

# GAS EQUIPMENT



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**RGR24**

## Gas burners with oven

- Fully MIG welded frame for stability
- Stainless steel front, back-riser, galvanized sides
- 6" stainless steel adjustable heavy duty legs
- Four open top burners, each 30,000 BTU/hr
- Coved pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12"x12"(30x30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for bottom oven
- Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- Optional with castors

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
RGR24	4 burners with oven	151,000	609 x 830 x 1520 mm 24 x 32.7 x 60 inch	720 x 1010 x 1320 mm 28.3 x 39.8 x 15.6 inch	132 kg 290 lbs	162 kg 411 lbs



**RGR36**

## Gas burners with oven

- Fully MIG welded frame for stability
- Stainless steel front, back-riser, galvanized sides
- 6" stainless steel adjustable heavy duty legs
- Six open top burners, each 30,000 BTU/hr
- Coved pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12"x12"(30x30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for bottom oven
- Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- Optional with castors

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
RGR36	6 burners with oven	211,000	915 x 829 x 1520 mm 36 x 32.6 x 60 inch	1040 x 1010 x 1320 mm 41 x 39.8 x 52 inch	167 kg 367 lbs	207 kg 455 lbs



**RGR60**

## Gas burners with oven

- Fully MIG welded frame for stability
- Stainless steel front, back-riser
- 6" stainless steel adjustable heavy duty legs
- Ten open top burners, each 30,000 BTU/hr
- Coved pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12"x12"(30x30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for each bottom oven
- Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- Optional with castors

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
RGR60	10 burners with ovens	362,000	1524 x 829 x 1520 mm 60 x 32.6 x 60 inch	1650 x 1010 x 1320 mm 65 x 39.8 x 52 inch	280 kg 616 lbs	335kg 737 lbs



**RGR60-G24**

## Gas burners with oven

- Fully MIG welded frame for stability
- Stainless steel front, back-riser
- 6" stainless steel adjustable heavy duty legs
- Six open top burners, each 30,000 BTU/hr
- Coved pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12"x12"(30x30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for each bottom oven
- With 20000 BTU/hr burners (2 pcs) for griddle
- Full size sheet pans fit side-to-side or front-to-back
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- 24" griddle plate, 3/4" thickness
- Optional with castors

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
RGR60-G24	6 burners with griddle & ovens	282,000	1524 x 829 x 1530 mm 60 x 32.6 x 60 inch	1650 x 1010 x 1320 mm 65 x 39.8 x 52 inch	310 kg 682 lbs	370 kg 814 lbs





**RGR36-G12**

## Gas burners with oven

- Fully MIG welded frame for stability
- Stainless steel front, back-riser
- 6" stainless steel adjustable heavy duty legs
- Four open top burners, each 30,000 BTU/hr
- Coved pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12"x12" (30x30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for each bottom oven
- With 20000 BTU/hr burner (1 pc) for griddle
- Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- 12" griddle plate, 3/4" thickness
- Optional with castors

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
RGR36-G12	4 burners with griddle & oven	171,000	914 x 826 x 1532 mm 36 x 32.5 x 60.3 inch	1040 x 1010 x 1320 mm 40.9 x 39.8 x 52 inch	108 kg 238 lbs	208 kg 458 lbs



**RGR36-G24**

## Gas burners with oven

- Fully MIG welded frame for stability
- Stainless steel front, back-riser
- 6" stainless steel adjustable heavy duty legs
- Two open top burners, each 30,000 BTU/hr
- Coved pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12"x12" (30x30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for bottom oven
- With 20000BTU/hr burners (2 pcs) for griddle
- Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- 24" griddle plate, 3/4" thickness, U shape burner
- Optional with castors

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
RGR36-G24	2 burners with griddle & oven	131,000	914 x 829 x 1530 mm 36 x 32.6 x 60 inch	1040 x 1010 x 1320 mm 41 x 39.8 x 52 inch	183 kg 403 lbs	230 kg 506 lbs



**RGR60-GS24**

## Gas burners with oven

- Fully MIG welded frame for stability
- Stainless steel front, back-riser
- 6" stainless steel adjustable heavy duty legs
- Six open top burners, each 30,000 BTU/hr
- Coved pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12"x12" (30x30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for each bottom oven
- Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- 24" griddle plate, 3/4" thickness with 12,000BTU cast iron burner(3pcs)
- Optional with castors

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
RGR60-GS24	6 burners with griddle & ovens	278,000	1523 x 774 x 1532 mm 60 x 30.5 x 60.3 inch	1650 x 1010 x 1320 mm 65 x 39.8 x 52 inch	330 kg 726 lbs	390 kg 858 lbs



