-20, 40, 60, 80 and 100-gallon stationary; DH/DHT-20, 40, 60 and 80 tilting
- Capacity: 20 through 100 gallons (stationary); 20-80 gallons (tilting)
- Firing Rates: Stationary - 85,000 BTU/hr. (20 gallon), 100,000 BTU/hr. (40 gallon), 145,000 BTU/hr. (60-100 gallon); Tilting – 72,000 BTU/hr. (20 gallon), 100,000 BTU/hr. (40 gallon), 150,000 BTU/hr. (60-80 gallon)
- LPG available
- CSA International, NSF



### GROEN TDH/TDHC-Series Tilting Gas Table Top Kettles

The power of gas and the convenience of a table-top appliance are combined in the Groen TDH/TDHC gas kettles. Available in 20 and 40-quart capacities and with hand tilt or a smooth, self-locking worm and gear drive operated by a crank wheel, the units offer all the signature features of their floor model counterparts:

- High-efficiency gas burner
- Easy-clean, high polish exterior
- Reinforced bar rim
- Wide, butterfly pouring lip
- Single trunnion
- Self-locking worm and gear drive with crank wheel
- Models: TDH-20, TDH-40 Hand Tilt, TDHC-20, TDHC-40 and TDHC-40 Crank-Tilt
- Capacity: 20 through 40 quarts
- Firing Rates: 31,000 BTU/hr. (20 quart), 52,000 BTU/hr. (40 quart)
- LPG available
- CSA International, NSF



# STEAM KETTLES



## LEGION Gas-Fired Self-Contained Kettle Models LGB & LGB-F

The Legion self-contained steam jacketed kettle features electronic ignition, full body insulation, 2" draw off, heavy-duty cover, and seam-welded control console.

- Capacity: 15 - 125 gallons
- Heights: Standard and Low-Rim®
- LPG available
- UL (ANSI Z83.11) (ANSI/NSF-4)



## MARKET FORGE FT-12CG Steam Jacketed Kettle

A self-contained steam jacketed kettle with double-wall kettle interior that forms a steam jacket around the lower two-thirds of the kettle. The jacket enclosure contains factory sealed water and antifreeze. The kettle exterior is fully insulated. The bottom of the kettle is hemispherical in design for superior heat circulation.

- 12 gal. capacity
- LPG available
- CSA International, NSF



Shown with Optional Spring Assist Cover

## MARKET FORGE Tilting Self-Contained Steam Kettle

The kettle has double-wall construction of 300 series stainless steel forming a steam jacket around the lower two-thirds of the kettle. The jacket enclosure contains factory sealed water and antifreeze. The kettle exterior is fully insulated. The bottom of the kettle is a hemispherical design for superior heat circulation.

- **FT-20GL:** 20 gal. (76 liters) capacity
- **FT-30GL:** 30 gal. (114 liters) capacity
- **FT-40GL:** 40 gal. (152 liters) capacity
- **FT-60GL:** 60 gal. (227 liters) capacity
- LPG available
- CSA International, NSF



**GAS-FIRED**  
**UL**  
**LISTED**



## SOUTHBEND KSLG-40 Gas Steam Kettle

Built with Southbend reliability, the heavy-duty Steam Kettle KSLG Series is designed to withstand the rigors of constant use in a high-volume kitchen. The stainless steel construction allows even heat transfer throughout the entire cooking surface to heat food consistently and quickly.

- Stainless steel construction and liner for high acid content products
- Stainless steel stand with sliding drain pan
- Hemispheric design for heat distribution
- Easy-to-operate controls with temperature dial, ready light and low water shut-off
- Removable handle with heat-resistant knob
- 50 PSI
- 2" tangent draw-off on stationary kettles
- KGCT-12 gallon is gas counter steamer kettle
- KSLG is available in 20 to 100 gallon sizes
- LPG available
- CSA International, UL



## VULCAN Gas Tri-Leg Stationary Fully Steam Jacketed Kettle

Dish-shaped interior bottom sloped to front for smooth product flow through tapered valve. Dome-shaped stainless steel cover with drop-type handle and insulated knob. Factory charged with chemically pure water, rust inhibitor and antifreeze set to -30°F. Combination gas control valve and electronic ignition.

- Capacity: 40, 60, 80 and 100 gal available
- LPG available
- Meets ASME code
- CSA International to NSF standard #4



## VULCAN 2/3 Jacketed Tilting Kettle Modules

Steam jacketed kettle mounted on 28" high base cabinet with stainless steel frame. Fully welded hemispheric 316 stainless steel liner. 12" single temperature deck mounted faucet. 200,000 BTU/hr. gas steam boiler.

- Cabinet: 28" h on 6" adjustable legs x 36" w x 33" d. Overall height to the lip of the kettle is 46", to the top of the flue is 58 5/8".
- Meets ASME code
- CSA International to NSF standard #4



## TILTING SKILLETS

For several decades, the tilting skillet was the undisputed kitchen versatility champ, coveted for its multifunction cooking capabilities. In recent years, tilting skillet manufacturers have refined their designs and added more user-friendly features to keep the unit a viable and productive alternative for both small and large, high-production kitchens.

Gas tilting skillets have earned their workhorse reputation because of their ability to brown or braise large quantities of meat, such as ground beef, quickly or more easily. Their hot griddle surface can also be used to shallow pan fry chicken and fish, and to prepare the full spectrum of griddle-cooked foods.

Tilting skillets can be used to sauté vegetables or prepare a stir-fry for dozens of people. They are also used for preparing soups, stews and sauces. They are often praised for their single-pan cooking capabilities, which enable cooks to brown meat, pour off grease, and then add veggies, water and seasonings to make chili or a marinara sauce.

With the addition of a steamer conversion kit, tilting skillets can be used to steam foods. The versatility of the tilting skillet also allows it to serve as a backup piece of equipment for griddles, steamers, kettles and other appliances. It can even hold food at serving temperatures, and then at day's end, double as an extra sink to assist in kitchen cleanup.

With labor and square footage at a premium, the versatility of the gas tilting skillet is more important than ever before. It is equally adept at preparing breakfast, lunch and dinner foods.

During cooking cycles, a stainless steel counterbalanced lid is raised or closed. To facilitate product removal, buyers have a choice of manual or electronic mechanisms that tilt the skillet to any angle from 5° to 90°. A self-locking mechanism holds it in place. As the skillet begins to tilt, the gas supply is automatically shut off. Typical operating temperatures of tilting skillets range from about 170°F to 450°F.

Gas tilting skillets are equipped with a contoured pouring spout lip and a removal strainer that enables the operator to either empty all of the food product or simply strain the excess liquid.

Most tilting skillets can be put into one of a number of different categories. Open leg models have a round or square tubular stainless steel frame with legs supporting the pan body, controls and cover. Cabinet models have a stainless steel frame that is hung or clad with stainless panels supporting the pan body and cover support assembly. They have a 6-inch base and enough clearance below to meet cleanability standards. Tabletop models are smaller than freestanding floor models and can be mounted on a table, counter or stand. They have a round pan body and a handle for manual tilting. Wall- and chase-mounted models are custom order units for which the body is mounted on a stainless steel wall bracket or in stainless clad support arms, which are integrated as part of an Energy Distribution System. Specialty and Hybrid models are also available from some manufacturers.

The gas-fired tilting skillet is designed with the operator in mind. Manufacturers offer models with the firepower and capacity to fit almost any type of foodservice operation's production requirements.



### CLEVELAND RANGE Tilting Skillets

The new and improved Cleveland tilting gas skillets feature stainless steel burners that start with pilotless electronic spark ignition, new splashproof temperature controls for improved accuracy and evenness of temperature and new splashproof tilt mechanism (hand-tilt available). Heavy-duty spring assist cover and gallon markings in five gallon increments. Modular cabinet or open base.

- Models SGM-30-T, SGL-30-T, SGL-30-T-4: 36" wide, 30 gal. capacity
- Models SGM-40-T, SGL-40-T, SGL-40-T-4: 48" wide, 40 gal. capacity
- LPG available
- CSA International, UL, cUL, NSF



### GROEN Eclipse™ Ergonomic Tilting Braising Pan

The Eclipse line of tilting gas braising pans offers all the features a foodservice operator demands in a 30- and 40-gallon tilting skillet.

