



2021



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Open Burner Gas Restaurant Range w/ Oven

FEATURES

- STAINLESS STEEL FRONT/BACK RISER W/ GALVANIZED SIDES
- CAST IRON OPEN BURNER (30,000 BTU/HR EACH)
- THERMOSTATICALLY CONTROLLED OVEN (250°F - 550°F)
- WELDED FRAME STRUCTURE FOR SUPERIOR STABILITY
- STANDBY S/S PILOT FOR EASY START
- 4 CASTERS FOR EASY MOVING
- 12"x12"(30x30CM) CAST IRON GRATE
- ANTI-CLOGGING PILOT COVER
- PULL-OUT CRUMB TRAY W/ ANGLED HANDLE IN THE FRONT
- U SHAPE OVEN BURNER (31,000 BTU/HR)
- THERMAL COUPLING SAFETY VALVE FOR OVEN
- INSULATED STAINLESS STEEL OVEN DOOR
- OVEN WITH STAINLESS STEEL HANDLE
- KICK PLATE AT THE BOTTOM FOR EASY ACCESS
- 3/4" NPT REAR GAS CONNECTION
- 2 OVEN RACKS INCLUDED
- GAS CONVERSION KITS INCLUDED
- ONE YEAR LIMITED PARTS AND LABOR WARRANTY



CBR-4
(shown)

MODEL	DESCRIPTION	OVEN DIMENSIONS	TOTAL BTU/HR	PACKING SIZE (IN)	N/W (LB)	G/W (LB)
CBR-4	4 OPEN BURNER GAS RANGE W/ SINGLE OVEN	20.4" x 25.8" x 13.9"	151,000	28.3" x 40" x 44"	291	357
CBR-6	6 OPEN BURNER GAS RANGE W/ SINGLE OVEN	26.5 "x 23.5" x 13.9"	215,000	41" x 40" x 44"	368	456
CBR-10	10 OPEN BURNER GAS RANGE W/ DOUBLE OVEN	*26.5 "x 23.5" x 13.9"	362,000	65" x 40" x 44"	617	739

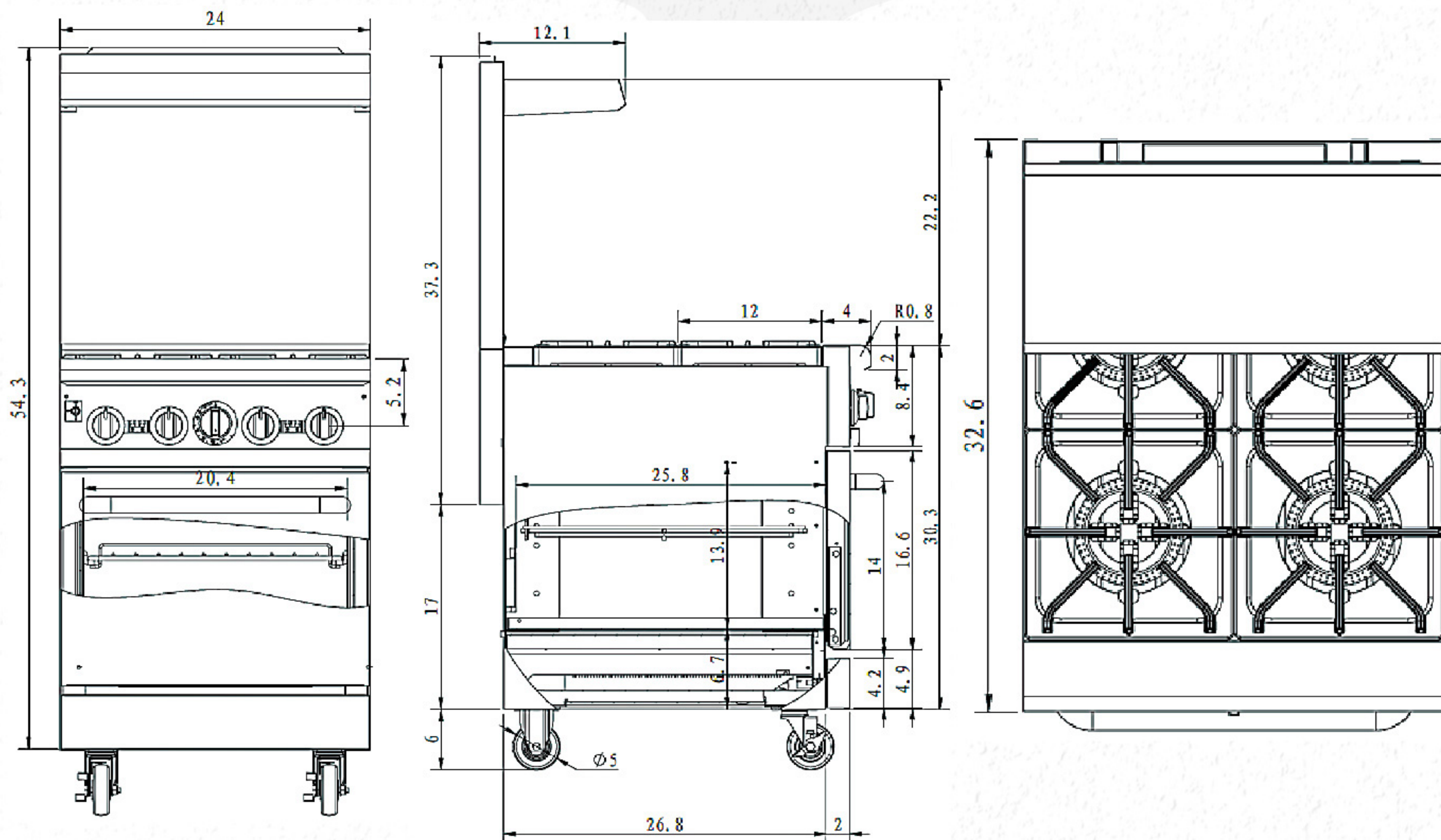


*PER OVEN

Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 mm) W.C. PROPANE GAS 10.0" (254 mm) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:

NON-COMBUSTIBLES	COMBUSTIBLES
SIDES 0"	SIDES 4"
BACK 0"	BACK 4"
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.



Open Burner Gas Restaurant Range w/ Oven

FEATURES

- STAINLESS STEEL FRONT/BACK RISER W/ GALVANIZED SIDES
- CAST IRON OPEN BURNER (30,000 BTU/HR EACH)
- THERMOSTATICALLY CONTROLLED OVEN (250°F - 550°F)
- WELDED FRAME STRUCTURE FOR SUPERIOR STABILITY
- STANDBY S/S PILOT FOR EASY START
- 4 CASTERS FOR EASY MOVING
- 12"x12"(30x30CM) CAST IRON GRATE
- ANTI-CLOGGING PILOT COVER
- PULL-OUT CRUMB TRAY W/ ANGLED HANDLE IN THE FRONT
- U SHAPE OVEN BURNER (31,000 BTU/HR)
- THERMAL COUPLING SAFETY VALVE FOR OVEN
- INSULATED STAINLESS STEEL OVEN DOOR
- OVEN WITH STAINLESS STEEL HANDLE
- KICK PLATE AT THE BOTTOM FOR EASY ACCESS
- 3/4" NPT REAR GAS CONNECTION
- 2 OVEN RACKS INCLUDED
- GAS CONVERSION KITS INCLUDED
- ONE YEAR LIMITED PARTS AND LABOR WARRANTY



CBR-6
(shown)

MODEL	DESCRIPTION	OVEN DIMENSIONS	TOTAL BTU/HR	PACKING SIZE (IN)	N/W (LB)	G/W (LB)
CBR-4	4 OPEN BURNER GAS RANGE W/ SINGLE OVEN	20.4" x 25.8" x 13.9"	151,000	28.3" x 40" x 44"	291	357
CBR-6	6 OPEN BURNER GAS RANGE W/ SINGLE OVEN	26.5 "x 23.5" x 13.9"	215,000	41" x 40" x 44"	368	456
CBR-10	10 OPEN BURNER GAS RANGE W/ DOUBLE OVEN	*26.5 "x 23.5" x 13.9"	362,000	65" x 40" x 44"	617	739

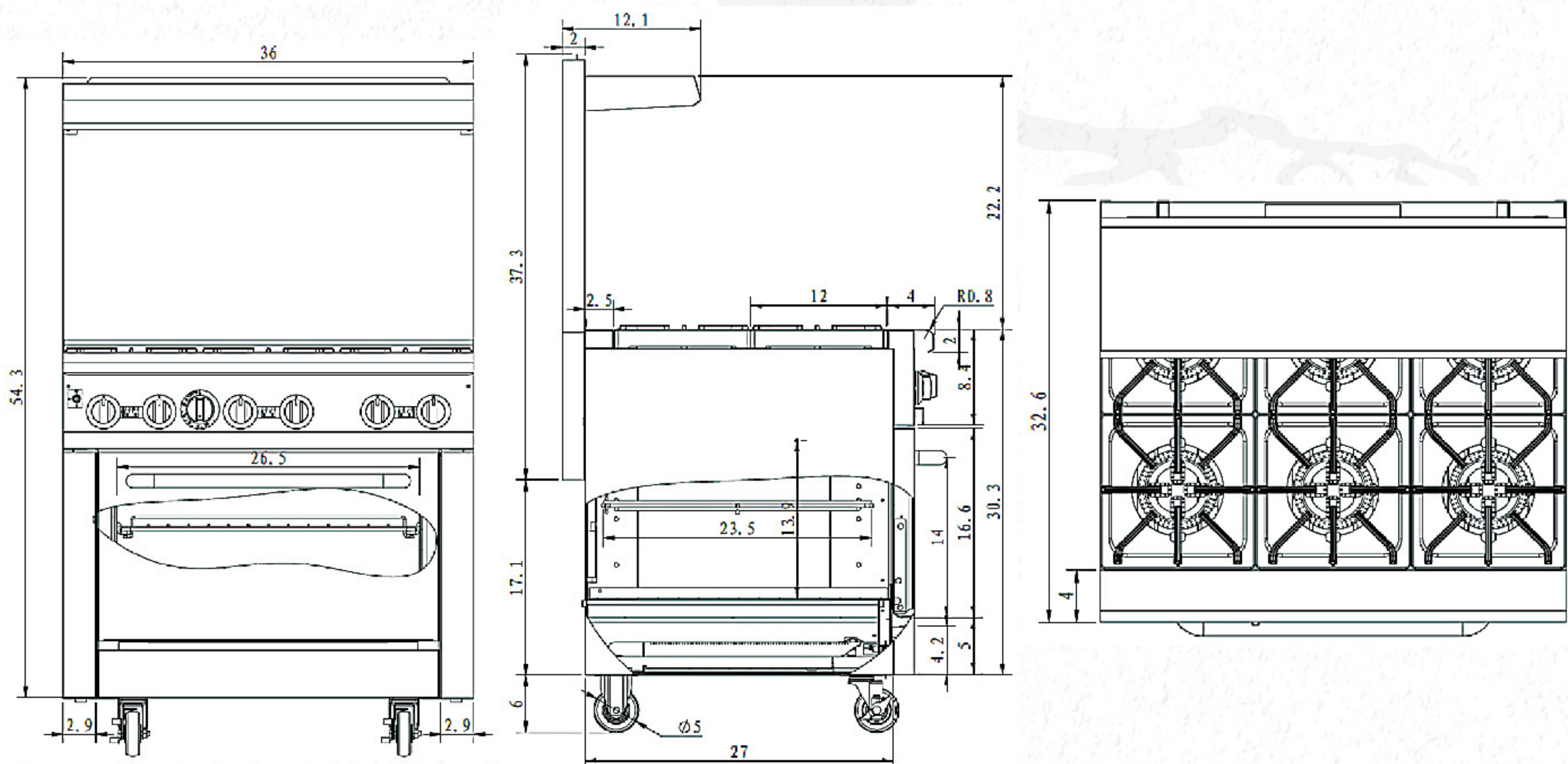


*PER OVEN

Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 mm) W.C. PROPANE GAS 10.0" (254 mm) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:

NON-COMBUSTIBLES	COMBUSTIBLES
SIDES 0"	SIDES 4"
BACK 0"	BACK 4"
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.



Open Burner Gas Restaurant Range w/ Double Oven

FEATURES

- STAINLESS STEEL FRONT/BACK RISER W/ GALVANIZED SIDES
- CAST IRON OPEN BURNER (30,000 BTU/HR EACH)
- THERMOSTATICALLY CONTROLLED OVEN (250°F - 550°F)
- WELDED FRAME STRUCTURE FOR SUPERIOR STABILITY
- STANDBY S/S PILOT FOR EASY START
- 4 CASTERS FOR EASY MOVING
- 12"x12"(30x30CM) CAST IRON GRATE
- ANTI-CLOGGING PILOT COVER
- PULL-OUT CRUMB TRAY W/ ANGLED HANDLE IN THE FRONT
- U SHAPE OVEN BURNER (31,000 BTU/HR)
- THERMAL COUPLING SAFETY VALVE FOR OVEN
- INSULATED STAINLESS STEEL OVEN DOOR
- OVEN WITH STAINLESS STEEL HANDLE
- KICK PLATE AT THE BOTTOM FOR EASY ACCESS
- 3/4" NPT REAR GAS CONNECTION
- 2 OVEN RACKS INCLUDED
- GAS CONVERSION KITS INCLUDED
- ONE YEAR LIMITED PARTS AND LABOR WARRANTY



CBR-10
(shown)

MODEL	DESCRIPTION	OVEN DIMENSIONS	TOTAL BTU/HR	PACKING SIZE (IN)	N/W (LB)	G/W (LB)
CBR-4	4 OPEN BURNER GAS RANGE W/ SINGLE OVEN	20.4" x 25.8" x 13.9"	151,000	28.3" x 40" x 44"	291	357
CBR-6	6 OPEN BURNER GAS RANGE W/ SINGLE OVEN	26.5 "x 23.5" x 13.9"	215,000	41" x 40" x 44"	368	456
CBR-10	10 OPEN BURNER GAS RANGE W/ DOUBLE OVEN	*26.5 "x 23.5" x 13.9"	362,000	65" x 40" x 44"	617	739

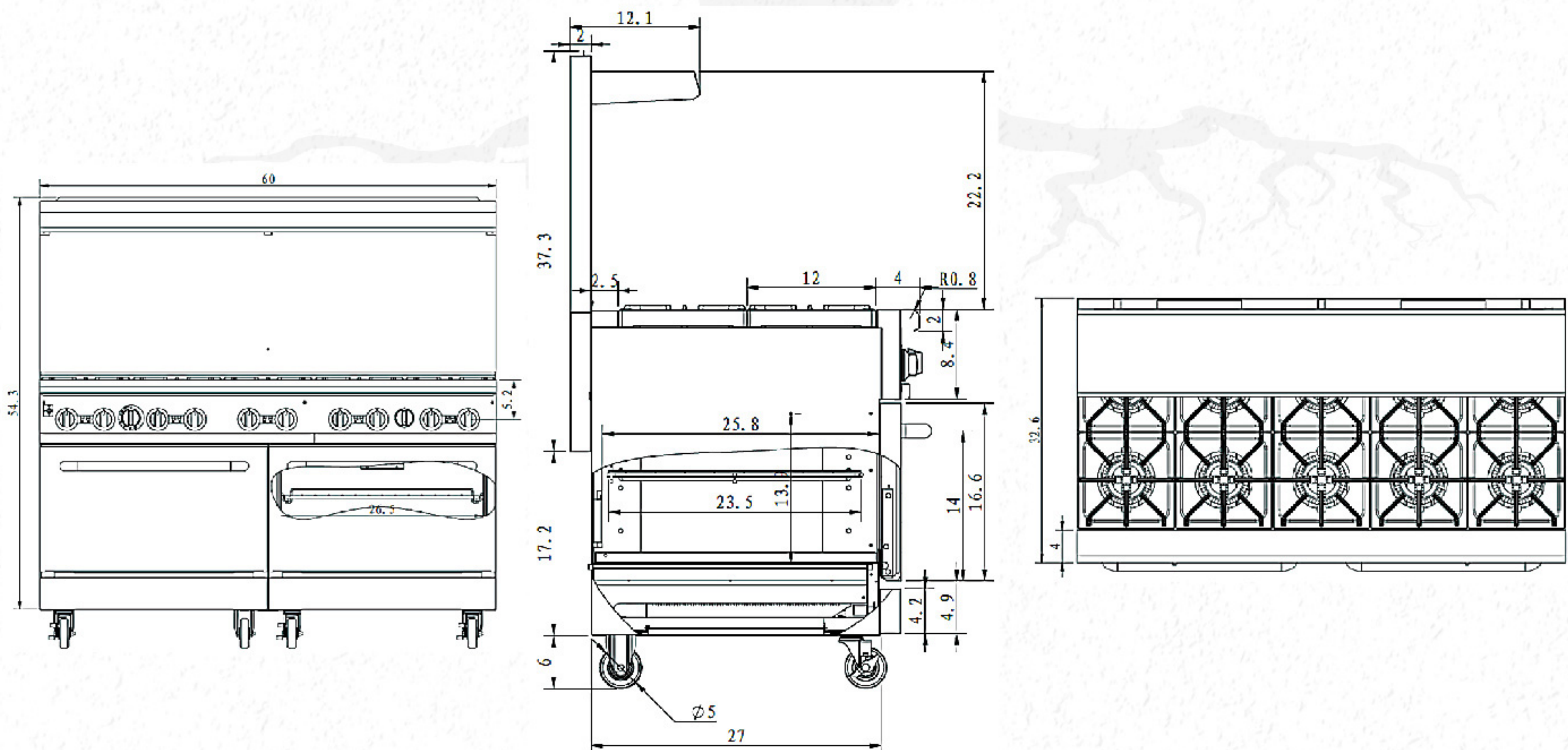


*PER OVEN

Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 mm) W.C. PROPANE GAS 10.0" (254 mm) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:

NON-COMBUSTIBLES	COMBUSTIBLES
SIDES 0"	SIDES 4"
BACK 0"	BACK 4"
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.



Open Burner Gas Restaurant Range w/ Double Oven & 24" Griddle

FEATURES

- STAINLESS STEEL FRONT/BACK RISER W/ GALVANIZED SIDES
- 6 CAST IRON OPEN BURNER (30,000 BTU/HR EACH)
- THERMOSTATICALLY CONTROLLED OVEN (250°F - 550°F)
- WELDED FRAME STRUCTURE FOR SUPERIOR STABILITY
- STANDBY S/S PILOT FOR EASY START
- 20"x24" GRIDDLE PLATE (3/4" THICKNESS) W/ SPLASH GUARD
- PULL-OUT CRUMB TRAY W/ ANGLED HANDLE IN THE FRONT
- 4 CASTERS FOR EASY MOVING
- 12"x12" (30x30cm) CAST IRON GRATE
- ANTI-CLOGGING PILOT COVER
- U SHAPE OVEN BURNER (31,000 BTU/HR)
- THERMAL COUPLING SAFETY VALVE FOR OVEN
- INSULATED STAINLESS STEEL OVEN DOOR
- OVEN WITH STAINLESS STEEL HANDLE
- KICK PLATE AT THE BOTTOM FOR EASY ACCESS
- 3/4" NPT REAR GAS CONNECTION
- 2 OVEN RACKS ON EACH SIDE INCLUDED
- GAS CONVERSION KITS INCLUDED
- ONE YEAR LIMITED PARTS AND LABOR WARRANTY



CBR-6G24
(shown)

MODEL	DESCRIPTION	OVEN DIMENSIONS	TOTAL BTU/HR	PACKING SIZE (IN)	N/W (LB)	G/W (LB)
CBR-6G24	6 OPEN BURNER GAS RANGE W/ DOUBLE OVEN & 24" GRIDDLE	*26.5" x 23.5" x 13.9"	282,000	65" x 40" x 48"	683	816
CBR-6RG24	6 OPEN BURNER GAS RANGE W/ DOUBLE OVEN & 24" GRIDDLE & RAISED BROILER	*26.5 "x 23.5" x 13.9"	278,000	65" x 40" x 52"	727	860

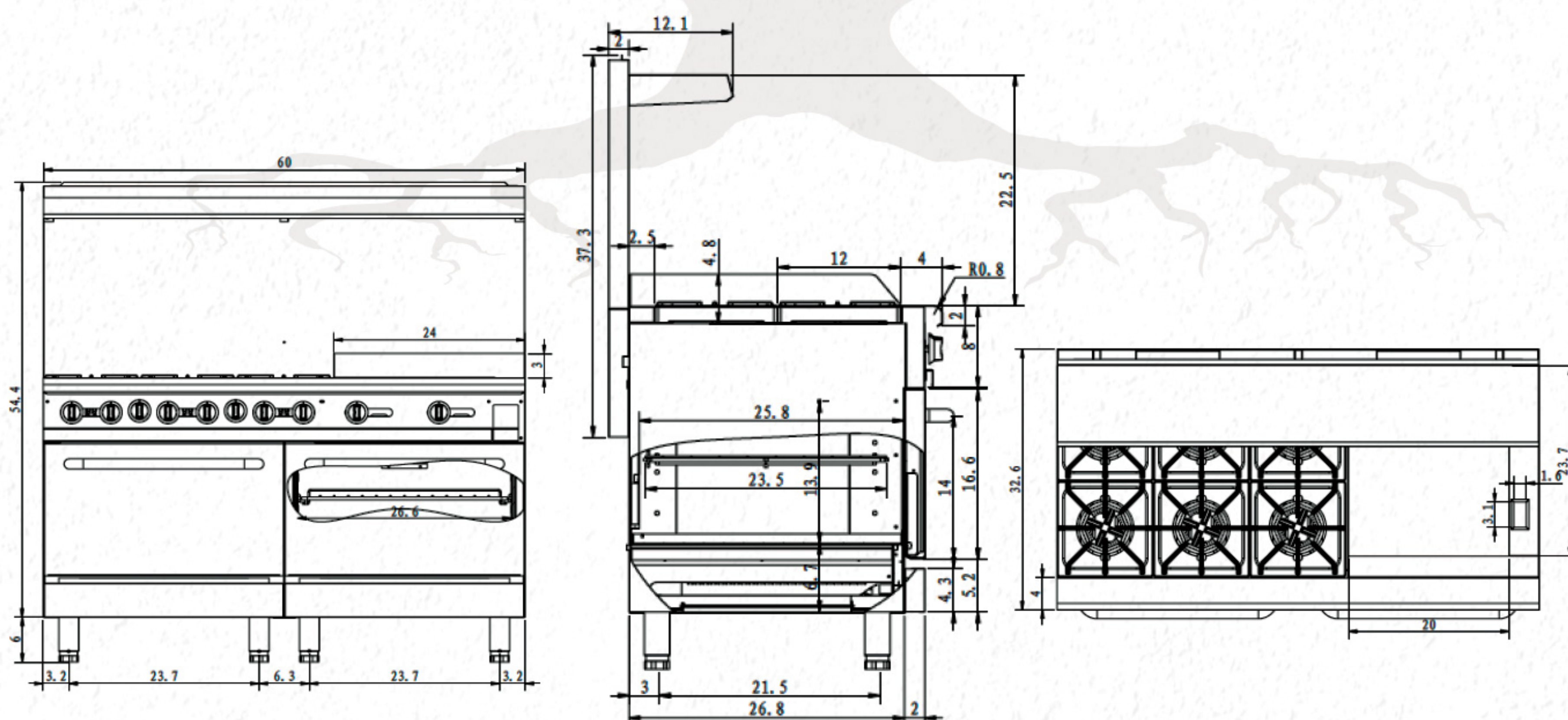


*PER OVEN

Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 MM) W.C. PROPANE GAS 10.0" (254 MM) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:

NON-COMBUSTIBLES	COMBUSTIBLES
SIDES 0"	SIDES 4"
BACK 0"	BACK 4"
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.



Open Burner Gas Restaurant Range w/ Double Oven, 24" Griddle & Raised Broiler

FEATURES

- STAINLESS STEEL FRONT/BACK RISER W/ GALVANIZED SIDES
- 6 CAST IRON OPEN BURNER (30,000 BTU/HR EACH)
- THERMOSTATICALLY CONTROLLED OVEN (250°F - 550°F)
- WELDED FRAME STRUCTURE FOR SUPERIOR STABILITY
- STANDBY S/S PILOT FOR EASY START
- 20"x24" GRIDDLE PLATE (3/4" THICKNESS) W/ SPLASH GUARD
- 8.25" HIGH BROILER OPENING W/ BUILT-IN RACK THAT CAN SLIDE
- PULL-OUT CRUMB TRAY W/ ANGLED HANDLE IN THE FRONT
- 4 CASTERS FOR EASY MOVING
- 12"x12" (30x30CM) CAST IRON GRATE
- ANTI-CLOGGING PILOT COVER
- U SHAPE OVEN BURNER (31,000 BTU/HR)
- THERMAL COUPLING SAFETY VALVE FOR OVEN
- INSULATED STAINLESS STEEL OVEN DOOR
- OVEN WITH STAINLESS STEEL HANDLE
- KICK PLATE AT THE BOTTOM FOR EASY ACCESS
- 3/4" NPT REAR GAS CONNECTION
- 2 OVEN RACKS ON EACH SIDE INCLUDED
- GAS CONVERSION KITS INCLUDED
- ONE YEAR LIMITED PARTS AND LABOR WARRANTY



CBR-6RG24
(shown)

MODEL	DESCRIPTION	OVEN DIMENSIONS	TOTAL BTU/HR	PACKING SIZE (IN)	N/W (LB)	G/W (LB)
CBR-6G24	6 OPEN BURNER GAS RANGE W/ DOUBLE OVEN & 24" GRIDDLE	*26.5" x 23.5" x 13.9"	282,000	65" x 40" x 48"	683	816
CBR-6RG24	6 OPEN BURNER GAS RANGE W/ DOUBLE OVEN & 24" GRIDDLE & RAISED BROILER	*26.5 "x 23.5" x 13.9"	278,000	65" x 40" x 52"	727	860

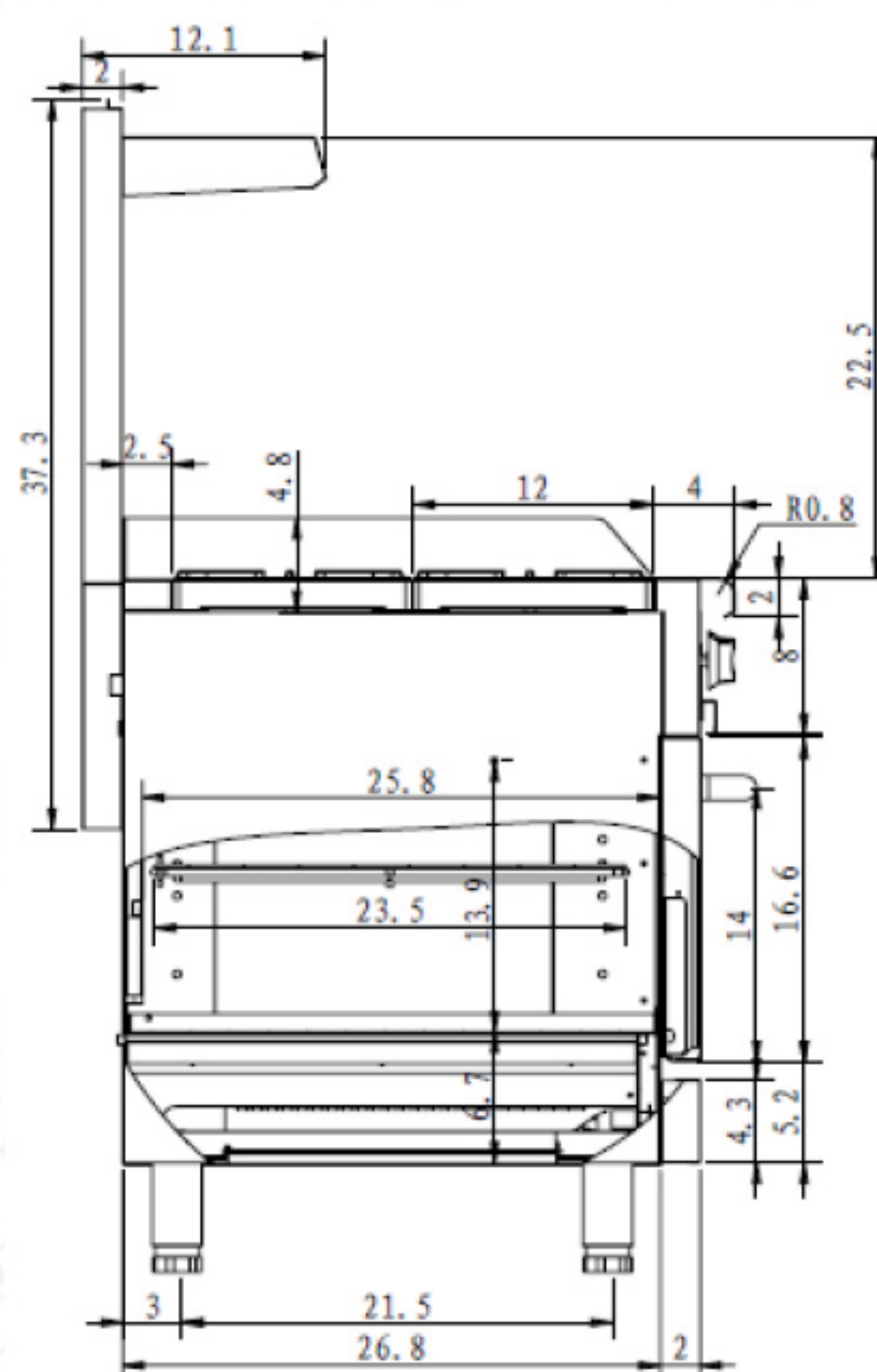
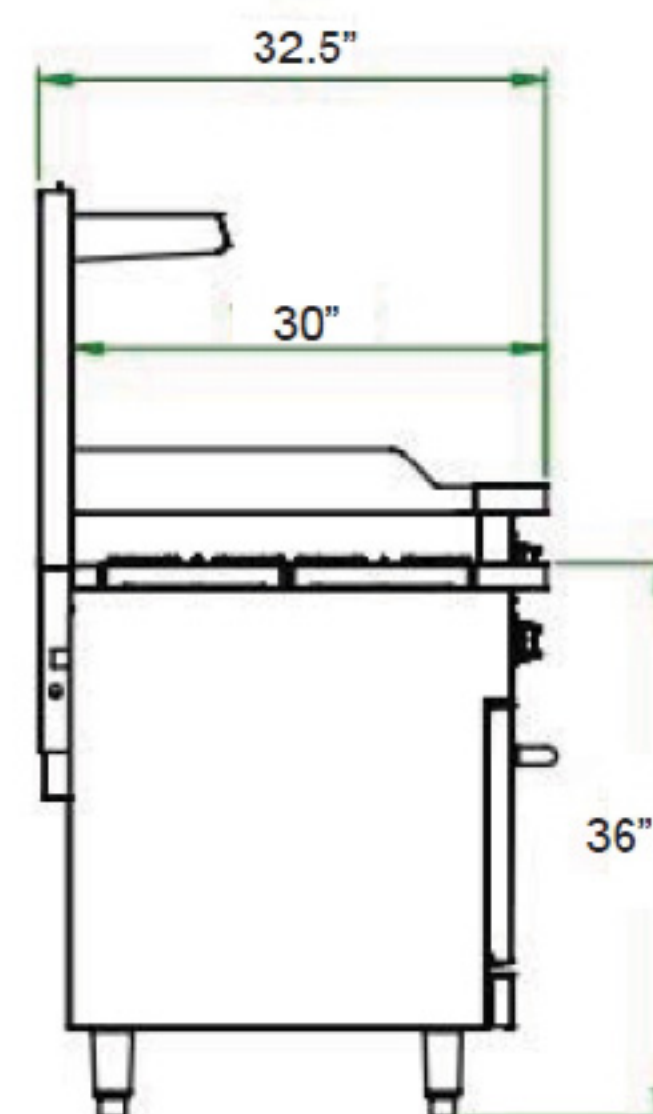
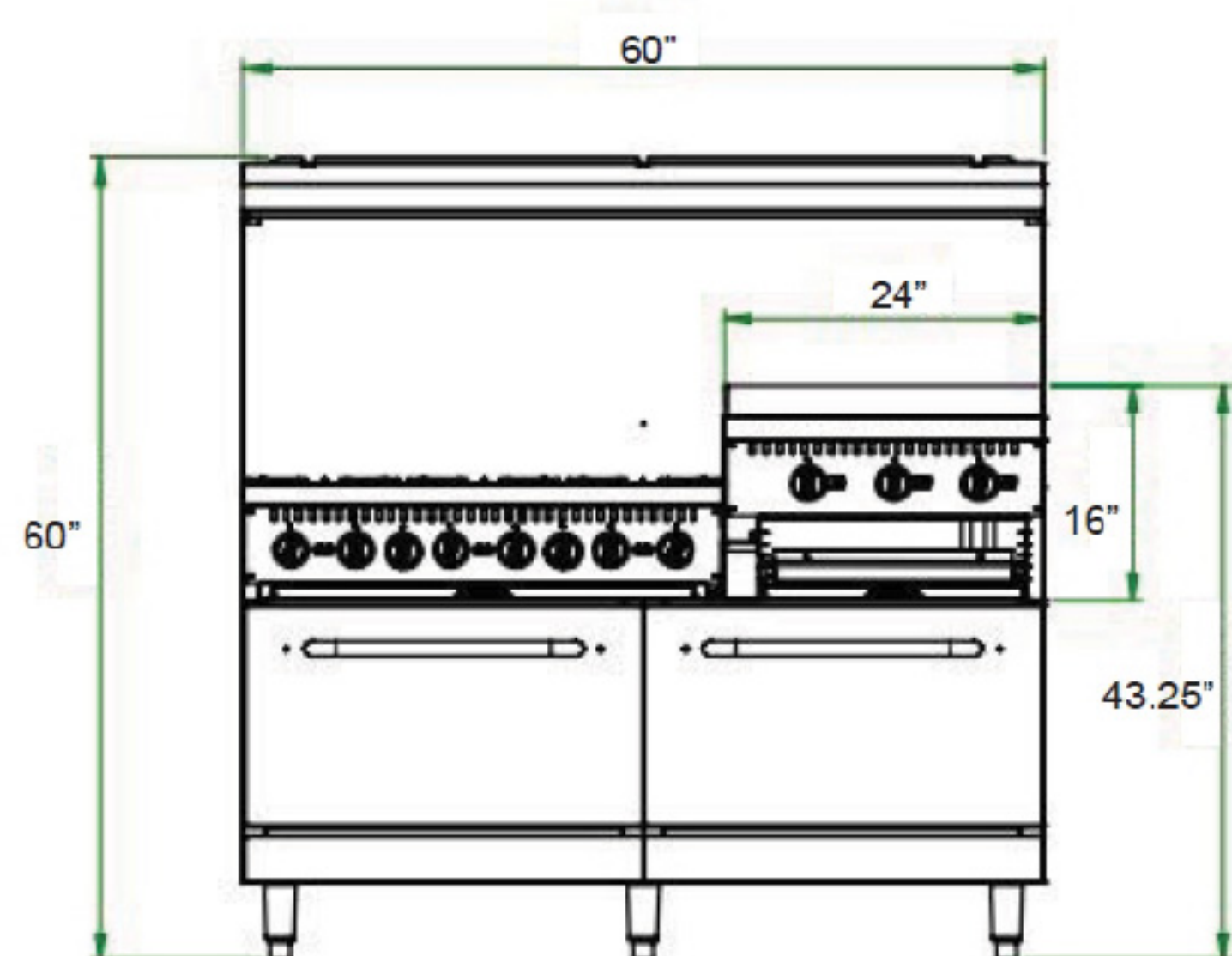


*PER OVEN

Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 MM) W.C. PROPANE GAS 10.0" (254 MM) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:

NON-COMBUSTIBLES	COMBUSTIBLES
SIDES 0"	SIDES 4"
BACK 0"	BACK 4"
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.