**GF90-N**

## Gas fryer

- Vertical cast iron burner, each 30,000 BTU/hr
- Stainless steel vat, available in 4 models
- 6" stainless steel adjustable heavy duty legs
- Tube design with baffles inside for better heat transfer
- Continuous pilot for easy start of main flame
- Chromed basket with plastic coating handle
- Large cold zone to prevent scorching of food particles at the bottom
- Robertshaw control system to guarantee best performance
- Prompt temperature recovery to make sure fries are crispy
- 1 1/4" drain cock for easy drainage of oil
- Thermostat adjusts from 93°C/200°F to 204°C/400°F
- 450°F/232°C hi-limiter guarantees safety
- Optional with castors

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
GF90-N	Gas fryer	90,000	394 x 767 x 1182 mm 15.5 x 30.2 x 46.5 inch	460 x 830 x 860 mm 18.1 x 32.7 x 33.6 inch	65 kg 143 lbs	71 kg 156 lbs
GF90-P	Gas fryer	90,000	394 x 767 x 1182 mm 15.5 x 30.2 x 46.5 inch	460 x 830 x 860 mm 18.1 x 32.7 x 33.6 inch	65 kg 143 lbs	71 kg 156 lbs



**GF120-N**

## Gas fryer

- Vertical cast iron burner, each 30,000 BTU/hr
- Stainless steel vat, available in 4 models
- 6" stainless steel adjustable heavy duty legs
- Tube design with baffles inside for better heat transfer
- Continuous pilot for easy start of main flame
- Chromed basket with plastic coating handle
- Large cold zone to prevent scorching of food particles at the bottom
- Robertshaw control system to guarantee best performance
- Prompt temperature recovery to make sure fries are crispy
- 1 ¼" drain cock for easy drainage of oil
- Thermostat adjusts from 93°C/200°F to 204°C/400°F
- 450°F/232°C hi-limiter guarantees safety
- Optional with castors

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
GF120-N	Gas fryer	120,000	394 x 767 x 1182 mm 15.5 x 30.2 x 46.5 inch	460 x 830 x 860 mm 18.1 x 32.7 x 33.9 inch	71 kg 156 lbs	82 kg 180 lbs
GF120-P	Gas fryer	120,000	394 x 767 x 1182 mm 15.5 x 30.2 x 46.5 inch	460 x 830 x 860 mm 18.1 x 32.7 x 33.9 inch	71 kg 156 lbs	82 kg 180 lbs



**GF150-N**

## Gas fryer

- Vertical cast iron burner, each 30,000 BTU/hr
- Stainless steel vat, available in 4 models
- 6" stainless steel adjustable heavy duty legs
- Tube design with baffles inside for better heat transfer
- Continuous pilot for easy start of main flame
- Chromed basket with plastic coating handle
- Large cold zone to prevent scorching of food particles at the bottom
- Robertshaw control system to guarantee best performance
- Prompt temperature recovery to make sure fries are crispy
- 1 ¼" drain cock for easy drainage of oil
- Thermostat adjusts from 93°C/200°F to 204°C/400°F
- 450°F/232°C hi-limiter guarantees safety
- Optional with castors

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
GF150-N	Gas fryer	150,000	534 x 767 x 1182 mm 21 x 30.2 x 46.5 inch	610 x 830 x 860 mm 24 x 32.7 x 33.8 inch	78 kg 172 lbs	83 kg 183 lbs
GF150-P	Gas fryer	150,000	534 x 767 x 1182 mm 21 x 30.2 x 46.5 inch	610 x 830 x 860 mm 24 x 32.7 x 33.8 inch	78 kg 172 lbs	83 kg 183 lbs



**GF85-N**

## Gas fryer

- Vertical cast iron burner, each 30,000 BTU/hr
- Stainless steel vat, available in 4 models
- 6" stainless steel adjustable heavy duty legs
- Continuous pilot for easy start of main flame
- Tube design with baffles inside for better heat transfer
- Chromed basket with plastic coating handle
- Large cold zone to prevent scorching of food particles at the bottom
- Robertshaw control system to guarantee best performance
- Prompt temperature recovery to make sure fries are crispy
- 1 ¼" drain cock for easy drainage of oil
- Thermostat adjusts from 93°C/200°F to 204°C/400°F
- 450°F/232°C hi-limiter guarantees safety
- Optional with castors

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
GF85-N	Gas fryer	150,000	534x 871 x 1182 mm 21 x 34.3 x 46.5 inch	610 x 950 x 860 mm 24 x 37.4 x 33.9 inch	84 kg 185 lbs	96 kg 211 lbs
GF85-P	Gas fryer	150,000	534x 871 x 1182 mm 21 x 34.3 x 46.5 inch	610 x 950 x 860 mm 24 x 37.4 x 33.9 inch	84 kg 185 lbs	96 kg 211 lbs