- Fast heat-up (to 350° in 4 minutes)
- 5/8"-clad-plate cooking surface
- Narrow footprint, open leg frame
- Counterbalanced cover hinge
- High water resistance
- Ergonomic controls; electronic spark and standing pilot
- Natural and LP Gas
- Models: BPM-30G (manual tilt); BPP-30G (power tilt); BPM-40G (manual tilt); BPP-40G (power tilt)
- Capacity: 30 and 40 Gallons
- Firing Rate: 104,000 BTU/hr. (30 gallon); 144,000 BTU/hr. (40 gallon)
- CSA International, NSF



# TILTING SKILLETS



**LEGION  
Combi-Pan® Tilting Skillet  
Model CSG**

The Legion Combi-Pan® Tilting Skillet features electronic ignition, full body insulation, 1.5" draw-off, 10 degree tilt, completely serviceable from the front with 180° pan body rotation.

- Capacity: 15.2 — 62.4 gallons
- 36" and 49" Wide
- LPG available
- NSF, UL (ANSI Z83.11 - includes frying)



**LEGION  
Skittle® Cooker  
Models SKG & SKGL**

The Legion Skittle® Cooker features electronic ignition, full body insulation, 1.5" draw-off, 10 degree tilt, completely serviceable from the front with 180° pan body rotation. It's a no-boiler steamer, kettle, roaster, holding cabinet, skillet, griddle and it's approved as a fryer. All in one!

- Capacity: 7.6 — 49 gallons
- Heights: Standard Lid and Lower Lid
- LPG available
- NSF, UL (ANSI Z83.11 - including frying)



**MARKET FORGE  
Counter Round Tilting Skillet**

Counter Round Tilting Skillet has one-piece coved corner, 10 gauge stainless steel pan with satin finish exterior and polished interior. The pan's sides are sloped outward to facilitate access to the cooking surface. Skillet pan is mounted on side pivots to allow tilting for complete removal of contents by means of a tilting handle with heatproof knob.

- 16 gal. capacity
- 30,000 BTU
- LPG available
- CSA International



**MARKET FORGE  
UniVerse Plus Gas Tilting Skillet**

Heavy-duty pan construction of 10 gauge stainless steel and a 5/8" thick stainless steel clad plate providing a rigid flat cooking surface with improved heat distribution. Burners turn off automatically when pan is tilted from horizontal position. Standard with a heavy-duty spring assist cover, condensate vent, 60 minute mechanical timer, and pilotless ignition system.

- 30P-STGL (open leg), 30P-STGM (closed base): 37" high, 36" wide, 33" deep
- 93,000 BTU (30 gallon)
- 40P-STGL (open leg), 40P-STGM (closed base): 39 1/4" high, 46" wide, 33" deep
- 126,000 BTU (40 gallon)
- LPG available
- CSA International, NSF



**SOUTHBEND  
Tilting Skillets**

The Southbend heavy-duty steam line is durable and reliable, and the tilting skillets are no exception. The stainless steel bottom provides for even heat distribution and rapid cooking times. Southbend tilting skillets ensure food is heated thoroughly and consistently.

- Spring assisted hinged stainless steel cover
- Stainless steel bottom for even heat distribution
- Electric ignition is standard
- Model BGLTS/BELTS Tilting Skillet
  - 30 gallon; 9" deep pan, 36" x 33" x 40"
  - 40 gallon; 9" deep pan 48" x 33" x 40"
- Model BGLM/BELM Tilting Skillet, 74" h x 36" w x 37" d
  - 30 gallon, 100,000 BTU
  - 40 gallon, 120,000 BTU
- LPG available
- CSA International, UL, cUL



**VULCAN  
VG30 and VG40  
Tilting Braising Pan**

V Series Tilting Braising Pans include stainless steel, fully welded one-piece design with coved corners, embossed gallon markings, pouring lip with strainer, pan support, watertight controls and enclosure, electronic ignition, stainless steel hinged cover with drip edge. Solid-state temperature controls adjust from 50°F to 425°F.

- VG30: 30 gal capacity 90,000 BTU/hr.
- VG40: 40 gal capacity 120,000 BTU/hr.
- LPG available

## TILTING SKILLETS

### Tips for Tilting Skillet Use and Maintenance

Tilting skillets, also called braising pans, are generally equipped with lids so that heat and moisture can be retained making this appliance a versatile cooking device. Use the lid whenever possible to save gas.

- To prepare two different products at the same time, put them into two containers inside the tilting braising pan.
- A braising pan can double as a proof box. Place a small amount of water in the pan to form steam and then place the product in another container.

Other than normal cleaning and an occasional greasing of the tilting mechanism, braising pans are relatively maintenance free.

- After food is removed, clean the pan while it is still warm. Soak if needed, then flush with water to remove food particles completely.
- Scrub with a fiber brush and the cleaner recommended by the manufacturer. Avoid heavy metal scrubbers, wire brushes, or steel wool pads. Abrasive materials can leave scratches and allow bacteria to grow.
- Rinse the pan thoroughly with clear water and drain after cleaning. Wipe dry.
- Like a griddle, the tilting skillet's surface can be damaged by the sharp edges of spatulas or other utensils. Take care to avoid scratching or nicking the finish.
- Check the pouring lip corners to ensure they are clean.
- During slow periods, turn the thermostats to lowest setting to save gas.
- If the unit is moved to another location, check for level. Leveling should be done with the pan in the full horizontal position. With a spirit level, check side-to-side and front-to-back.

## UTILITY DISTRIBUTION SYSTEMS



### UDS

Incorporating a Utility Distribution System (UDS) into your restaurant or foodservice establishment may be one of the best "dollar-for-dollar" investments you can make. If you are planning for a new facility or just making upgrades to your present establishment, you owe it to yourself to consider the myriad of options and conveniences that a properly designed Utility Distribution System will provide.

Utility distribution systems are passive pieces of equipment that distribute gas, electricity, air, water and steam from a single enclosure located in a cooking battery island or attached to the ventilation system above and behind your cooking line. Instead of the traditional method of having each piece of cooking equipment attached to independent connections, the UDS provides a central location hookup for all of your utility needs.

A UDS consists of four primary components. The first part is the supply riser where all the utilities' main supply connections are housed. Second is the plumbing chase for individual water, gas and steam distribution lines. Third is the electrical chase, which houses wiring and electrical components. The fourth is the pedestal, which provides room for rough-in services.

Since the size and shape of a UDS depends on the equipment being used and the length of your hood, each system is customized for the facility. Manufacturers use your equipment specs to determine the proper amount and type of connections. It is here where your input for future needs will provide the big payoff. By adding a little more than your present needs require, you allow for future expansion and growth.



**AVTEC**

### Energy Distribution Systems

Modular design for rapid change and expansion without expensive remodeling. "One Point Connection" enables the whole system or just 1 unit to be relocated easily. All piping and wiring is completely enclosed, including insulated steam pipes. Sanitation and maintenance is made easy. Same or lower first cost than conventional installations.

- Connects: gas, water, steam, electric
- Models: Island, Wall, Counter, Overhead
- Controls (partial list): ground fault protection, gas/fire fuel shut-offs, point-of-use circuit breakers, ventilation, steam purging, magnetic motor controls
- LPG available
- UL



**GREENHECK  
FlexConnect™**

### Utility Distribution System

Greenheck's FlexConnect™ utility distribution systems offer clean, convenient connections for electric, gas and water, replacing a contractor-built utility wall. Gas drops every 12 inches and water drops every 24 inches which means appliances can be relocated easily without expensive repiping.

- Island and wall mount styles  
Point-of-Use or panelboard models
- Emergency shut-down devices for gas and electric
- Alternating 1½ inches and ¾ inch gas drops every 12 inches
- ¾ inch water drops every 24 inches
- UL listed and compliant with all applicable codes and standards



## VENTILATION

Ventilation is undeniably one of the most important factors in the design, construction and operation of today's commercial kitchens. Without adequate ventilation and an ample supply of clean make-up air, no kitchen will operate efficiently. In response to tightening codes, environmental standards and increasing operating costs, manufacturers are working to find innovative means to provide lower cost installation, start-up and improved operating efficiencies that meet the new safety and environmental standards.

Commercial kitchens are generally hot, humid and greasy. Good ventilation is important for the comfort of both kitchen staff and customers. In commercial kitchens with banks of equipment, it is essential to have adequate ventilation to deal with the effects of heat, smoke, odors, pollutants and many airborne contaminants. Without adequate ventilation, cooking in confined spaces would be nearly impossible.

The degree of ventilation a given kitchen space requires depends on various factors; i.e. the type of products being cooked, the structure which houses the cooking area, the type of equipment used and local code regulations. And, depending on where you are located, the building heat source may also play a factor.