Gas Tube Fryers

FEATURES

- STAINLESS STEEL FRONT W/ GALVANIZED SIDES
- CAST IRON VERTICAL BURNER (30,000 BTU/HR EACH)
- THERMOSTATICALLY CONTROLLED (200°F - 400°F)
- OPEN S/S FRYER POT WITH COLD ZONE
- STANDBY S/S PILOT FOR EASY START
- CASTERS INCLUDED
- MILI-VOLT CONTROL VALVE
- PROMPT RESPONSE THERMOSTAT ENSURES FAST TEMP RECOVERY
- HIGH-LIMIT FOR SAFETY (450°F)
- 1 1/4" FULL PORT DRAIN VALVE
- S/S HEAT EXCHANGER WITH BAFFLE FOR HIGH EFFICIENCY
- S/S HANGER PLATE AT THE BACK
- TWO BASKETS INCLUDED
- 1/2" NPT REAR GAS CONNECTION
- ONE YEAR LIMITED PARTS AND LABOR WARRANTY
- GAS TYPE SHOULD BE SPECIFIED WHEN CONFIRMING ORDER



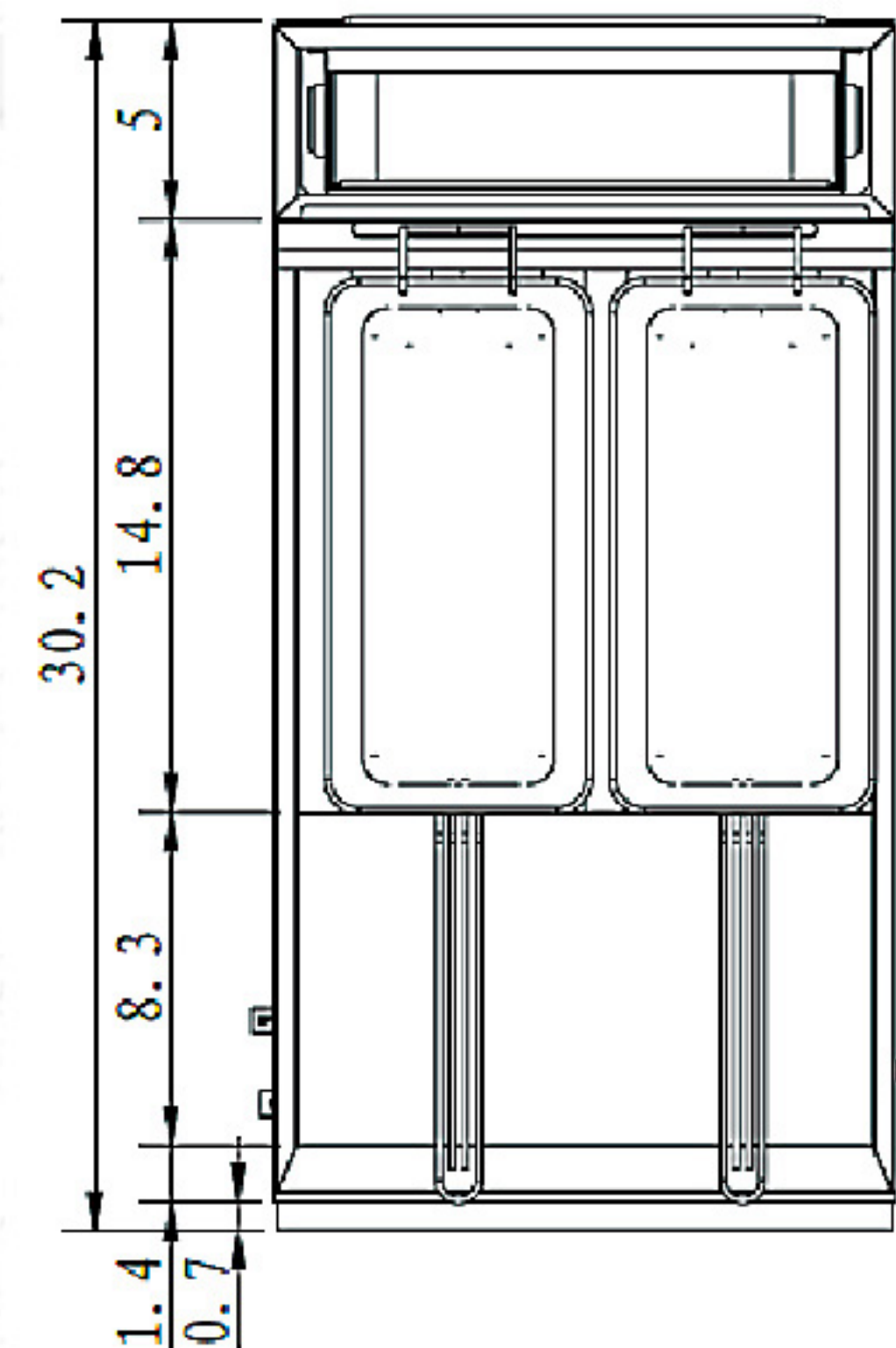
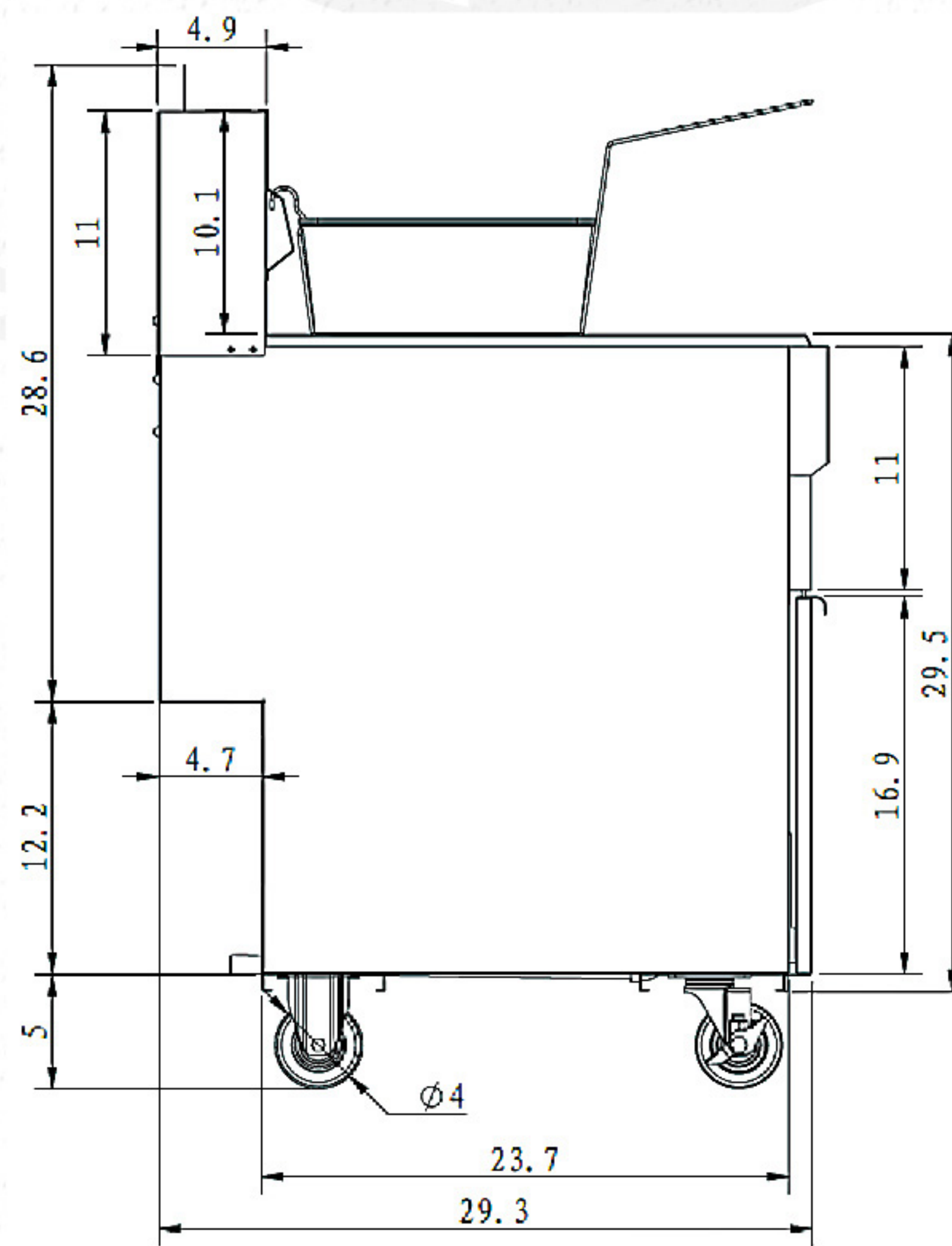
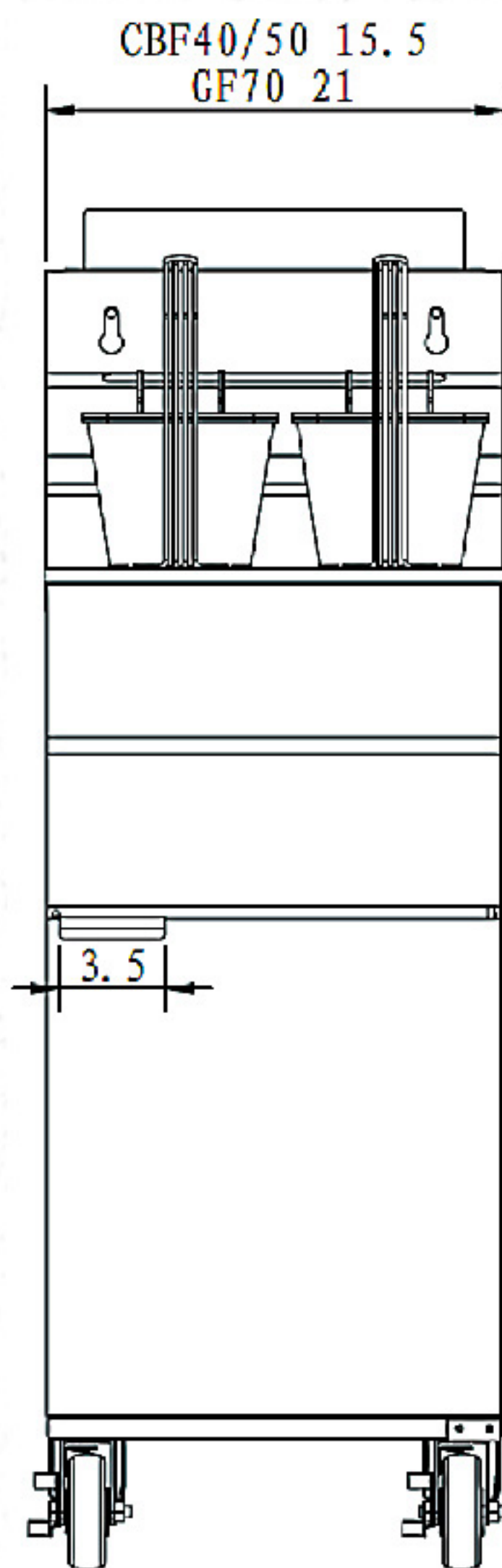
CBF-40
(shown)

MODEL	DESCRIPTION	GAS TYPE	TOTAL BTU/HR	PACKING SIZE (IN)	N/W (LB)	G/W (LB)
CBF-2525	SPLIT POT GAS TUBE FRYER	NATURAL GAS @ 4" W/C PROPANE @ 10" W/C	120,000	18" x 33" x 34"	157	181
CBF-40	3 GAS TUBE FRYER	NATURAL GAS @ 4" W/C PROPANE @ 10" W/C	90,000	18" x 33" x 34"	143	157
CBF-50	4 GAS TUBE FRYER	NATURAL GAS @ 4" W/C PROPANE @ 10" W/C	120,000	18" x 33" x 34"	157	181
CBF-70	5 GAS TUBE FRYER	NATURAL GAS @ 4" W/C PROPANE @ 10" W/C	150,000	24" x 33" x 34"	172	183

Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 MM) W.C. PROPANE GAS 10.0" (254 MM) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:

NON-COMBUSTIBLES	COMBUSTIBLES
SIDES 0"	SIDES 4"
BACK 0"	BACK 4"
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.



*CBF2525 NOT SHOWN. PLEASE SEE WEBSITE FOR SPEC SHEET



Gas Hotplates

FEATURES

- STAINLESS STEEL FRONT W/ GALVANIZED SIDES
- OCTAGON CAST IRON BURNER (25,000 BTU/HR EACH)
- 12" x12"(30x30CM) CAST IRON GRATE
- STANDBY S/S PILOT FOR EASY START
- ADJUSTABLE HEAVY DUTY LEGS
- FULL WIDTH CRUMB TRAY AT THE BOTTOM
- DURABLE BRASS CONTROL VALVE
- EASY ACCESS TO PILOT, W/ ADJUSTMENT SCREW
- EASY GAS CONVERSION IN FIELD
- 3/4" NPT REAR GAS CONNECTION
- SHIPPED WITH GAS REGULATOR
- GAS CONVERSION KITS INCLUDED
- ONE YEAR LIMITED PARTS AND LABOR WARRANTY



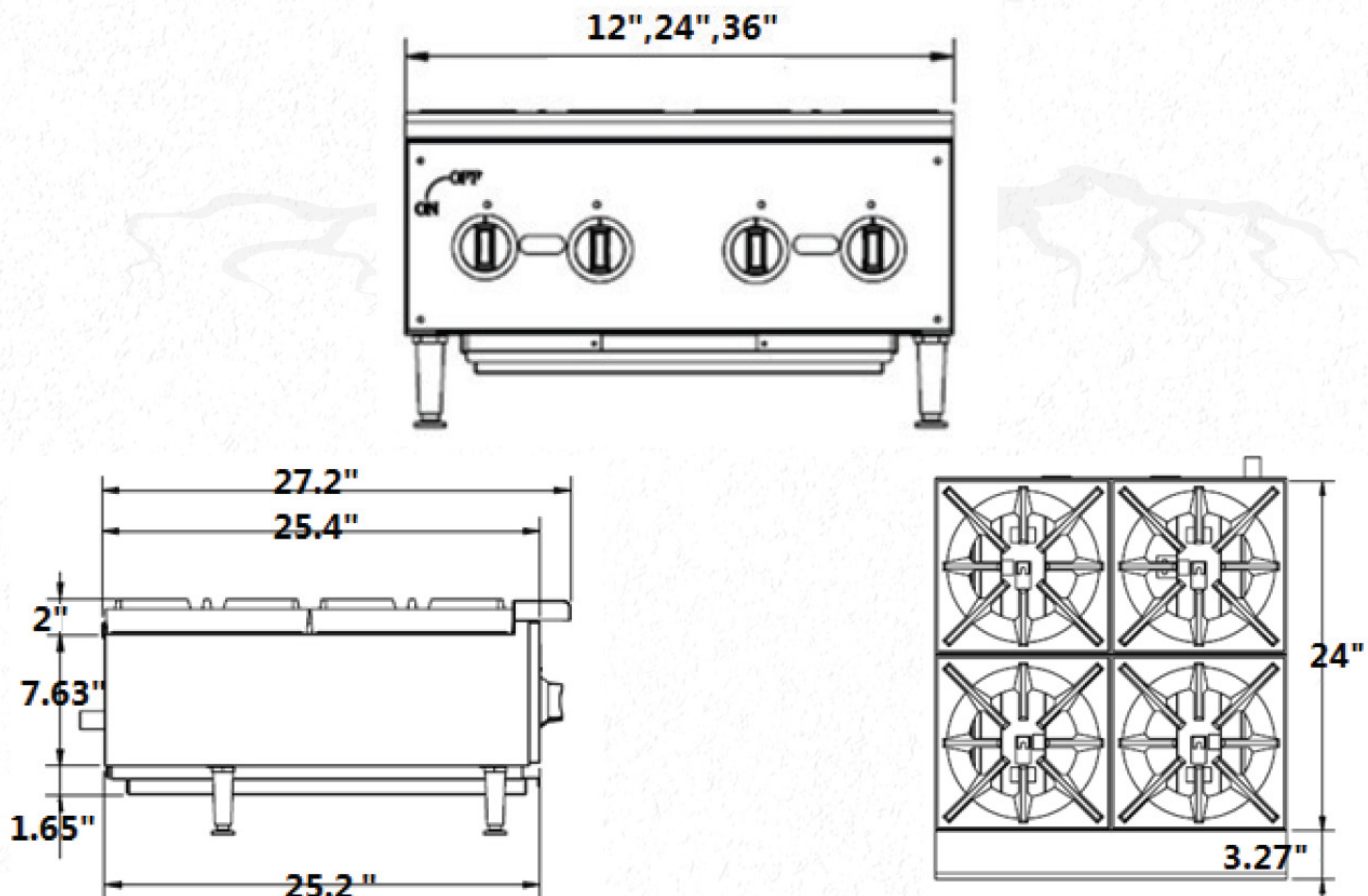
CBHP-36-6
(shown)

MODEL	DESCRIPTION	TOTAL BTU/HR	PACKING SIZE (IN)	N/W (LB)	G/W (LB)
CBHP-12-2	12" WIDE GAS HOTPLATE W/ 2 OPEN BURNERS	50,000	19" x 30" x 20"	71	95
CBHP-24-4	24" WIDE GAS HOTPLATE W/ 4 OPEN BURNERS	100,000	28" x 30" x 20"	126	154
CBHP-36-6	36" WIDE GAS HOTPLATE W/ 6 OPEN BURNERS	150,000	39" x 30" x 20"	183	220

Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 MM) W.C. PROPANE GAS 10.0" (254 MM) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:

NON-COMBUSTIBLES	COMBUSTIBLES
SIDES 0"	SIDES 4"
BACK 0"	BACK 4"
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.



Gas Stock Pot Range w/ 1 Open Burner



CBSP-1

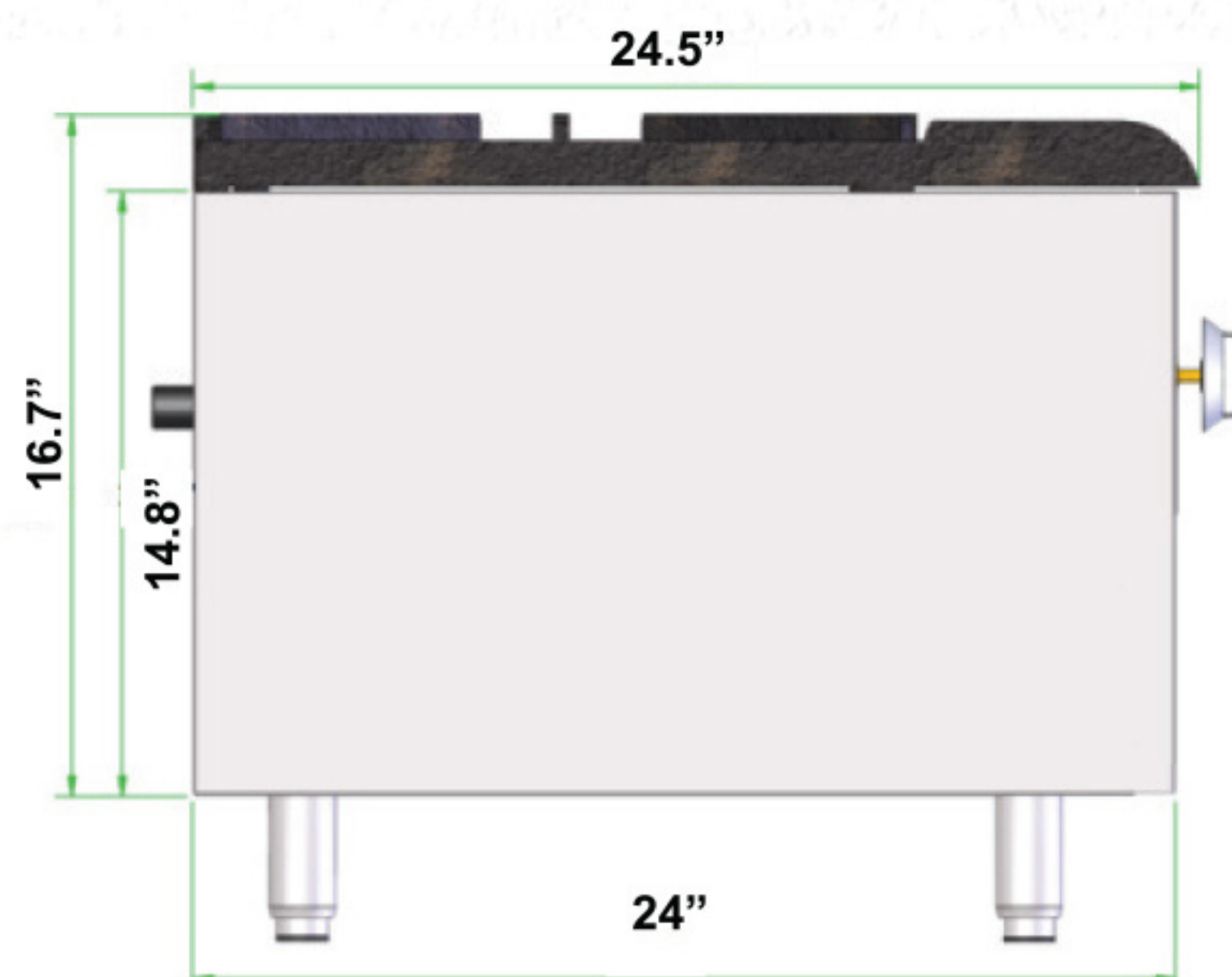
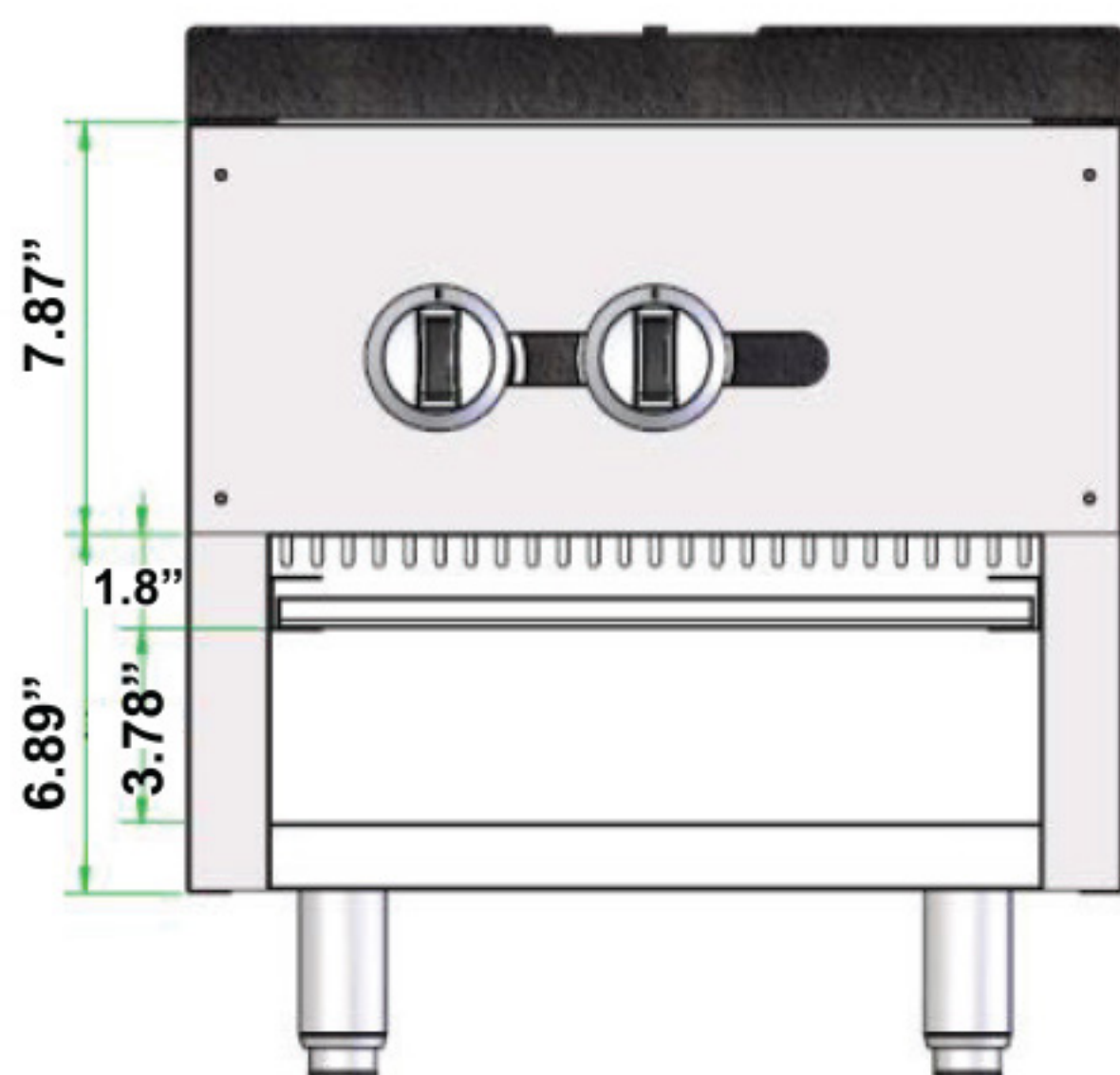
FEATURES

- STAINLESS STEEL FRONT AND SIDES
- CAST IRON 2-RING BURNER (55,000 BTU/HR EACH)
- 18" x24.6"(46x62.5cm) CAST IRON GRATE
- STANDBY S/S PILOT FOR EASY START
- ADJUSTABLE HEAVY DUTY LEGS
- FIBERGLASS NYLON KNOBS
- CRUMB TRAY
- DURABLE BRASS CONTROL VALVE
- EASY ACCESS TO PILOT, W/ ADJUSTMENT SCREW
- EASY GAS CONVERSION IN FIELD
- 3/4" NPT REAR GAS CONNECTION
- SHIPPED WITH GAS REGULATOR
- GAS CONVERSION KITS INCLUDED
- ONE YEAR LIMITED PARTS AND LABOR WARRANTY

MODEL	DESCRIPTION	NATURAL GAS TOTAL BTU/HR	PROPANE GAS TOTAL BTU/HR	PACKING SIZE (IN)	N/W (LB)	G/W (LB)
CBSP-1	SINGEL GAS STOCK POT RANGE	110,000	85,000	24" x 30.3" x 20"	71	95
CBSP-2	DOUBLE GAS STOCK POT RANGE	220,000	170,000	24" x 57" x 20"	196	275

Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 mm) W.C. PROPANE GAS 10.0" (254 mm) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:
NON-COMBUSTIBLES
SIDES 0"
BACK 0"
COMBUSTIBLES
SIDES 4"
BACK 4"
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.



Gas Stock Pot Range w/ 2 Open Burners

FEATURES

- STAINLESS STEEL FRONT AND SIDES
- CAST IRON 2-RING BURNER (55,000 BTU/HR EACH)
 - Two 18" x 24.6" (46x62.5cm) CAST IRON GRATE
- STANDBY S/S PILOT FOR EASY START
 - ADJUSTABLE HEAVY DUTY LEGS
 - FIBERGLASS NYLON KNOBS
 - CRUMB TRAY
- DURABLE BRASS CONTROL VALVE
- EASY ACCESS TO PILOT, W/ ADJUSTMENT SCREW
- EASY GAS CONVERSION IN FIELD
- 3/4" NPT REAR GAS CONNECTION
- SHIPPED WITH GAS REGULATOR
- GAS CONVERSION KITS INCLUDED
- ONE YEAR LIMITED PARTS AND LABOR WARRANTY

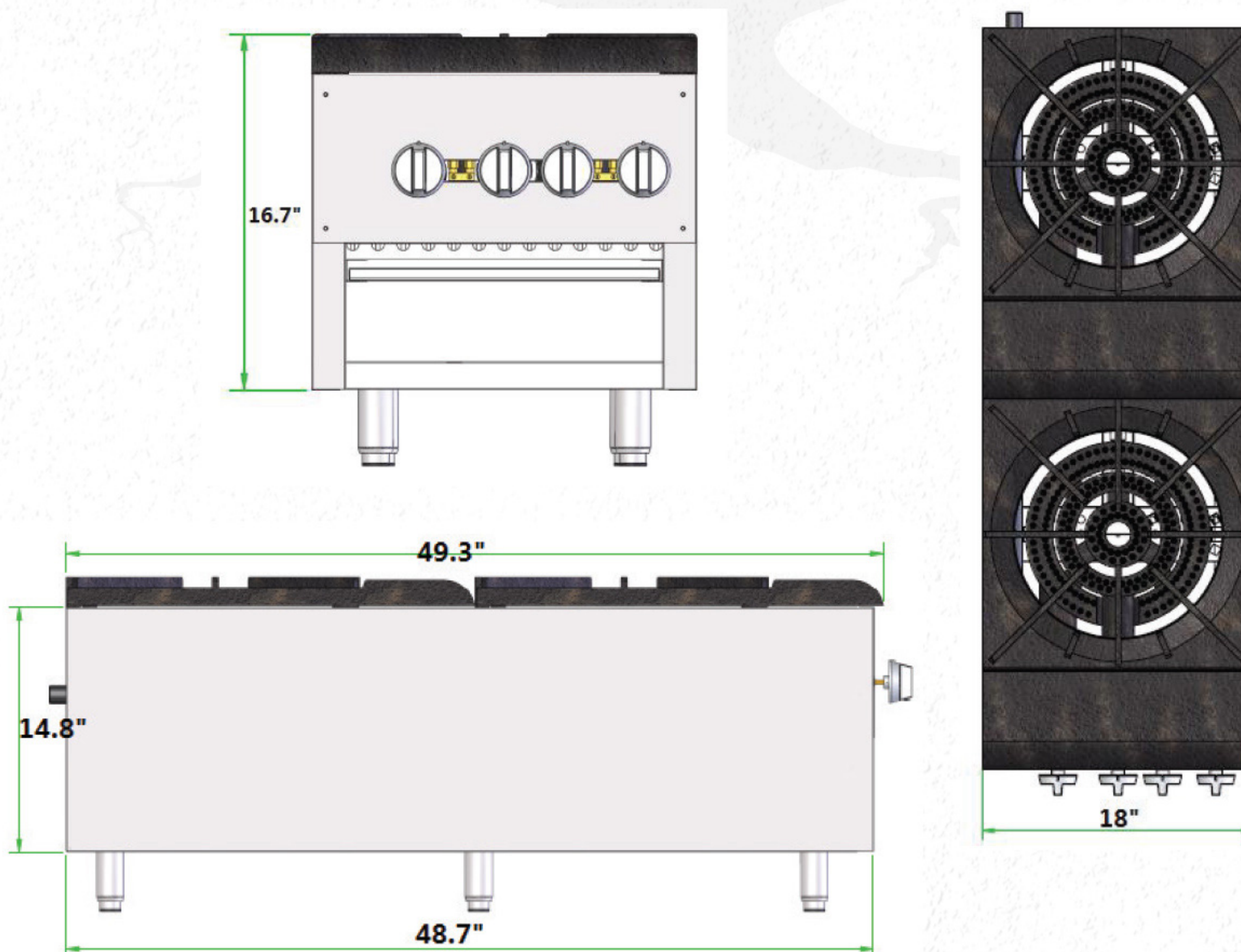


CBSP-2

MODEL	DESCRIPTION	NATURAL GAS TOTAL BTU/HR	PROPANE GAS TOTAL BTU/HR	PACKING SIZE (IN)	N/W (LB)	G/W (LB)
CBSP-1	SINGEL GAS STOCK POT RANGE	110,000	85,000	24" x 30.3" x 20"	71	95
CBSP-2	DOUBLE GAS STOCK POT RANGE	220,000	170,000	24" x 57" x 20"	196	275

Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 MM) W.C. PROPANE GAS 10.0" (254 MM) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:
NON-COMBUSTIBLES
SIDES 0"
BACK 0"
COMBUSTIBLES
SIDES 4"
BACK 4"
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.



Manual Griddles

FEATURES

- STAINLESS STEEL FRONT W/ GALVANIZED SIDES
- STEEL U-SHAPE BURNER (30,000 BTU/HR)
- CONTROLLED EVERY 12"
- 5/8" THICK POLISHED GRIDDLE PLATE
- STANDBY S/S PILOT FOR EASY START
- ADJUSTABLE HEAVY DUTY LEGS
- GREASE TROUGH CHANNEL IN THE FRONT
- STAINLESS STEEL OIL COLLECTOR IN THE BOTTOM
- STAINLESS STEEL SPLASH GUARD ON 3 SIDES
- DURABLE BRASS CONTROL VALVE
- EASY ACCESS TO PILOT VALVE, W/ ADJUSTMENT SCREW
- EASY GAS CONVERSION IN FIELD
- 3/4" NPT REAR GAS CONNECTION
- SHIPPED WITH GAS REGULATOR
- GAS CONVERSION KITS INCLUDED
- ONE YEAR LIMITED PARTS AND LABOR WARRANTY

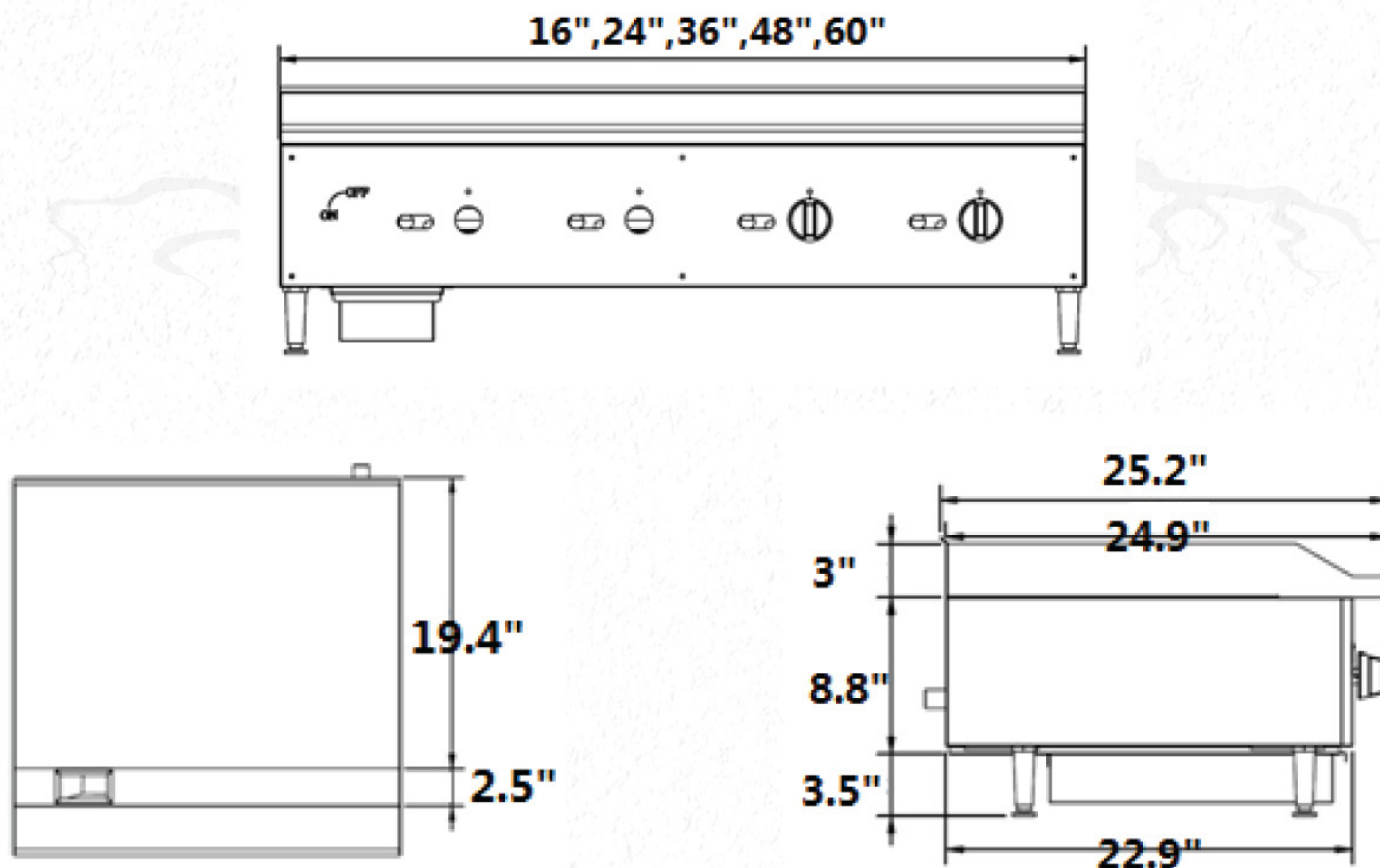


CBMG-36
(shown)

MODEL	DESCRIPTION	PLATE SIZE	TOTAL BTU/HR	PACKING SIZE (IN)	N/W (LB)	G/W (LB)
CBMG-16	16" WIDE MANUAL GAS GRIDDLE	16" x 19"	30,000	19" x 30" x 20"	90	112
CBMG-24	24" WIDE MANUAL GAS GRIDDLE	24" x 19"	60,000	30" x 30" x 20"	115	143
CBMG-36	36" WIDE MANUAL GAS GRIDDLE	36" x 19"	90,000	39" x 30" x 20"	176	210
CBMG-48	48" WIDE MANUAL GAS GRIDDLE	48" x 19"	120,000	50" x 30" x 20"	298	375
CBMG-60	60" WIDE MANUAL GAS GRIDDLE	60" x 19"	150,000	63" x 30" x 20"	309	397

Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 mm) W.C. PROPANE GAS 10.0" (254 mm) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:
NON-COMBUSTIBLES
SIDES 0"
BACK 0"
COMBUSTIBLES
SIDES 4"
BACK 4"
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.