**RC-400T**

## Gas split tank fryer

- Stainless steel front and galvanized sides
- Vertical cast iron burner, each 30,000 BTU/hr
- Stainless steel vat, split tank
- 6" stainless steel adjustable heavy duty legs
- Tube design with baffles inside for better heat transfer
- Continuous pilot for easy start of main flame
- Chromed basket with plastic coating handle
- Cold zone to prevent scorching of food particles at the bottom
- Prompt temperature recovery to make sure fries are crispy
- 3/4 drain cock for easy drainage of oil
- Thermostat adjusts from 93°C/200°F to 204°C/400°F
- 232°C 450°F hi-limiter guarantees safety

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
RC-400T	Gas split tank fryer	120,000	534 x 764 x 1195 mm 60 x 32.6 x 47 inch	610 x 830 x 860 mm 24 x 32.7 x 33.9 inch	71 kg 156 lbs	83 kg 183 lbs
GF-120T	Gas split tank fryer	120,000	396 x 711 x 1168 mm 16 x 28 x 46 inch	457 x 838 x 860 mm 18 x 33 x 34 inch	65 kg 143 lbs	72 kg 158 lbs





**GF100K**



**GF122K**

## Gas fryer

- Stainless steel front and sides
- Thermostat (200°F- 400°F ) controlled
- Open S/S fryer pot with cold zone
- Standby S/S pilot for easy start
- 6" stainless steel leg
- Milivolt control valve
- Prompt response thermostat ensures fast temp recovery
- 450°F hi limit for safety
- 1 1/4" full port drain valve
- Open pot design features easy cleaning
- S/S hanger plate at the back
- Two baskets
- 1/2" NPT rear gas connection
- Gas type should be specified when confirming order

Model	Description	Capacity	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
GF100K	Gas fryer	18 kg 40 lbs	100,000	398x 784 x 1052 mm 16 x 31 x 41 inch	457 x 838 x 864 mm 18 x 33 x 34 inch	65 kg 143 lbs	71 kg 157 lbs
GF122K	Gas fryer	23 kg 50 lbs	122,000	398x 784x 1178 mm 16 x 31 x 46 inch	457 x 838 x 914 mm 18 x 33 x 36 inch	84 kg 185 lbs	96 kg 211 lbs



**RCM-24**

## Gas salamander

- Gas infrared burner for better and even heat distribution
- Extra large infrared burner to cover large cooking area
- Instant heating up, no need to pre-heat
- Standby pilot for easy start
- Three rack positions
- Chrome coating wiring grid
- Zinc alloy knob with chrome coating
- Oil collector at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front and sides
- Available in 24", 36", 48", 60" and 72" width
- Manual control

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
RCM-24	Gas cheesemelter	20,000	610 x 475 x 580 mm 24 x 18.7 x 22.8 inch	770 x 640 x 770 mm 30.3 x 25.2 x 30.3 inch	46 kg 101 lbs	66 kg 145 lbs
RCM-36	Gas cheesemelter	30,000	914 x 475 x 580 mm 36 x 18.7 x 22.8 inch	1080 x 640 x 770 mm 42.5 x 25.2 x 30.3 inch	63 kg 139 lbs	89 kg 196 lbs
RCM-48	Gas cheesemelter	40,000	1219 x 475 x 580 mm 48 x 18.7 x 22.8 inch	1380 x 640 x 770 mm 54.3 x 25.2 x 30.3 inch	84 kg 185 lbs	114 kg 251 lbs
RCM-60	Gas cheesemelter	50,000	1524 x 475 x 580 mm 60 x 18.7 x 22.8 inch	1680 x 640 x 770 mm 66.1 x 25.2 x 30.3 inch	101 kg 222 lbs	133 kg 295 lbs
RCM-72	Gas cheesemelter	60,000	1829 x 475x 580 mm 72 x 18.7 x 22.8 inch	1990 x 640 x 770 mm 73.3 x 25.2 x 30.3 inch	117 kg 257 lbs	161 kg 354 lbs



**EHP-4S**

## Gas hotplate

- Octagon cast iron burner, each 25,000 BTU/hr
- 12"x12"(30x30cm) cast iron grate
- Standby pilot for easy start
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Crumb tray at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front, and galvanized sides and back
- Available in 2, 4 and 6 burners

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
EHP-2S	Gas hotplate	50,000	300 x 690 x 340 mm 11.8 x 27.2 x 13.4 inch	480 x 760 x 500 mm 18.9 x 29.9 x 19.7 inch	32 kg 70 lbs	43 kg 95 lbs
EHP-4S	Gas hotplate	100,000	600 x 690 x 340 mm 23.6 x 27.2 x 13.4 inch	700 x 760 x 500 mm 27.6 x 29.9 x 19.7 inch	57 kg 125 lbs	70 kg 154 lbs
EHP-6S	Gas hotplate	150,000	900 x 690 x 340 mm 35.4 x 27.2 x 13.4 inch	980 x 760 x 500 mm 38.6 x 29.9 x 19.7 inch	83 kg 183 lbs	100 kg 220 lbs