Cooking methods have a direct influence on the design and "horsepower" of the ventilation system requirements. Kitchens where fryers, charbroilers and griddles are in use generate more heat and effluent than those specializing in the preparation of lighter meals such as salads, sandwiches and soups. Ovens used for cooking pizzas and other baked foodstuffs release intense heat when the doors are opened. And, with today's popular steamer and combination oven technologies, super-heated steam poses problems for inadequate ventilation systems.

All cooking equipment must be allowed to "breathe." Proper air flow is required, not only for combustion, but also to exhaust fumes and odors and prevent heat and moisture build-up in equipment controls. Too much exhaust can suck the heat out of an oven, preventing it from cooking properly. Too little can cause controls and electronic components to overheat and fail. Knowing what your cooking equipment requires is critical to its performance and operating life.

The two most common hood styles seen in commercial kitchens are the wall-mounted canopy (also called exhaust-only) and the backshelf style. Backshelf hoods are best suited for low cooking surface appliances; i.e. griddles, grills, fryers, etc. They are widely used in quick-service and short-order operations.

Canopy hoods are better suited for tall appliances such as steamers and ovens and facilities that produce large volumes of effluent steam. Canopy hoods are flexible as to where they can be placed.

Every commercial kitchen requires make-up air to compensate for the air exhausted from the cooking environment. It is also essential to maintain a comfortable working environment. Several manufacturers offer make-up air systems that achieve this important function.

In addition, a number of manufacturers offer grease filters and grease fans, which remove grease and pollutants from the air. Air purification units are also available for use in buildings where traditional ventilation systems are cost-prohibitive and difficult to install.



### AVTEC Commercial Kitchen Ventilation Systems

A complete line of ventilators including high-velocity, low-exhaust automatic wash-down models; high-velocity, low-exhaust removable modular grease extractors; filter hoods and NFPA-96 hoods. Each ventilator available with various make-up air plenums designed and engineered to customers' needs. Avtec MIST-A-FIRE water mist extinguishing system available with all ventilators.

- Styles: Wall, Island, Backshelf
- Heavy all stainless steel construction
- UL, NSF, NFPA-96

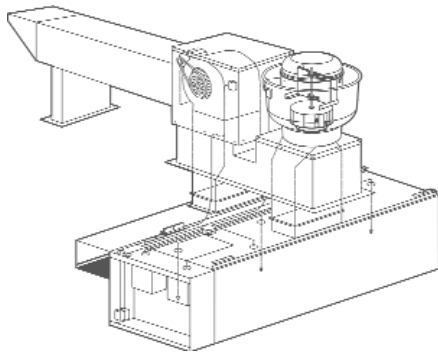


### CAPTIVE-AIRE SYSTEMS Direct Fired Gas-Heated Make-Up Air

- ETL listed Direct Fired Make-Up Air units available in a variety of models
- All galvanized metal construction
- Superior heat transfer efficiency
- Highly reliable flame detection and direct ignition systems; unique profile plate design
- Factory prewired, ETL listed integrated system and safety controls
- All units factory tested and constructed to allow easy service access
- ETL listed for discharge in upflow or a centrifugal upblast exhaust fan
- ETL Listed (US & Canada) and are certified to the ANSI Z83.4-2001/CSA 3.7a-2001

#### Options:

- Indirect Fired
- Electric
- Industrial Direct Fired Horizontal Heater
- Industrial Direct Fired Industrial Vertical
- Compact Direct Fired Heater
- DX cooling coils
- Evaporative cooler intake



## CAPTIVE-AIRE SYSTEMS Integrated Package

Pre-engineered, pre-installed, factory-tested package includes:

- ETL listed hoods – low cfm exhaust-only and make-up air hoods, NSF, ULC, New York City approvals
- ETL listed electrical control packages
- ETL listed direct-fired gas-heated make-up air units (for natural gas or propane; indoor or outdoor applications)
- Roof Top Package – ETL listed exhaust and supply fans combined in one package
- ETL listed exhaust fans – heavy-duty weatherproof construction
- Pre-piped fire suppression system

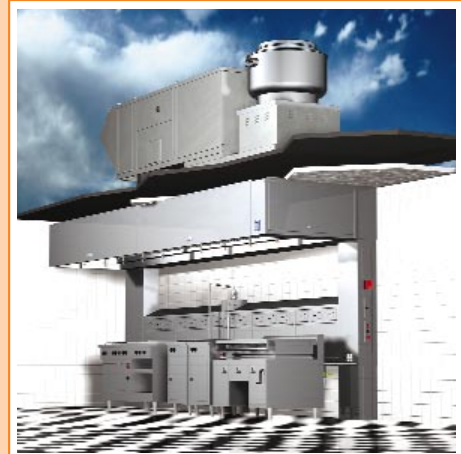


## CAPTIVE-AIRE SYSTEMS ND with PSP Accessory

- Low CFM ventilation hood that includes a front plenum providing up to 90% make-up air
- ETL listed over 450°F, 600°F, and 700°F cooking surface temperatures
- Superior exhaust flow rates
- Optional integral utility cabinet houses a pre-piped fire suppression system and pre-wired electrical controls
- NSF listed; built in accordance with NFPA96

Options:

- ND – exhaust-only, low cfm ventilation hood
- ND-100 – includes UL listed exhaust fire damper
- CND – includes high-velocity cartridge filters
- NDI – exhaust-only island hood
- ND-2 – re-engineered
- NDI – exhaust-only hood



## GREENHECK Ventilation Equipment

Greenheck is a single-source manufacturer of complete kitchen ventilation systems. Greenheck designs, tests and manufactures all components to work together as a flexible, engineered system. All equipment tested and built to national code standards. Hoods available in wall, single island, double island and proximity styles with optional variable volume energy management system.

### Grease Extraction

Grease Grabber™ two-stage filtration system. Patented system exclusive to Greenheck that removes 80% of grease larger than 1 micron and 100% of grease 9 microns or larger. Filters are cleaned in a standard commercial dishwasher.

Grease-X-Tractor™ uses centrifugal force to remove 60% of grease larger than 5 microns from the air stream.

- High Velocity cartridge filters
- Baffle Filters
- Waterwash

### Fire Suppression

Ansul or Amerex fire systems available in full flood for flexibility or appliance specific layouts.

- Wet Chemical
- Dual Agent
- Water Spray

### Exhaust Fans

Centrifugal roof upblast and sidewall exhaust fans in both direct and belt driven models. Utility fans are belt driven featuring a backward inclined wheel. Used where high air volume and pressure requirements are needed.

- UL 762 listed vane axial inline grease fans

### Supply Fans

Centrifugal roof supply fans including filtered belt driven units suitable for non-tempered make-up air applications.

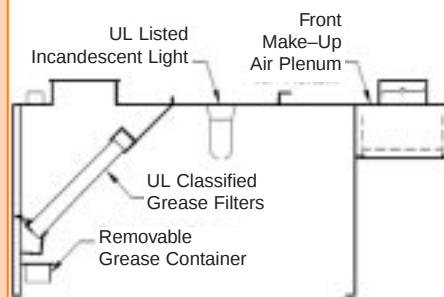
Make-up air units available in tempered or untempered as part of the total kitchen ventilation system. Heating options include direct and indirect fired gas, electric, steam and hot water. Cooling options include DX, chilled water and evaporative cooling.



## FRANKLIN MACHINE PRODUCTS Quest Hinged Baffle Hood Filters

What makes the Quest filter unique is its hinged design, which allows all surfaces, inside and out, to be thoroughly washed. This is not only vital to cleanliness but virtually eliminates the buildup of internal grease deposits — a leading cause of fire. Cleaning is as simple as opening the filter and running it through a dishwasher or pot sink. The Quest baffle filter is constructed entirely of stainless steel and is all welded, making it rugged yet sanitary. There is no coating to wear off and no messy frame to retain grease.

- UL



## GREASE MASTER™ Kitchen Ventilation Systems

Grease Master™ offers over 60 models of high-efficiency kitchen ventilation systems meeting all code requirements.

- Exhaust only, low CFM
- Models – BackShelf, V-Bank, Double Island
- Temperature Listing – 400, 600, 700
- Factory Installed Fire Suppression Systems
- Heated Make Up Air Units
- Fans and Control Packages
- cUL



# VENTILATION



## HALTON Next-Generation Capture-Jet™

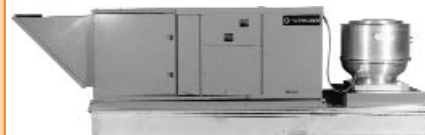
- Increased Efficiency
- Integrated Capture-Jet™ Fan and Speed Controller
- Corner Jets
- Lower Exhaust Rates
- Aerodynamic Extruded Nozzles
- Horizontal and Vertical Jets
- Aerodynamic Stand-off (No flat surface or bounce)
- Listed Side Skirt Options for even lower airflows
- Integral Grease Cup
- No Capture-Jet™ Fire Damper Required
- Balance of Capture-Jets from inside hood canopy
- Optional Metallic Paint Finish
- New: Round/Oval Capture-Jet™ Hoods available in Model KVR
- UL



## QUEST Kitchen Exhaust Hoods

Streamlined all stainless steel construction — looks great and cleaning is a breeze. Approved for extremely low air volumes to minimize air-handling equipment and operational costs. Add the stainless steel make-up air jacket for additional capital cost savings with optimum replacement air-handling characteristics. Supplied standard with the exclusive Quest QFG - Fireguard filter. QLOMAF pictured above.