Thermostatic Griddles

FEATURES

- STAINLESS STEEL FRONT W/ GALVANIZED SIDES
- STEEL U-SHAPE BURNER (30,000 BTU/HR)
- CONTROLLED EVERY 12"
- 5/8" THICK POLISHED GRIDDLE PLATE
- STANDBY S/S PILOT FOR EASY START
- ADJUSTABLE HEAVY DUTY LEGS
- GREASE TROUGH CHANNEL IN THE FRONT
- STAINLESS STEEL OIL COLLECTOR IN THE BOTTOM
- STAINLESS STEEL SPLASH GUARD ON 3 SIDES
- DURABLE BRASS CONTROL VALVE
- EASY ACCESS TO PILOT VALVE, W/ ADJUSTMENT SCREW
- EASY GAS CONVERSION IN FIELD
- 3/4" NPT REAR GAS CONNECTION
- SHIPPED WITH GAS REGULATOR
- GAS CONVERSION KITS INCLUDED
- ONE YEAR LIMITED PARTS AND LABOR WARRANTY





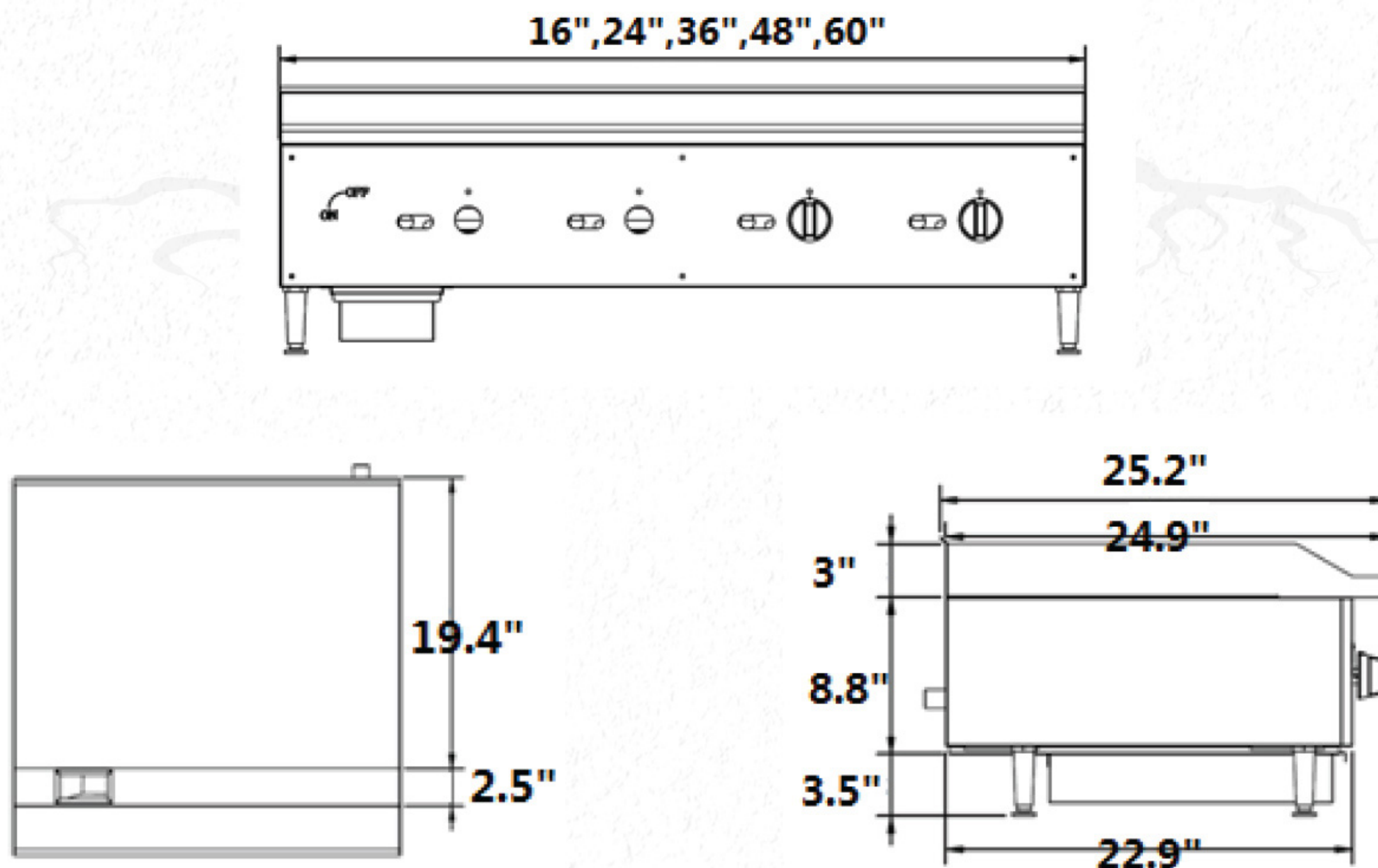
CBTG-24
(shown)

MODEL	DESCRIPTION	PLATE SIZE	TOTAL BTU/HR	PACKING SIZE (IN)	N/W (LB)	G/W (LB)
CBTG-16	16" WIDE GAS GRIDDLE W/ THERMOSTAT	16" x 19"	30,000	19" x 30" x 20"	90	112
CBTG-24	24" WIDE GAS GRIDDLE W/ THERMOSTAT	24" x 19"	60,000	30" x 30" x 20"	115	143
CBTG-36	36" WIDE GAS GRIDDLE W/ THERMOSTAT	36" x 19"	90,000	39" x 30" x 20"	176	210
CBTG-48	48" WIDE GAS GRIDDLE W/ THERMOSTAT	48" x 19"	120,000	50" x 30" x 20"	298	375
CBTG-60	60" WIDE GAS GRIDDLE W/ THERMOSTAT	60" x 19"	150,000	63" x 30" x 20"	309	397

Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 mm) W.C. PROPANE GAS 10.0" (254 mm) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:

NON-COMBUSTIBLES	COMBUSTIBLES		
SIDES 0"	SIDES 4"		
BACK 0"	BACK 4"		
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.



Radiant Broilers

FEATURES

- STAINLESS STEEL FRONT W/ GALVANIZED SIDES
- STEEL U-SHAPE BURNER (30,000 BTU/HR EACH)
 - TO BE CONTROLLED EVERY 12"
- HOT ROLLED STEEL RADIANT COVER W/ CAST IRON GRATE
- STANDBY S/S PILOT FOR EASY START
- ADJUSTABLE HEAVY DUTY LEGS
- GREASE TROUGH CHANNEL IN THE FRONT
- STAINLESS STEEL OIL COLLECTOR IN THE BOTTOM
- STAINLESS STEEL SPLASH GUARD ON
- 3 SIDES DURABLE BRASS CONTROL VALVE
- EASY ACCESS TO PILOT VALVE ADJUSTMENT SCREWS
- EASY GAS CONVERSION IN THE FIELD
 - 3/4" NPT REAR GAS CONNECTION
 - SHIPPED WITH GAS REGULATOR
 - GAS CONVERSION KITS INCLUDED
- ONE YEAR LIMITED PARTS AND LABOR WARRANTY

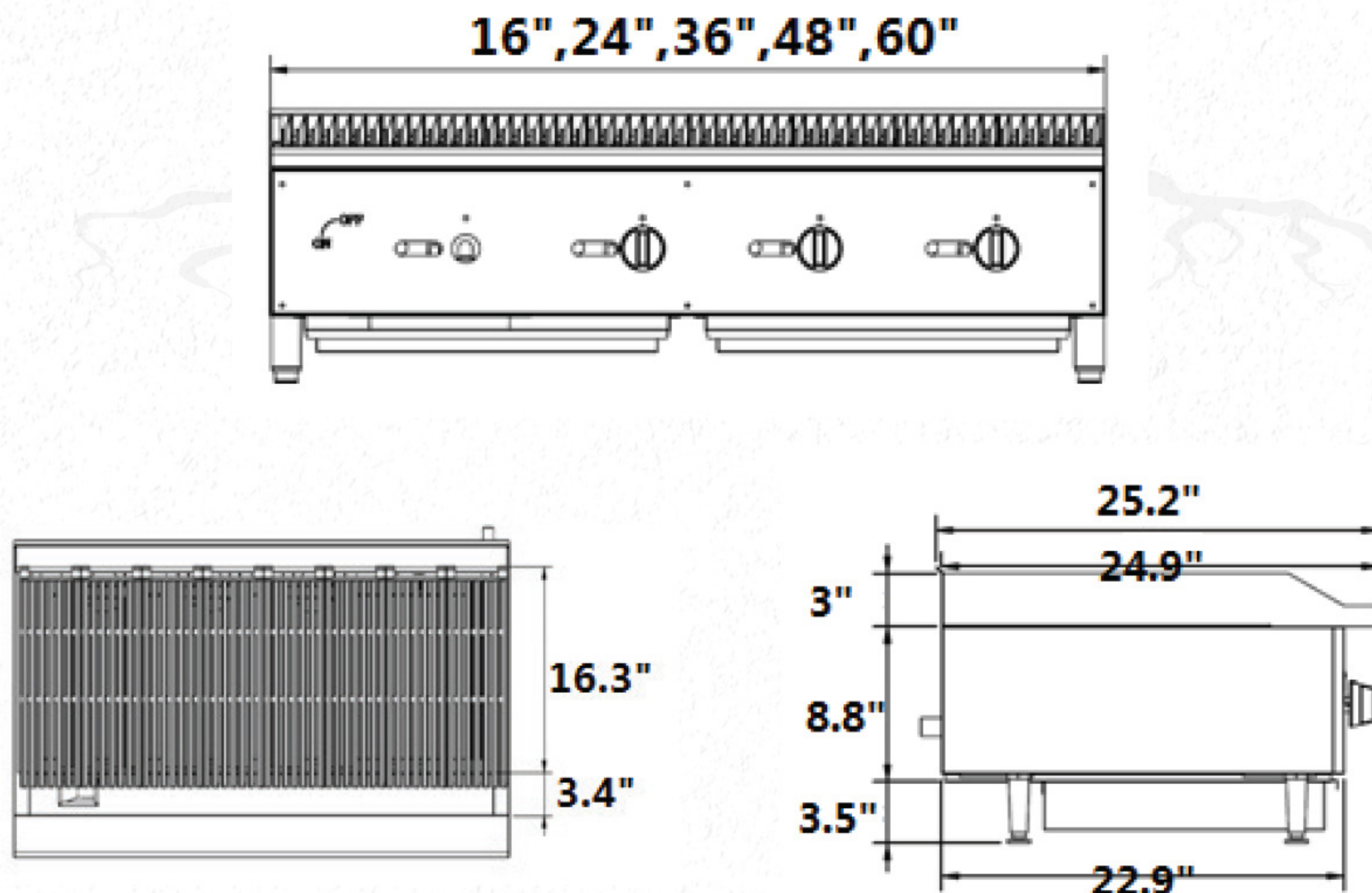


CBRB-36
(shown)

MODEL	DESCRIPTION	TOTAL BTU/HR	PACKING SIZE (IN)	N/W (LB)	G/W (LB)
CBRB-16	16" GAS RADIANT BROILER	30,000	19" x 30" x 20"	108	126
CBRB-24	24" GAS RADIANT BROILER	60,000	28" x 30" x 20"	119	154
CBRB-36	36" GAS RADIANT BROILER	90,000	39" x 30" x 20"	163	210
CBRB-48	48" GAS RADIANT BROILER	120,000	50" x 30" x 20"	216	298
CBRB-60	60" GAS RADIANT BROILER	150,000	63" x 30" x 20"	269	368

Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 mm) W.C. PROPANE GAS 10.0" (254 mm) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:
NON-COMBUSTIBLES
SIDES 0"
BACK 0"
COMBUSTIBLES
SIDES 4"
BACK 4"
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.



Convection Ovens

FEATURES



- STAINLESS STEEL FRONT, GALVANIZED SIDES W/ HD SUPPORT
- 3 DIRECT FIRED GAS BURNERS (18,000 BTU/HR EACH)
- TEMPERATURE ADJUSTS FROM 167°F TO 563°F
- PORCELAINIZED INTERIOR FOR EASY CLEANING
- DUAL PANE THERMAL GLASS WINDOWS
- 60-MINUTE ELECTRIC TIMER W/ BELL
- 1/2 HP FAN MOTOR WITH DUAL-SPEED CONTROL
- REMOVABLE 13-POSITION RACK GUIDES
- 4 HEAVY DUTY CHROME PLATED RACKS
- COOL DOWN FUNCTION
- INTERIOR CHAMBER LIGHT
- DOUBLE STACKING OPTIONS TO OPTIMIZE KITCHEN SPACE
- MICRO SWITCH FOR COMPLETE SHUT OFF ONCE DOOR IS OPENED
- 3/4" NPT REAR GAS CONNECTION
- ONE YEAR LIMITED PARTS AND LABOR WARRANTY
- CASTORS INCLUDED
- STACKING KIT AVAILABLE FOR PURCHASE

CBCO-G
(shown)

AUTOMATIC IGNITION SYSTEM FOR GAS SAFETY

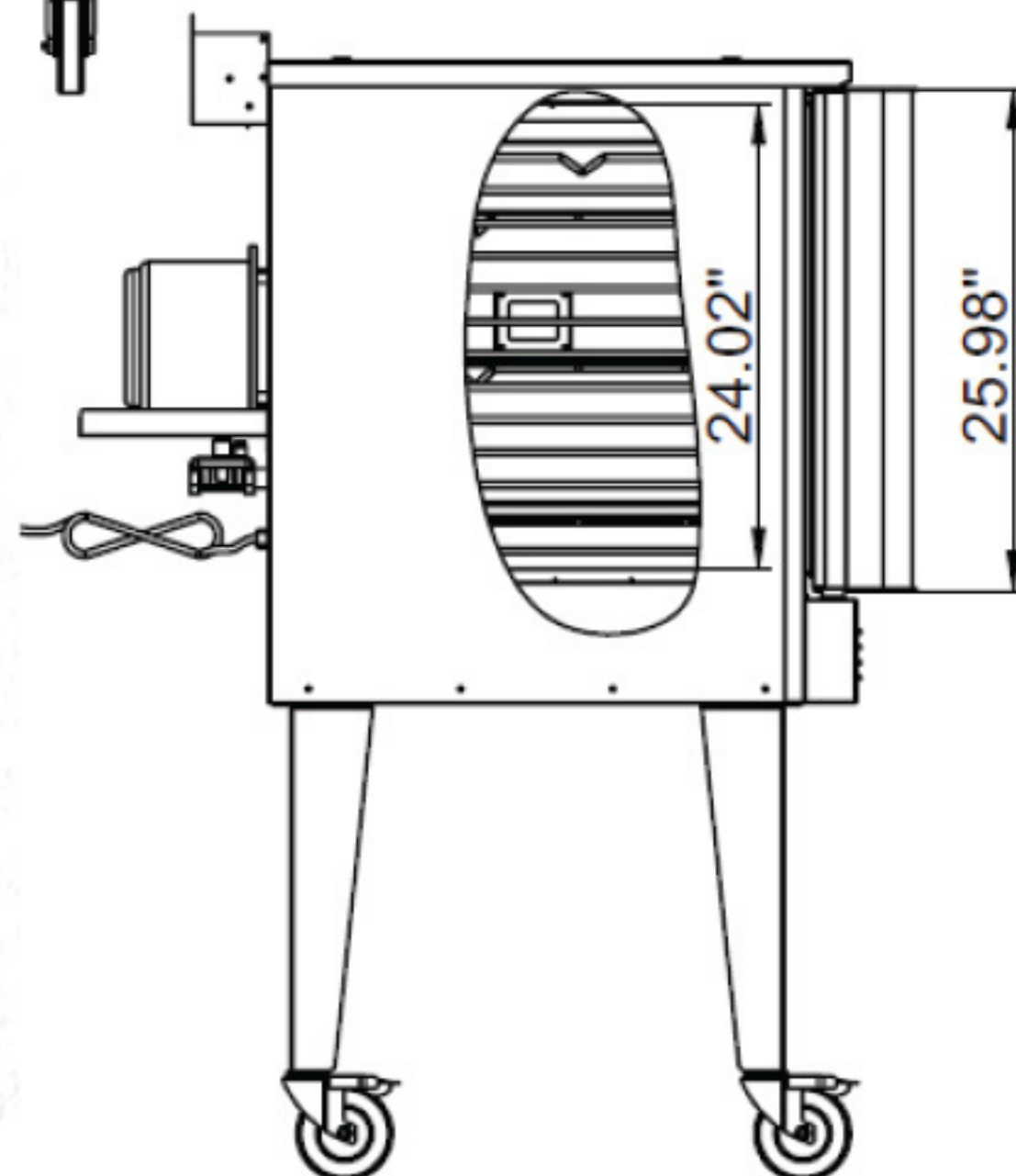
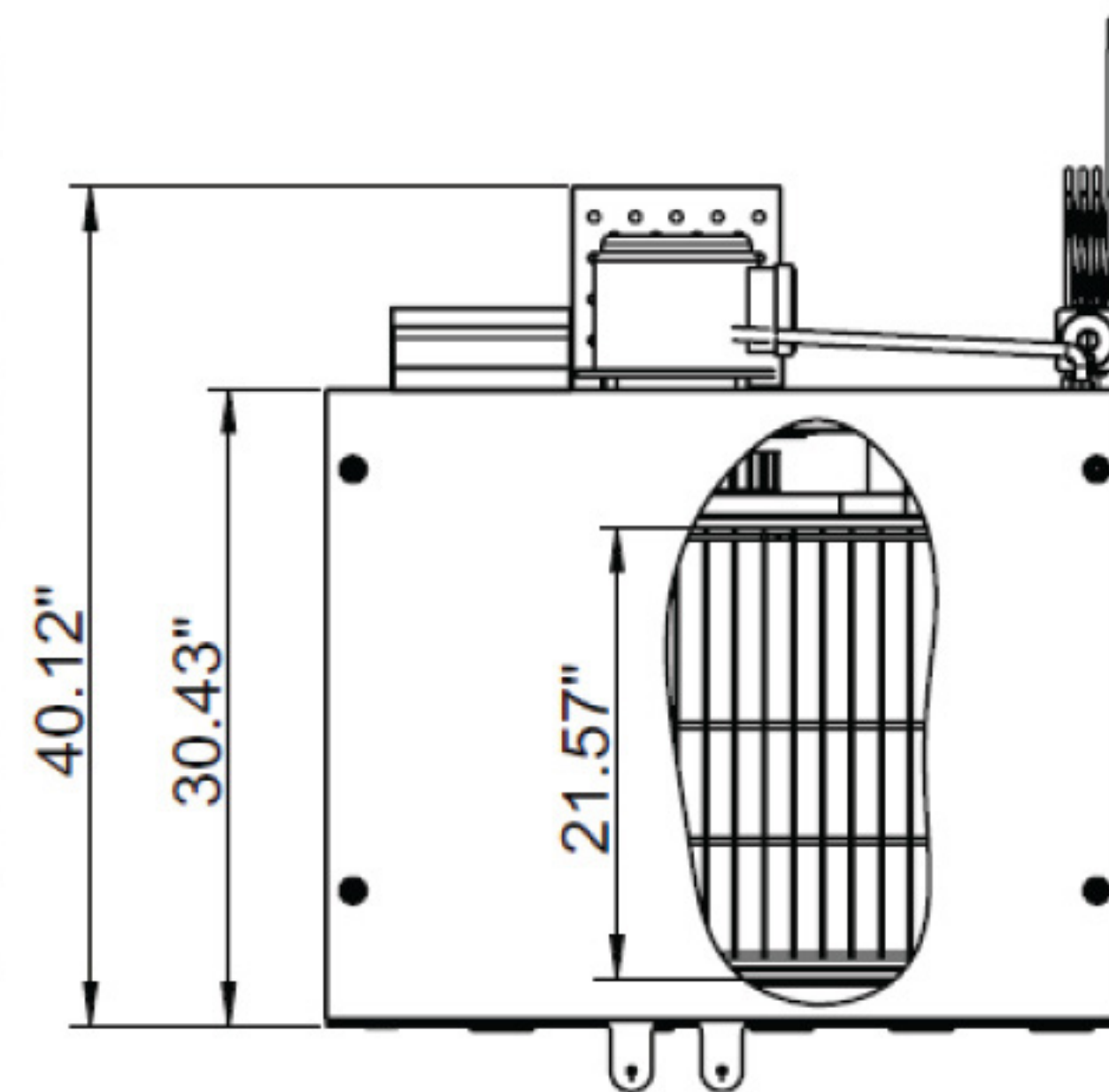
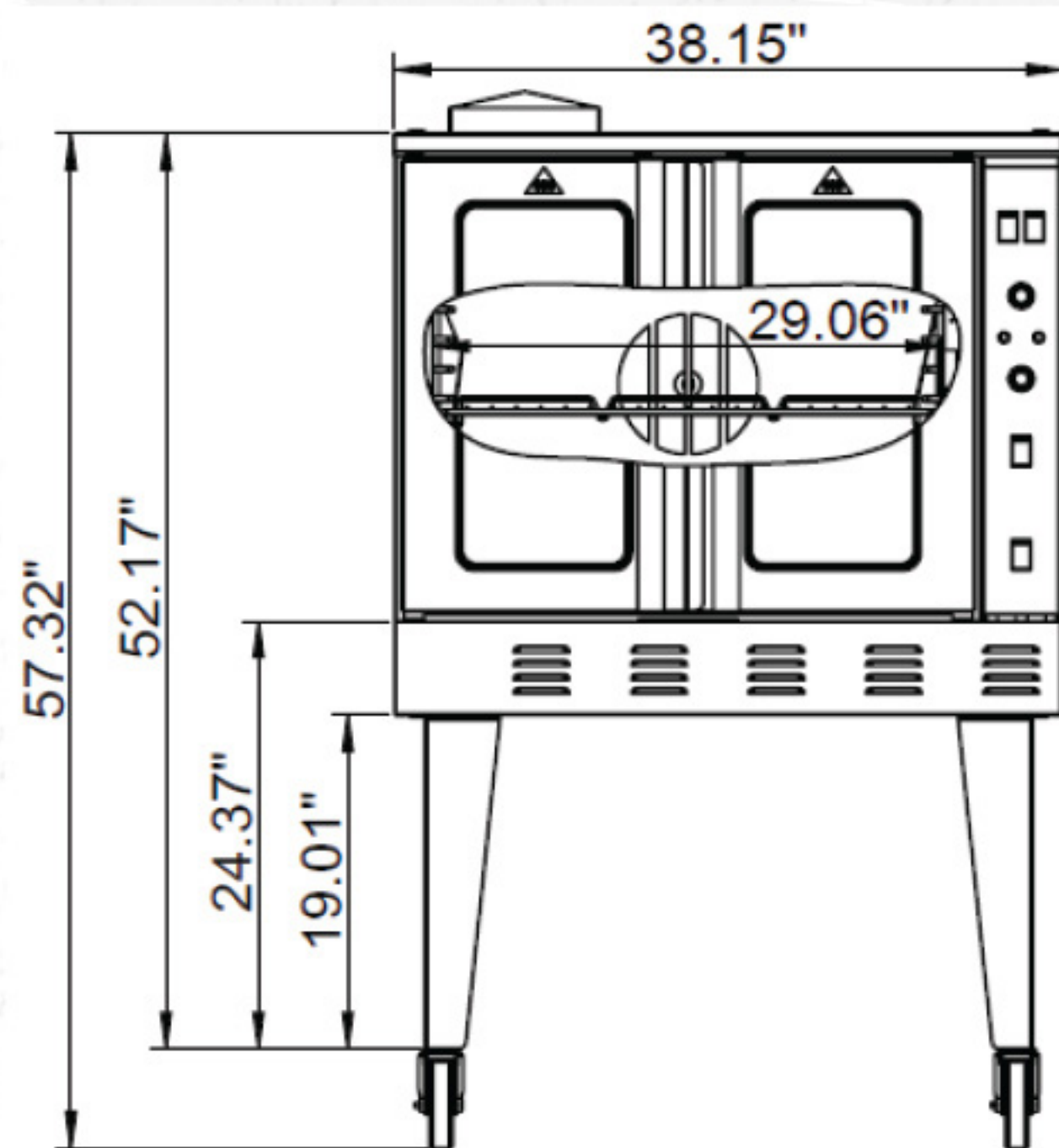
MODEL	DESCRIPTION	TOTAL BTU/HR	PACKING SIZE (IN)	N/W (LB)	G/W (LB)
CBCO-G	GAS CONVECTION OVEN	54,000	46" x 42 x 42	408	606
CBCO-G-2	GAS CONVECTION OVEN	54,000	*46" x 42 x 42	408	606



*SPEC IS BASED ON SINGLE DECK. OVENS ARE SHIPPED IN SINGLE DECK PACKAGE. STACKING KIT IS TO BE ORDERED ADDITIONALLY

Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 MM) W.C. PROPANE GAS 10.0" (254 MM) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:
NON-COMBUSTIBLES
SIDES 0"
BACK 0"
COMBUSTIBLES
SIDES 4"
BACK 4"
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.



Convection Ovens

FEATURES



CBCO-G-2
(shown)

- **STAINLESS STEEL FRONT, GALVANIZED SIDES W/ HD SUPPORT**
- **3 DIRECT FIRED GAS BURNERS (18,000 BTU/HR EACH)**
 - **TEMPERATURE ADJUSTS FROM 167°F TO 563°F**
 - **PORCELAINIZED INTERIOR FOR EASY CLEANING**
 - **DUAL PANE THERMAL GLASS WINDOWS**
 - **60-MINUTE ELECTRIC TIMER W/ BELL**
 - **1/2 HP FAN MOTOR WITH DUAL-SPEED CONTROL**
 - **REMOVABLE 13-POSITION RACK GUIDES**
 - **4 HEAVY DUTY CHROME PLATED RACKS**
 - **COOL DOWN FUNCTION**
 - **INTERIOR CHAMBER LIGHT**
- **DOUBLE STACKING OPTIONS TO OPTIMIZE KITCHEN SPACE**
 - AUTOMATIC IGNITION SYSTEM FOR GAS SAFETY**
 - **MICRO SWITCH FOR COMPLETE SHUT OFF ONCE DOOR IS OPENED**
 - **3/4" NPT REAR GAS CONNECTION**
 - **ONE YEAR LIMITED PARTS AND LABOR WARRANTY**
 - **CASTORS INCLUDED**
 - **STACKING KIT AVAILABLE FOR PURCHASE**

MODEL	DESCRIPTION	TOTAL BTU/HR	PACKING SIZE (IN)	N/W (LB)	G/W (LB)
CBCO-G	GAS CONVECTION OVEN	54,000	46" x 42 x 42	408	606
CBCO-G-2	GAS CONVECTION OVEN	54,000	*46" x 42 x 42	408	606

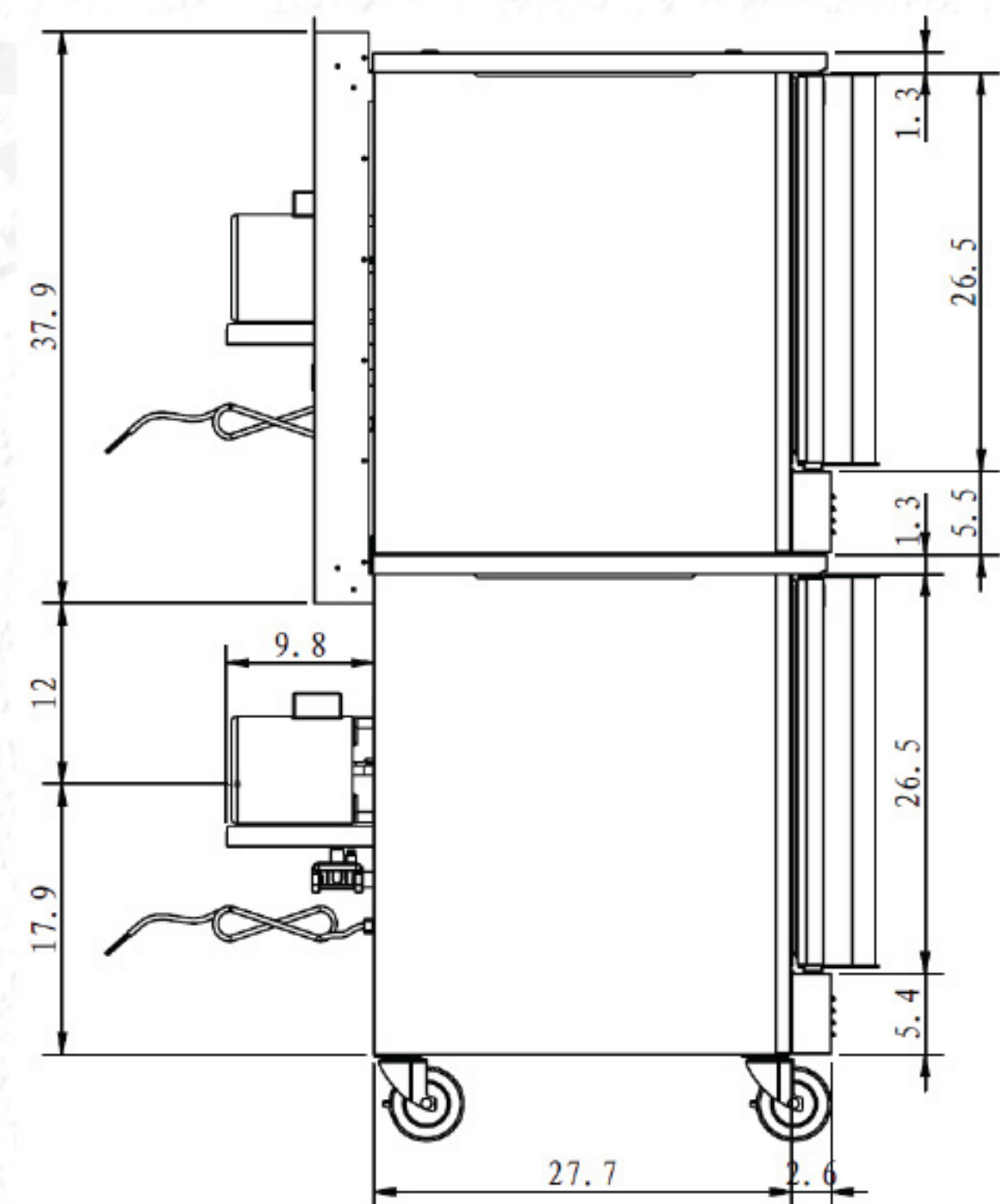
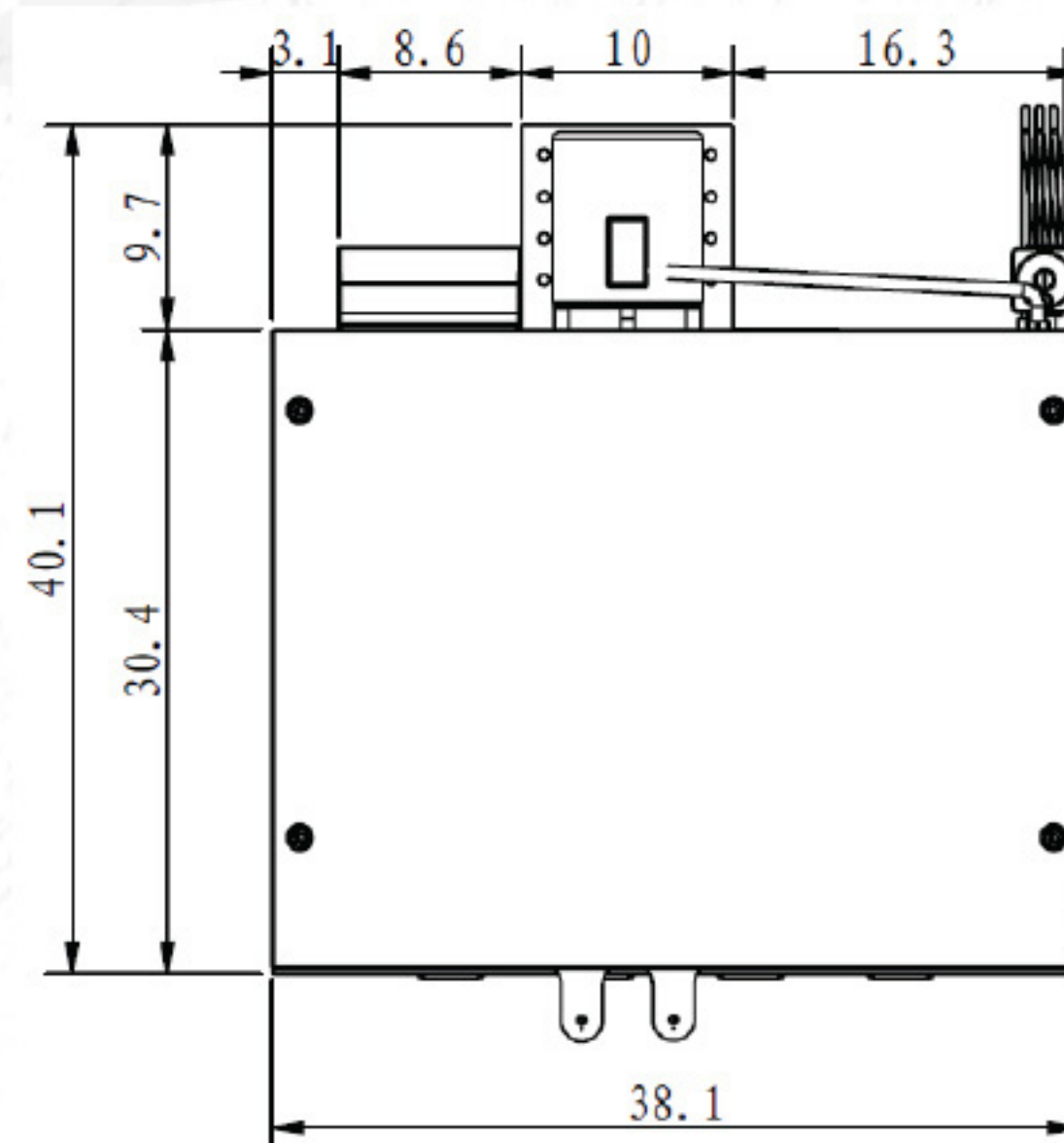
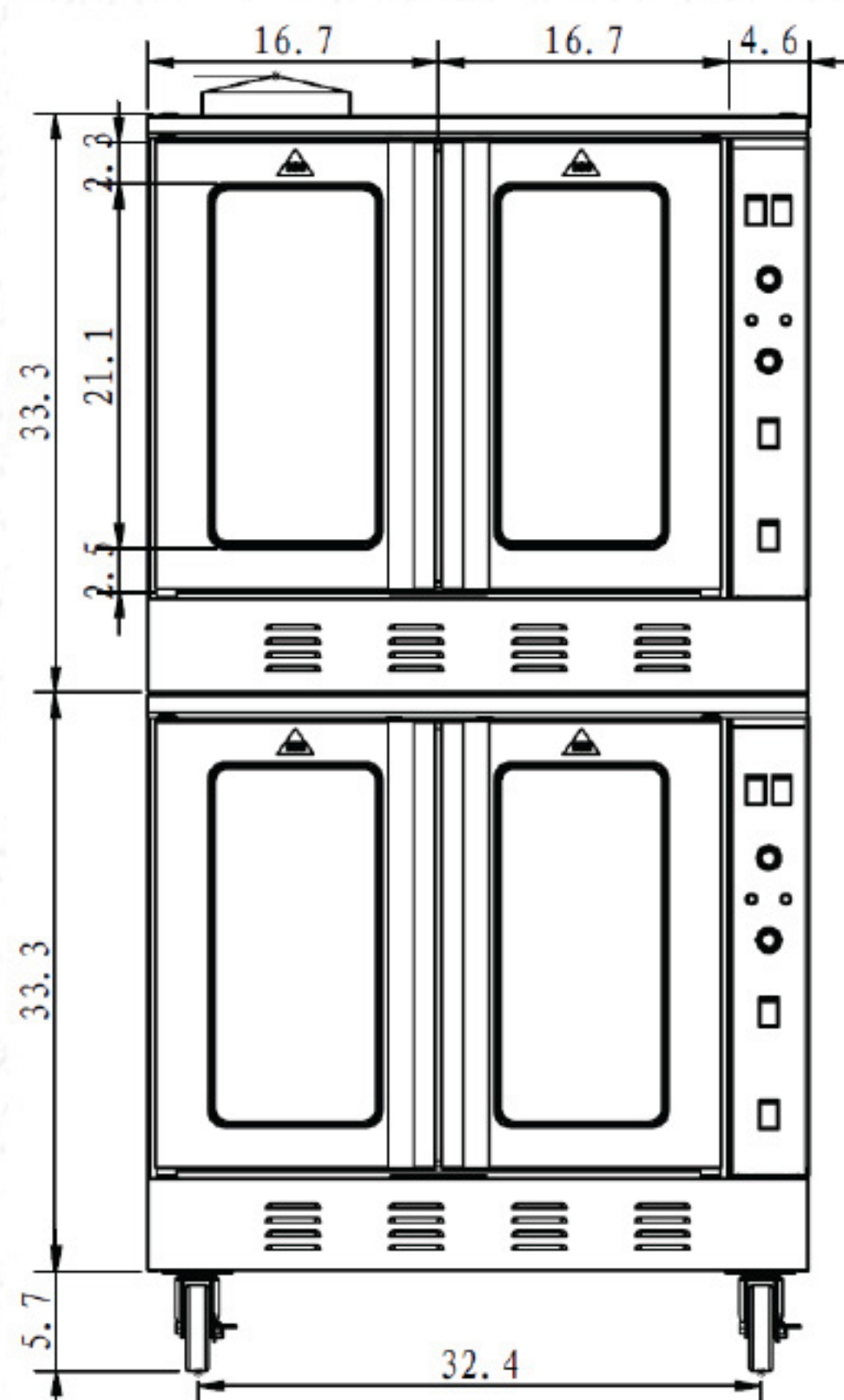


