



GAS RANGES

60" COMBINATION



Standard Features:

- Stainless steel front, sides, kick plate, back guard and over shelf.
- 60" combination ranges with.
- 6 burners & a 24" griddle & one24" oven+one 36" oven.
- 4 burners & a 36" griddle & one24" oven+one 36" oven.
- 2 burners & a 48"griddle & one24" oven+one 36" oven.
- Heavy duty , highly polished 3/4" griddle plate.
- Stainless steel removable crumb drawer under burners.
- 32000 BTU / h top burners, 18000 BTU /h griddle.
- & 25000 BTU/h 24" oven or 35000BTU/ h 36" oven.
- Oven temperature range from 175 °F to 550 °F.
- 6" Adjustable stainless steel legs.
- Standarding pilot for open top burners.
- Oven pilot with 100% safety shut off.
- Multiple position oven rack guides.
- The standard oven has one shelf and one baking tray.
- 3/4" NPT rear gas connection and regulator provided.
- Natural gas/LP conversion kit.



GDGR60-6-24G



GDGR60-4-36G

| Model no | Product Dimensions WxDxH (inch) | Burners Name | Total BTU B.T.U./h | Number of Burners | Valve Types | Gross Weight (lb) | 40HQ load capacity |
|--------------|------------------------------------|-----------------|-----------------------|----------------------|----------------|----------------------|-----------------------|
| GDGR60-6-24G | 60*34*59 | Hot plates | 192000 | 6 | Pilot light | 677 | 38 |
| | | Griddle | 36000 | 2 | | | |
| | | Oven | 60000 | 2 | | | |
| GDGR60-4-36G | 60*34*59 | Hot plates | 128000 | 4 | Pilot light | 717 | 38 |
| | | Griddle | 54000 | 3 | | | |
| | | Oven | 60000 | 2 | | | |
| GDGR60-2-48G | 60*34*59 | Hot plates | 64000 | 2 | Pilot light | 756 | 38 |
| | | Griddle | 72000 | 4 | | | |
| | | Oven | 60000 | 2 | | | |

GAS FRYER



Standard Features:

- High quality stainless steel, corrosion resistant and easy cleaning.
- Tank fully peened for easy cleaning and great cooking performance.
- Key componets have CSA / ETL certificate.
- 6" adjustable stainless steel legs can be removed when packing to reduce the transportation cost.
- Solid state control,200°F to 400°F.
- Natural gas /LP conversion kit included.
- Castors optional.
- Mounting type: freestanding.
- Usage scenrio: Kitchen, Outdoor.
- 3/4" NPT rear gas connection and regulator standard.
- Heavy duty cast-iron burners.