- Models available to suit all kitchen requirements
- Lights - incandescent or fluorescent
- Factory installed fire suppression systems
- Insulated panels as required
- UL, cUL



## STERLING Gas-Fired Rooftop Make-Up Air with Exhaust Fan

The Sterling "Combo Curb" combination packaged make-up air and exhaust fan utilizes a common curb to simplify installation and reduce associated field labor costs. The pre-engineered design of the Combo Curb unit insures that all components will interface properly.

### Make-Up Air Units

- Inputs from 100 to 400 MBH
- Airflows up to 14,000 CFM
- Natural or power vented furnaces
- Capable of outside and/or return air
- DX, chilled water and evaporative cooling options
- Pre-engineered make-up air / exhaust fan control wiring
- Heavy-duty construction
- ETL certified

### Exhaust Fans

- Model STDB – Clean Air (UL705 Listing)
- Model STXB – Contaminated Air (UL762 Listing)
- Hinged access for duct maintenance (STXB)
- AMCA certified
- UL

### Combo Curb

- Conforms with NFPA 96
- Single rooftop penetration
- 12" insulated roof curb
- Single electrical connection
- UL
- ETL certified

## For more information on VENTILATION SYSTEMS

Contact these leading  
manufacturers.

Please mention the  
30th Edition  
FOODSERVICE  
GAS EQUIPMENT  
CATALOG  
and the page number on  
which the equipment  
model is shown.



## STERLING Gas-Fired Rooftop Make-Up Air System

Sterling Rooftop units are packaged air systems, suitable for heating, cooling, ventilating and make-up air applications. Ideal for kitchen exhaust installations, Sterling make-up air units incorporate the following features:

- Airflows up to 14,000 CFM
- Inputs from 100 to 1,200 MBH
- Natural and power vented furnaces
- DX, chilled water and evaporative cooling options
- Over 40 standard control packages
- Standard 20 gauge aluminized steel heat exchanger (stainless steel optional)
- Heavy-duty construction
- ETL certified



## WAREWASHERS/ DISHWASHERS

Warewashers are one of the most underestimated but critically important pieces of equipment in any type of foodservice operation. Choosing a warewashing/dishwashing system for your operation's needs will have a significant impact on day-to-day operations as well as the overall success, safety and profitability of your business.

Your choice of warewashing equipment will affect your operation's production capabilities, the cost of tableware and cooking utensil inventory, labor costs, customer satisfaction and retention, and bottom line profits.

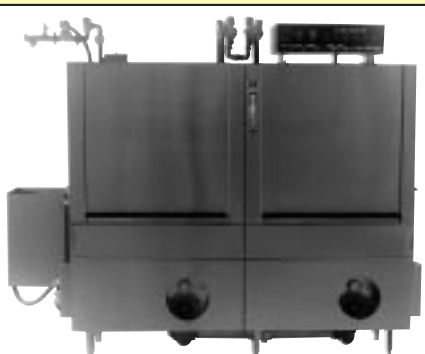
The current list of gas-fired warewashers can be divided into four basic categories: stationary door (rack) type, rack conveyors, flight type and specialty washers.

Stationary door type washers are generally best suited for lower volume operations, while flight type and conveyor machines can be sized to handle the largest volume loads. Specialty washers are specifically engineered to sanitize items such as pots and pans, food carts, pan racks and food delivery cabinets.

Gas warewashers are manufactured in both low- and high-temperature rinse models. Low-temperature machines have a final rinse water temperature of 140°F and automatically introduce a sanitizing chemical to clean dishes.

High temperature models do a final rinse of at least 180°F — hot enough to sanitize dishes without chemicals. These machines typically require the added investment in a gas booster heater but save money on chemicals and energy in the long run. They are also considered to be more eco-friendly.

In selecting a warewasher for your operation be sure to consider your kitchen's needs, space limitations and budget.



### BLAKESLEE Gas Heated Dishwashers

Blakeslee, the world's oldest dishwasher manufacturer, offers a complete line of dishwashers from door-type through rack conveyor to flight-type dishwashers that are available with gas heat, both natural and LP gas. Model shown is one of 350 models available.

- I.R.S. delivery system
- Stainless steel impellers
- NEMA frame motors
- From 55 racks per hour to 13,900 dishes per hour
- LPG available
- CSA International, UL, cUL, NSF



### CHAMPION Model 44WS SingleSource Gas Heating System

Champion Industries now offers a unique "SingleSource" gas heating system for its rack conveyor dishwashers. This system combines two separate heat sources typically used for providing tank heat and final rinse water into one unit. This revolutionary design replaces a blower, burner, gas valve, transformer, circuit board, solid state ignitor, centrifugal switch, gas connection, vent connection and high limit safety switch with a recirculating pump.

- LPG available
- CSA International (SingleSource system)
- UL, NSF



### CHAMPION Model D-H1 SingleSource Gas Heating System

Champion Industries now offers a door-type dishwasher with the unique "SingleSource" gas heating system. Now with three vent location options: left end, right end or rear of gas booster.

- Automatic tank fill
- Balanced three door lift system
- Detergent/chemical; connection provisions
- Automatic electric drain valve
- Top-mounted, splash proof controls
- Stainless steel front and sides
- LPG available
- CSA International (SingleSource system)
- UL, NSF



### HOBERT AM-15 Select Dishwasher

Single tank rack machine can be ordered for straight-through or corner installations. High-temp or chemical models available; 74 gallon rinse. Solid state electronic controls include low water protection and digital readouts. Energy-saving electronic ignition.

- 75 3/4" high x 29 1/4" wide (including handle) x 34" deep (including handle)
- 25,000 BTU, 1/2" FPT connection
- High temp, normal soil — 58 racks/hr.
- Low temp, normal soil — 65 racks/hr.
- 2 hp. pump, 160 gpm, 14 gal. tank
- LPG available
- UL, NSF



## WAREWASHERS/DISHWASHERS



### HOBART C-44A Conveyor Style Dishwasher

Single tank machine. High-temp or chemical models available. Top mounted controls. All stainless steel construction. Solid state gas ignitor controls. Energy-saving auto-time standard. Positive low water protection. Exclusive new Opti-RinSe feature cuts water usage by half!

- 69<sup>3</sup>/<sub>4</sub>" high x 44" wide x 32<sup>1</sup>/<sub>2</sub>" deep
- 78,000 BTU, 3/4" NPT connection
- 203 racks/hr., 5,075 dishes/hr., 9,135 glasses/hr.
- Tank capacity: 23 gals.
- 128 Gallons/hr. Rinse Water Usage
- 2 hp. Pump motor
- 1/2 hp. conveyor drive motor, 5.5 feet/minute
- LPG available
- UL, NSF



### INSINGER Admiral 44-4 Gas-Heated Single Tank Conveyor Dishwasher

With recirculating wash and fresh water final rinse. Capacity is 230 — 20" x 20" racks per hour. Additional models available including double tank rack conveyors and flight machines.

- Peak performance and high-efficiency (87%) infrared burner
- Electronic Hot Surface Ignition (HSI)
- Insulated 5-pass flue system
- Optimizes heat transfer and reduces exhaust stack temperature
- Infrared burner available in flight machines
- Patented CrossFire® Wash system
- Energy saver
- Stainless steel frame, legs and feet
- SureFire™ Start-Up and Check-Out Service
- Top mounted NEMA 12-control panel
- Automatic tank fill
- Standard frame drip-proof motors
- LPG available
- NSF, ETL

## GAS SAVES

Two Tank  
Rack Conveyor  
Dishwasher  
in use for  
6 hours per day

**GAS**

**\$2,234**

**ELECTRIC**

**\$3,749**

**ANNUAL SAVINGS  
WITH GAS**

**\$1,515**

Models operating at rated hourly load: gas — 92,000 BTU infrared burner; electric — 20 kW. These operating costs are based on an average electric cost of 8.68 cents/kWh, including fuel cost and demand charges. The gas cost used is \$1.12/therm. (Your average may be higher or lower.) Costs are based on the national average commercial prices for 2005 as published in the Monthly Energy Review by the U.S. Department of Energy (DOE) — Energy Information Administration.