*SPEC IS BASED ON SINGLE DECK. OVENS ARE SHIPPED IN SINGLE DECK PACKAGE. STACKING KIT IS TO BE ORDERED ADDITIONALLY

Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 MM) W.C. PROPANE GAS 10.0" (254 MM) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:

NON-COMBUSTIBLES	COMBUSTIBLES
SIDES 0"	SIDES 4"
BACK 0"	BACK 4"
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.



16" Wide Electric Griddle

FEATURES

MODEL: SECG1B-16

DESCRIPTION: 16" STAINLESS STEEL ELECTRIC COUNTERTOP GRIDDLE

DIMENSIONS (DWH): 19-3/4" X 16-1/2" X 15"

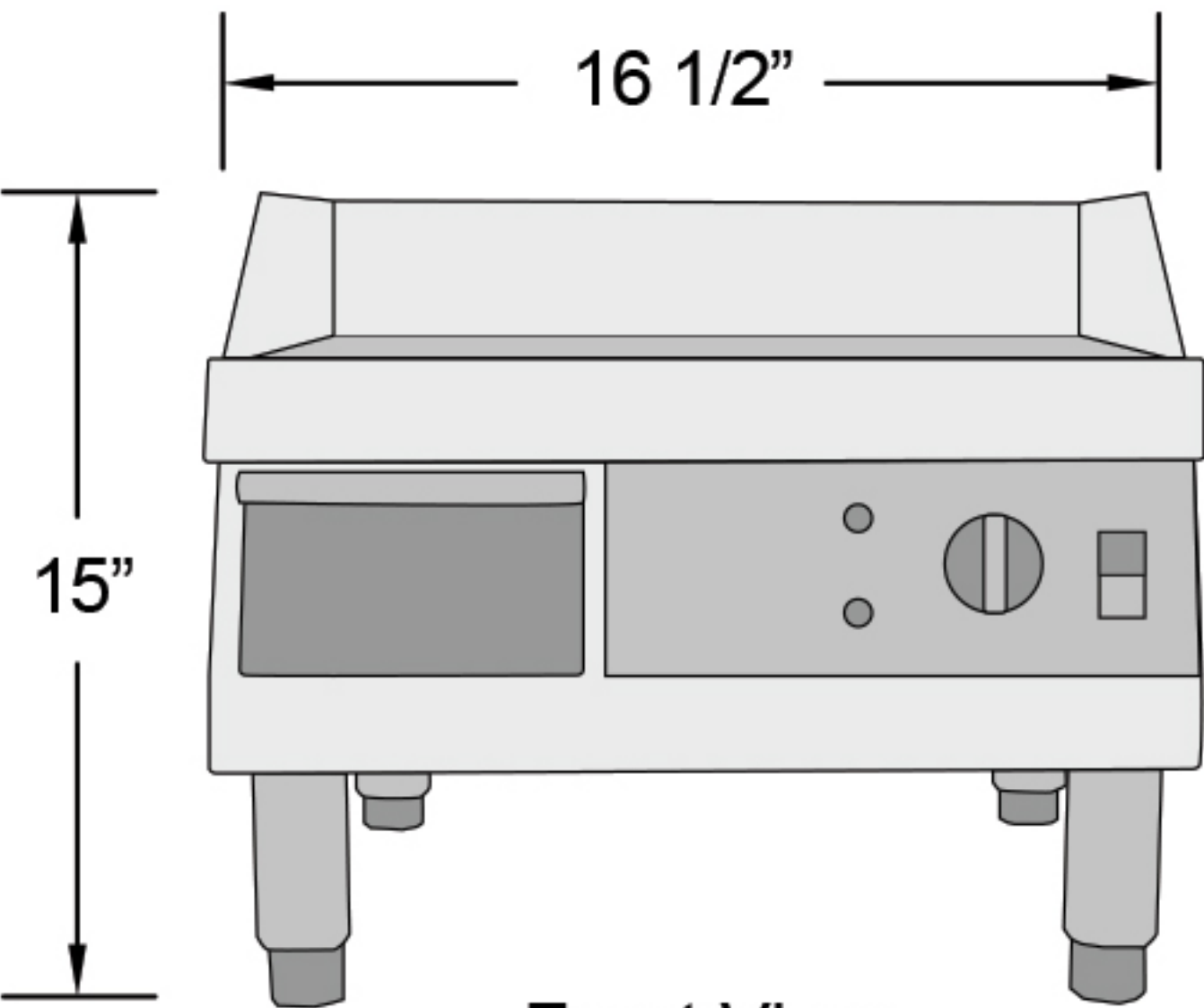
PLATE SIZE: 15-1/2" X 16"



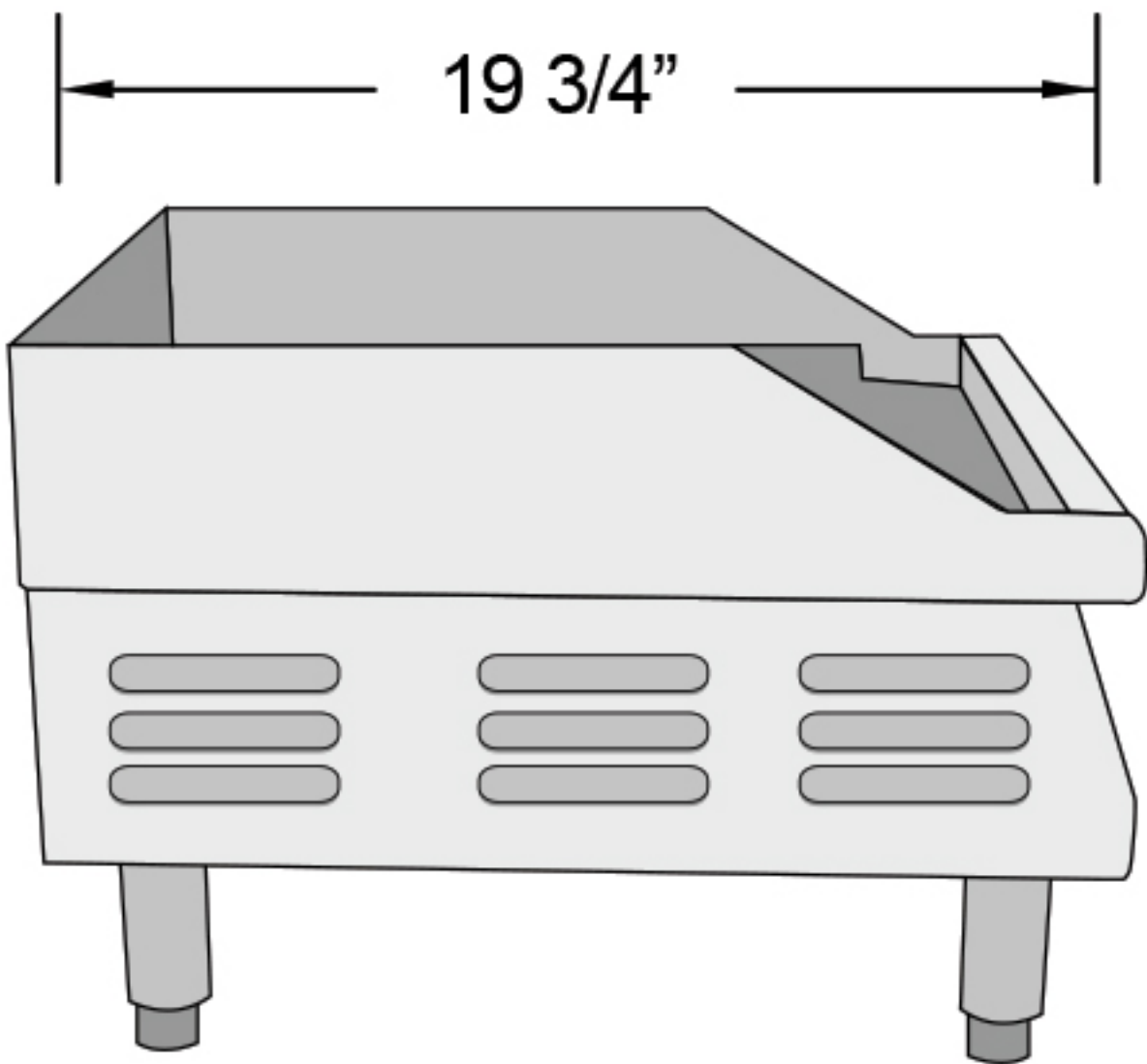
SECG1B-16

- 1 THERMOSTATIC CONTROL 120V/60Hz
 - 1 PHASE ELECTRIC
 - 1,700W THERMOSTAT W/ TEMP RANGE 150°F TO 570°F
- 16GA.430 S/S BASE CONSTRUCTION
 - FRONT EDGE IS COOL TO THE TOUCH FOR SAFE COOKING
- STEEL U-STYLE BURNER OPTIMIZES HEAT CONTROL & DISTRIBUTION
 - 1/2" THICK COLD-ROLLED STEEL GRIDDLE PLATE COOKING SURFACE FOR EXCELLENT HEAT DISTRIBUTION
- 1 430 S/S 3-1/4" GREASE DRAWER CAN BE EASILY REMOVED
 - 14GA.430 S/S BACK & SIDE SPLASHES OFFER PROTECTION AGAINST NASTY SPILLS
 - OVERHEAT PROTECTION AND POWER ON/ HEATING INDICATOR LIGHTS FOR SAFETY
 - UNIT SERVICEABLE FROM THE FRONT
- STAINLESS STEEL LEGS HAVE ADJUSTABLE NON-SKID FEET
 - WOODEN CRATE AND CARTON BOX PACKING

Technical Information



Front View



Side View

24" Wide Electric Griddle

FEATURES

MODEL: SECG2B-24

DESCRIPTION: 24" STAINLESS STEEL ELECTRIC COUNTERTOP GRIDDLE

DIMENSIONS (DWH): 19-3/4" X 24-1/2" X 15"

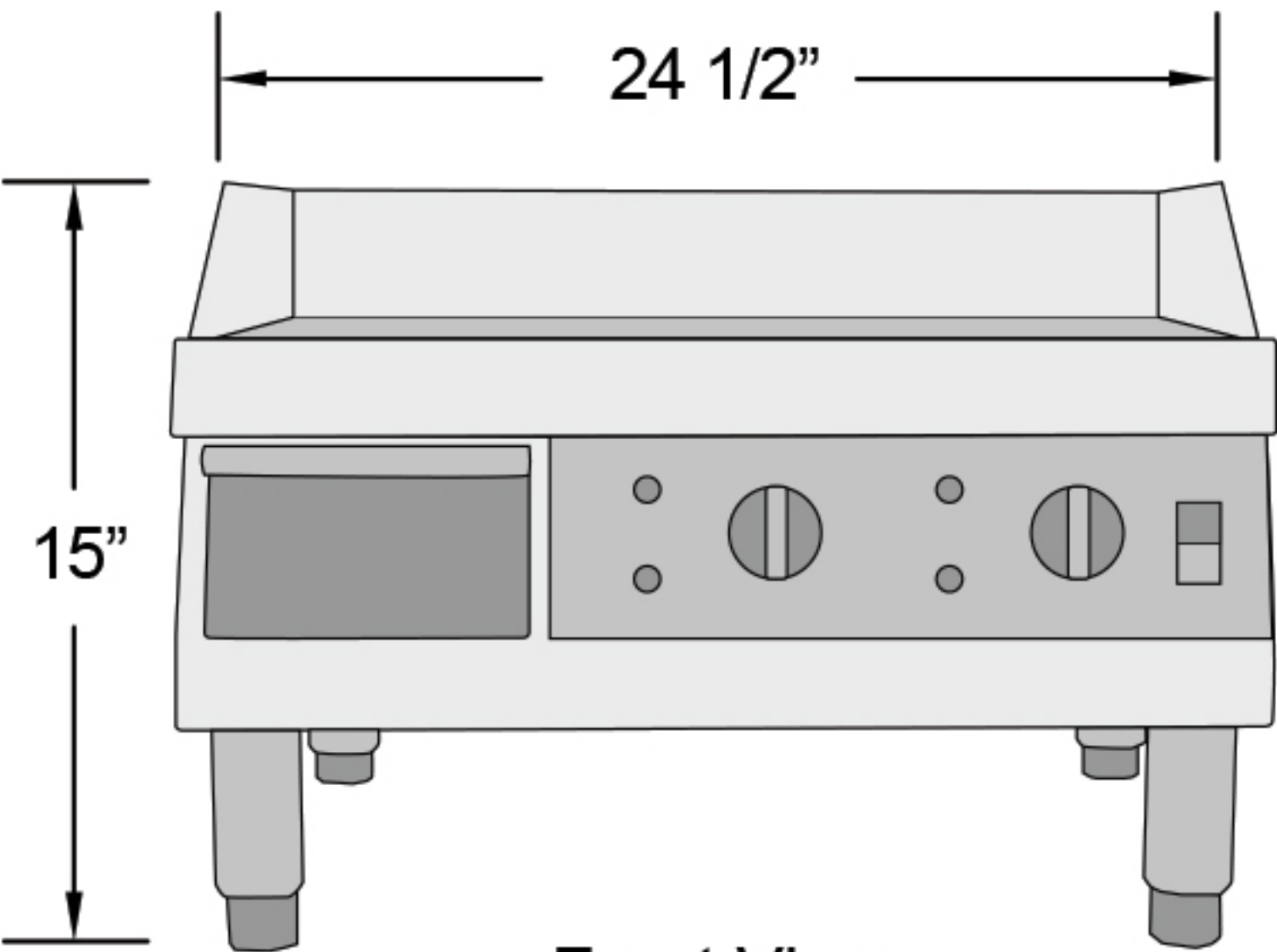
PLATE SIZE: 15-1/2" X 24"



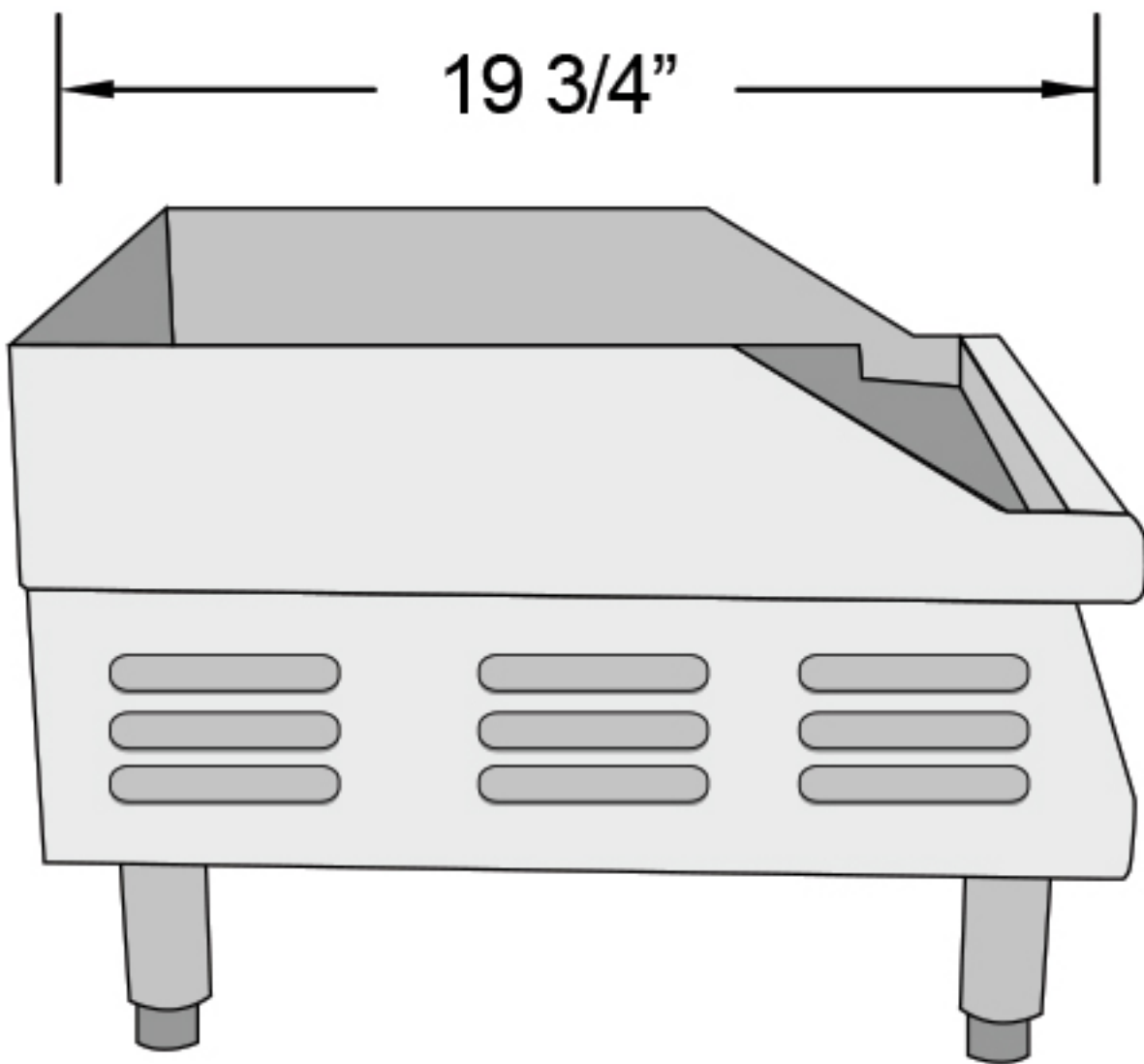
SECG2B-24

- 2 THERMOSTATIC CONTROL 208/240V/60H
- 1 PHASE ELECTRIC
- 2,600-3,500W THERMOSTAT
W/ TEMP RANGE 150°F TO 570°F
- 16GA.430 S/S BASE CONSTRUCTION
- FRONT EDGE IS COOL TO THE
TOUCH FOR SAFE COOKING
- STEEL U-STYLE BURNER OPTIMIZES
HEAT CONTROL & DISTRIBUTION
- 1/2" THICK COLD-ROLLED STEEL GRIDDLE PLATE COOKING SURFACE FOR
EXCELLENT HEAT DISTRIBUTION
- 1 430 S/S 3-1/4" GREASE DRAWER CAN BE EASILY REMOVED
- 14GA.430 S/S BACK & SIDE SPLASHES
OFFER PROTECTION AGAINST NASTY SPILLS
- OVERHEAT PROTECTION AND POWER
ON/ HEATING INDICATOR LIGHTS FOR SAFETY
- UNIT SERVICEABLE FROM THE FRONT
- STAINLESS STEEL LEGS HAVE ADJUSTABLE NON-SKID FEET
- WOODEN CRATE AND CARTON BOX PACKING

Technical Information



Front View



Side View

30" Wide Electric Griddle

FEATURES

MODEL: SECG3B-30

DESCRIPTION: 30" STAINLESS STEEL ELECTRIC COUNTERTOP GRIDDLE

DIMENSIONS (DWH): 19-3/4" X 30-1/2" X 15"

PLATE SIZE: 15-1/2" X 30"

- 3 THERMOSTATIC CONTROL 208/240V/60H

- 1 PHASE ELECTRIC

- 3,400-4,500W THERMOSTAT

W/ TEMP RANGE 150°F TO 570°F

- 16GA.430 S/S BASE CONSTRUCTION

- FRONT EDGE IS COOL TO THE

TOUCH FOR SAFE COOKING

- STEEL U-STYLE BURNER OPTIMIZES

HEAT CONTROL & DISTRIBUTION

- 1/2" THICK COLD-ROLLED STEEL GRIDDLE PLATE COOKING SURFACE FOR

EXCELLENT HEAT DISTRIBUTION

- 1 430 S/S 3-1/4" GREASE DRAWER CAN BE EASILY REMOVED

- 14GA.430 S/S BACK & SIDE SPLASHES

OFFER PROTECTION AGAINST NASTY SPILLS

- OVERHEAT PROTECTION AND POWER

ON/ HEATING INDICATOR LIGHTS FOR SAFETY

- UNIT SERVICEABLE FROM THE FRONT

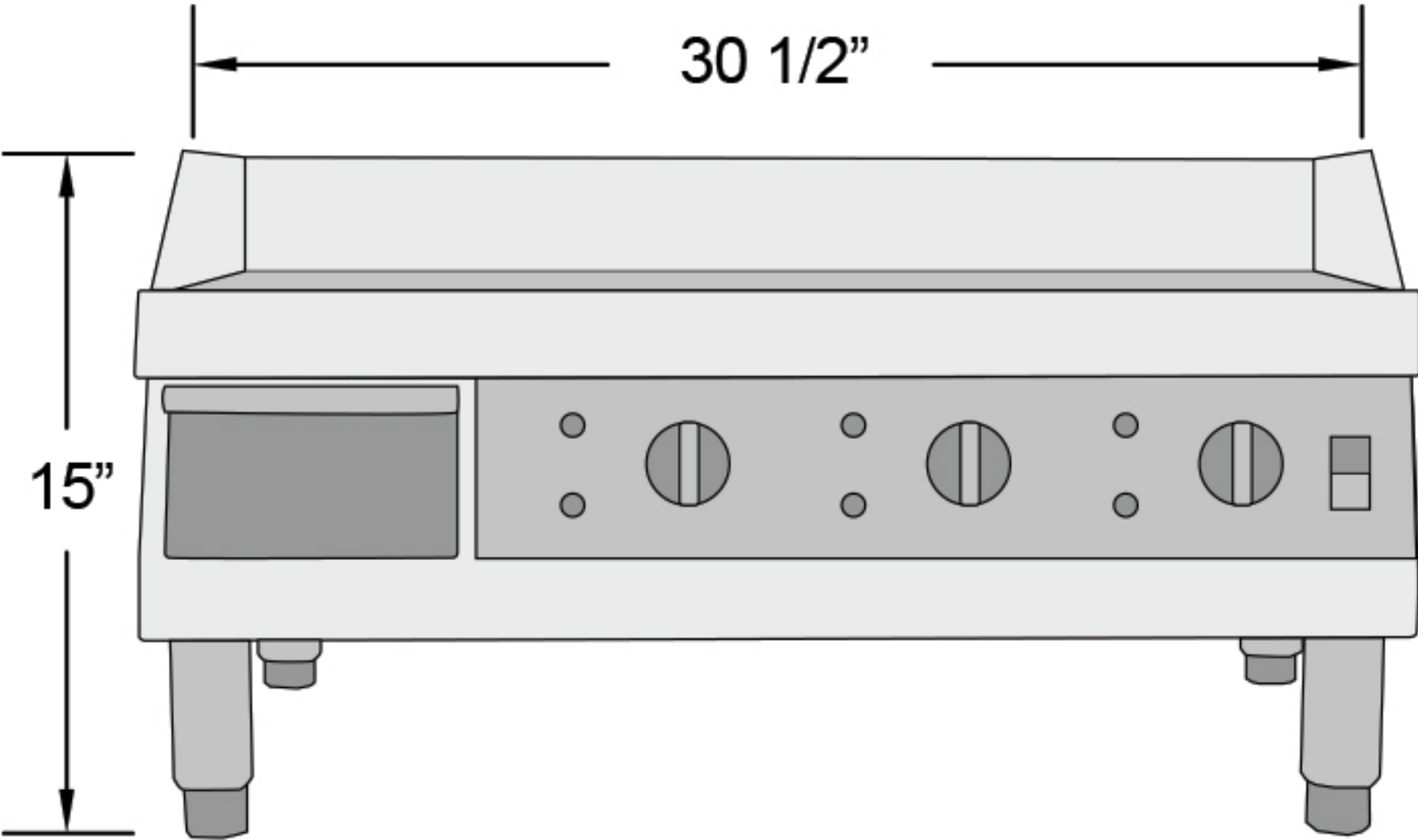
- STAINLESS STEEL LEGS HAVE ADJUSTABLE NON-SKID FEET

- WOODEN CRATE AND CARTON BOX PACKING

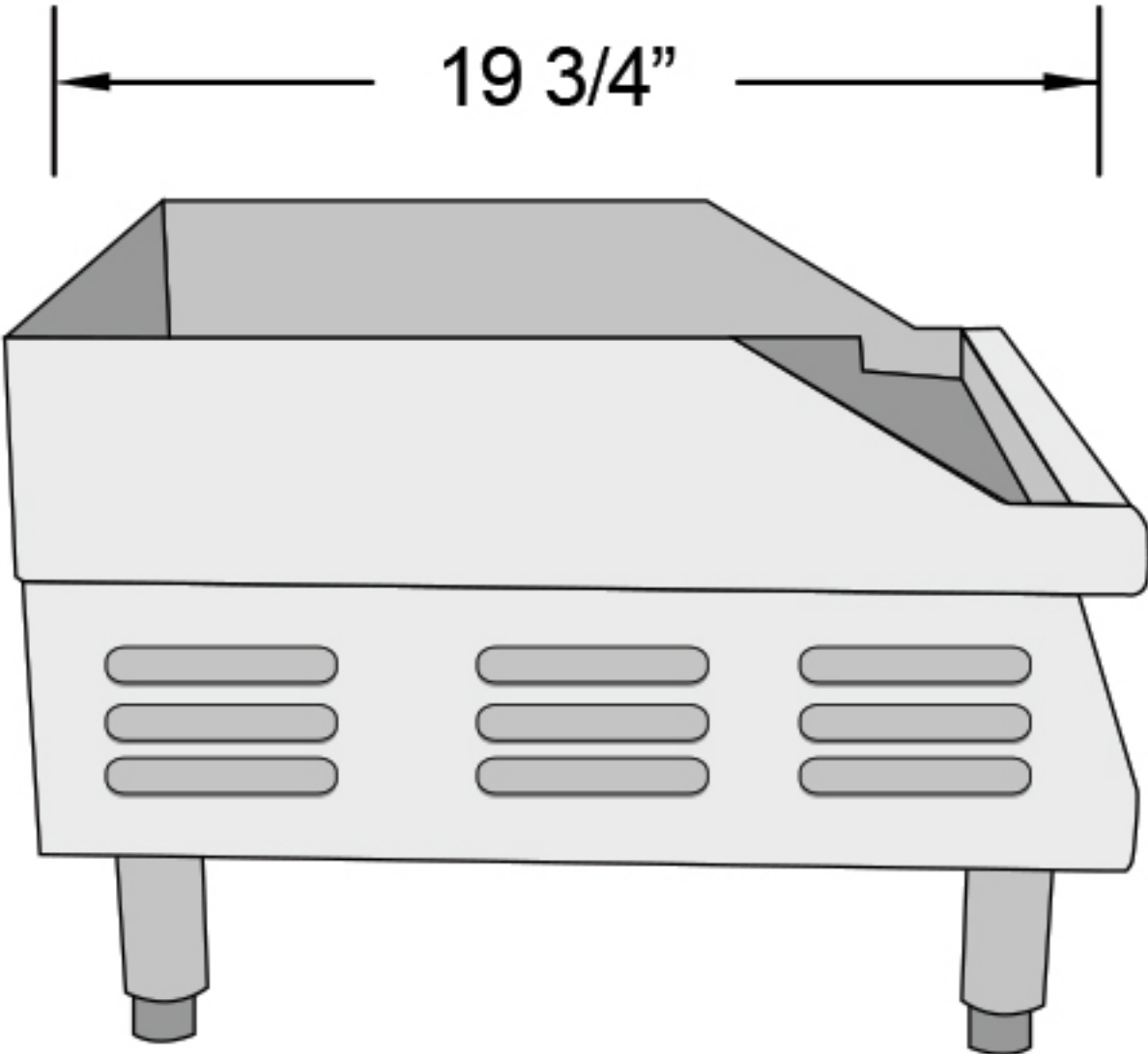


SECG3B-30

Technical Information



Front View



Side View

36" Wide Electric Griddle

FEATURES

MODEL: SECG3B-36

DESCRIPTION: 36" STAINLESS STEEL ELECTRIC COUNTERTOP GRIDDLE

DIMENSIONS (DWH): 19-3/4" X 36-1/2" X 15"

PLATE SIZE: 15-1/2" X 36"