**GHP-4W**

## Gas hotplate

- Round cast iron burner, each 26,500 BTU/hr
- 12"x24"(30x60cm) cast iron grate
- Standby pilot for easy start
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Crumb tray at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front and sides
- Available in 2, 4 and 6 burners

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
GHP-2W	Gas hotplate	53,000	305 x 734 x 376 mm 12 x 8.9 x 14.8 inch	420 x 890 x 460 mm 16.5 x 35 x 18.1 inch	34 kg 75 lbs	41 kg 90 lbs
GHP-4W	Gas hotplate	106,000	610 x 734 x 376 mm 24 x 28.9 x 14.8 inch	720 x 890 x 460 mm 28.3 x 35 x 18.1 inch	59 kg 130 lbs	71 kg 156 lbs
GHP-6W	Gas hotplate	159,000	915 x 734 x 376 mm 36 x 28.9 x 14.8 inch	1020 x 890 x 460 mm 40.2 x 35 x 18.1 inch	92 kg 202 lbs	115 kg 253 lbs



**GHP-4L**

## Gas hotplate

- Round cast iron burner, each 30,000 BTU/hr
- 12"x12"(30x30cm) cast iron grate for easy removal
- Standby anti-clogging pilot for easy start
- Lift off burner structure for easy cleaning
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Crumb tray at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front and sides
- Available in 2, 4 and 6 burners

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
GHP-2L	Gas hotplate	60,000	305 x 745 x 380 mm 12 x 29 x 15 inch	440 x 890 x 460 mm 17 x 35 x 18 inch	38 kg 84 lbs	46 kg 101 lbs
GHP-4L	Gas hotplate	120,000	610 x 745 x 380 mm 24 x 29 x 15 inch	890 x 890 x 460 mm 35 x 35 x 18 inch	57 kg 125 lbs	73 kg 161 lbs
GHP-6L	Gas hotplate	180,000	915 x 745 x 380 mm 36 x 29 x 15 inch	1050 x 890 x 460 mm 41 x 35 x 18 inch	86 kg 189 lbs	104kg 229 lbs



**GHP-2**

## Gas hotplate

- Round cast iron burner, each 25,000 BTU/hr
- 12"x12"(30x30cm) cast iron grate for easy removal
- Standby pilot for easy start
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Crumb tray at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front and sides
- Available in 2, 4 and 6 burners

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
GHP-2	Gas hotplate	50,000	305 x 745 x 380 12 x 29 x 15 inch	440 x 890 x 460 17 x 35 x 18 inch	38 kg 84 lbs	46 kg 101 lbs
GHP-4	Gas hotplate	100,000	610 x 745 x 380 24 x 29 x 15 inch	890 x 890 x 460 35 x 35 x 18 inch	57 kg 125 lbs	73 kg 161 lbs
GHP-6	Gas hotplate	150,000	915 x 745 x 380 36 x 29 x 15 inch	1050 x 890 x 460 41 x 35 x 18 inch	86 kg 189 lbs	104kg 229 lbs



SP-1

## Gas stockpot

- Dual ring cast iron burner
- Heavy duty cast iron grate
- Standby pilot for easy start
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Crumb tray at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front and sides
- Available in single and double burners!

Model	Description	Total input (btu/hr)		Product (WxDxH)	Packing (WxDxH)	NW	GW
		Natural gas	Propane				
SP-1	Gas stockpot	110,000	85,000	457 x 625 x 520 mm 18 x 24.6 x 20.5 inch	610 x 770 x 510 mm 24 x 30.3 x 20 inch	55 kg 138 lbs	76 kg 167 lbs
SP-2	Gas stockpot	220,000	170,000	457 x 1240 x 520 mm 18 x 48.8 x 20.5 inch	610 x 1450 x 510 mm 24 x 57 x 20 inch	107 kg 235 lbs	135 kg 297 lbs



SP-1A

## Gas Stock Pot

- Dual ring cast iron burner
- Heavy duty cast iron grate
- Standby pilot for easy start
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Crumb tray at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front and sides
- Available in single and double burners

Model	Grate size	Power	Product (WxDxH)	NW
SP-1A	456 x 456 mm 18 x 18 inch	80,000 Btu / 23.4 kW (NG) 50,000 Btu / 14.6 kW (LP)	456 x 530 x 493 mm 18 x 21 x 19 inch	47 kg 103 lbs
SP-2A	456 x 456 mm 18 x 18 inch	80,000 x 2 Btu / 23.4 x 2 kW (NG) 50,000 x 2 Btu / 14.6 x 2kW (LP)	456 x 1050 x 493 mm 18 x 41 x 19 inch	89 kg 106 lbs