### JACKSON MSC Vision Series GP Conveyor Dishwasher

The Jackson Vision Series GP is a revolutionary line of conveyor dishmachines featuring extraordinary warewashing performance at significantly reduced utility costs. The Vision Series GP utilizes an external gas booster heater that produces a 70°F rise in the final rinse temperature fired by either natural gas or propane. The 199,000 BTU gas booster maintains the wash water temperature at 150°F and the final rinse at 180°F with only a 110°F incoming water supply. The GP configuration is available on all conveyor dimensions.

- CSA International, UL

## WATER BOOSTER HEATERS



### GAS-FIRED WATER BOOSTER HEATERS

As an operator, your reputation depends on more than your food — it depends on your dishwashing process and its ability to provide clean, dry and sanitary dishware. Gas-fired water booster heaters help you do this while also saving time and money.

Booster heaters raise the available hot water to the accepted 180°F for the final sanitizing rinse. This high temp rinse removes substances such as lipstick, dried eggs and animal fats. That means sparkling clean, bacteria-free dishes with no need for rewashing or the use of chemical sanitizers.

High temperature rinse water also speeds the drying process. Faster drying will minimize unsightly spots and water marks which are easily visible to customers. It also means less handling and quicker turnaround time, requiring less inventory of dishware, glasses and utensils.

Gas water booster heaters are designed to be compatible with most foodservice warewashing systems. They can offer significant cost of operation savings when compared to equivalent electric booster models.

Gas booster heaters offer several installation options. They can be placed underneath a counter or hung on a wall. They can be located close to a warewasher or hidden in a remote area up to 150 feet away.

Gas-fired booster water heaters offer significant cost of operation, labor, space and energy savings. They will do the job for less money, and the return on investment is frequently measured in months, rather than years.



## DELTA TEMP SoftHeat® Booster Heater System

The SoftHeat® Booster Heater System reduces costs while increasing productivity and results. The SoftHeat® System performs on demand, instantly producing hot water to match the 180°F rinse cycle sanitizing requirements of virtually all models of dishwashers.

- 41" high, 19" wide, 15" deep
- 178,500 BTU, 3/4" NPT connection
- 80% efficient
- Stainless steel burners
- Compact, nonelectric wall mount
- Easy to service
- Extensive service network in place
- Utilizes CSA certified Paloma Water Heaters
- LPG available
- CSA International



## VANGUARD PowerMax™ Gas Booster Heater

Vanguard's PowerMax™ is the most efficient (88%) gas booster heater ever manufactured. It will provide a 70°F temperature boost for a 44" conveyor dish machine rinse. It can be installed under the dish table and vented through the D/W hood or pantleg vent, or the wall or roof. It can also be remotely installed up to 150' away from the dish room.

- 88% real time efficiency
- Very low NO<sub>x</sub> and CO levels
- Rugged, high-efficiency, woven ceramic infrared power burner
- Advanced microprocessor-controlled ignition, temperature control and diagnostics
- All stainless steel frame, cabinet and tank
- Heavy-duty copper fin-tube heat exchanger
- Every unit completely fire-tested for performance and reliability
- 2 sizes available:
  - PM 200 @ 199,900 BTU/hr., 5 GPM, 300 GPH at a temperature rise of 70°F
  - PM 400 @ 399,800 BTU/hr., 10 GPM, 600 GPH at a temperature rise of 70°F
- LPG available
- ETL listed conforming to ANSI Z21.10.3; certified to CSA International 1-4.3, ETL Sanitation listed to NSF5, ETL<sub>C</sub>



## HATCO Powermite® Gas Booster Heaters

The Hatco Powermite® Gas Booster Heater provides 180°F (82°C) sanitizing hot water and long-life dependability. Designed to fit under the dishtable, near the dishwasher, it minimizes the heat loss that can occur when heaters are installed in a remote location. All models can be supplied to operate on either natural or propane gas and feature a burner system that utilizes both primary and secondary air for consistent ignition. Nothing cleans and sanitizes like really hot water from a Hatco gas booster heater, which effectively removes lipstick, orange pulp, sticky sauces and many other types of food residue. The following features assure the best performance for years to come:

- Stainless steel tank
- Stainless steel front and top, with powder-coat body (stainless steel body available)
- Finned tube copper heat exchanger
- Spark to light with standing pilot
- Temperature/pressure relief valve
- Pressure reducing valve
- Two temperature/pressure gauges
- Low water cutoff
- LPG available
- CSA International, NSF Std 5
- UL for Sanitation

**PMG-60** For single tank, door-type machines:

- 24 5/8" high, 20 3/8" wide, 24 1/2" deep
- Eight blade-type burners
- 3.2 gal. storage capacity
- 58,000 BTU
- 135 GPH at a temperature rise of 40°F
- 120 volt/210 watt/1.75 amp

**PMG-100** For 2-tank, conveyor machines:

- 31 1/4" high, 27 1/2" wide, 20 3/4" deep
- Three tube-type burners
- 5 gal. storage capacity
- 105,000 BTU
- 241 GPH at a temperature rise of 40°F
- 120 volt/360 watt/3.0 amp

**PMG-200** For large, conveyor-type dishwashing operations:

- 31 1/4" high, 36" wide, 20 3/4" deep
- Six tube-type burners
- 5 gal. storage capacity
- 195,000 BTU
- 452 GPH at a temperature rise of 40°F
- 120 volt/360 watt/3.0 amp



PT-56



PT-200

## PRECISION TEMP Gas Booster Heaters

Nothing cleans and sanitizes like 180°F rinse water and nothing heats better than a PrecisionTemp gas booster heater.

This new generation of gas booster heaters is compatible with any commercial foodservice warewashing system. PrecisionTemp gas booster heaters use *VariFlame Control* gas modulation to save money each and every day.

**PT-56**  
Meets the 180°F sanitizing demands of door type machines. It requires no outside venting in most states.

- 22 7/8" high, 26" wide, 17 7/8" deep
- 55,000 BTU input at maximum burn
- 132 GPH with a 40°F temperature rise

**PT-200**  
Is designed for conveyor-type commercial warewashers. It is the only high-capacity gas booster heater without a tank or a pump, making it more dependable and less costly.

- 30 1/2" high, 30 3/4" wide, 15 1/4" deep
- 199,000 BTU input at maximum burn
- 480 GPH with a 40°F temperature rise

All PrecisionTemp gas booster heaters offer these performance features:

- Stainless steel construction (Standard)
- Can be installed underneath a dish table or wall mounted
- Copper fin-tube heat exchanger
- Electronic Ignition (No standing pilot)
- Self-diagnostics keep downtime to a minimum
- *VariFlame Control* gas modulation technology for optimum efficiency, precise temperature control and minimal thermal shock
- Easy access for servicing
- Propane gas fuel option available
- ETL listed conforming to ANSI Z21.10.3; certified to CSA International 1-4.3, ETL Sanitation to NSF5, ETL<sub>C</sub>



# WATER HEATERS/BOILERS

## Water Heaters/Boilers

An ample supply of hot water at the correct temperature for general cleaning purposes, personal use and dishwashing, is not only necessary for serving good food and drink but mandatory to reduce health risks and comply with codes and standards.

Nationwide, natural gas is the preferred energy for water heating — it simply heats water twice as fast as electricity. And despite rising energy prices gas is still the cheaper alternative when it comes to water heating.

There are several basic types of water heating systems available for today's foodservice operator.

Self-contained storage type water heaters require no separate external tanks. They heat and store water at thermostatically controlled temperatures up to 180°F for delivery on demand.

Instantaneous "tankless" models heat the water as it is drawn through the heater. They are automatic, self-contained units that are thermostatically controlled and require no external storage tank. They supply hot water for immediate use upon demand up to the rated flow.

Circulating tank water heaters furnish hot water to be stored in a separate tank. Circulation is via gravity or a pumping mechanism.

Steam boilers with storage tanks store water for use upon demand. In one type, a steam boiler supplies steam to a coil in the hot water storage tank. Another configuration can be a water coil in a steam boiler.

Steam boiler gas models with submerged coils use the entire output of the steam boiler for water heating. The gas input is selected to match the maximum hourly hot water demand.