GDF5S

GDF4S

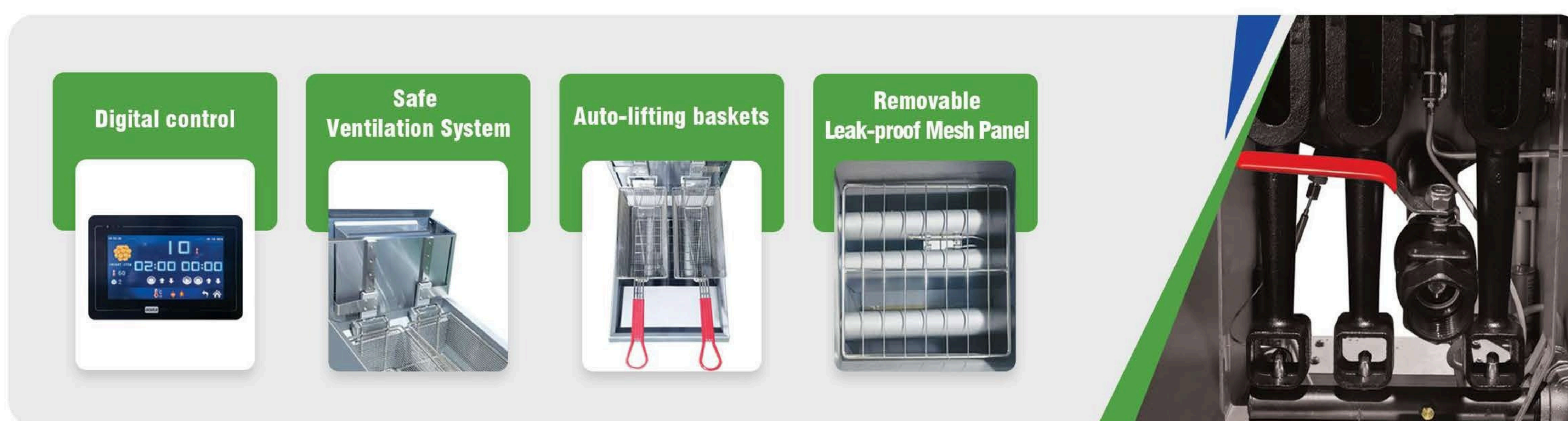
GDF3S

| Model no | Product Dimensions WxDxH (inch) | Burners | Gas type | Intake-tube Pressure (in.W.C.) | Total BTU B.T.U./h | Fryer Baskets | Capacity (l) | Gross Weight (lb) | 40HQ load capacity |
|----------|------------------------------------|---------|-------------|-----------------------------------|-----------------------|------------------|-----------------|----------------------|-----------------------|
| GDF3S | 15.5*31.3*45.3 | 3 | NG | 4 | 90000 | 2 | 18.5-23 | 126 | 210 |
| | | | LP | 10 | 90000 | | | | |
| GDF4S | 15.5*31.3*45.3 | 4 | NG | 4 | 120000 | 2 | 21.3-25 | 139 | 210 |
| | | | LP | 10 | 120000 | | | | |
| GDF5S | 21*35.3*45.3 | 5 | NG | 4 | 150000 | 2 | 31-37 | 183 | 168 |
| | | | LP | 10 | 150000 | | | | |



GAS OPEN FRYER

- Digital control. Precise temperature, ensure frying quality.
- Big size touch screen, easy to operate.
- Multiple built-in frying programs. Newbie friendly.
- Advanced temperature and time setting for experienced users who want customized frying programs.
- Auto-lifting baskets. One touch on the screen and totally unattended frying operation.
- Alarm when frying is done.
- Idle mode, energy and cost saving.
- Melt Cycle for solid shortening.





GAS OPEN FRYER



- This commercial gas deep fryer is a powerful and efficient appliance designed for high-volume frying in a professional kitchen setting.
- It allows for quick frying, with a quick recovery of heat, ensuring that food can be cooked consistently and quickly with minimal downtime.
- With 2 fry baskets included, it can produce batches of products in a single cooking cycle.
- The deep fryer is made of durable stainless steel, which is easy to clean and rust-resistant, making
- It also comes with a temperature control system that provides precise temperature regulation, preventing overheating and damage to the food.
- The control system also helps to maintain the ideal temperature range to ensure perfectly cooked food every time.
- The gas deep fryer features a large capacity, making it ideal for fast-paced kitchens with high-volume cooking requirements.



Door Handle



Max&Min Oil Scale



3Heat Tubes



Stainless Steel Filter



BASKET DESIGN
2Detachable fry baskets included



HANDLE DESIGN
Handle with special heat protection coating



FRONT HOOK DESIGN
Front hook design for easy basket placement



| Model | External Dimensions (inches) | | | Packing Carton (inches) | | | Net Weight | Gross Weight | Gas Type | Burner Count | Single Burner | Combined | Gas Pressure | Nozzle | Oil Tank Capacity (L/ lbs) | Container Fitment |
|-----------------|------------------------------|--------|--------|-------------------------|--------|--------|------------|--------------|----------|--------------|---------------|--------------|--------------|--------|----------------------------|-------------------|
| | W | D | H | W | D | H | | | | | | | | | | |
| 3 Burners Fryer | 15 4/8 | 32 7/8 | 45 1/8 | 17 7/8 | 35 3/8 | 37 5/8 | 167 | 190 | Natural | 3 | 30000 BUT/H | 90000 BUT/H | 4"W.C. | 39# | 20-23/50 | 130 |
| 4 Burners Fryer | 15 4/8 | 32 7/8 | 45 1/8 | 17 7/8 | 35 3/8 | 37 5/8 | 176 | 200 | Natural | 4 | 30000 BUT/H | 12000 BUT/H | 4"W.C. | 39# | 20-23/50 | 130 |
| 5 Burners Fryer | 21 | 32 7/8 | 45 1/8 | 23 3/8 | 35 3/8 | 37 5/8 | 218 | 245 | Natural | 5 | 30000 BUT/H | 150000 BUT/H | 4"W.C. | 39# | 36-42/70-90 | 92 |