## Gas Stock Pot



SP-300

- All stainless steel frame structure
- Manual safety gas valve with electrode sparker
- Crown burner flame delivers 6kw power
- Copper flame spreader
- Cast aluminum burner support to provide perfect gas and air mixture
- Cast iron heavy duty 400x400mm cooking grate with enamel coating
- Conversion kit for different gas types
- Designed for commercial use

Model	Grate size	Power	Product (WxDxH)	NW
SP-300	400 x 400 mm 16 x 16 inch	20478 Btu/6 kW	400 x 400 x 390 mm 16 x 16 x 15 inch	10 kg 22 lbs

## Gas Salamander Broiler



RCM-36L

- Stainless steel structure
- 6 Cast iron burner with infrared system, total 36,000 BTU/hr
- Infrared burner can cook food much quicker
- Spring-balanced lifting system, easy to adjust
- Grills can be rolled out for easy loading, unloading and cleaning
- Grill stopper to prevent grills falling off
- 5-height locking position to have different temperature
- Continuous pilot for instant ignition of main burner
- Stainless steel crumb tray to collect dropped food
- Wall mounting kit included for saving kitchen space
- Can match 36" or 60" ranges (Kit to be ordered additionally)
- 3/4" NPT rear gas connection

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
RCM-36L	Gas salamander	36,000	914 x 483 x 483 mm 36 x 19 x 19 inch	990 x 1520 x 711 mm 39 x 26 x 28 inch	47 kg 104 lbs	64 kg 140 lbs





**CB-24**

## Gas radiant broiler

- Cast iron bar burner, each 20,000 BTU/hr
- One control every 6"
- Standby pilot for easy start
- Cast iron radiant cover to hold heat and spread heat more evenly
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Oil collector at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front and sides
- Available in 14", 24", 36", 48" and 60" width

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
CB-14	Gas radiant broiler	40,000	356 x 774 x 460 mm 14 x 30.5 x 18.1 inch	480 x 940 x 520 mm 19 x 37 x 20.5 inch	56 kg 123 lbs	71 kg 156 lbs
CB-24	Gas radiant broiler	80,000	610 x 774 x 460 mm 24 x 30.5 x 18.1 inch	770 x 940 x 520 mm 30 x 37 x 20.5 inch	94 kg 207 lbs	114 kg 251 lbs
CB-36	Gas radiant broiler	120,000	915 x 774 x 460 mm 36 x 30.5 x 18.1 inch	1070 x 940 x 520 mm 42.1 x 37 x 20.5 inch	134 kg 295 lbs	159 kg 350 lbs
CB-48	Gas radiant broiler	160,000	1220 x 774 x 460 mm 48 x 30.5 x 18.1 inch	1360 x 940 x 520 mm 53.5 x 37 x 20.5 inch	183 kg 403 lbs	213 kg 469 lbs
CB-60	Gas radiant broiler	200,000	1525 x 774 x 460 mm 60 x 30.5 x 18.1 inch	1640 x 940 x 520 mm 64.6 x 37 x 20.5 inch	231 kg 508 lbs	264 kg 581 lbs



**ECB24S**

## Gas radiant broiler

- U-shape steel burner, each 30,000 BTU/hr
- To be controlled every 12" width
- Standby pilot for easy start
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Large oil collector at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front, and galvanized sides and back
- Available in 16", 24", 36", 48" and 60" size
- Cast iron grate
- Manual control

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
ECB16S	Gas radiant broiler	30,000	404 x 640 x 390 mm 15.9 x 25.2 x 15.4 inch	490 x 780 x 500 mm 19.3 x 30.7 x 19.7 inch	49 kg 108 lbs	57 kg 125 lbs
ECB24S	Gas radiant broiler	60,000	604 x 640 x 390 mm 23.8 x 25.2 x 15.4 inch	760 x 780 x 500 mm 29.9 x 30.7 x 19.7 inch	54 kg 119 lbs	70 kg 154 lbs
ECB36S	Gas radiant broiler	90,000	904 x 640 x 390 mm 35.6 x 25.2 x 15.4 inch	980 x 780 x 500 mm 38.6 x 30.7 x 19.7 inch	74 kg 163 lbs	95 kg 209 lbs
ECB48S	Gas radiant broiler	120,000	1204 x 640 x 390 mm 47.4 x 25.2 x 15.4 inch	1280 x 780 x 500 mm 50.4 x 30.7 x 19.7 inch	98 kg 216 lbs	135 kg 297 lbs
ECB60S	Gas radiant broiler	150,000	1504 x 640 x H390 mm 59.2 x 25.2 x H15.4 inch	1610 x 780 x 500 mm 63.4 x 30.7 x 19.7 inch	122 kg 268 lbs	167 kg 367 lbs



GCB-24

## Gas radiant broiler

- Cast iron bar burner, each 20,000 BTU/hr
- One control every 6"
- Standby pilot for easy start
- Cast iron radiant cover to hold heat and spread heat more evenly
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Oil collector at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front and sides
- Available in 14", 24", 36", 48" and 60" width