**A. O. SMITH WATER  
PRODUCTS COMPANY  
EQUINOX™  
For Outdoor  
Rooftop Installation**

The patented A. O. Smith Equinox™ is an ideal choice for fast-food restaurants and is the first tank-type commercial gas water heater designed to operate outdoors, in any climate. Equinox can be installed on the roof of a restaurant, or at ground level. Because it is installed outdoors, Equinox frees up valuable indoor space for food preparation or dining areas.

- Draws all combustion make-up air from outside, so no indoor venting is required, and negative indoor air pressure issues caused by inadequate indoor ventilation are eliminated
- All water and electrical connections made through bottom of unit for easy installation
- Equipped with the advanced A. O. Smith EMC-5000 Energy Management Control system, which monitors and displays status of all operational functions and settings
- Installs on Roof Curb (Part Number 196734-000) or Ground Stand (Part Number 196648-000), available from A. O. Smith
- Optional Freeze Protection Kit (Part Number 196900-000), recommended for installation in areas that experience sub-freezing temperatures

|                     |             |
|---------------------|-------------|
| Model Number:       | RTF-120     |
| Gallon Capacity:    | 80 Gallons  |
| Natural Gas Input:  | 120,000 BTU |
| First Hour Rating*: | 172 Gallons |
| Recovery*:          | 116 GPH     |
| Cabinet Height:     | 35 3/4"     |
| Cabinet Width:      | 76"         |
| Cabinet Depth:      | 30"         |

\* At 100°F Temperature Rise  
For more information, visit [www.hotwater.com](http://www.hotwater.com)



**ALDRICH  
Volume  
Water  
Heaters**

The closed system design of indirect-fired water heaters prevents lime from forming by separating the service water (used in the restaurant) from the primary water heated in the tank. Service water is passed through this heated primary water in a copper heat exchanger and then out to the fixtures in the restaurant. Lime precipitates out of water only in high temperatures. In this system only the sealed primary water is exposed to high temperature. The result is extended life, better performance and lower operating costs. Copper heat exchanger is removable. Storage tanks from 186 to 2,000 gallons are available if required.

- IIS & LPG available
- CSA International certified on burners only, CSD-I, ASME, Nat'l Board
- \*Canadian certification — optional

### Indirect-Fired Heaters

| Model      | BTU Input | Recovery Capacity (GPH at 100°F) |
|------------|-----------|----------------------------------|
| WHG-11-ID  | 120,000   | 115                              |
| WHG-14-ID  | 150,000   | 144                              |
| WHG-17-ID  | 180,000   | 173                              |
| WHG-23-ID  | 240,000   | 230                              |
| WHG-28-ID  | 300,000   | 288                              |
| WHG-38-ID  | 405,000   | 385                              |
| WHG-47-ID  | 495,000   | 475                              |
| WHG-56-ID  | 585,000   | 560                              |
| WHG-64-ID  | 675,000   | 645                              |
| WHG-77-ID  | 810,000   | 775                              |
| WHG-95-ID  | 990,000   | 950                              |
| WHG-110-ID | 1,170,000 | 1125                             |
| WHG-129-ID | 1,350,000 | 1296                             |
| WHG-150-ID | 1,750,000 | 1500                             |

### Direct-Fired Heaters

| Model     | Capacity (U.S. gals.) | BTU Input | Recovery Capacity (GPH at 100°F) |
|-----------|-----------------------|-----------|----------------------------------|
| WHG-11-G  | 21.7                  | 120,000   | 115                              |
| WHG-14-G  | 20.9                  | 150,000   | 144                              |
| WHG-17-G  | 26.1                  | 180,000   | 173                              |
| WHG-23-G  | 26.5                  | 240,000   | 230                              |
| WHG-28-G  | 35.5                  | 300,000   | 288                              |
| WHG-38-G  | 73                    | 405,000   | 385                              |
| WHG-47-G  | 75                    | 495,000   | 475                              |
| WHG-56-G  | 90                    | 585,000   | 560                              |
| WHG-64-G  | 104                   | 675,000   | 645                              |
| WHG-77-G  | 124                   | 810,000   | 775                              |
| WHG-95-G  | 143                   | 990,000   | 950                              |
| WHG-110-G | 141                   | 1,170,000 | 1125                             |
| WHG-129-G | 177                   | 1,350,000 | 1296                             |
| WHG-150-G | 215                   | 1,750,000 | 1500                             |



## BRADFORD WHITE Commercial Water Heaters

The eF Series® utilizes exclusive designs and technologies for unsurpassed efficiency, installation flexibility and quiet operation. With thermal efficiencies as high as 99.1% these units are the most efficient of their kind in the industry. The eF Series® can vent vertically or horizontally with either 3" or 4" PVC, CPVC or ABS vent pipe, and is approved for direct vent closed combustion applications or those applications that require inside air for combustion. Foam core pipe is also permitted on the entire venting system. Last but not least, the eF Series® is quieter, a feature building owners, managers and occupants will appreciate.

- Up to 99.1% thermal efficiency
- Three pass flue system
- Premix power burner
- Submerged combustion chamber
- Flexible Venting
- Electronic Controls
- Vitraglas(R) lined tank
- Four Protective magnesium rods
- Factory installed Hydrojet® Sediment Reduction System
- True factory installed dielectric fittings
- ASME construction available
- NSF construction available
- Design certified by CSA International
- All models listed with California Energy Commission
- Complies with SCAQMD Low NOx requirements

| Model              | Capacity<br>(U.S. Gallons) | BTU Recovery<br>Input Capacity<br>100°F |
|--------------------|----------------------------|-----------------------------------------|
| EF-60T-125E-3N(A)  | 60                         | 125,000 104                             |
| EF-60T-150E-3N(A)  | 60                         | 150,000 121                             |
| EF-60T-199E-3N(A)  | 60                         | 199,999 159                             |
| EF-100T-150E-3N(A) | 100                        | 150,000 129                             |
| EF-100T-199E-3N(A) | 100                        | 199,999 171                             |
| EF-100T-250E-3N(A) | 100                        | 250,000 210                             |
| EF-100T-300E-3N(A) | 100                        | 300,000 239                             |



## DELTA TEMP Tankless Water Heating

- Save 30-50% on your gas or Electric bill!
- STOP Storing water in tanks!
- Custom Designed Systems for your Usage
- 25 Years Water Heating Experience
- Wall Mounted Recirculating Systems
- Sizing and Technical Support
- Go Tankless with Delta Temp Water Heating Systems 800-424-7638
- LPG available
- CSA International, NSF, NPGA, UPC, GAMA



## RAYPAK® Hi Delta™ Sealed-Combustion Boiler Systems

The Hi Delta™ sealed-combustion boiler systems provide maximum flexibility in size selection, installation and venting. Stackable and/or outdoor versions allow minimum footprint. These systems are now available in various configurations delivering 84 - 98% efficiency, the highest available for this simple, easy-to-maintain design type.

- 18 models from 124 to 2,411 GPH at 100°F rise
- 160 PSIG/ASME inspected and stamped
- Ultra lightweight for easy rooftop installation
- All copper and bronze waterways
- LPG available
- CSA International



## LOCHINVAR EfficiencyPac®

EfficiencyPac™ combines Lochinvar's Efficiency+® water heater with a Lock-Temp® Storage Tank to create an 85% thermally efficient system with direct venting convenience at no extra cost. Perfect for foodservice installations, EfficiencyPac's™ sealed combustion design draws combustion air from outside the building, eliminating the effects of indoor contaminants and negative air pressure.

- 5 models available
- Inputs from 150,000 to 300,000 BTUs
- LPG available
- CSA International



## RAYPAK® Raytherm™ Boiler Systems

Raytherm™ hot water supply boiler systems are designed for foodservice applications. These boiler-tank systems supply general purpose water continuously. Scale is virtually eliminated. Outdoor installation saves costly interior space. Raypak delivers maximum fuel economy and lower operating and maintenance costs.

- 22 models from 179 to 1,797 GPH at 100°F rise
- 160 PSIG/ASME inspected and stamped
- Lightweight with maximum 70 lbs./sq. ft. loading
- All copper and bronze waterways
- LPG available
- CSA International



# WATER HEATERS/BOILERS



**RBI**  
**Futura II Series**

Futura II series hot water supply boilers, now available with appealing, corrosion-resistant, brushed stainless steel jacket, provide dependable performance with 85% efficiency, non-condensing with industry leading NOx levels of less than 10 ppm.

Quality components include a rugged heat exchanger with bronze headers and fittings that prevent rust and corrosion for the life of the heater. Finned tubes are industrial grade copper with fins and tubewalls formed as one, providing better heat transfer. Each tube is rolled into all-bronze headers — standard on all Futura II boilers. The tubes are individually field replaceable. The heat exchanger is superior in design, durability and serviceability — each is hydrostatically tested, approved and stamped for 160 psi ASME operation.