- 3 THERMOSTATIC CONTROL 208/240V/60H

- 3 PHASE ELECTRIC

- 7,500-10,000W THERMOSTAT

- W/ TEMP RANGE 150°F TO 570°F

- 16GA.430 S/S BASE CONSTRUCTION

- FRONT EDGE IS COOL TO THE

- TOUCH FOR SAFE COOKING

- STEEL U-STYLE BURNER OPTIMIZES

- HEAT CONTROL & DISTRIBUTION

- 1/2" THICK COLD-ROLLED STEEL GRIDDLE PLATE COOKING SURFACE FOR

- EXCELLENT HEAT DISTRIBUTION

- 1 430 S/S 3-1/4" GREASE DRAWER CAN BE EASILY REMOVED

- 14GA.430 S/S BACK & SIDE SPLASHES

- OFFER PROTECTION AGAINST NASTY SPILLS

- OVERHEAT PROTECTION AND POWER

- ON/ HEATING INDICATOR LIGHTS FOR SAFETY

- UNIT SERVICEABLE FROM THE FRONT

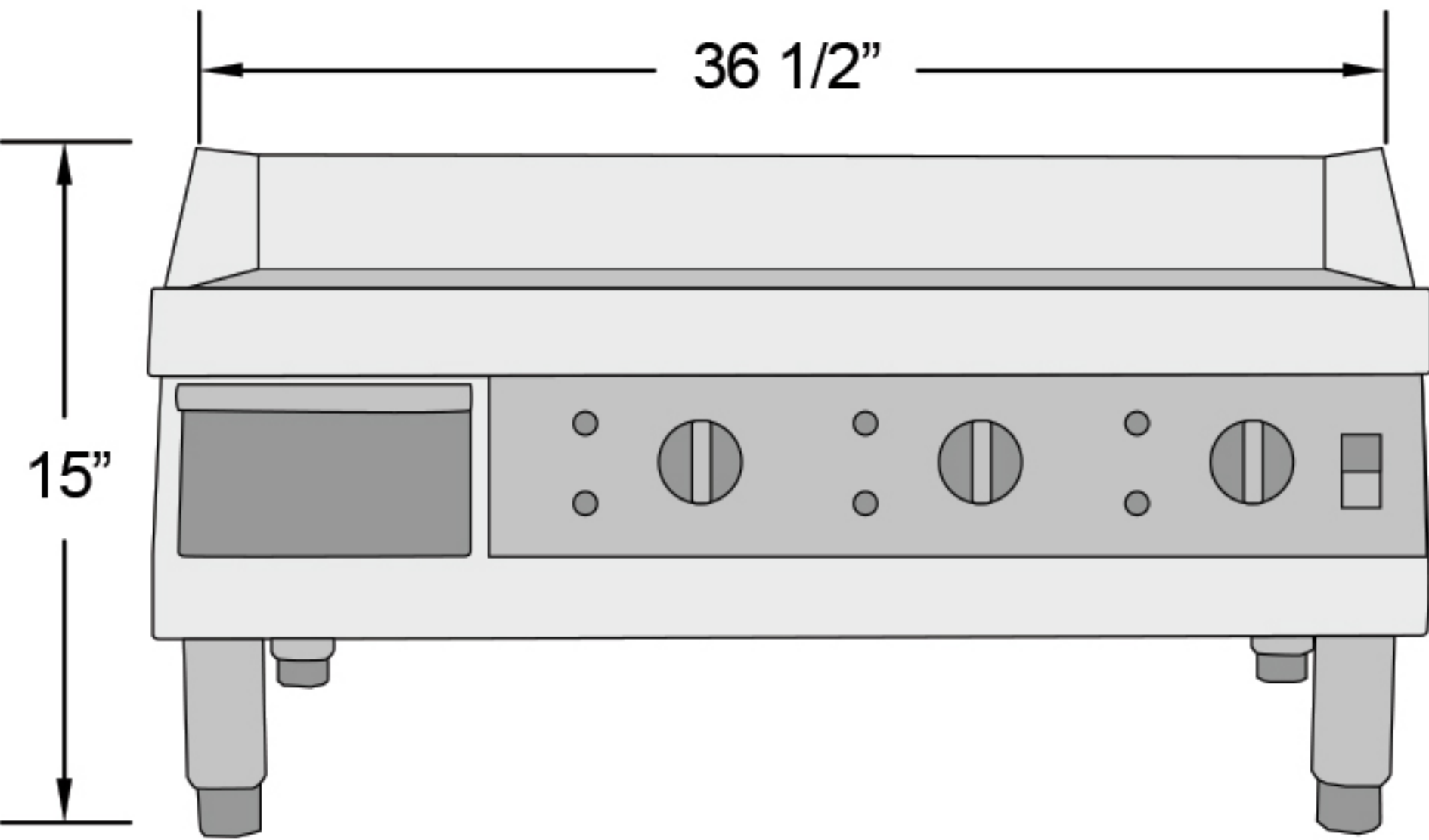
- STAINLESS STEEL LEGS HAVE ADJUSTABLE NON-SKID FEET

- WOODEN CRATE AND CARTON BOX PACKING

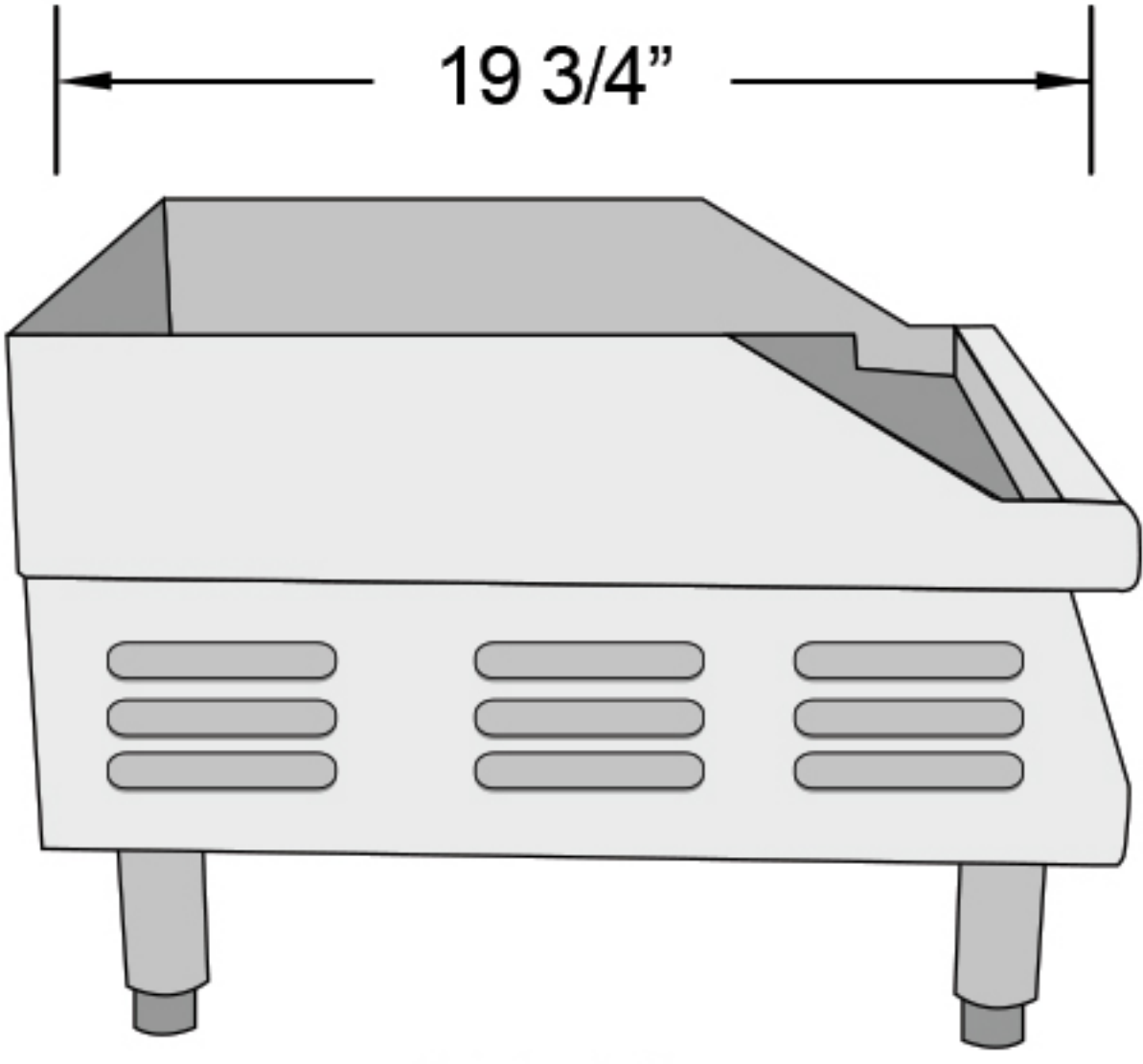


SECG3B-36

Technical Information



Front View



Side View

48" Wide Electric Griddle

FEATURES

MODEL: SECG4B-48

DESCRIPTION: 48" STAINLESS STEEL ELECTRIC COUNTERTOP GRIDDLE

DIMENSIONS (DWH): 19-3/4" X 48-1/2" X 15"

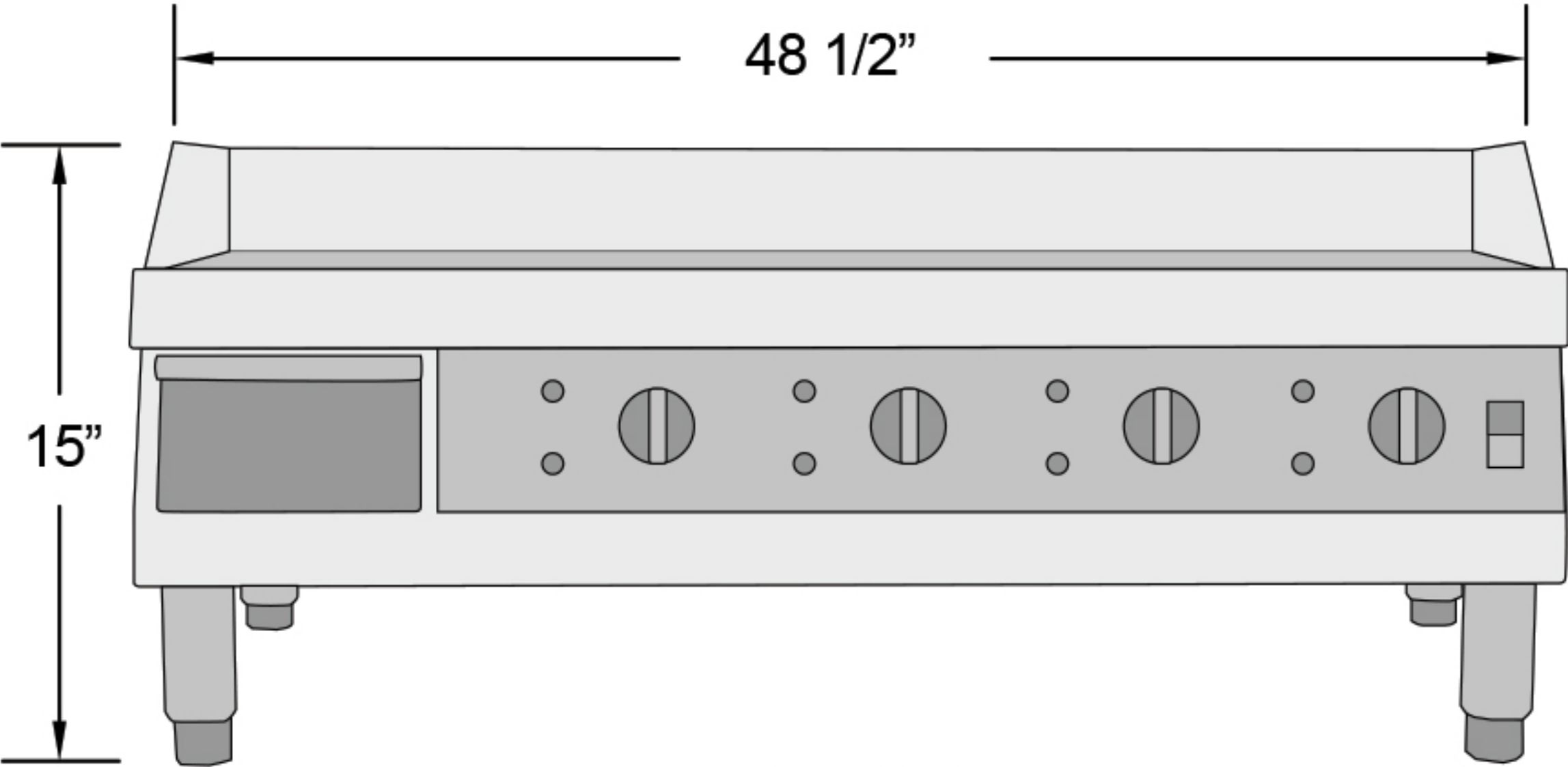
PLATE SIZE: 15-1/2" X 48"



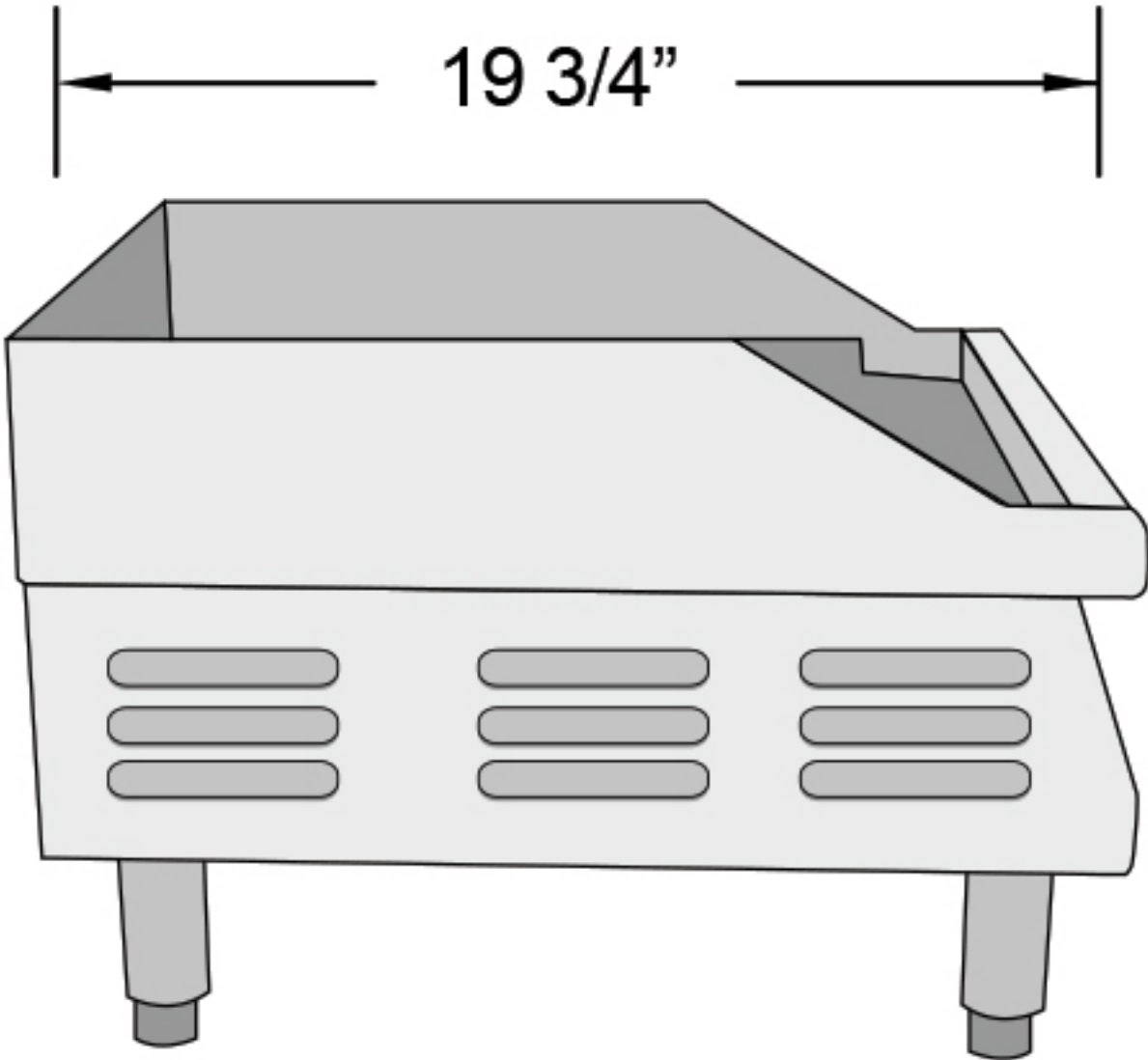
SECG4B-48

- 4 THERMOSTATIC CONTROL 208/240V/60H
 - 3 PHASE ELECTRIC
 - 12,000-15,000W THERMOSTAT W/ TEMP RANGE 150°F TO 570°F
- 16GA.430 S/S BASE CONSTRUCTION
 - FRONT EDGE IS COOL TO THE TOUCH FOR SAFE COOKING
- STEEL U-STYLE BURNER OPTIMIZES HEAT CONTROL & DISTRIBUTION
- 1/2" THICK COLD-ROLLED STEEL GRIDDLE PLATE COOKING SURFACE FOR EXCELLENT HEAT DISTRIBUTION
- 1 430 S/S 3-1/4" GREASE DRAWER CAN BE EASILY REMOVED
 - 14GA.430 S/S BACK & SIDE SPLASHES OFFER PROTECTION AGAINST NASTY SPILLS
 - OVERHEAT PROTECTION AND POWER ON/ HEATING INDICATOR LIGHTS FOR SAFETY
- UNIT SERVICEABLE FROM THE FRONT
- STAINLESS STEEL LEGS HAVE ADJUSTABLE NON-SKID FEET
- WOODEN CRATE AND CARTON BOX PACKING

Technical Information



Front View



Side View

30" Wide Electric Hot Food Steam Table

FEATURES

MODEL: CBEST-2-S

DESCRIPTION: 30" STAINLESS STEEL ELECTRIC HOT FOOD STEAM TABLE

DIMENSIONS (DWH): 30-5/8" X 30" X 34-3/8"

CUTTING BOARD SIZE: 8" X 30"

• 120V/60HZ, 1, 1000W

• 72" ELECTRICAL CORD WITH 6-20P NEMA PLUG

16GA.304S/S TOP

• 18GA.304S/S SEALED WELL W/

FIBERGLASS INSULATION BETWEEN WELLS

• TWO SEALED WELL 12" X 20" X 6-1/2"

W/ 1" CORNER DRAIN

• 18GA.430S/S APRON AND BACK

• 18GA.430S/S UNDERSHELF W/ ALUMINUM DIE CAST CLAMP

• 16GA.430S/S SUPPORT SHELF W/ REMOVABLE

• 1/2" THICK POLY CUTTING BOARD 8" X 30"

• INFINITE CONTROL KNOB W/ 3 SETTINGS INDICATOR LIGHT INCLUDED

• S/S LEG AND SOCKET

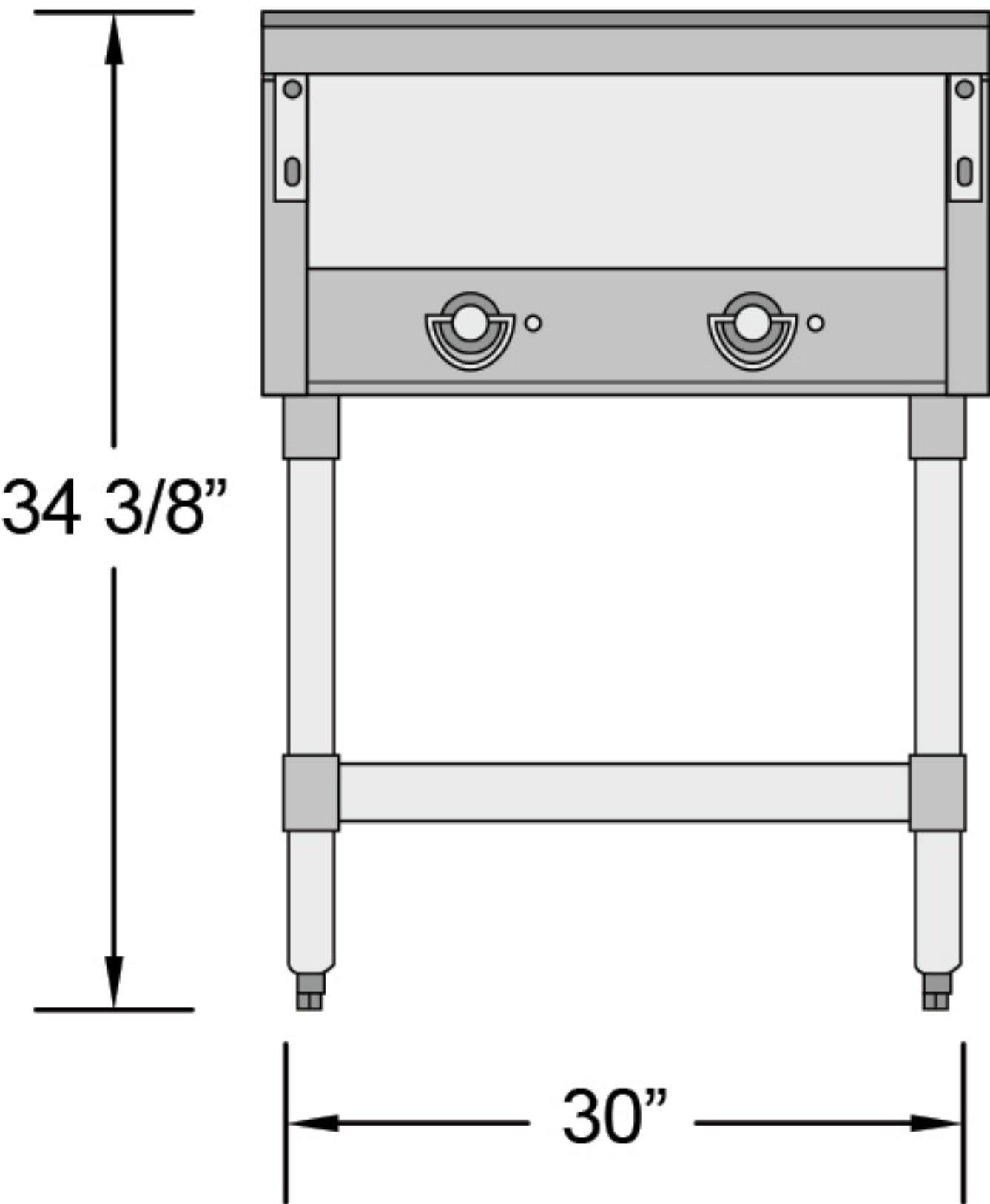
• S/S BULLET FEET

• CARTON BOX PACKING

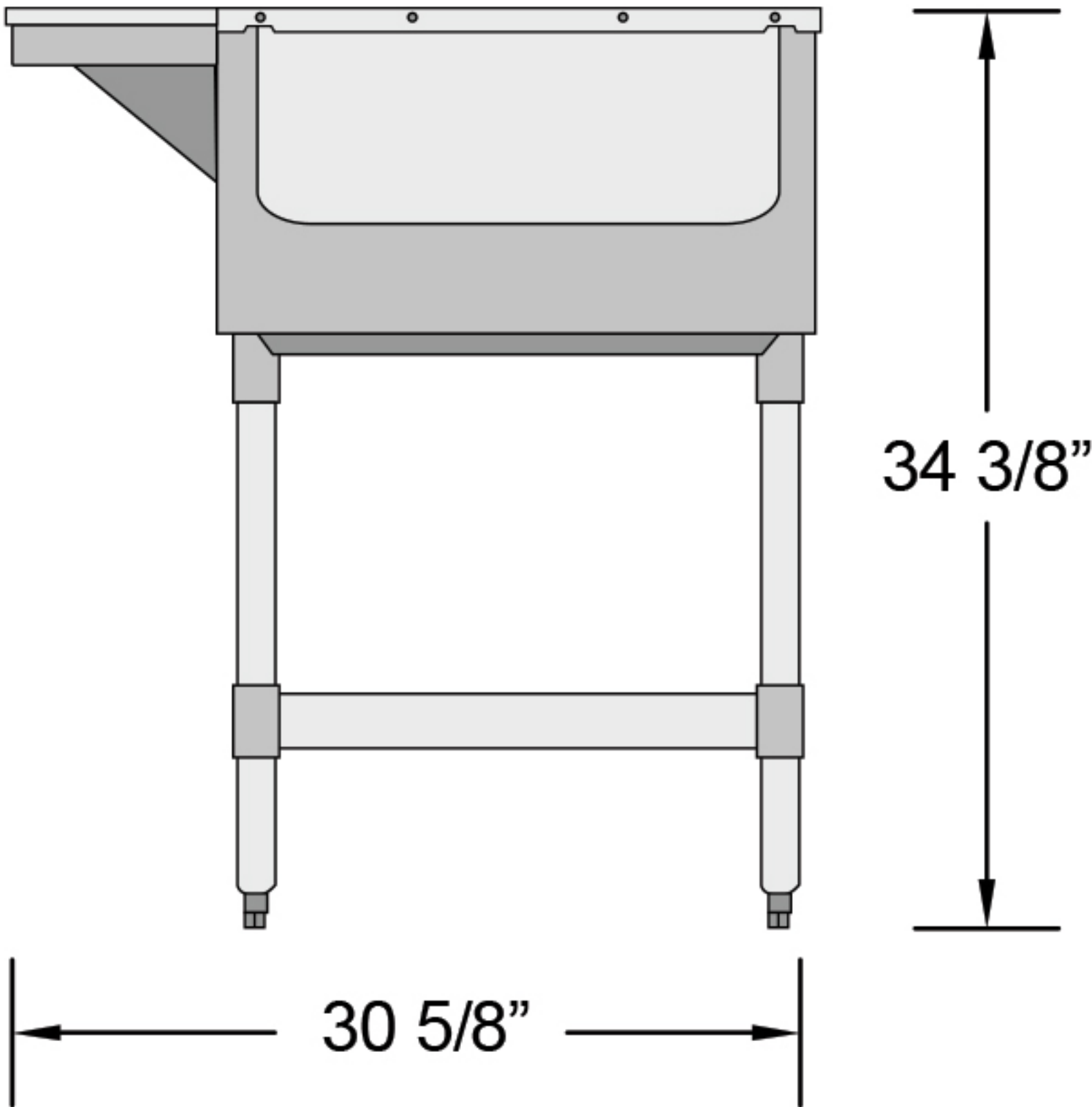


CBEST-2-S

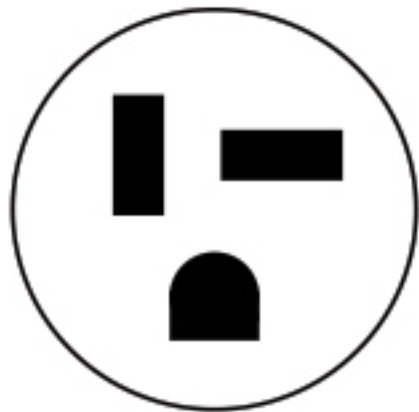
Technical Information



Front View



Side View



NEMA 6-20P



Intertek



Intertek

48" Wide Electric Hot Food Steam Table

FEATURES

MODEL: CBEST-3-S

DESCRIPTION: 48" STAINLESS STEEL ELECTRIC HOT FOOD STEAM TABLE

DIMENSIONS (DWH): 30-5/8" X 48" X 34-3/8"

CUTTING BOARD SIZE: 8" X 48"

• 120V/60HZ, 1,500W

• 72" ELECTRICAL CORD WITH 6-20P NEMA PLUG

16GA.304S/S TOP

• 18GA.304S/S SEALED WELL W/

FIBERGLASS INSULATION BETWEEN WELLS

• THREE SEALED WELL 12" X 20" X 6-1/2"

W/ 1" CORNER DRAIN

• 18GA.430S/S APRON AND BACK

• 18GA.430S/S UNDERSHELF W/ ALUMINUM DIE CAST CLAMP

• 16GA.430S/S SUPPORT SHELF W/ REMOVABLE

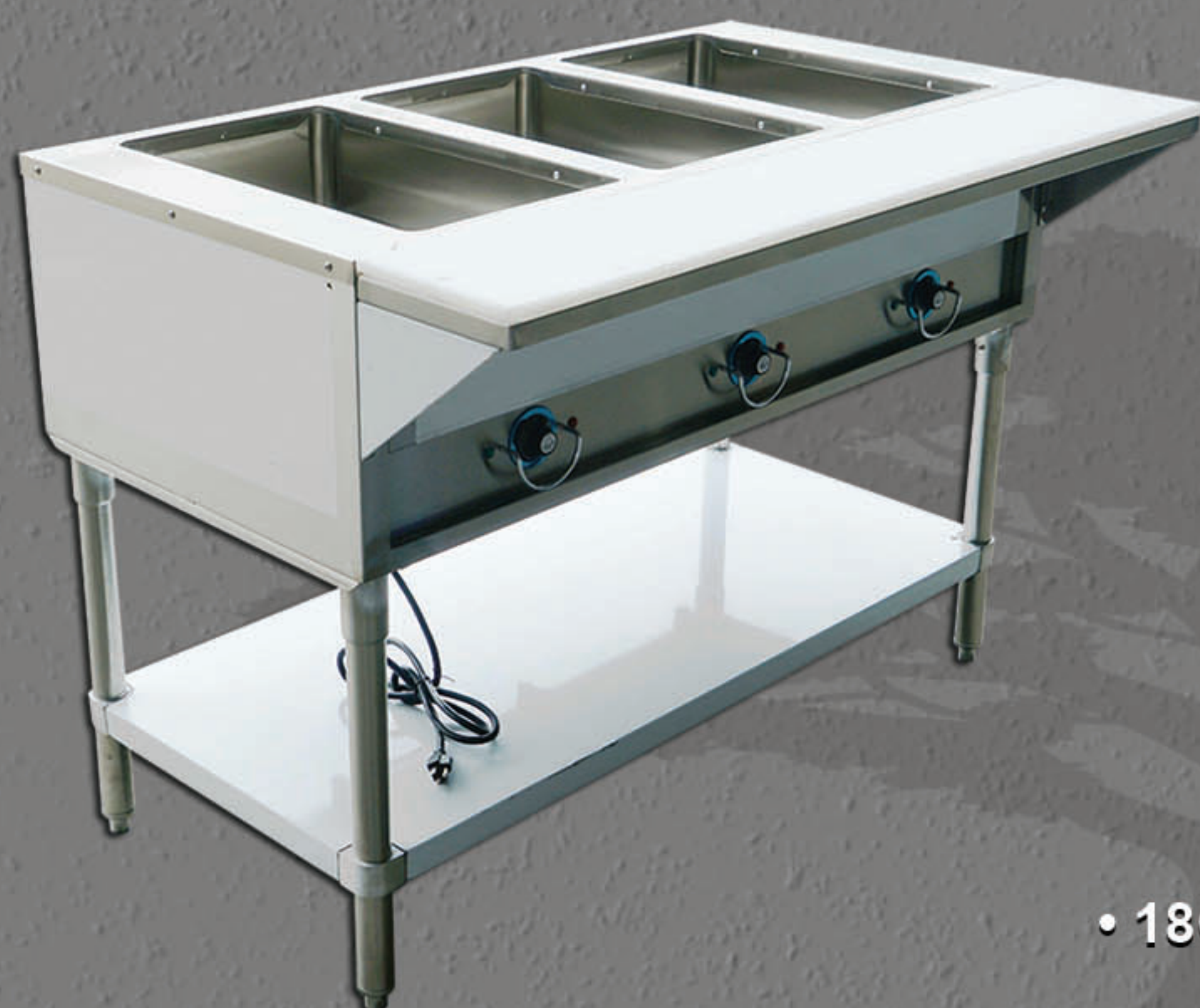
• 1/2" THICK POLY CUTTING BOARD 8" X 48"

• INFINITE CONTROL KNOB W/ 3 SETTINGS INDICATOR LIGHT INCLUDED

• S/S LEG AND SOCKET

• S/S BULLET FEET

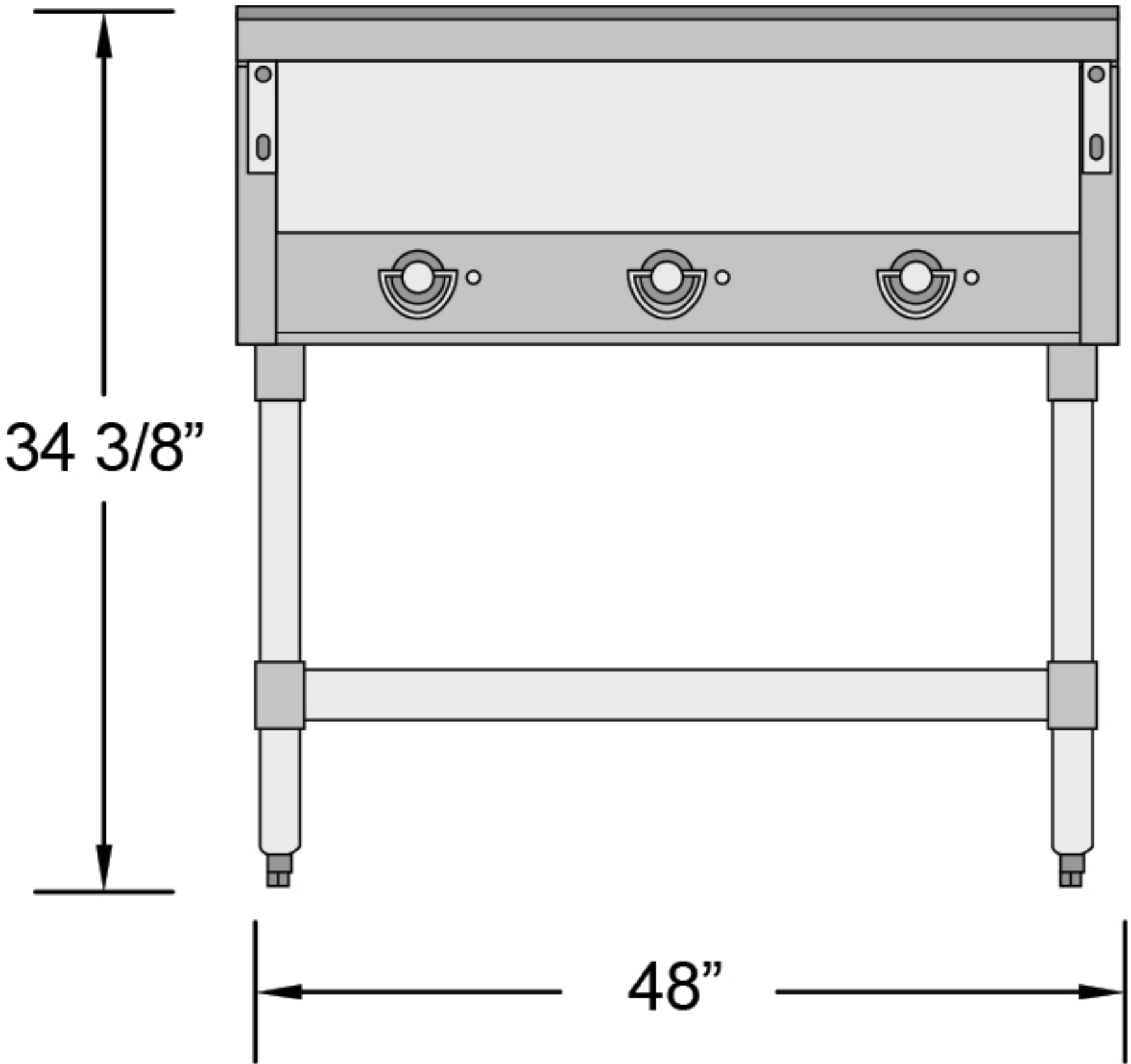
• CARTON BOX PACKING



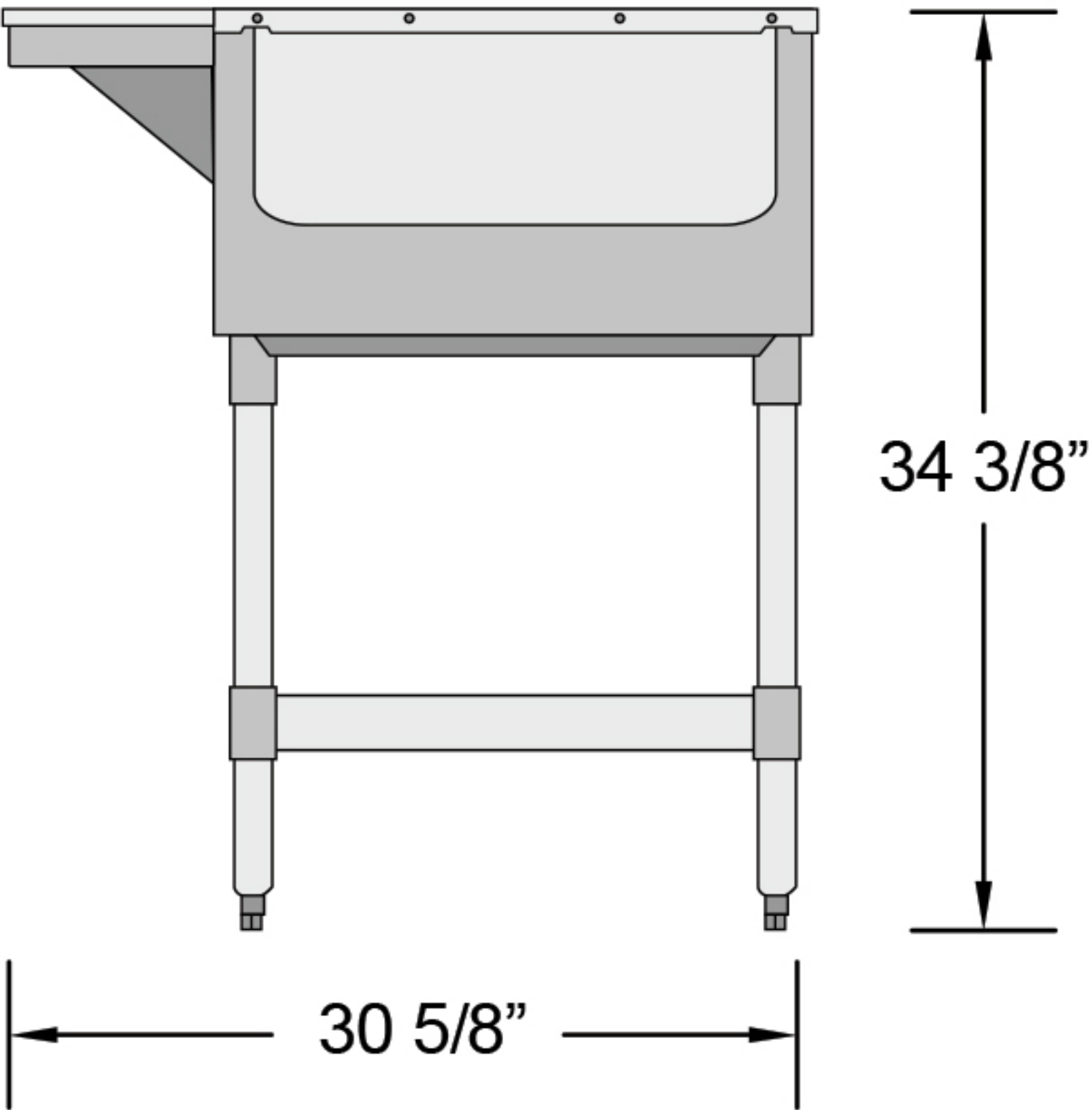
CBEST-3-S



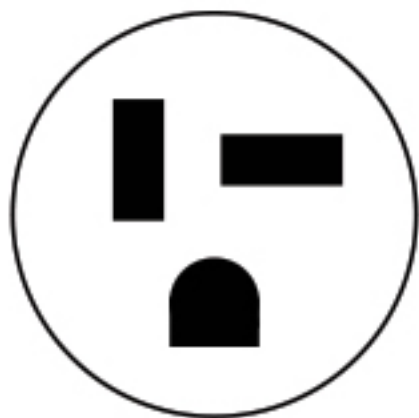
Technical Information



Front View



Side View



NEMA 6-20P



Intertek



Intertek

60" Wide Electric Hot Food Steam Table

FEATURES

MODEL: CBEST-4-S

DESCRIPTION: 60" STAINLESS STEEL ELECTRIC HOT FOOD STEAM TABLE

DIMENSIONS (DWH): 30-5/8" X 60" X 34-3/8"