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
GCB-14	Gas radiant broiler	40,000	356 x 745 x 400 mm 14 x 29.3 x 15.7 inch	480 x 890 x 520 mm 19 x 35 x 20.5 inch	50 kg 110 lbs	65 kg 143 lbs
GCB-24	Gas radiant broiler	80,000	605 x 745 x 400 mm 23.8 x 29.3 x 15.7 inch	890 x 890 x 520 mm 35 x 35 x 20.5 inch	85 kg 187 lbs	112 kg 246 lbs
GCB-36	Gas radiant broiler	120,000	910 x 745 x 400 mm 35.8 x 29.3 x 15.7 inch	1070 x 890 x 520 mm 42.1 x 35 x 20.5 inch	130 kg 286 lbs	158 kg 348 lbs
GCB-48	Gas radiant broiler	160,000	1220 x 745 x 400 mm 48 x 29.3 x 15.7 inch	1340 x 890 x 520 mm 52.8 x 35 x 20.5 inch	167 kg 367 lbs	197 kg 433 lbs
GCB-60	Gas radiant broiler	200,000	1525 x 745 x 400 mm 60 x 29.3 x 15.7 inch	1640 x 890 x 520 mm 64.6 x 35 x 20.5 inch	210 kg 462 lbs	247 kg 543 lbs



GCB36L

## Gas Lava Rock broiler

- Stainless steel front and sides
- Cast iron straight burner, each 20,000 BTU/hr
- Lava rock to retain heat
- Standby S/S pilot
- 5 1/4" wide cast iron grates, can be reversed for different food
- Independent control valve for every 6" cooking zone
- Adjustable heavy duty legs
- Full width crumb tray at the bottom
- Durable brass control valve
- Easy access to pilot valve adjustment screws
- Easy gas conversion in field
- 3/4" NPT rear gas connection
- Shipped with gas regulator and lava rock kit

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
GCB14L	Gas Lava Rock broiler	40,000	356 x 745 x 400 mm 14 x 29.3 x 15.7 inch	460 x 890 x 530 mm 18 x 35 x 21 inch	22 kg 49 lbs	36 kg 80 lbs
GCB24L	Gas Lava Rock broiler	80,000	605 x 745 x 400 mm 23.8 x 29.3 x 15.7 inch	762 x 890 x 530 mm 30 x 35 x 21 inch	82 kg 181 lbs	102 kg 225 lbs
GCB36L	Gas Lava Rock broiler	120,000	910 x 745 x 400 mm 35.8 x 29.3 x 15.7 inch	1040 x 890 x 530 mm 41 x 35 x 21 inch	120 kg 265 lbs	145 kg 320 lbs
GCB48L	Gas Lava Rock broiler	160,000	1220 x 745 x 400 mm 48 x 29.3 x 15.7 inch	1320 x 890 x 530 mm 52 x 35 x 21 inch	157 kg 346 lbs	187 kg 412 lbs
GCB60L	Gas Lava Rock broiler	200,000	1525 x 745 x 400 mm 60 x 29.3 x 15.7 inch	1650 x 890 x 530 mm 65 x 35 x 21 inch	186 kg 410 lbs	220 kg 483 lbs

## Gas manual griddle



CG-36

- Cast iron H-shape burner, each 30,000 BTU/hr for better heat distribution
- One control every 12"
- Standby pilot for easy start
- ¾" thickness griddle plate
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Oil collector at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front and sides
- Available in 24", 36", 48" and 60" width
- Manual control

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
CG-24	Gas manual griddle	60,000	610 x 840 x 340 mm 24 x 30 x 13.4 inch	700 x 920 x 500 mm 27.6 x 36.2 x 19.7 inch	90 kg 198 lbs	110 kg 242 lbs
CG-36	Gas manual griddle	90,000	915 x 840 x 340 mm 36 x 30 x 13.4 inch	1020 x 920 x 500 mm 40.2 x 36.2 x 19.7 inch	118 kg 260 lbs	152 kg 334 lbs
CG-48	Gas manual griddle	120,000	1220 x 840 x 340 mm 48 x 30 x 13.4 inch	1340 x 920 x 500 mm 52.8 x 36.2 x 19.7 inch	168 kg 370 lbs	195 kg 429 lbs
CG-60	Gas manual griddle	150,000	1525 x 840 x 340 mm 60 x 30 x 13.4 inch	1640 x 920 x 500 mm 64.6 x 36.2 x 19.7 inch	231kg 508 lbs	264 kg 581 lbs

## Gas thermostat griddle



CG-36T

- Cast iron H-shape burner, each 30,000 BTU/hr for better heat distribution
- One control every 12"
- Standby pilot for easy start
- ¾" thickness griddle plate
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Oil collector at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front and sides
- Available in 24", 36", 48" and 60" width
- Thermostat control