Compact, low maintenance design and venting flexibility permit easy installation and service. All solid reasons to make the Futura II your future choice for virtually any domestic hot water or hydronic space heating application.

- LPG available
- CSA International, I=B=R, SCAQMD



**RBI**  
**Futura III Series**

The gas-fired Futura III brings the field-proven performance of Futura Series Boilers and water heaters to even higher levels of efficiency and reliability. Featuring full modulation with 3:1 turndown, the Futura III supplies the precise amount of heat necessary to maintain desired building temperature by matching heating demand without overfiring and wasting energy.

These dependable, easy-to-service boilers feature rugged construction and sleek, stainless steel jacket design. Models range from 00 - 1,999 MBH. If you're looking to maximize efficiency, reliability and flexibility in domestic hot water and hydronic heating applications, the Futura III is your heating solution.

- Variable speed blower
- Diagnostic annunciator
- Flame safeguard control
- Quick-release latches
- Small vent sizes
- No air adjustment
- Rugged framework base
- LPG available
- CSA International, I=B=R, SCAQMD

## GAS SAVES

One 100 Gallon Water Heater

(based on 100°F temperature rise)  
in use for  
6 hours per day

**GAS**  
**\$4,833**

**ELECTRIC**  
**\$8,435**

**ANNUAL SAVINGS  
WITH GAS**

**\$3,602**

Models operating at rated hourly load: gas – 199,000 BTU; electric – 45 kW. These operating costs are based on an average electric cost of 8.68 cents/kWh, including fuel cost and demand charges. The gas cost used is \$1.12/therm. (Your average may be higher or lower.) Costs are based on the national average commercial prices for 2005 as published in the Monthly Energy Review by the U.S. Department of Energy (DOE) – Energy Information Administration.



**RBI**  
**The Dominator™ Series**

The Dominator™ Series from RBI offers superior performance and serviceability in a high-efficiency, multistage boiler. At the heart of the unit is a sealed combustion chamber that provides the flexibility of using outside air or mechanical room air for combustion. The chamber design with fan-assist, multispeed blowers and state-of-the-art staging control, offers high-efficiency staged firing in a compact package and virtually eliminates heat loss. The Dominator incorporates all the latest technological advances that engineers, contractors and building owners look for when specifying boilers and water heaters.

Unlike other manufacturers, which rely solely on achieving high operating efficiency, the Dominator™ Series is designed for total efficiency — based on operating efficiency, reliability and ease of service.

- High efficiency — 84% (boilers), 85% (water heaters)
- 300 MBH - 2,100 MBH
- Low NOx
- Field reversible headers
- LPG available
- CSA International, I=B=R, SCAQMD



**RHEEM-RUUD**  
**Advantage Plus™**

Advantage Plus™ commercial gas water heaters are available with 95% thermal efficiencies, and in storage/input combinations of 45-119 gallons and 100-199 kBTU/hr. Advantage Plus™ delivers more hot water, with lower operating costs, than comparably-sized water heaters with 80% efficiency.

- Whisper Quiet design features burner and blower assembly location below eye level and behind an enclosure made of ABS plastic, resulting in ultra-quiet operation!
- Stainless Steel tank construction with rust-proof, non-ferrous outer jacket
- Powered Direct Venting (2 pipe) operation using schedule 40 PVC, CPVC or ABS plastic pipe, eliminating need for chimney access

[www.rheem.com](http://www.rheem.com)

| Model     | Gallons | Input (BTU's) | Recovery 100° rise |
|-----------|---------|---------------|--------------------|
| HE45-100  | 45      | 100,000       | 115                |
| HE45-130  | 45      | 130,000       | 150                |
| HE45-160* | 45      | 160,000       | 184                |
| HE45-199* | 45      | 199,000       | 229                |
| HE80-130  | 80      | 130,000       | 150                |
| HE80-160  | 80      | 160,000       | 184                |
| HE80-199  | 80      | 199,000       | 229                |
| HE119-130 | 119     | 130,000       | 150                |
| HE119-160 | 119     | 160,000       | 184                |
| HE119-199 | 119     | 199,000       | 229                |

\* Includes 180° thermostat and Booster Installation Kit for booster applications.

- LPG available
- UL, cUL, NSF



## RHEEM-RUUD Universal™ Replacement

Universal™ Replacement gas water heaters are available with 80% thermal efficiencies, and in storage/input combinations of 37-100 gallons and 98-399 kBTU/hr. With over 80% of installations involving the replacement of a failed water heater, Rheem-Ruud's Universal™ Replacement is your "Drop-in" choice!

- Small Jacket Diameters make it easier to maneuver through narrow hallways and doorways
- Multiple Water Connections on the top, front and rear sides, allow you to more quickly match the existing piping layout
- Shorter Floor-to-Vent Heights help you adapt venting more easily to current layout

[www.rheem.com](http://www.rheem.com)

| Model       | Gallons | Input<br>(BTU's) | Recovery<br>100° rise |
|-------------|---------|------------------|-----------------------|
| G50-98      | 50      | 98,000           | 95                    |
| G75-125     | 75      | 125,000          | 121                   |
| G82-156     | 82      | 156,000          | 151                   |
| G76-180     | 76      | 180,000          | 175                   |
| G37-200     | 37      | 199,900          | 194                   |
| G76-200     | 76      | 199,900          | 194                   |
| G91-200     | 91      | 199,900          | 194                   |
| G100-200(A) | 100     | 199,900          | 194                   |
| G72-250(A)  | 72      | 250,000          | 242                   |
| G100-250(A) | 100     | 250,000          | 242                   |
| G100-270(A) | 100     | 270,000          | 262                   |
| G72-300(A)  | 72      | 300,000          | 291                   |
| G100-310(A) | 100     | 310,000          | 301                   |
| G65-360(A)  | 65      | 360,000          | 349                   |
| G65-400(A)  | 65      | 399,900          | 388                   |
| G85-400(A)  | 85      | 399,900          | 388                   |
| G100-400(A) | 100     | 399,900          | 388                   |

(A) - ASME tank construction available

- LPG available
- CSA International, UL Sanitation



## RHEEM-RUUD Ventmaster™

Ventmaster™ commercial gas water heaters are available with 80% thermal efficiencies, and in storage/input combinations of 100 gallons and 150-250 kBTU/hr. Ventmaster™ eliminates the problem of negative indoor air pressure by drawing combustion air from outside the building.

- Non-condensing, lower cost alternative to high efficiency products but with similar venting characteristics and eliminates the need for condensate pump or drain
- System Sentinel LED Diagnostics assists with start-up and service by verifying system operation...a Rheem-Ruud exclusive!
- Powered Direct Venting (2 pipe) operation using schedule 40 PVC, CPVC or ABS plastic pipe, eliminating need for chimney access

[www.rheem.com](http://www.rheem.com)

| Model         | Gallons | Input<br>(BTU's) | Recovery<br>100° rise |
|---------------|---------|------------------|-----------------------|
| GP100-150     | 100     | 150,000          | 146                   |
| GP100-200     | 100     | 199,900          | 194                   |
| GP100-250(A)* | 100     | 250,000          | 242                   |

\* GP100-250(A) model available 3rd quarter 2006.

(A) - ASME tank construction available.

- CSA International



## RHEEM-RUUD Xtreme™

Xtreme™ commercial water heaters are available with 80% thermal efficiencies, and in storage/input combinations of 90 gallons and 550-715 kBTU/hr. Xtreme™ delivers up to 756 gallons in the 1st hour of demand from a water heater that is less than 75" tall and 30" in diameter still fitting through a utility door for installation!

- Compact Integral Tank-Type Design minimizing required footprint while maximizing hot water delivery
- System Sentinel LED Diagnostics assists with start-up and service by verifying system operation...a Rheem-Ruud exclusive!
- Power Burner Design helps Xtreme™ deliver large amounts of hot water but still utilizes standard atmospheric venting

[www.rheem.com](http://www.rheem.com)

| Model       | Gas  | Input<br>(BTU's) | Recovery<br>100° rise |
|-------------|------|------------------|-----------------------|
| GX90-550(A) | Nat. | 550,000          | 533                   |
| GX90-640(A) | Nat. | 640,000          | 621                   |
| GX90-715(A) | Nat. | 715,000          | 693                   |
| GX90-500(A) | L.P. | 500,000          | 485                   |
| GX90-600(A) | L.P. | 600,000          | 582                   |
| GX90-680(A) | L.P. | 680,000          | 659                   |

(A) - ASME tank construction available

- LPG available
- UL, cUL



# WATER HEATERS/BOILERS



## RINNAI Tankless Water Heaters

The Rinnai commercial tankless water heater provides an endless supply of hot water at a consistent temperature. Call us to customize a system for your business.