CUTTING BOARD SIZE: 8" X 60"

• 240V/60HZ, 3,000W

• 72" ELECTRICAL CORD WITH 6-30P NEMA PLUG

16GA.304S/S TOP

• 18GA.304S/S SEALED WELL W/

FIBERGLASS INSULATION BETWEEN WELLS

• FOUR SEALED WELL 12" X 20" X 6-1/2"

W/ 1" CORNER DRAIN

• 18GA.430S/S APRON AND BACK

• 18GA.430S/S UNDERSHELF W/ ALUMINUM DIE CAST CLAMP

• 16GA.430S/S SUPPORT SHELF W/ REMOVABLE

• 1/2" THICK POLY CUTTING BOARD 8" X 60"

• INFINITE CONTROL KNOB W/ 3 SETTINGS INDICATOR LIGHT INCLUDED

• S/S LEG AND SOCKET

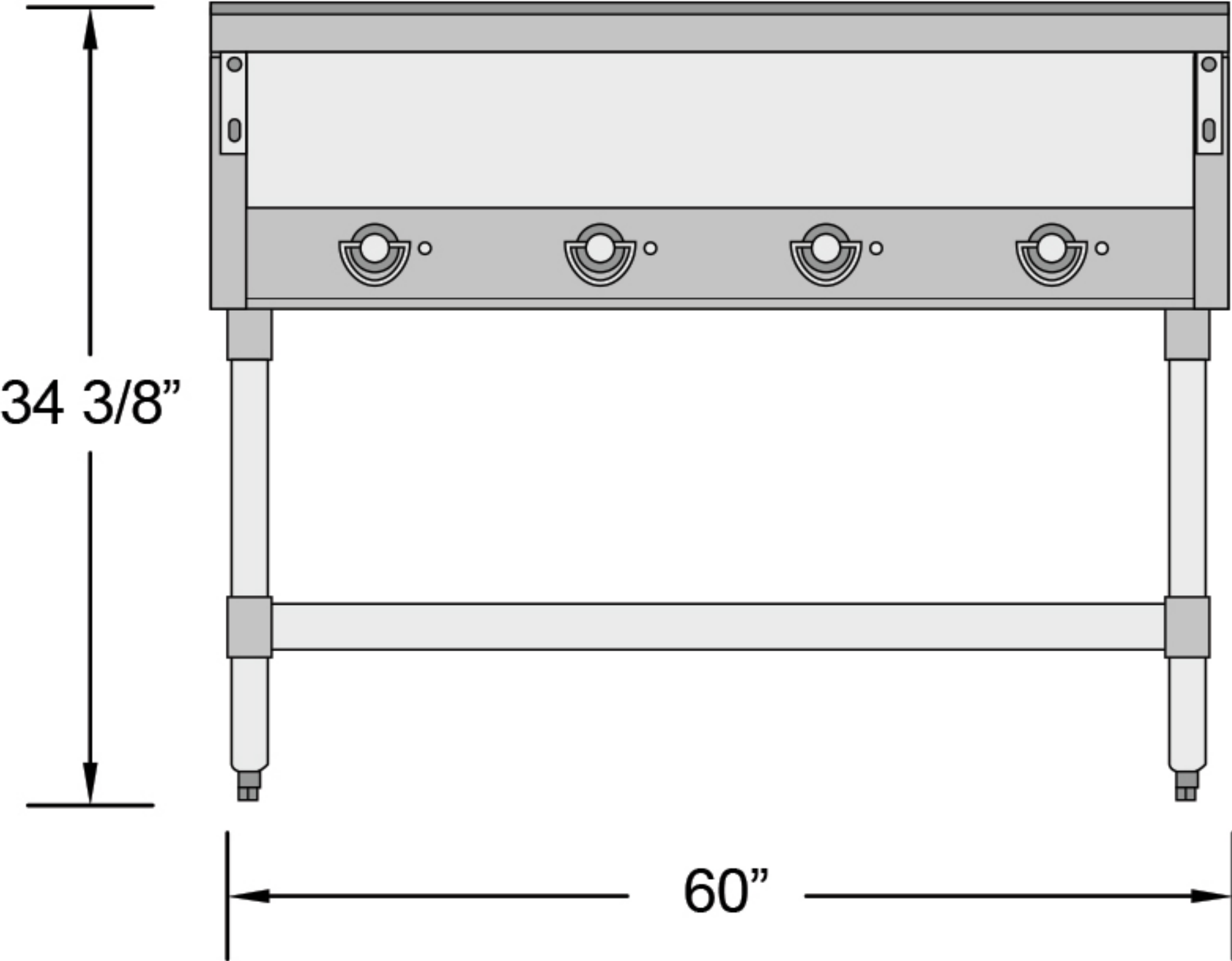
• S/S BULLET FEET

• CARTON BOX PACKING

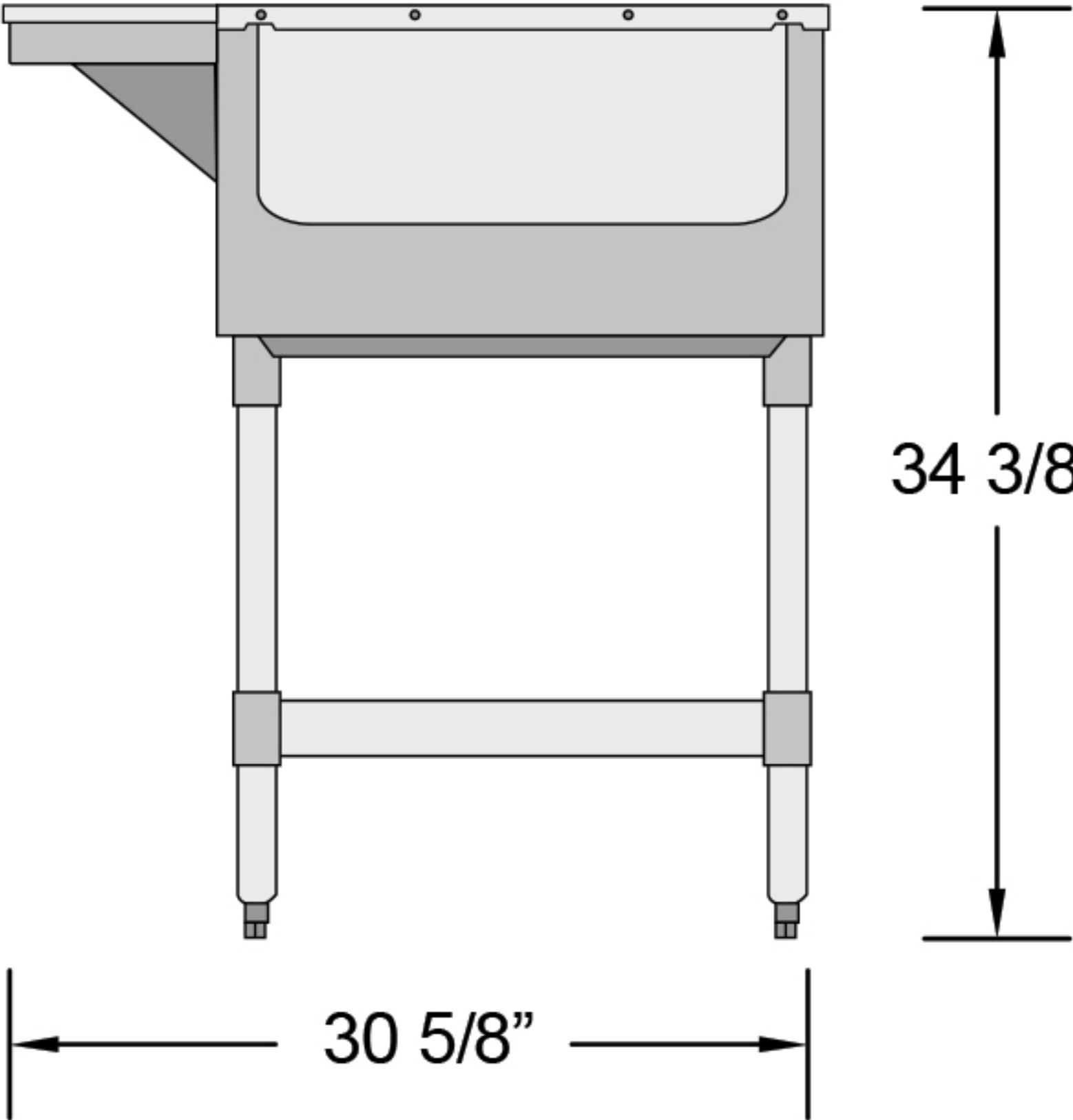


CBEST-4-S

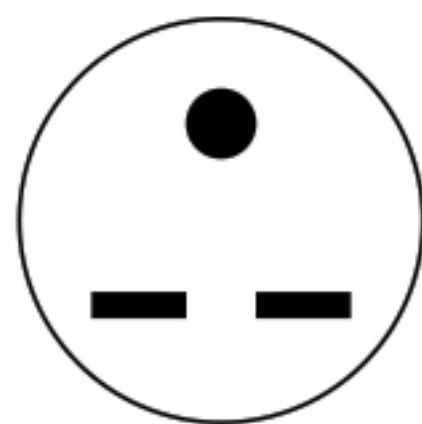
Technical Information



Front View



Side View



NEMA 6-30P



Intertek



Intertek

72" Wide Electric Hot Food Steam Table

FEATURES

MODEL: CBEST-5-S

DESCRIPTION: 72" STAINLESS STEEL ELECTRIC HOT FOOD STEAM TABLE

DIMENSIONS (DWH): 30-5/8" X 72" X 34-3/8"

CUTTING BOARD SIZE: 8" X 72"

• 240V/60HZ, 3,750W

• 72" ELECTRICAL CORD WITH 6-30P NEMA PLUG

16GA.304S/S TOP

• 18GA.304S/S SEALED WELL W/

FIBERGLASS INSULATION BETWEEN WELLS

• FIVE SEALED WELL 12" X 20" X 6-1/2"

W/ 1" CORNER DRAIN

• 18GA.430S/S APRON AND BACK

• 18GA.430S/S UNDERSHELF W/ ALUMINUM DIE CAST CLAMP

• 16GA.430S/S SUPPORT SHELF W/ REMOVABLE

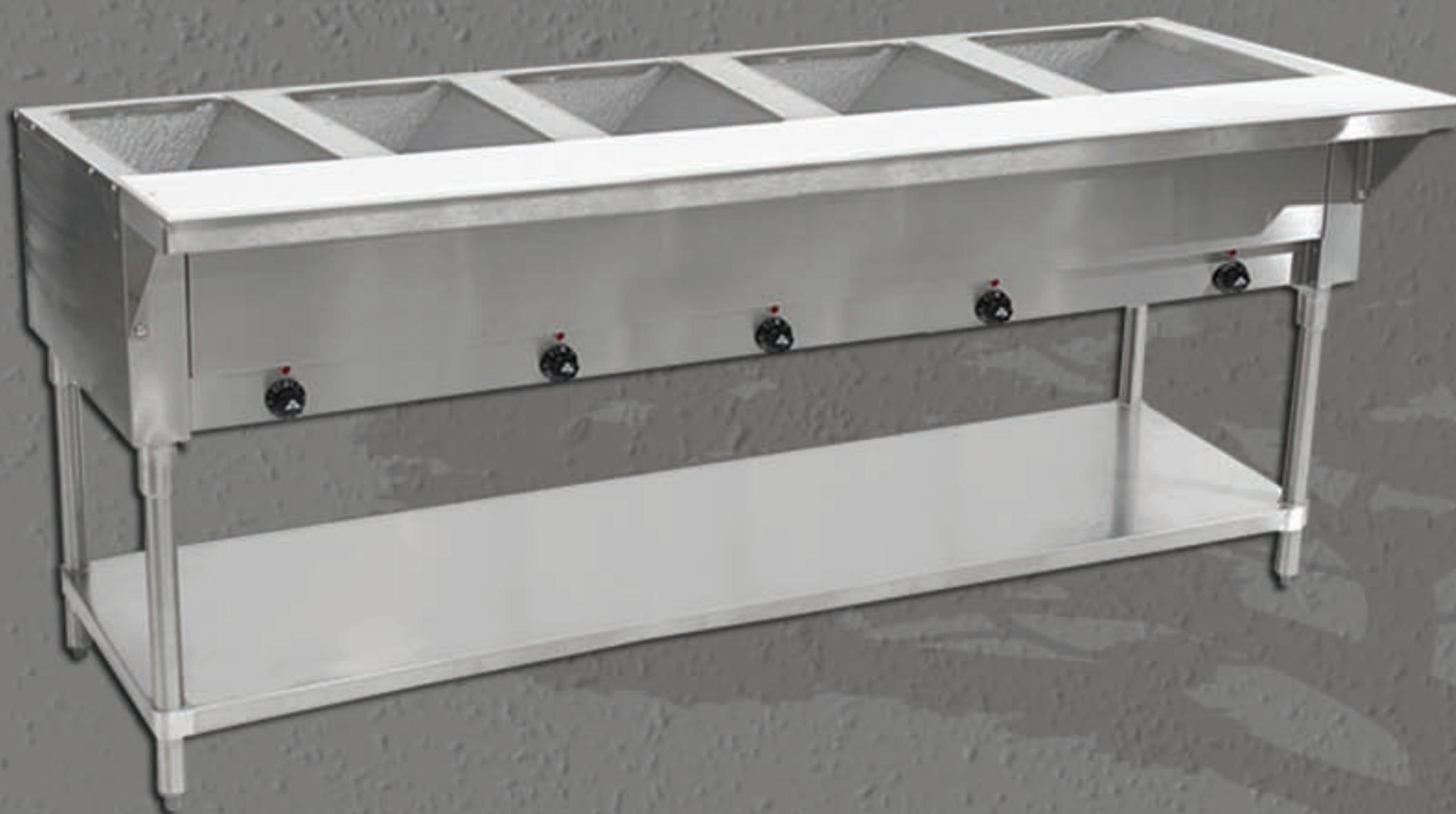
• 1/2" THICK POLY CUTTING BOARD 8" X 72"

• INFINITE CONTROL KNOB W/ 3 SETTINGS INDICATOR LIGHT INCLUDED

• S/S LEG AND SOCKET

• S/S BULLET FEET

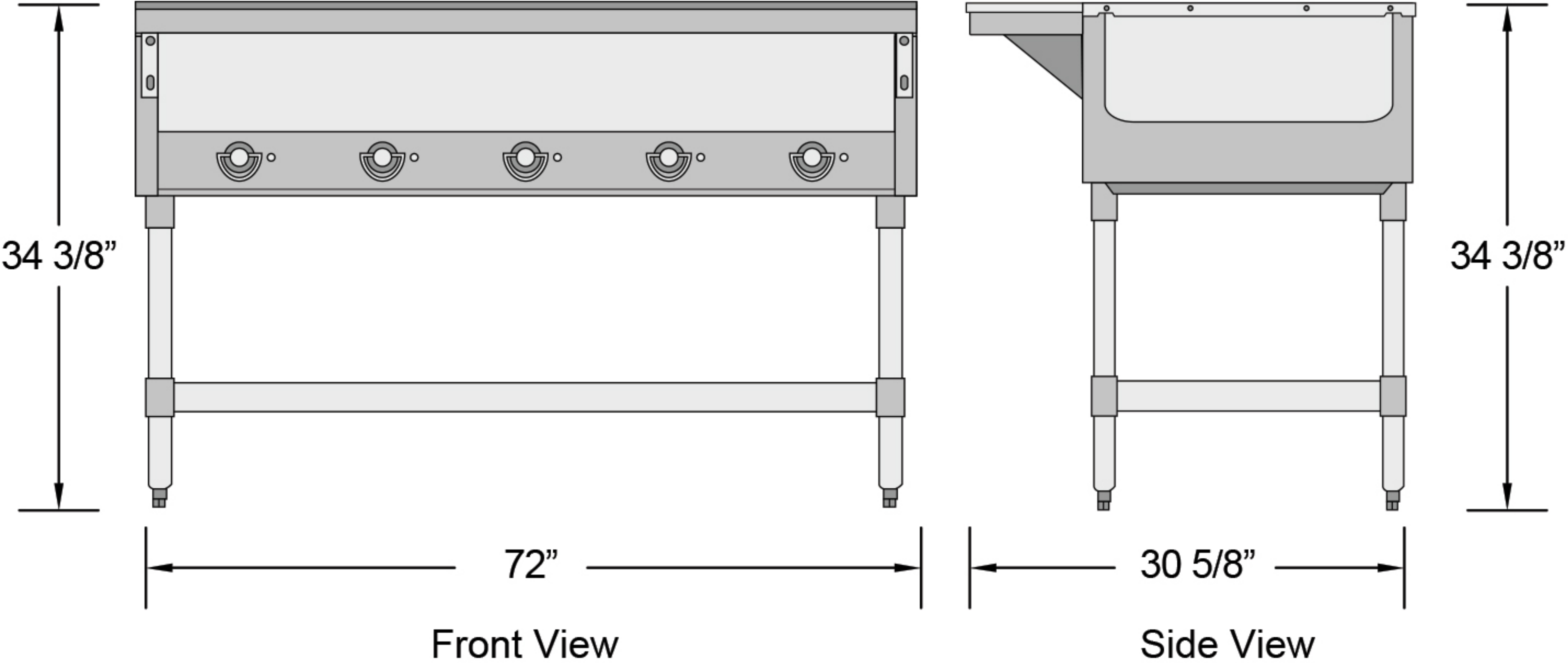
• CARTON BOX PACKING



CBEST-5-S



Technical Information



FODU-50 Oil Disposal

FEATURES

MODEL: FODU-50

DESCRIPTION: FRY OIL DISPOSAL UNIT

DIMENSIONS (DWH): 15-3/8" X 32" X 48"

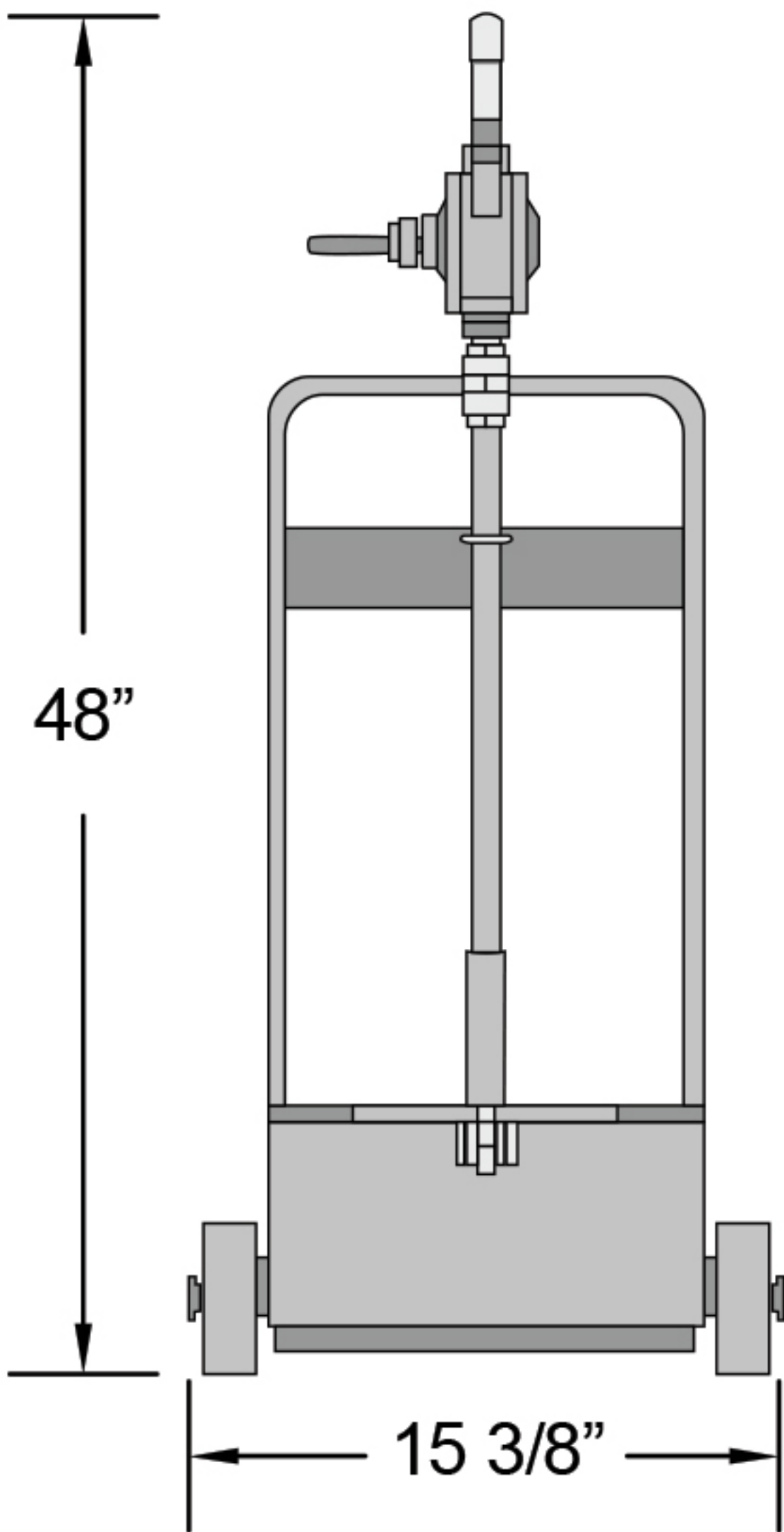
- SIMPLE, SAFE AND SANITARY WAY TO DISPOSE OF WASTE OIL FROM COMMERCIAL FRYERS
- 9-5/8" DRAIN HEIGHT WITH THE COVER OPEN
- LOW CENTER OF GRAVITY MAKES IT EXTREMELY STABLE
- HEAVY DUTY MANUAL PUMP AND ONE-WAY CHECK VALVE
- EASY TO OPERATE, AND CAN EMPTY 50 LB. OF OIL IN LESS THAN 60 SECONDS
- HEAVY DUTY 6" WHEELS MAKE IT EASY TO TRANSPORT OIL, EVEN ACROSS PARKING LOTS WITH NO LIFTING NECESSARY
- CARTON BOX PACKING



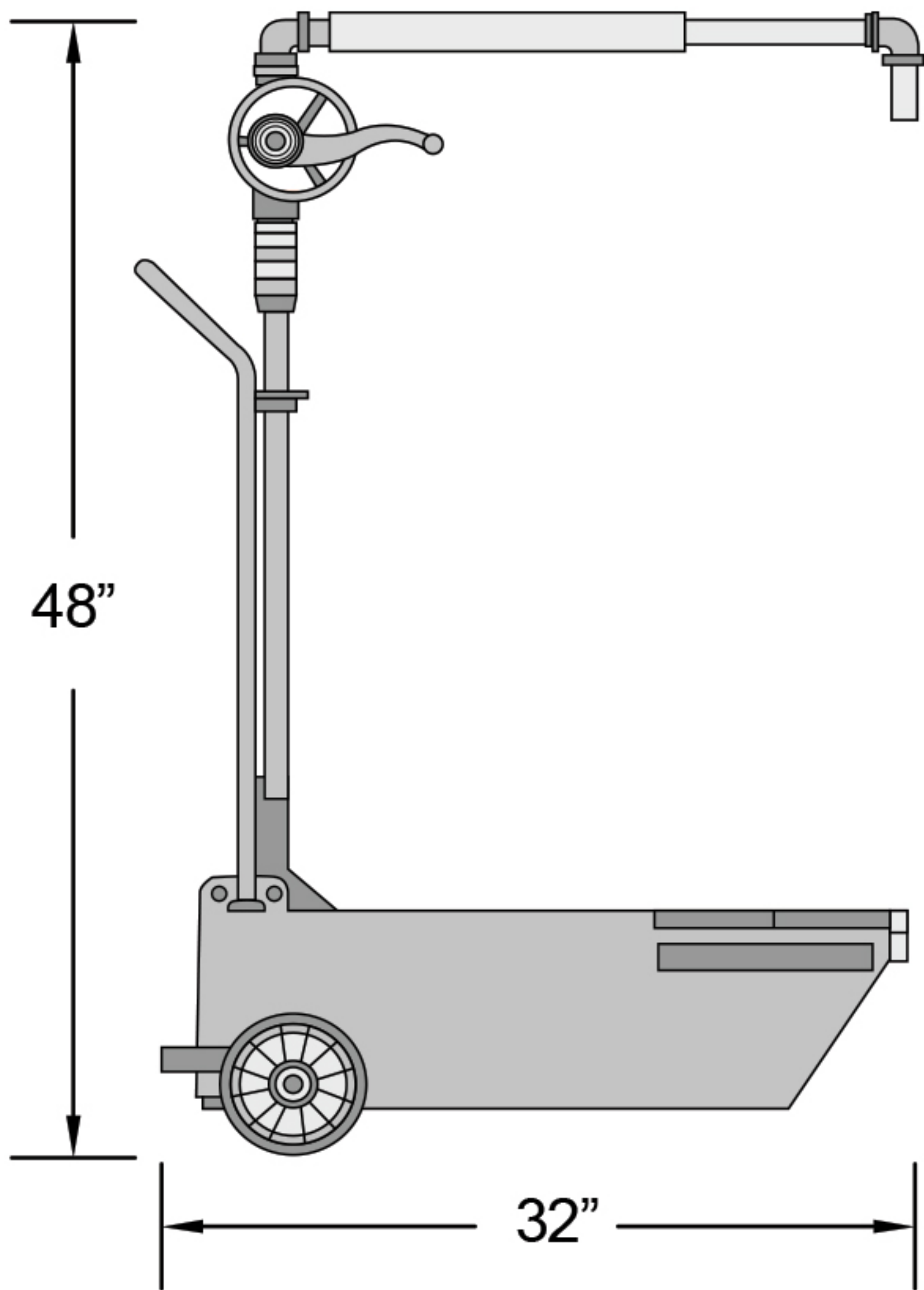
FODU-50



Technical Information



Front View



Side View

FODU-100 Oil

FEATURES

MODEL: FODU-100

DESCRIPTION: FRY OIL DISPOSAL UNIT

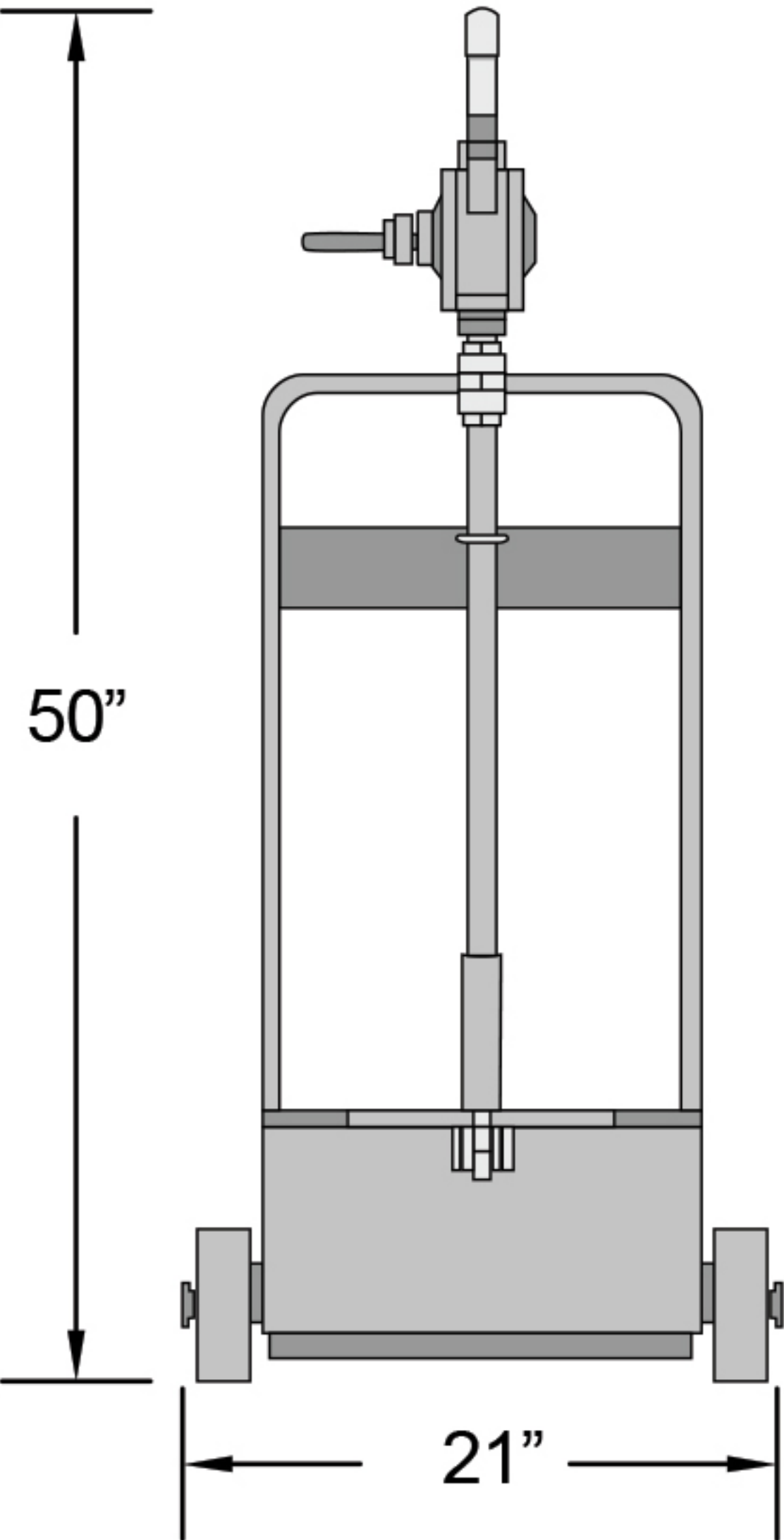
DIMENSIONS (DWH): 15-3/8" X 37" X 50"

- SIMPLE, SAFE AND SANITARY WAY TO DISPOSE OF WASTE OIL FROM COMMERCIAL FRYERS
- 9-5/8" DRAIN HEIGHT WITH THE COVER OPEN
- LOW CENTER OF GRAVITY MAKES IT EXTREMELY STABLE
- HEAVY DUTY MANUAL PUMP AND ONE-WAY CHECK VALVE
- EASY TO OPERATE, AND CAN EMPTY 100 LB. OF OIL IN LESS THAN 2 MINUTES
- HEAVY DUTY 6" WHEELS MAKE IT EASY TO TRANSPORT OIL, EVEN ACROSS PARKING LOTS WITH NO LIFTING NECESSARY
- CARTON BOX PACKING