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
CG-24T	Gas thermostat griddle	60,000	610 x 840 x 340 mm 24 x 30 x 13.4 inch	700 x 920 x 500 mm 27.6 x 36.2 x 19.7 inch	90 kg 198 lbs	110 kg 242 lbs
CG-36T	Gas thermostat griddle	90,000	915 x 840 x 340 mm 36 x 30 x 13.4 inch	1020 x 920 x 500 mm 40.2 x 36.2 x 19.7 inch	118 kg 260 lbs	152 kg 334 lbs
CG-48T	Gas thermostat griddle	120,000	1220 x 840 x 340 mm 48 x 30 x 13.4 inch	1340 x 920 x 500 mm 52.8 x 36.2 x 19.7 inch	168 kg 370 lbs	195 kg 429 lbs
CG-60T	Gas thermostat griddle	150,000	1525 x 840 x 340 mm 60 x 30 x 13.4 inch	1640 x 920 x 500 mm 64.6 x 36.2 x 19.7 inch	231kg 508 lbs	264 kg 581 lbs



**EGG24S**

## Gas griddle

- U-shape steel burner, each 30,000 BTU/hr
- To be controlled every 12" width
- Standby pilot for easy start
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Large oil collector at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front, and galvanized sides and back
- Available in 16", 24", 36", 48" and 60" size
- 5/8" thickness griddle plate
- Manual control

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
EGG16S	Gas griddle	30,000	404 x 640 x 390 mm 15.9 x 25.2 x 15.4 inch	490 x 780 x 500 mm 19.3 x 30.7 x 19.7 inch	41 kg 90 lbs	51 kg 128 lbs
EGG24S	Gas griddle	60,000	604 x 640 x 390 mm 23.8 x 25.2 x 15.4 inch	760 x 780 x 500 mm 29.9 x 30.7 x 19.7 inch	52 kg 114 lbs	65 kg 143 lbs
EGG36S	Gas griddle	90,000	904 x 640 x 390 mm 35.6 x 25.2 x 15.4 inch	980 x 780 x 500 mm 38.6 x 30.7 x 19.7 inch	80 kg 176 lbs	95 kg 209 lbs
EGG48S	Gas griddle	120,000	1204 x 640 x 390 mm 47.4 x 25.2 x 15.4 inch	1280 x 780 x 500 mm 50.4 x 30.7 x 19.7 inch	135 kg 297 lbs	170 kg 374 lbs
EGG60S	Gas griddle	150,000	1504 x 640 x 390 mm 59.2 x 25.2 x 15.4 inch	1610 x 780 x 500 mm 63.4 x 30.7 x 19.7 inch	140 kg 308 lbs	180 kg 396 lbs



**EGG24ST**

## Gas thermostat griddle

- U-shape steel burner, each 30,000 BTU/hr
- To be controlled every 12" width
- Standby pilot for easy start
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Large oil collector at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front, and galvanized sides and back
- Available in 16", 24", 36", 48" and 60" size
- 5/8" thickness griddle plate
- Thermostat control

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
EGG16ST	Gas thermostat griddle	30,000	404 x 640 x 390 mm 15.9 x 25.2 x 15.4 inch	490 x 780 x 500 mm 19.3 x 30.7 x 19.7 inch	41 kg 90 lbs	51 kg 128 lbs
EGG24ST	Gas thermostat griddle	60,000	604 x 640 x 390 mm 23.8 x 25.2 x 15.4 inch	760 x 780 x 500 mm 29.9 x 30.7 x 19.7 inch	52 kg 114 lbs	65 kg 143 lbs
EGG36ST	Gas thermostat griddle	90,000	904 x 640 x 390 mm 35.6 x 25.2 x 15.4 inch	980 x 780 x 500 mm 38.6 x 30.7 x 19.7 inch	80 kg 176 lbs	95 kg 209 lbs
EGG48ST	Gas thermostat griddle	120,000	1204 x 640 x 390 mm 47.4 x 25.2 x 15.4 inch	1280 x 780 x 500 mm 50.4 x 30.7 x 19.7 inch	135 kg 297 lbs	170 kg 374 lbs
EGG60ST	Gas thermostat griddle	150,000	1504 x 640 x 390 mm 59.2 x 25.2 x 15.4 inch	1610 x 780 x 500 mm 63.4 x 30.7 x 19.7 inch	140 kg 308 lbs	180 kg 396 lbs



**GG-24**

## Gas manual griddle

- Steel U-shape burner, each 30,000 BTU/hr for better heat distribution
- One control every 12"
- Standby pilot for easy start
- 3/4" thickness griddle plate
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Oil collector at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front and sides
- Available in 24", 36", 48" and 60" width
- Manual control