[www.rinnai.us](http://www.rinnai.us)

1-866-RINNAI-

- Up to 8.5 gallons per minute delivered
- Save up to 70% on your water heating bill
- Digital temperature control adjustable to 180°
- Available for natural gas or propane
- Electronic ignition
- Internal or external installation available, saving up to 16 sq. ft.
- CSA International



## STATE WATER HEATERS Self-Cleaning Sandblaster®

Sandblaster® is the original self-cleaning commercial water heater, designed to reduce sediment buildup inside the tank, to help keep water heating costs low over the life of the unit. Sandblaster® gas options include light-duty "SBS" Sandblaster® models, "SBD" models with Automatic Flue Damper, "SBN" low-NOx Induced Draft models and power direct-vent "SDX" Sandblaster Force. "SBD" and "SBN" models feature front, top or rear water connection options for installation flexibility.

| Model                            | Gals. | BTU Input | Recovery<br>100° Rise |
|----------------------------------|-------|-----------|-----------------------|
| <b>SBS LIGHT-DUTY</b>            |       |           |                       |
| SBS65 65NE                       | 65    | 65,000    | 60                    |
| SBS75 75NE                       | 75    | 76,000    | 72                    |
| SBS100 75NE                      | 100   | 76,000    | 74                    |
| <b>SBD AUTOMATIC FLUE DAMPER</b> |       |           |                       |
| SBD71 120NE                      | 71    | 120,000   | 116                   |
| SBD81 154NE                      | 81    | 154,000   | 149                   |
| SBD81 180NE                      | 81    | 180,000   | 175                   |
| SBD81 190NE                      | 81    | 190,000   | 184                   |
| SBD100 199NET                    | 100   | 199,000   | 193                   |
| SBD100 199NE                     | 100   | 199,000   | 193                   |
| SBD100 199NES*                   | 100   | 199,000   | 193                   |
| SBD100 250NE*                    | 100   | 250,000   | 242                   |
| SBD65 251NE*                     | 65    | 251,000   | 243                   |
| SBD100 275NE*                    | 100   | 275,000   | 267                   |
| SBD65 305NE*                     | 63    | 305,000   | 296                   |
| SBD85 365NE*                     | 85    | 365,000   | 354                   |
| SBD100 399NE*                    | 100   | 399,000   | 388                   |
| SBD85 500NE*                     | 85    | 500,000   | 485                   |

\* Available with ASME Tank Construction

For complete information on all State gas and electric commercial water heaters and storage tanks, visit [www.statewaterheaters.com](http://www.statewaterheaters.com)



## VANGUARD FireMax™ Modular Water Heater

The FireMax™ is a modular water heater that can be installed with a small internal stainless steel storage tank or it may be circulated to one or more external storage tanks. 90% efficiency, high reliability and easy serviceability add up to \$\$\$ savings.

- Efficiency rating – 89 - 90%
- NG or LPG
- ETL listed to ANSI Z21 10.3
- Certified to CSA International 1-4.3
- Fast recovery
- Very low NO<sub>x</sub> and CO levels
- Rugged, high-efficiency, woven ceramic infrared power burner

### Models: FM200, FM400

- ETL listed conforming to ANSI Z21.10.3; certified to CSA International 1-4.3, ETL Sanitation listed to NSF5, ETL<sub>C</sub>

## GAS \$AVES

One Water Booster  
Heater  
providing 180°F water for  
44" dishwasher  
(6 hours per day)

**GAS**  
\$2,483

**ELECTRIC**  
\$4,607

**ANNUAL SAVINGS  
WITH GAS**  
**\$880**

(40°F temperature rise @ 70% use — average 246 gals./hr.) Models operating at rated hourly load: gas — 68,000 BTU; electric — 13.5 kW. These operating costs are based on an average electric cost of 8.68 cents/kWh, including fuel cost and demand charges. The gas cost used is \$1.12/therm. (Your average may be higher or lower.) Costs are based on the national average commercial prices for 2005 as published in the Monthly Energy Review by the U.S. Department of Energy (DOE) — Energy Information Administration.



## WEBEN-JARCO MVP Products

The 99% efficient gas-fired (Natural or LP) MVP is available in 7 sizes; capable of producing 199 gallons per hour, sized to meet foodservice conditions; direct venting; small space requirements; floor or wall mounted; made in USA. Distributors wanted. 800-527-6449 or [www.weben-jarco.com](http://www.weben-jarco.com)



**BUTLER**  
**Cathodic Protectors**

Butler Cathodic Protectors provide the most effective method of water treatment and most problem-free protection maintenance available. Based on the principle of the sacrificial anode, Butler Cathodic Protectors are self-contained galvanized cells which transfer the corrosion process to themselves, thereby protecting the equipment they service. No daily, weekly or monthly additions or analysis are needed to maintain their efficiency. Installation is easy, requiring only a few minutes. These anodes are eventually consumed and do not produce any steam carryover for contamination. Cathodic Protectors have a useful life of up to one year, depending on equipment use.

**Butler Cathodic Protectors - Inhibitors for:**

Boilers, Hot Water Tanks  
Various models designed for boilers, hot water to steam (0-150 PSI).  
Models designed for hot water tanks and other uses.  
Steam Cookers & Urns  
Smaller sizes to fit various sizes of equipment used for steam cooking or hot water for coffee urns.

**Butler Anodes - Inhibitors for:**

- Tanks, pipe lines, heat exchangers, pumps, etc.

**Zinc Models**

- Zinc rod fitted to brass pipe plug
- Brass plug sizes available 1/4" - 1" NPT
- Zinc rod diameters 3/8" - 1"
- Zinc rod lengths 1" - 12"

**Magnesium Models**

- Magnesium rod fitted to brass pipe plug
- Brass plug sizes available 1/4" - 3/4" NPT
- Magnesium rod diameters 3/8" - 3/4"
- Magnesium rod lengths 1" - 60"

- Anodes fitted with hex head brass pipe plugs (National Pipe Threads)
- Zinc anodes protect in both fresh and salt water
- Zinc anodes (Mil. Spec. A18001-H)
- Magnesium anodes have reinforcing steel core and are water heater quality (AZ31B Alloy)
- Other variations available upon inquiry

**CUNO**  
**Water Filtration**  
**for Scale Reduction in,**  
**Proofer Ovens**



**CFSRO**  
**(300-1200 gal/day)**



**TSR/STM 150**  
**(150 gal/day)**



**FLASHGARD**  
**(75 gal/day)**

**The Challenge:**

Eliminating scale build-up or reducing it to the point where normal servicing schedules can be maintained.

**The Solution:**

CUNO's reverse osmosis units are designed for the reduction or elimination of scale in a cost-effective manner.



**EVERPURE**  
**Kleensteam II**



**EVERPURE**  
**Kleensteam CT**

The Kleensteam II Single (EV9797-21) and the Kleensteam II Twin (EV9797-22) are Everpure's second generation of total water treatment for steam applications. Kleensteam II meets the higher flow capacity requirements of today's steamers. This total system approach to delivering high quality filtered water with scale inhibition and deliming capabilities features a new flexible dual head design. The Kleensteam II Single system with one 7CB5 filter cartridge accommodates flows up to 2.5 gpm. The Kleensteam II Twin System with two 7CB5 cartridges accommodates flows up to 5.0 gpm. Both Kleensteam II systems features ScaleStick, which inhibits scale formation and drastically reduces scheduled maintenance and energy/operating costs. And, the SS-10 cartridge is more effective in higher alkalinity/hardness/TDS/temperature locations. The system is easy to install, operate and maintain. Feed Everpure's ScaleKleen with the dip tube and SR-X bowl to safely delime and clean your steamer without boiler disassembly.

The Kleensteam CT (EV9797-50) is designed for countertop steamers with flow rates up to 1.67 gpm. This unit is a total system approach to delivering high quality filtered water with scale inhibition and deliming capabilities. The Kleensteam CT includes one 4CB5 cartridge, one SS-10 scale inhibitor cartridge, dip tube and ScaleKleen. All Kleensteam systems include shut-off valve, flushing valve, and pressure gauge.

- Fine filters incoming water
- Features ScaleStick for controlling limescale build-up
- Reduces chlorine-induced corrosion
- Increases energy efficiency and life of steamer
- Deliming feature uses Everpure's ScaleKleen, which is safe to handle and sewer system disposable



# NOTES





# NOTES