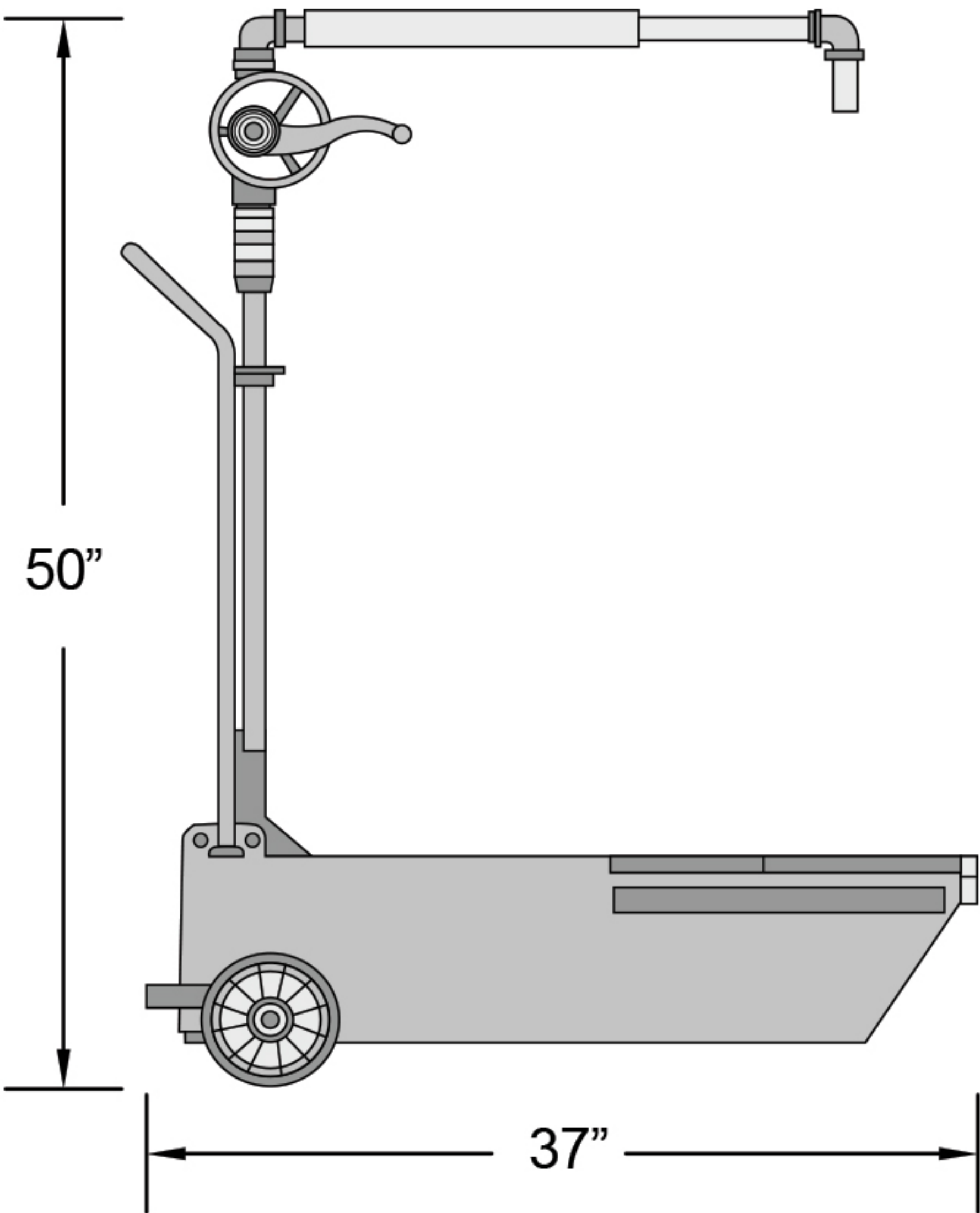


FODU-100

Technical Information



Front View



Side View

36" Gas Salamander Broiler

CBSM-36 36" Gas Salamander Broiler FEATURES

MODEL: CBSM-36

DESCRIPTION: 36" STAINLESS STEEL GAS SALAMANDER BROILER

DIMENSIONS (WDH): 36" X 19" X 19"



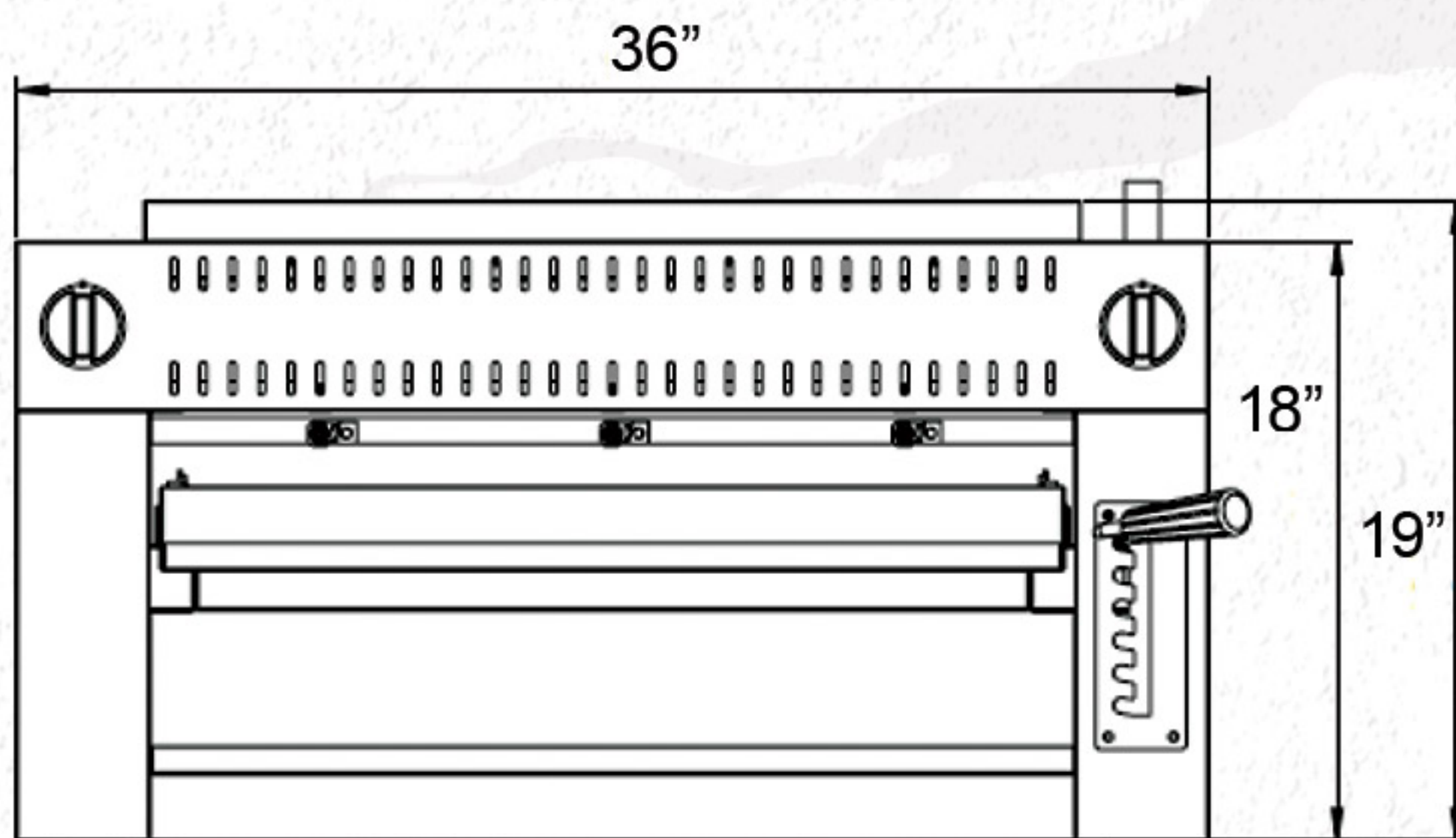
CBSM-36

- STAINLESS STEEL STRUCTURE
- 6 CAST IRON BURNERS
- TOTAL 36,000 BTU/HR
- COOK FOOD QUICKLY WITH THE INFRARED BURNER
- EASILY ADJUSTABLE WITH THE SPRING BALANCE LIFTING SYSTEM
- ROLL OUT FOR EASY LOADING, UNLOADING AND CLEANING
- PREVENT GRILLS FALLING OFF WITH THE GRILL STOPPER
- ATTAIN DIFFERENT TEMPERATURES WITH 5 HEIGHT LOCKING POSITIONS
- INSTANT IGNITION OF MAIN BURNER WITH CONTINUOUS PILOT
- COLLECT DROPPED FOOD WITH THE STAINLESS STEEL CRUMB TRAY
- SAVE KITCHEN SPACE WITH THE INCLUDED WALL MOUNTING KIT
- CAN MATCH 36" OR 60" RANGES (KIT TO BE ORDERED ADDITIONALLY)
- 3/4" NPT REAR GAS CONNECTION

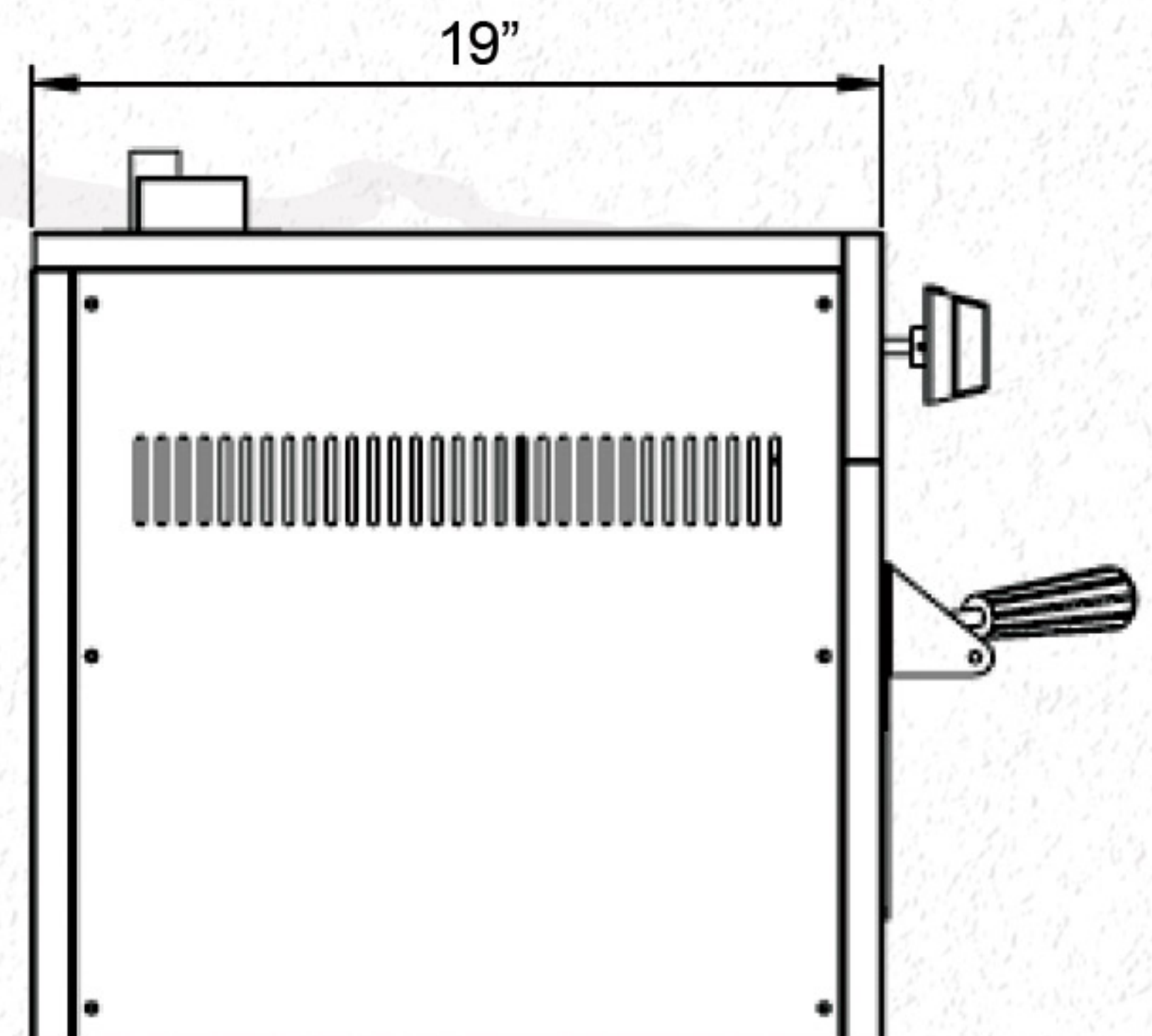
MODEL	DESCRIPTION	DIMENSIONS	TOTAL BTU/HR	PACKING SIZE (IN)	N/W (LB)	G/W (LB)
CBSM-36	36" GAS SALAMANDER BROILER	36"x 19" x 19"	36,000	39" x 26" x 28"	104	140

Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 MM) W.C. PROPANE GAS 10.0" (254 MM) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:
NON-COMBUSTIBLES
SIDES 0"
BACK 0"
COMBUSTIBLES
SIDES 4"
BACK 4"
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.



Front View



Side View

24" 4 Open Burner Gas Restaurant



PCBR-4

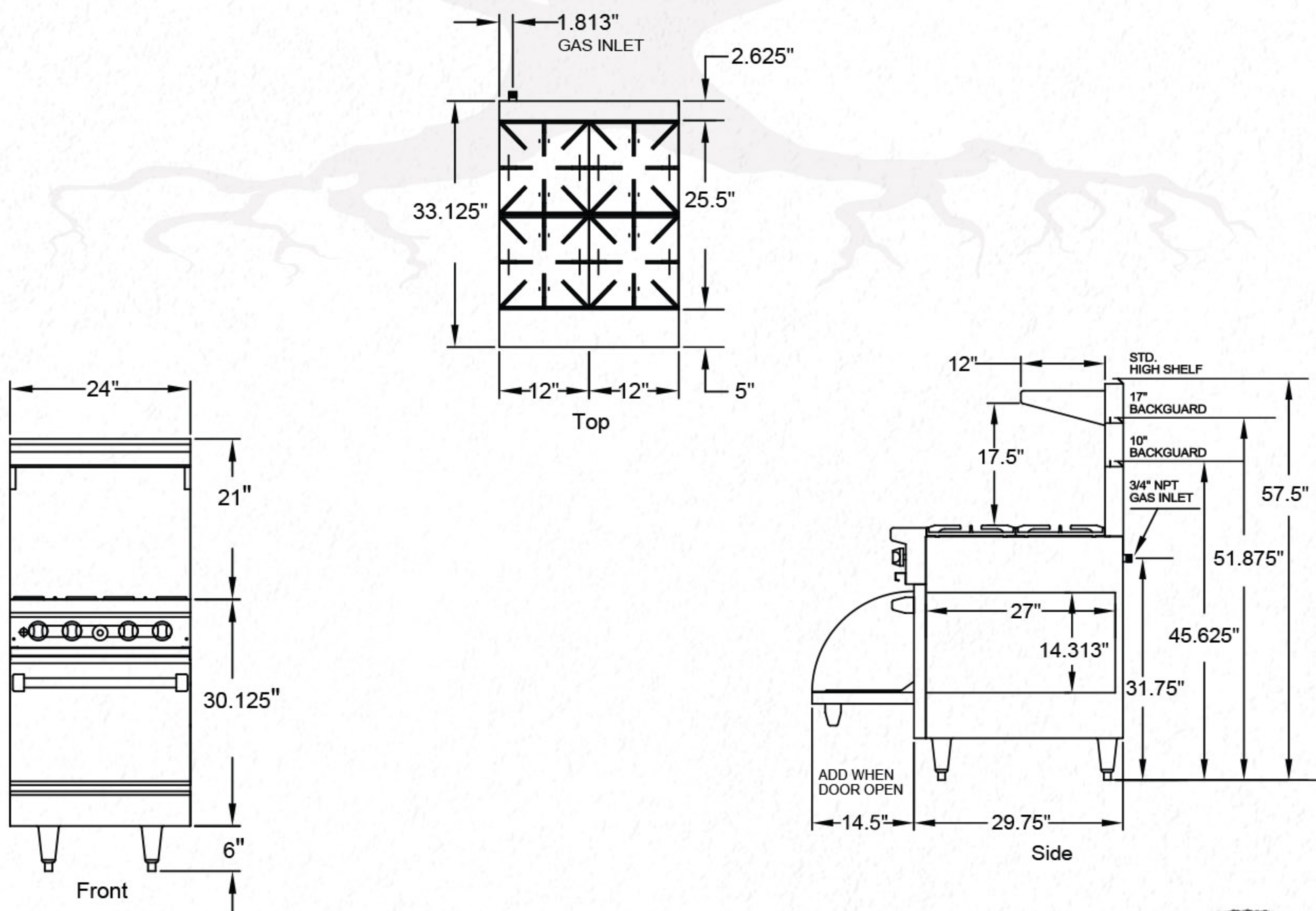
- STAINLESS STEEL EXTERIOR W/ SINGLE DECK HIGH SHELF
- 4 CAST IRON OPEN BURNER (30,000 BTU/HR EACH)
 - 6" (152.5 MM) ADJUSTABLE LEGS
 - 5" (127 MM) STAINLESS STEEL FRONT RAIL
 - SPILL-PROOF PILOT IGNITION SYSTEM
- CONTROLLED BY A BRASS VALVE W/ INFINITE ADJUSTMENT
 - GAS PRESSURE REGULATOR
- HEAVY GAUGE WELDED FRAME CONSTRUCTION
- ALUMINIZED OVEN INTERIOR. STAINLESS STEEL INNER DOOR PANEL AND REMOVABLE OVEN BOTTOM
- SPACE-SAVER OVEN DIMENSIONS (WDH) 20.25"x27"x14.3125"
 - REMOVABLE CHROME PLATED OVEN SIDE RACKS, ON RANGE-BASED CONVECTION OVEN ONLY
 - ONE CHROME PLATED OVEN RACK.
 - RIBBED OVEN DOOR FOR ADDED STRENGTH
- THERMOSTAT IS ADJUSTABLE FROM 150° F TO 500° F
- HEAVY DUTY STRAIGHT TUBE BURNER (27,000 BTU's /7.91 kW)
 - PUSH BUTTON SPARK IGNITER FOR PILOT
- TWO YEAR LIMITED PARTS AND LABOR WARRANTY

MODEL	DESCRIPTION	TOTAL BTU/HR	EXTERIOR SIZE (WDH)	PACKING SIZE (WDH)	G/W (LB)
PCBR-4	GAS RANGE W/ SPACE SAVER OVEN	147,000	24"x 33.125"x57.5"	30.75" 45" x 41.25"	455

Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 MM) W.C. PROPANE GAS 10.0" (254 MM) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:

NON-COMBUSTIBLES	COMBUSTIBLES
SIDES 6"	SIDES 4"
BACK 6"	BACK 4"
	OPEN BURNER SIDES 12" BACK 6"
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.



36" 6 Open Burner Gas Restaurant Range w/ Space-Saver Oven

FEATURES

- STAINLESS STEEL EXTERIOR W/ SINGLE DECK HIGH SHELF
- 6 CAST IRON OPEN BURNER (30,000 BTU/HR EACH)
- 6" (152.5 MM) ADJUSTABLE LEGS
- 5" (127 MM) STAINLESS STEEL FRONT RAIL
- SPILL-PROOF PILOT IGNITION SYSTEM
- CONTROLLED BY A BRASS VALVE W/ INFINITE ADJUSTMENT
- GAS PRESSURE REGULATOR
- HEAVY GAUGE WELDED FRAME CONSTRUCTION
- ALUMINIZED OVEN INTERIOR. STAINLESS STEEL INNER DOOR PANEL AND REMOVABLE OVEN BOTTOM
- SPACE-SAVER OVEN DIMENSIONS (WDH) 20.25"x27"x14.3125"
- REMOVABLE CHROME PLATED OVEN SIDE RACKS, ON RANGE-BASED CONVECTION OVEN ONLY
- ONE CHROME PLATED OVEN RACK.
- RIBBED OVEN DOOR FOR ADDED STRENGTH
- THERMOSTAT IS ADJUSTABLE FROM 150° F TO 500° F
- HEAVY DUTY STRAIGHT TUBE BURNER (27,000 BTU's /7.91 kW)
- PUSH BUTTON SPARK IGNITER FOR PILOT
- TWO YEAR LIMITED PARTS AND LABOR WARRANTY



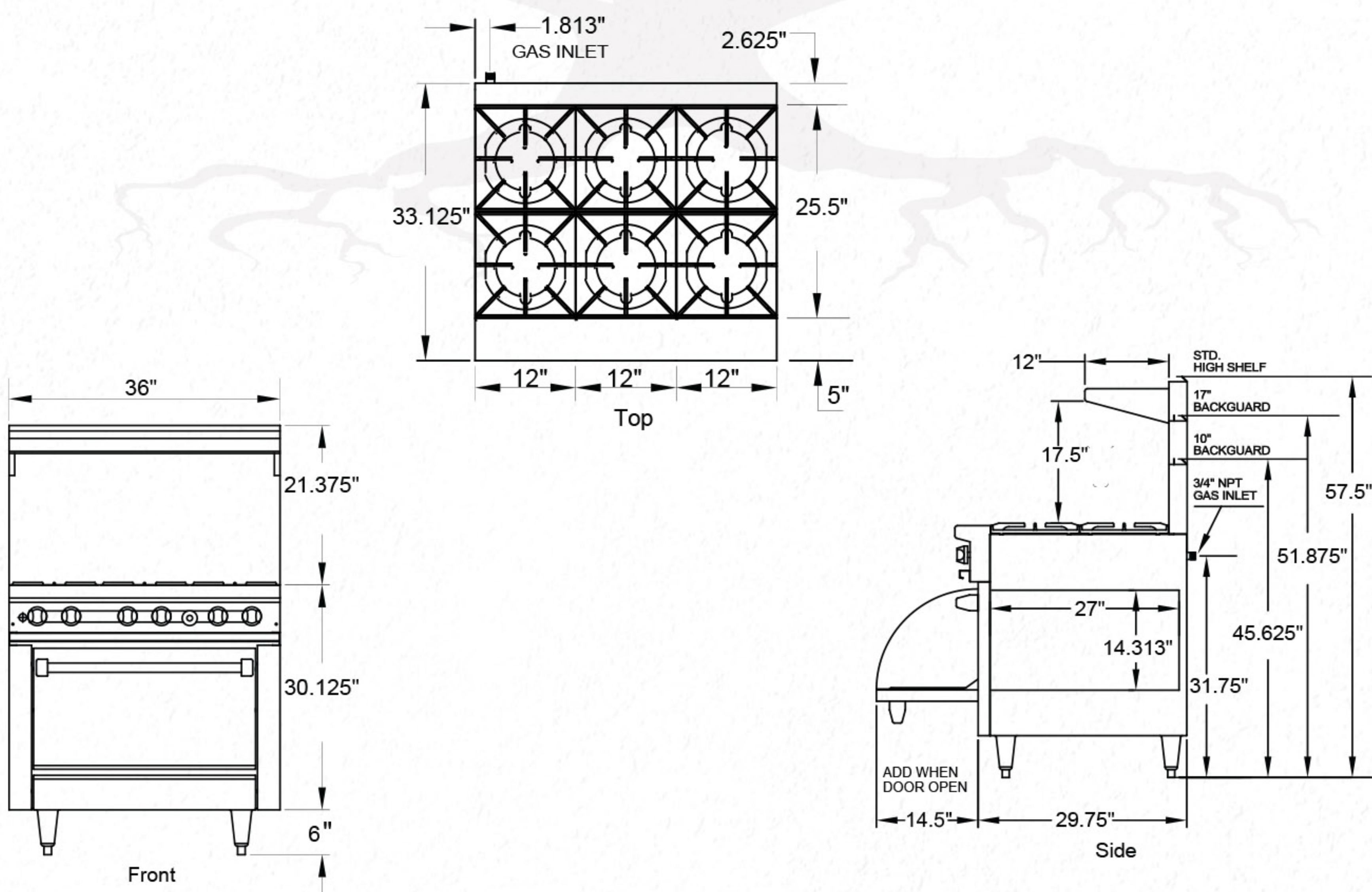
PCBR-6

MODEL	DESCRIPTION	TOTAL BTU/HR	EXTERIOR SIZE (WDH)	PACKING SIZE (WDH)	G/W (LB)
PCBR-6	GAS RANGE W/ SPACE SAVER OVEN	210,000	36"x 33.125"x57.5"	45" x 45" x 41.25"	535

Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 MM) W.C. PROPANE GAS 10.0" (254 MM) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:

NON-COMBUSTIBLES	COMBUSTIBLES
SIDES 6"	SIDES 4"
BACK 6"	BACK 4"
	OPEN BURNER SIDES 12" BACK 6"
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.



48" 8 Open Burner Gas Restaurant Range w/ 2 Space-Saver Ovens

FEATURES



PCBR-48

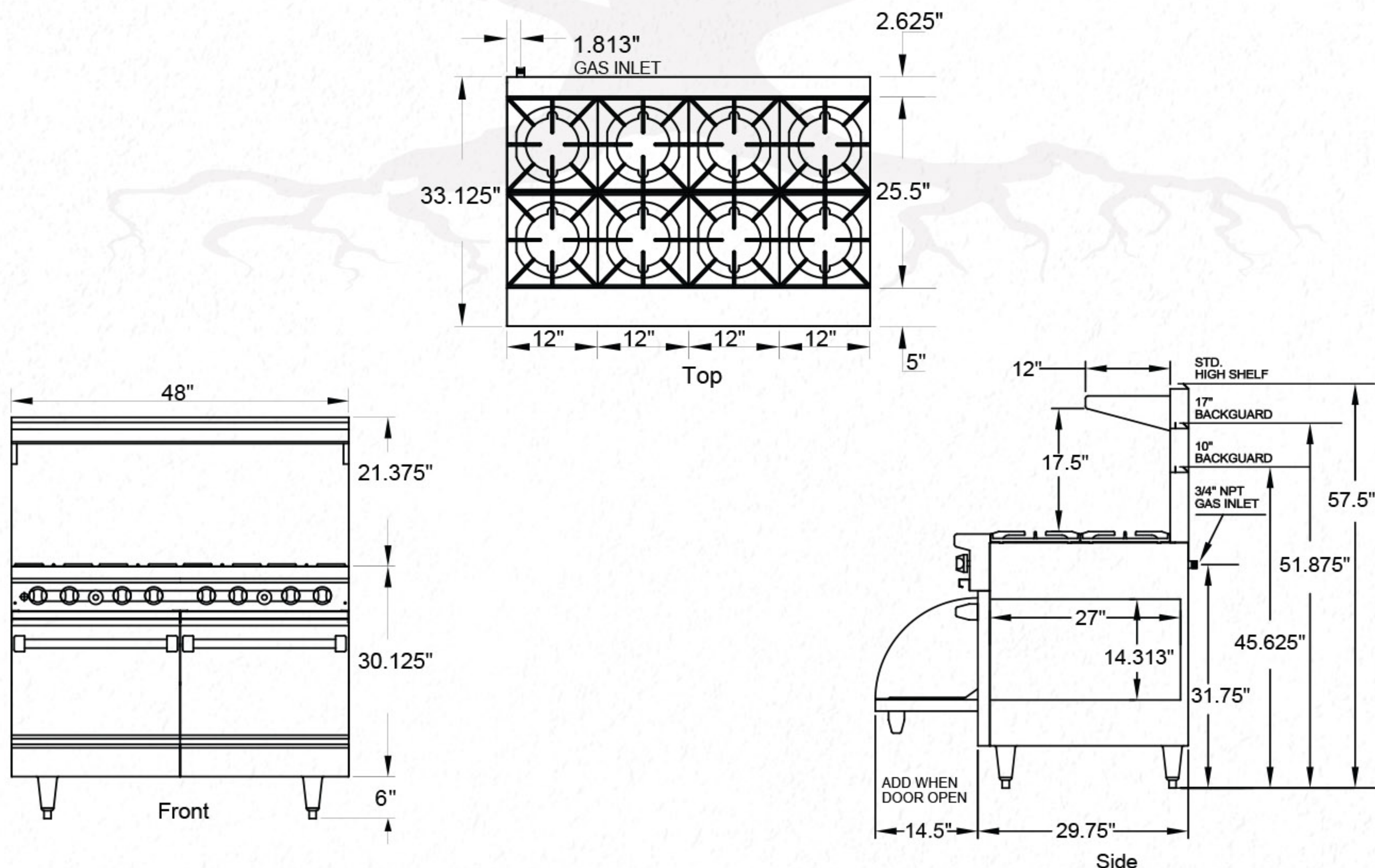
- STAINLESS STEEL EXTERIOR W/ SINGLE DECK HIGH SHELF
- 8 CAST IRON OPEN BURNER (30,000 BTU/HR EACH)
- 6" (152.5 MM) ADJUSTABLE LEGS
- 5" (127 MM) STAINLESS STEEL FRONT RAIL
- SPILL-PROOF PILOT IGNITION SYSTEM
- CONTROLLED BY A BRASS VALVE W/ INFINITE ADJUSTMENT
- GAS PRESSURE REGULATOR
- HEAVY GAUGE WELDED FRAME CONSTRUCTION
- ALUMINIZED OVEN INTERIOR. STAINLESS STEEL INNER DOOR PANEL AND REMOVABLE OVEN BOTTOM
- SPACE-SAVER OVEN DIMENSIONS (WDH) 20.25"x27"x14.3125"
- REMOVABLE CHROME PLATED OVEN SIDE RACKS, ON RANGE-BASED CONVECTION OVEN ONLY
- ONE CHROME PLATED OVEN RACK.
- RIBBED OVEN DOOR FOR ADDED STRENGTH
- THERMOSTAT IS ADJUSTABLE FROM 150° F TO 500° F
- HEAVY DUTY STRAIGHT TUBE BURNER (27,000 BTU's /7.91 kW)
- PUSH BUTTON SPARK IGNITER FOR PILOT
- TWO YEAR LIMITED PARTS AND LABOR WARRANTY

MODEL	DESCRIPTION	TOTAL BTU/HR	EXTERIOR SIZE (WDH)	PACKING SIZE (WDH)	G/W (LB)
PCBR-48	GAS RANGE W/ 2 SPACE SAVER OVENS	294,000	48"x 33.125"x57.5"	55" x 45" x 41.25"	740

Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 MM) W.C. PROPANE GAS 10.0" (254 MM) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:

NON-COMBUSTIBLES	COMBUSTIBLES
SIDES 6"	SIDES 4"
BACK 6"	BACK 4"
	OPEN BURNER SIDES 12" BACK 6"
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.



60" 10 Open Burner Gas Restaurant Range w/ 2 Space-Saver Ovens

FEATURES

- STAINLESS STEEL EXTERIOR W/ SINGLE DECK HIGH SHELF
- 10 CAST IRON OPEN BURNER (30,000 BTU/HR EACH)
 - 6" (152.5 MM) ADJUSTABLE LEGS
- 5" (127 MM) STAINLESS STEEL FRONT RAIL
- SPILL-PROOF PILOT IGNITION SYSTEM
- CONTROLLED BY A BRASS VALVE W/ INFINITE ADJUSTMENT
 - GAS PRESSURE REGULATOR
- HEAVY GAUGE WELDED FRAME CONSTRUCTION
- ALUMINIZED OVEN INTERIOR. STAINLESS STEEL INNER DOOR PANEL AND REMOVABLE OVEN BOTTOM
- SPACE-SAVER OVEN DIMENSIONS (WDH) 20.25"x27"x14.3125"
 - REMOVABLE CHROME PLATED OVEN SIDE RACKS, ON RANGE-BASED CONVECTION OVEN ONLY
 - ONE CHROME PLATED OVEN RACK.
 - RIBBED OVEN DOOR FOR ADDED STRENGTH
- THERMOSTAT IS ADJUSTABLE FROM 150° F TO 500° F
- HEAVY DUTY STRAIGHT TUBE BURNER (27,000 BTU's /7.91 kW)
 - PUSH BUTTON SPARK IGNITER FOR PILOT
- TWO YEAR LIMITED PARTS AND LABOR WARRANTY



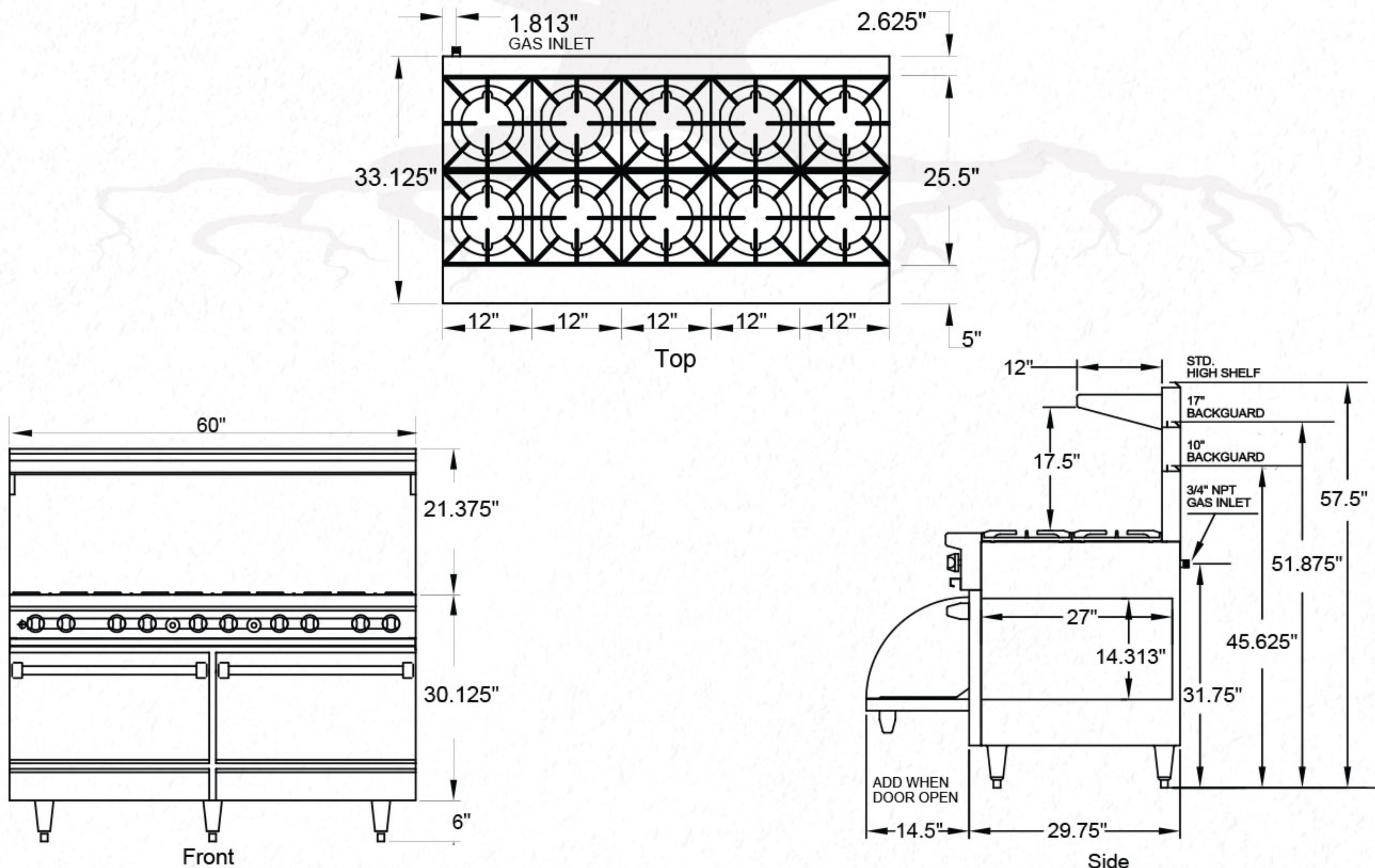
PCBR-10

MODEL	DESCRIPTION	TOTAL BTU/HR	EXTERIOR SIZE (WDH)	PACKING SIZE (WDH)	G/W (LB)
PCBR-10	GAS RANGE W/ 2 SPACE SAVER OVENS	360,000	60"x 33.125"x57.5"	67" x 45" x 51"	980

Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 MM) W.C. PROPANE GAS 10.0" (254 MM) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:

NON-COMBUSTIBLES	COMBUSTIBLES
SIDES 6"	SIDES 4"
BACK 6"	BACK 4"
	OPEN BURNER SIDES 12" BACK 6"
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.