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
GG-12	Gas manual griddle	30,000	310 x 761 x 412 mm 12.2 x 30 x 16.2 inch	440 x 890 x 520 mm 17.3 x 35 x 20.5 inch	45 kg 99 lbs	52 kg 114 lbs
GG-24	Gas manual griddle	60,000	610 x 761 x 412 mm 24 x 30 x 16.2 inch	890 x 890 x 520 mm 35 x 35 x 20.5 inch	80 kg 176 lbs	103 kg 227 lbs
GG-36	Gas manual griddle	90,000	915 x 761 x 412 mm 36 x 30 x 16.2 inch	1070 x 890 x 520 mm 42.1 x 35 x 20.5 inch	110 kg 242 lbs	143kg 315 lbs
GG-48	Gas manual griddle	120,000	1220 x 761 x 412 mm 48 x 30 x 16.2 inch	1340 x 890 x 520 mm 52.8 x 35 x 20.5 inch	152 kg 334 lbs	187kg 411 lbs
GG-60	Gas manual griddle	150,000	1525 x 761 x 412 mm 60 x 30 x 16.2 inch	1640 x 890 x 520 mm 64.6 x 35 x 20.5 inch	180 kg 396 lbs	220kg 484 lbs



**GG-24T**

## Gas thermostat griddle

- Steel U-shape burner, each 30,000 BTU/hr for better heat distribution
- One control every 12"
- Standby pilot for easy start
- 3/4" thickness griddle plate
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Oil collector at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front and sides
- Available in 24", 36", 48" and 60" width
- Thermostat control

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
GG-12T	Gas thermostat griddle	30,000	310 x 761 x 412 mm 12.2 x 30 x 16.2 inch	440 x 890 x 520 mm 17.3 x 35 x 20.5 inch	45 kg 99 lbs	52 kg 114 lbs
GG-24T	Gas thermostat griddle	60,000	610 x 761 x 412 mm 24 x 30 x 16.2 inch	890 x 890 x 520 mm 35 x 35 x 20.5 inch	80 kg 176 lbs	103 kg 227 lbs
GG-36T	Gas thermostat griddle	90,000	915 x 761 x 412 mm 36 x 30 x 16.2 inch	1070 x 890 x 520 mm 42.1 x 35 x 20.5 inch	110 kg 242 lbs	143kg 315 lbs
GG-48T	Gas thermostat griddle	120,000	1220 x 761 x 412 mm 48 x 30 x 16.2 inch	1340 x 890 x 520 mm 52.8 x 35 x 20.5 inch	152 kg 334 lbs	187kg 411 lbs
GG-60T	Gas thermostat griddle	150,000	1525 x 761 x 412 mm 60 x 30 x 16.2 inch	1640 x 890 x 520 mm 64.6 x 35 x 20.5 inch	180 kg 396 lbs	220kg 484 lbs





**GCO-613**

## Gas convection oven

- Porcelainized cavity finish for easy cleaning
- Double speeds blower to meet demands for different food cooked inside
- Fully visible glazed doors to keep eyes on cooking process any time
- Interior illuminator controlled by switch
- Double stacking options to optimize your kitchen space with same footprint
- Solid state temperature controller
- Strong and robust angular legs for stability
- Stainless steel in the front
- Automatic igniting system for gas safety
- 60 minutes timer as a reminder
- 4 racks, 13 rack positions
- Optional with castors

Model	Description	Total input (btu/hr)	Voltage/Amp	Product (WxDxH)	Packing (WxDxH)	NW	GW
GCO-613	Convection oven	54,000	120 VAC, 60Hz, 9.3A	967 x 1099 x 1384 mm 38 x 43.3 x 54.5 inch	1180 x 1070 x 1070 mm 46.5 x 42.1 x 42.1 inch	185 kg 407 lbs	275 kg 605 lbs



**PO-19**

- Stainless steel structure
- Stainless steel burner, each 25,000 BTU/hr
- Thermostat (120°F - 650°F) controlled
- Good insulation outside chamber
- Health deck, perfect for pizza
- Two decks
- Spring door system
- Ceramic coating door interior and bottom plate
- V shape baffle for best heat distribution
- 3/4" NPT rear gas connection

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
PO-19	Gas pizza oven	25,000	610 x 670 x 720 mm 24 x 26 x 28 inch	685 x 840 x 840 mm 27 x 33 x 33 inch	95 kg 205 lbs	105 kg 230 lbs
PO-26	Gas pizza oven	30,000	813 x 670 x 720 mm 31 x 26 x 28 inch	880 x 840 x 840 mm 35 x 33 x 33 inch	105 kg 230 lbs	118 kg 260 lbs
PO-31	Gas pizza oven	30,000	914 x 670 x 720 mm 36 x 26 x 28 inch	990 x 840 x 840 mm 39 x 33 x 33 inch	120 kg 265 lbs	135 kg 298 lbs