60" 6 Open Burner Gas Restaurant Range w/ 24" Raised Griddle/Broiler & 2 Space-Saver Ovens

FEATURES

- STAINLESS STEEL EXTERIOR W/ SINGLE DECK HIGH SHELF
- 4 CAST IRON OPEN BURNER (30,000 BTU/HR EACH)
- 6" (152.5 MM) ADJUSTABLE LEGS
- 5" (127 MM) STAINLESS STEEL FRONT RAIL
- SPILL-PROOF PILOT IGNITION SYSTEM
- CONTROLLED BY A BRASS VALVE W/ INFINITE ADJUSTMENT
- GAS PRESSURE REGULATOR
- HEAVY GAUGE WELDED FRAME CONSTRUCTION
- ALUMINIZED OVEN INTERIOR. STAINLESS STEEL INNER DOOR PANEL AND REMOVABLE OVEN BOTTOM
- SPACE-SAVER OVEN DIMENSIONS (WDH) 20.25"x27"x14.3125"
- REMOVABLE CHROME PLATED OVEN SIDE RACKS, ON RANGE-BASED CONVECTION OVEN ONLY
- ONE CHROME PLATED OVEN RACK.
- RIBBED OVEN DOOR FOR ADDED STRENGTH
- THERMOSTAT IS ADJUSTABLE FROM 150° F TO 500° F
- HEAVY DUTY STRAIGHT TUBE BURNER (27,000 BTU's /7.91 kW)
- PUSH BUTTON SPARK IGNITER FOR PILOT
- TWO YEAR LIMITED PARTS AND LABOR WARRANTY



PCBT60-24G

MODEL	DESCRIPTION	TOTAL BTU/HR	EXTERIOR SIZE (WDH)	PACKING SIZE (WDH)	G/W (LB)
PCBT60-24G	GAS RANGE W/ RAISED GRIDDLE/BROILER & 2 SPACE-SAVER OVENS	295,000	60"x 33.125"x57.5"	67" x 45" x 51"	1095

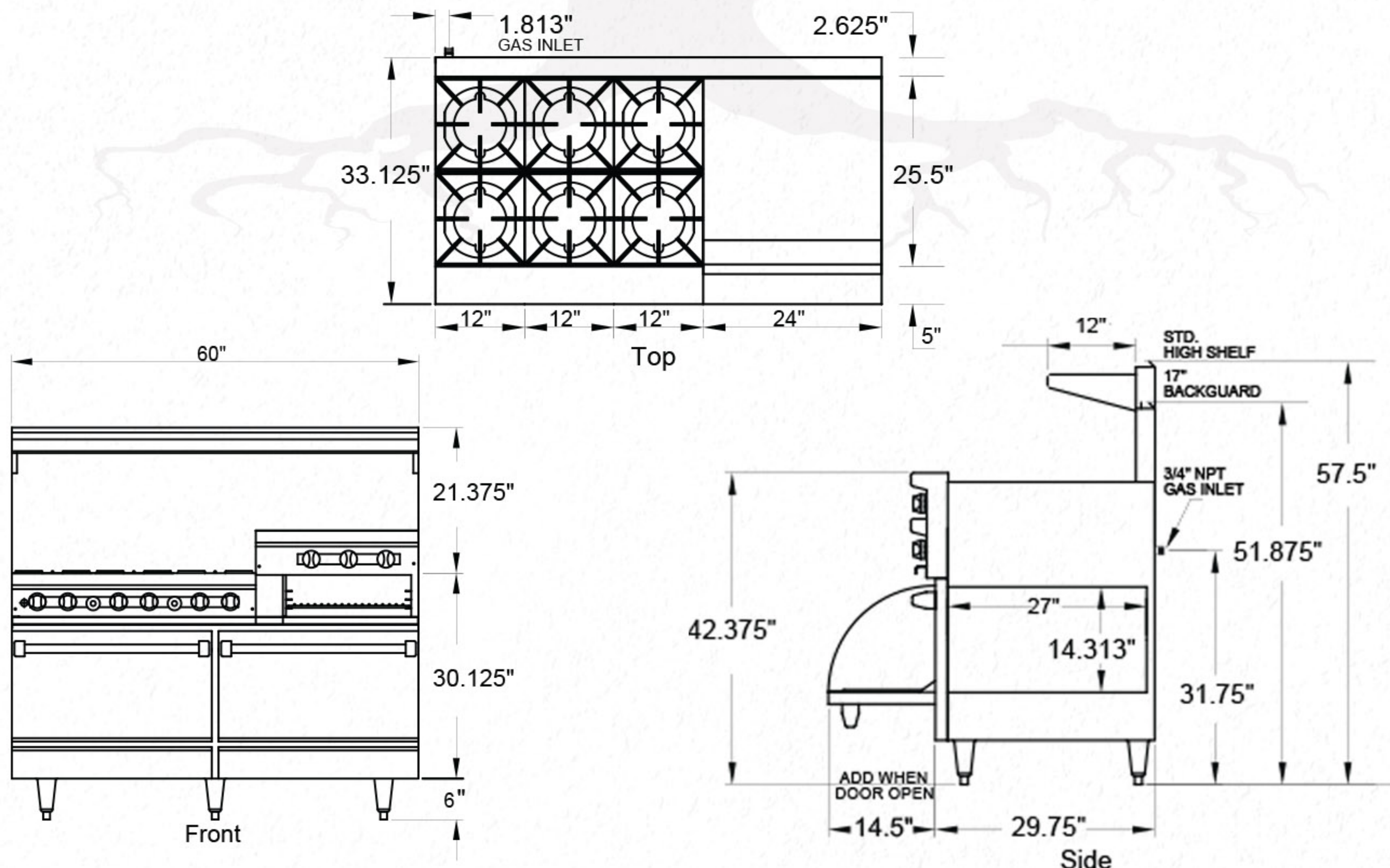
Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 MM) W.C. PROPANE GAS 10.0" (254 MM) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:

NON-COMBUSTIBLES	COMBUSTIBLES
SIDES 6"	SIDES 4"
BACK 6"	BACK 4"
	OPEN BURNER SIDES 12" BACK 6"
	GRIDDLE/BROILER SIDES 6" REAR 6"
- 6.
7. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.



FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.



72" 12 Open Burner Gas Restaurant Range w/ 2 Space-Saver Ovens

FEATURES

- STAINLESS STEEL EXTERIOR
W/ SINGLE DECK HIGH SHELF
- 4 CAST IRON OPEN BURNER
(30,000 BTU/HR EACH)
- 6" (152.5 MM) ADJUSTABLE LEGS
- 5" (127 MM) STAINLESS STEEL FRONT RAIL
- SPILL-PROOF PILOT IGNITION SYSTEM
- CONTROLLED BY A BRASS VALVE W/
INFINITE ADJUSTMENT
- GAS PRESSURE REGULATOR
- HEAVY GAUGE WELDED FRAME CONSTRUCTION
- ALUMINIZED OVEN INTERIOR. STAINLESS STEEL
INNER DOOR PANEL AND REMOVABLE OVEN BOTTOM
- OVEN DIMENSIONS (WDH) 20.25"x27"x14.3125"
- REMOVABLE CHROME PLATED OVEN SIDE RACKS,
ON RANGE-BASED CONVECTION OVEN ONLY
- ONE CHROME PLATED OVEN RACK.
- RIBBED OVEN DOOR FOR ADDED STRENGTH
- THERMOSTAT IS ADJUSTABLE FROM 150° F TO 500° F
- HEAVY DUTY STRAIGHT TUBE BURNER (27,000 BTU's /7.91 kW)
- PUSH BUTTON SPARK IGNITER FOR PILOT
- TWO YEAR LIMITED PARTS AND LABOR WARRANTY



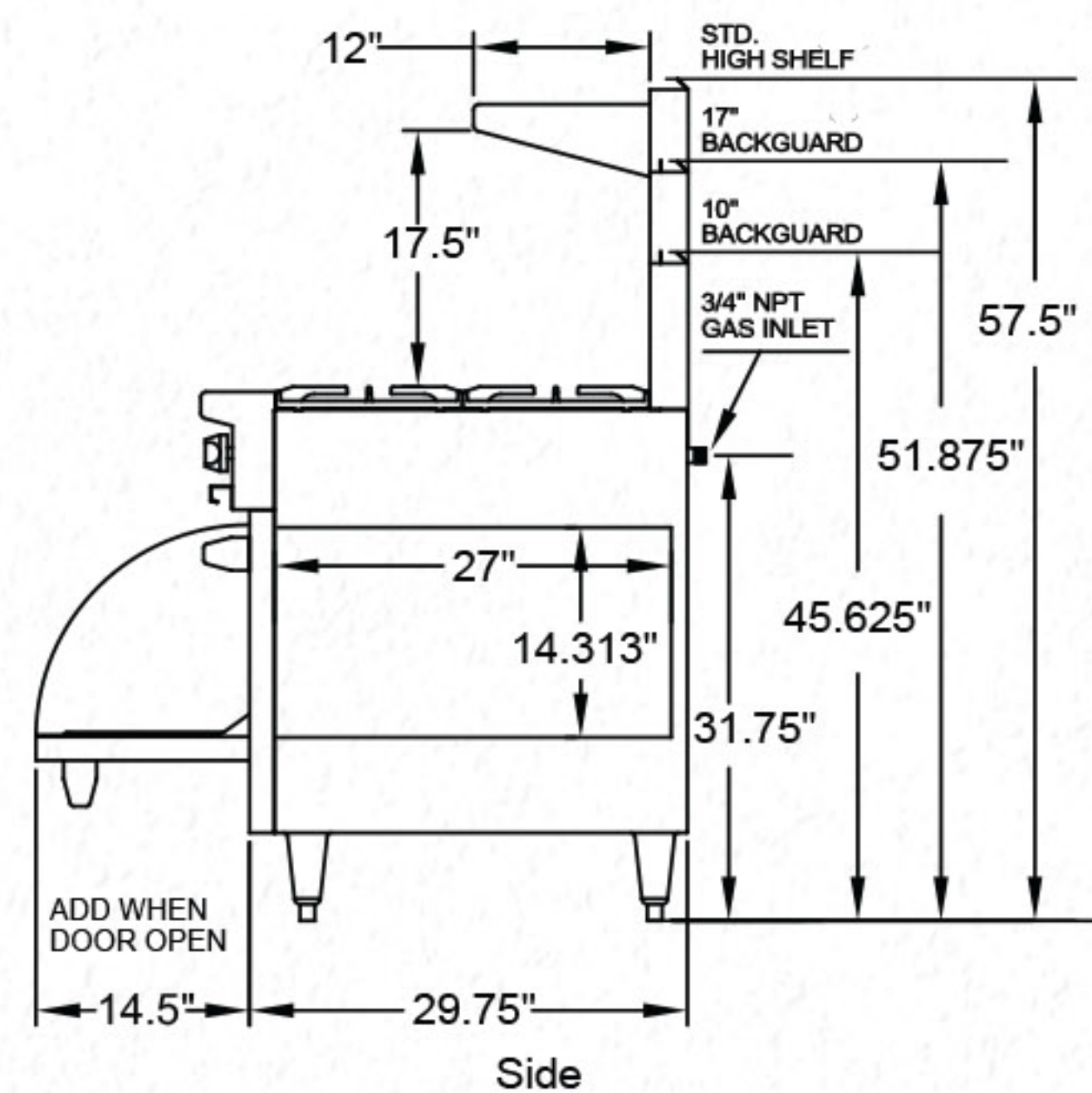
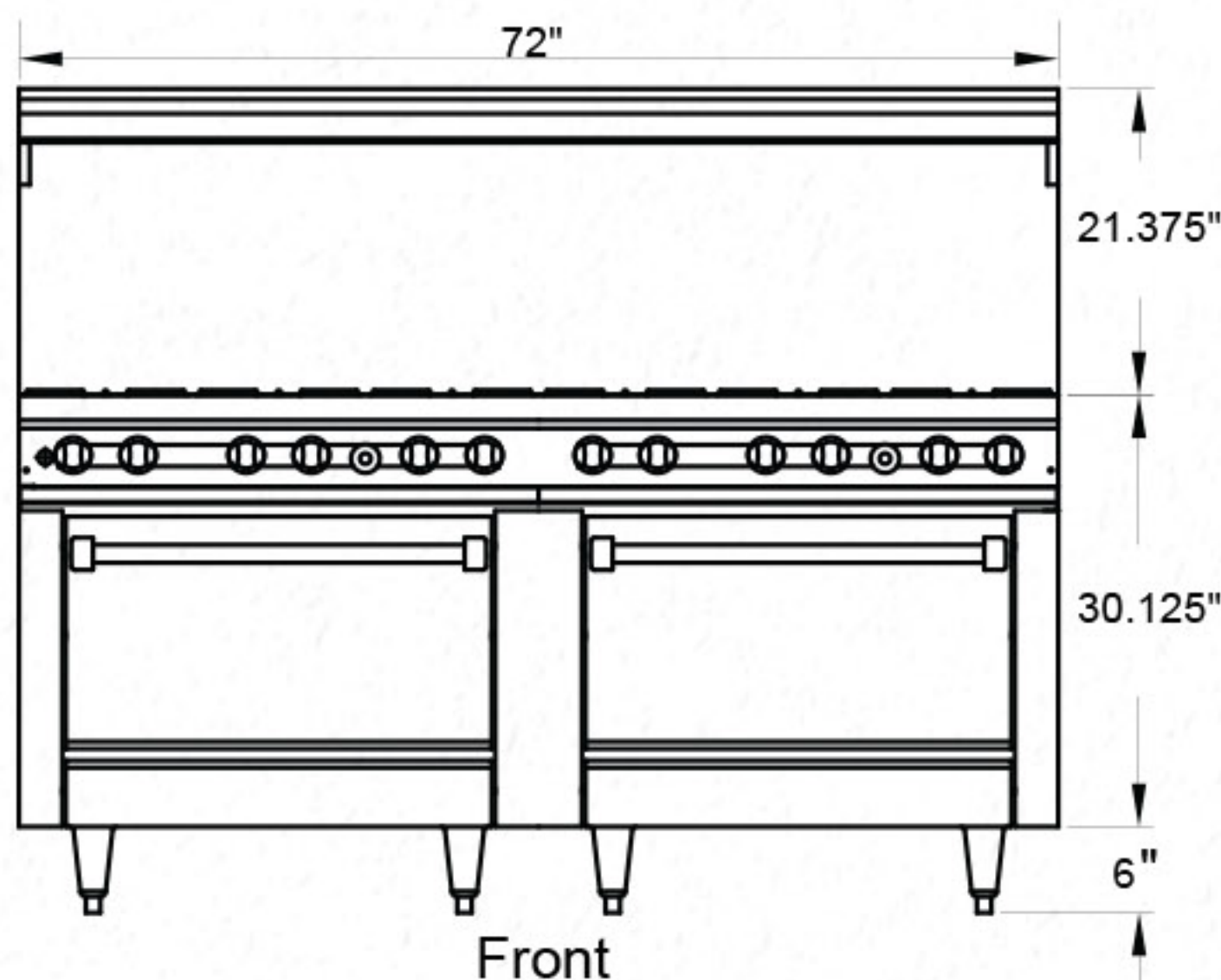
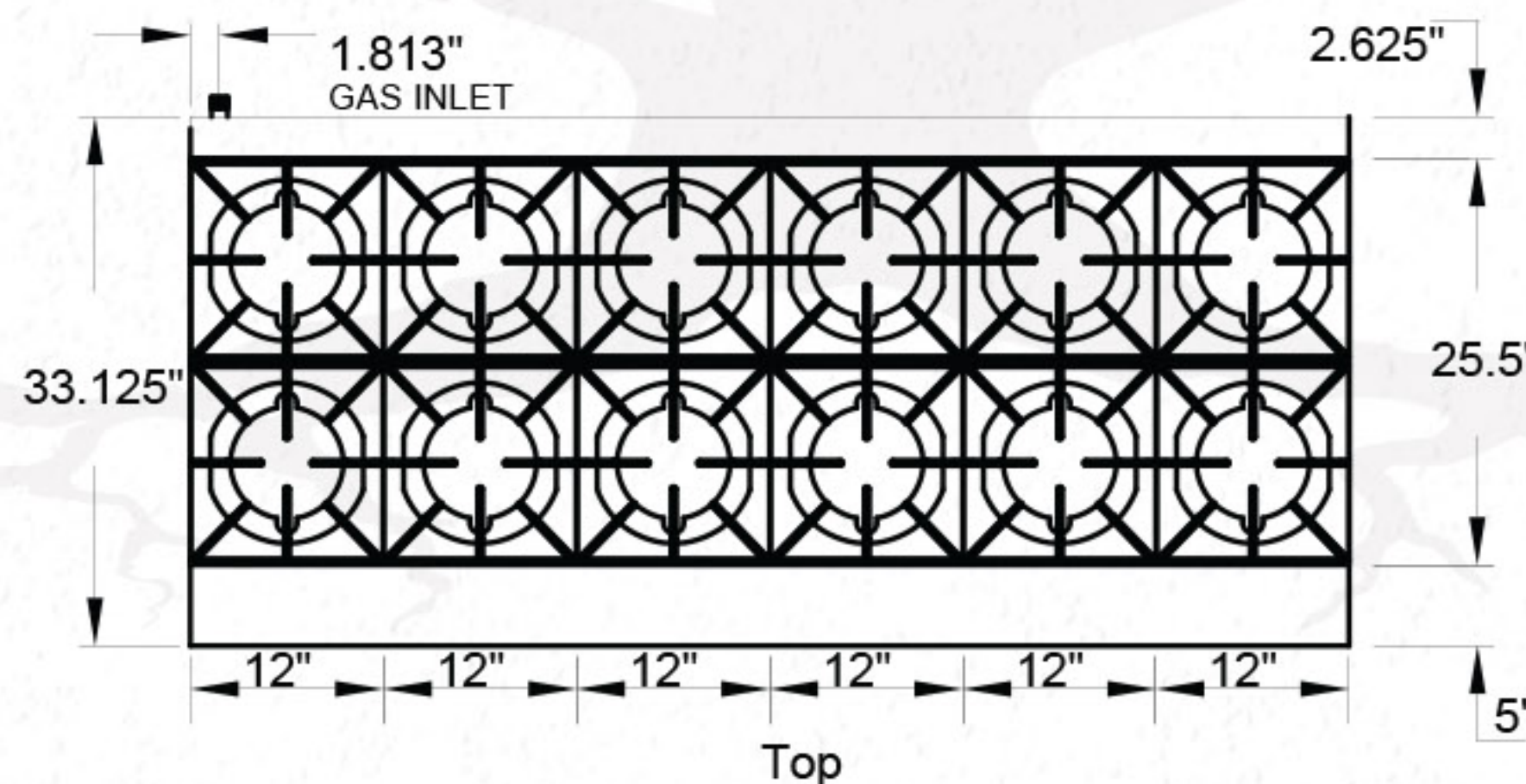
PCBR-72

MODEL	DESCRIPTION	TOTAL BTU/HR	EXTERIOR SIZE (WDH)	PACKING SIZE (WDH)	G/W (LB)
PCBR-72	GAS RANGE W/ 2 SPACE SAVER OVEN	420,000	72" x 33.125"x 57.5"	79" x 45 x 51"	1135

Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 MM) W.C. PROPANE GAS 10.0" (254 MM) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:

NON-COMBUSTIBLES	COMBUSTIBLES
SIDES 6"	SIDES 4"
BACK 6"	BACK 4"
	OPEN BURNER SIDES 12" BACK 6"
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.



CBPRO Gas Hotplates

FEATURES

- FULLY STAINLESS STEEL EXTERIOR
- CAST IRON BURNERS (30,000 BTU/HR EACH)
- CAST IRON LIFT OFF BURNERS FOR EASY CLEANING
- 12" x 12" CAST IRON GRATE
- CAST IRON VENTURIES
- 4" ADJUSTABLE HEAVY DUTY LEGS
- TOP GRATE SUPPORTS LOCATED EVERY 12" ASSURING THE COOKING TOP'S STRUCTURAL INTEGRITY
- DURABLE BRASS CONTROL VALVE W/ INFINITE ADJUSTMENT
- SPILL-PROOF PILOT IGNITION SYSTEM
- EASY GAS CONVERSION IN FIELD
- 3/4" NPT REAR GAS CONNECTION
- SHIPPED WITH GAS REGULATOR
- TWO YEAR LIMITED PARTS AND LABOR WARRANTY



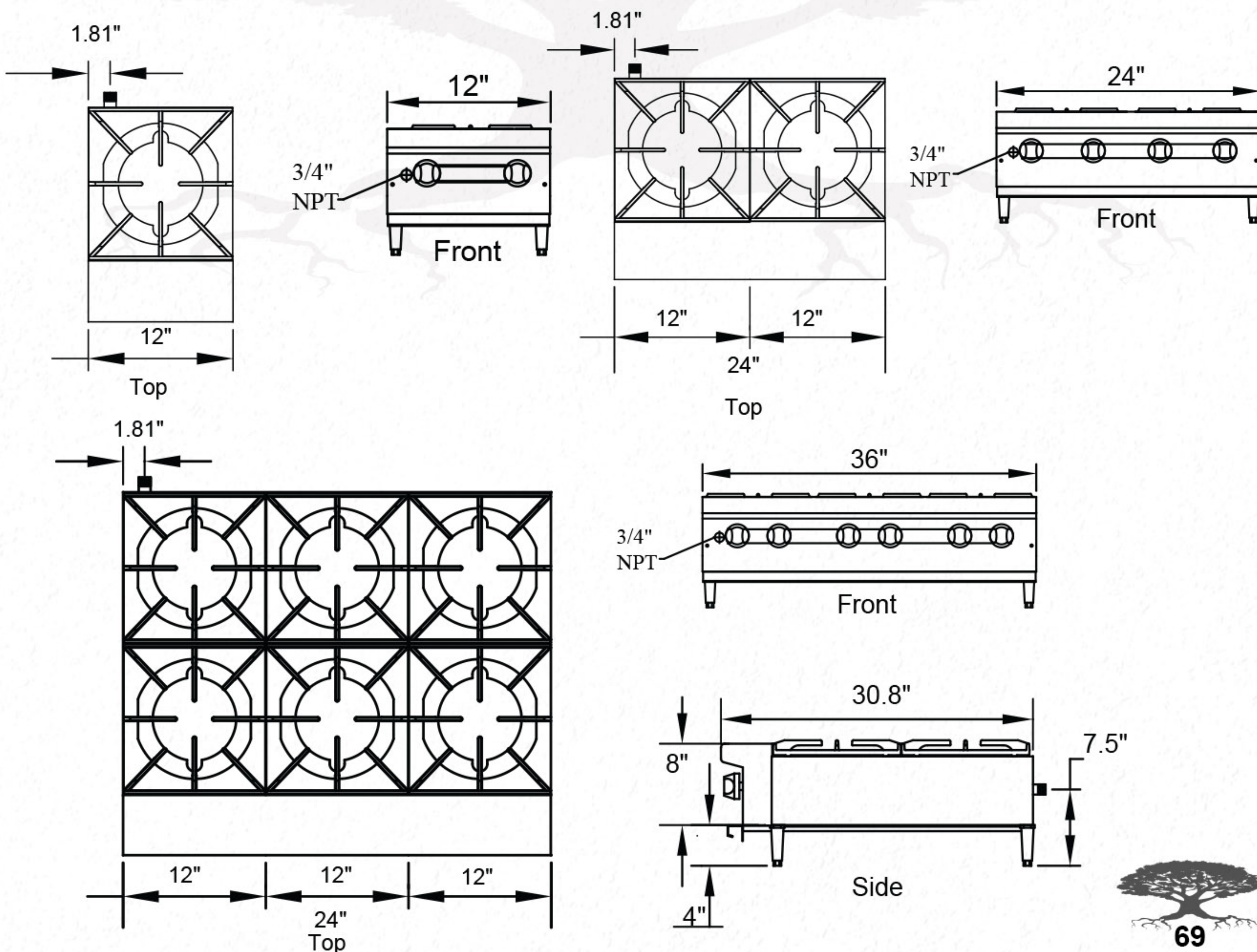
PCBHP-24
(shown)

MODEL	DESCRIPTION	DIMENSIONS (WDH)	GRATE SIZE	TOTAL BTU/HR	K/W	G/W (LB)
PCBHP-12	12" GAS HOTPLATE W/ 2 OPEN BURNERS	12" x 30.8" x 15"	12" x 12"	30,000	8.80	65
PCBHP-24	24" GAS HOTPLATE W/ 4 OPEN BURNERS	24" x 30.8" x 15"	12" x 12"	60,000	17.59	120
PCBHP-36	36" GAS HOTPLATE W/ 6 OPEN BURNERS	36" x 30.25" x 15"	12" x 12"	180,000	52.75	275

Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 MM) W.C. PROPANE GAS 10.0" (254 MM) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:

NON-COMBUSTIBLES	COMBUSTIBLES
SIDES 6"	SIDES 4"
BACK 6"	BACK 4"
	OPEN BURNER SIDES 12" BACK 6"
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.



Wide Manual Gas Griddle

FEATURES

- STAINLESS STEEL FRONT & SIDES
- BURNER (30,000 BTU/HR EACH)
 - 4" (101.5 MM) PLATE RAIL
- ONE HEAVY DUTY STEEL TUBE BURNER PER 12" SECTION
 - 5/8" THICK POLISHED GRIDDLE PLATE
- EACH 12" SECTION IS CONTROLLED BY A MANUAL VALVE
 - 4" ADJUSTABLE HEAVY DUTY LEGS
- LARGE CAPACITY GREASE CONTAINER WITH INTEGRAL LID
 - STAINLESS STEEL SPLASH GUARD ON 3 SIDES
 - DURABLE CONTROL VALVE
 - 3/4" NPT REAR GAS CONNECTION
 - SHIPPED WITH GAS REGULATOR
- TWO YEAR LIMITED PARTS AND LABOR WARRANTY





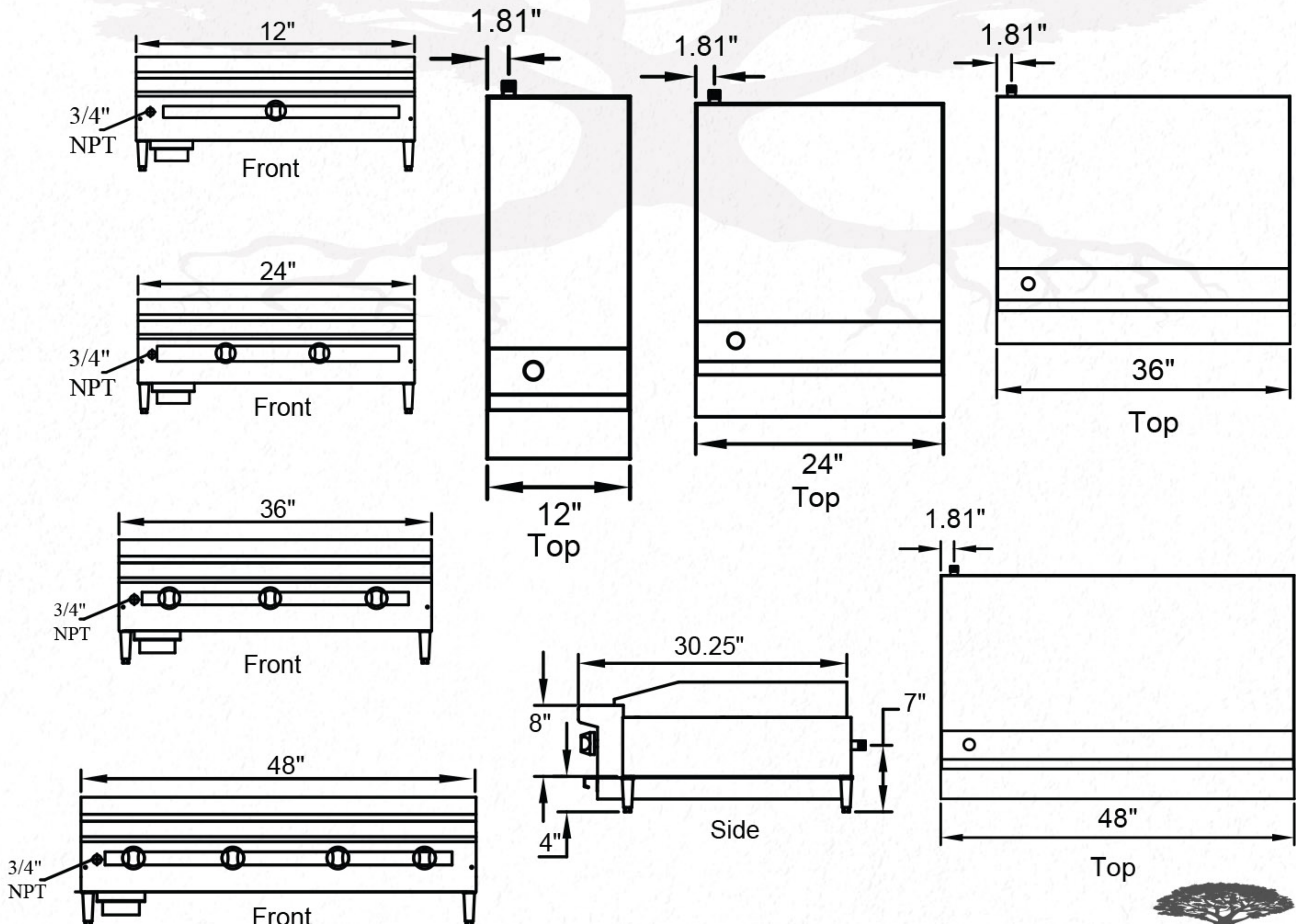
PCBMG-24
(shown)

MODEL	DESCRIPTION	DIMENSIONS (WDH)	WORKING DEPTH	TOTAL BTU/HR	K/W	G/W (LB)
PCBMG-12	12" WIDE MANUAL GAS GRIDDLE	12" x 30.25" x 15"	21.5"	30,000	8.79	150
PCBMG-24	24" WIDE MANUAL GAS GRIDDLE	24" x 30.25" x 15"	21.5"	60,000	17.5	250
PCBMG-36	36" WIDE MANUAL GAS GRIDDLE	36" x 30.25" x 15"	21.5"	90,000	26.38	340
PCBMG-48	48" WIDE MANUAL GAS GRIDDLE	48" x 30.25" x 15"	21.5"	120,000	35.1	435

Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 MM) W.C. PROPANE GAS 10.0" (254 MM) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:

NON-COMBUSTIBLES	COMBUSTIBLES		
SIDES 6"	SIDES 4"		
BACK 6"	BACK 4"		
	OPEN BURNER SIDES 12" BACK 6"		
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.



Gas Radiant Broilers

FEATURES

- FULLY STAINLESS STEEL EXTERIOR
- ONE HEAVY-DUTY CAST-IRON H-TYPE BURNER PER 12" SECTION (30,000 BTU/HR EACH)
- HEAVY CAST-IRON RADIANTS W/ MULTIPLE HEAT SINKS RETAIN HEAT, MINIMIZE RECOVERY TIME DURING PEAK PERIODS, AND PROTECT THE BURNER FROM BLOCKAGE AND FLARE-UPS
 - (2) RADIANTS PER BURNER
- 14" ADJUSTABLE HEAVY DUTY LEGS
 - SPATULA WIDE GREASE TROUGH
- SINGLE PIECE PRECISION BRASS VALVES W/ INFINITE HEAT CONTROL
 - EASY TO REMOVE DRIP PANS
- EASY GAS CONVERSION IN THE FIELD
 - 3/4" NPT REAR GAS CONNECTION
 - SHIPPED WITH GAS REGULATOR
- TWO YEAR LIMITED PARTS AND LABOR WARRANTY





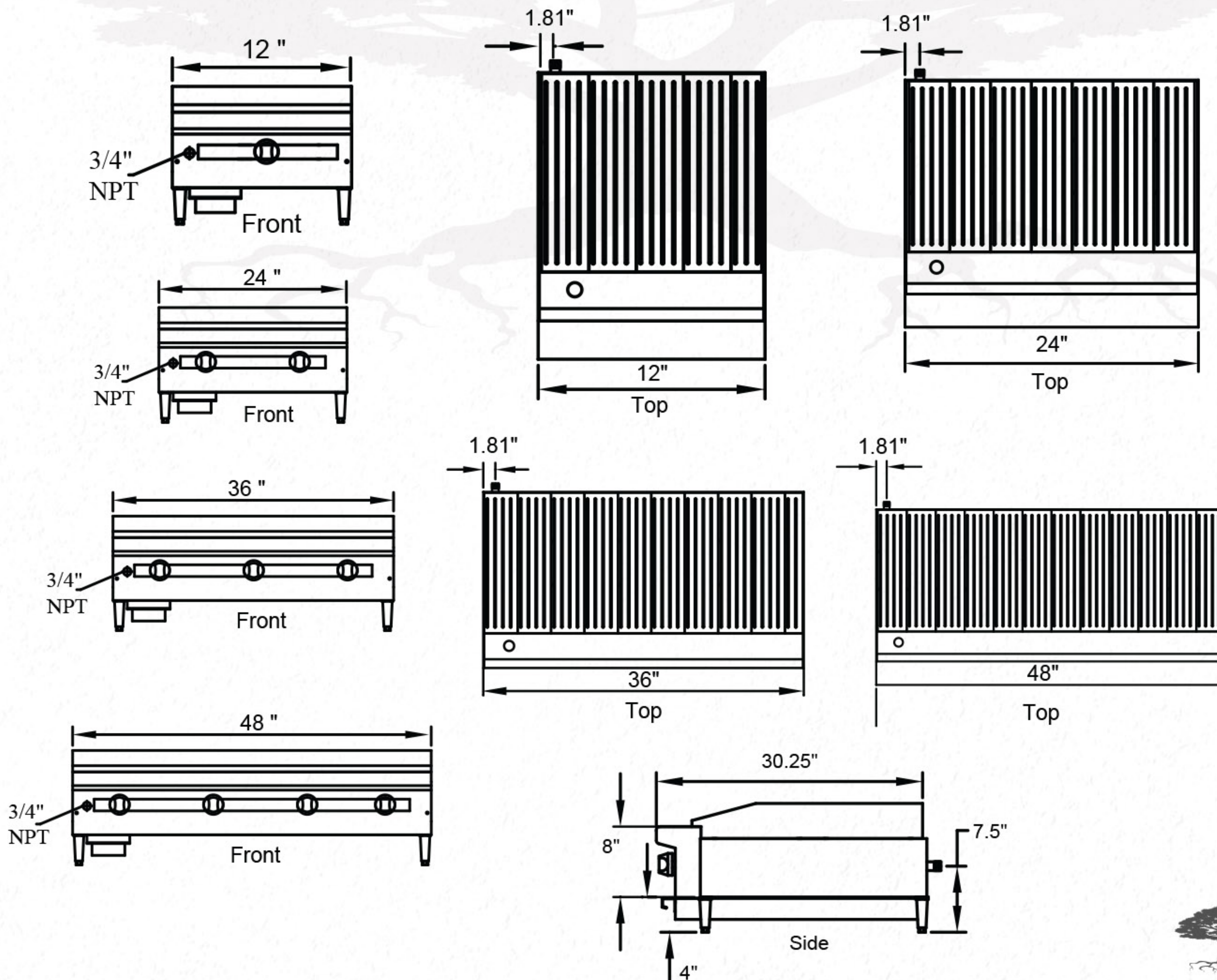
PCBRB-24
(shown)

MODEL	DESCRIPTION	DIMENSIONS (WDH)	TOTAL BTU/HR	K/W	G/W (LB)
PCBRB-12	12" GAS RADIANT BROILER	12" x 30.25" x 15"	30,000	8.79	135
PCBRB-24	24" GAS RADIANT BROILER	24" x 30.25" x 15"	60,000	17.5	310
PCBRB-36	36" GAS RADIANT BROILER	36" x 30.25" x 15"	90,000	26.38	315
PCBRBG-4	48" GAS RADIANT BROILER	48" x 30.25" x 15"	120,000	35.1	420

Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED.
NATURAL GAS 4.0" (102 MM) W.C. PROPANE GAS 10.0" (254 MM) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:

NON-COMBUSTIBLES	COMBUSTIBLES		
SIDES 6"	SIDES 4"	Intertek	Intertek
BACK 6"	BACK 4"		
	OPEN BURNER SIDES 12" BACK 6"		
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.





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