Equipment

for High Performance

A successful restaurant stakes its reputation on the meals it serves. That's why foodservice operators demand commercial quality restaurant equipment designed for high performance. A well designed and equipped kitchen provides a smooth work flow that increases production while reducing labor. Look for equipment that qualifies for the Energy Star, these units have been tested and proven to be energy efficient, saving you money on utility costs for the life of the product.

EZ-WALL™ Food Prep & Drying Kit

- Increases storage & workflow efficiency in prep or wash station areas
- Versatile and modular
- This EZ-WALL Kit Includes:
  - 8 S/S direct wall mounting brackets
  - 6 green epoxy coated peg hooks
  - 6 S/S "J" hooks
  - 2 green epoxy coated 24" x 24" grids
  - 1 green epoxy coated 13½" x 5" x 7" basket
  - 1 green epoxy coated 17½" x 7½" x 7" basket

FWMKIT1
EZ-WALL Kit

Pot and Pan Racks

- All welded, stainless steel constructed with 3 tubes and front "C" channel for added strength and durability
- Each rack includes a set of double ended 304 stainless steel wire hooks (quantity determined by length of rack)
- Tabs on top of rack can accommodate shelf for additional storage (shelf sold separately)

(NSF)

ITEM	
FWMPR36SS	14" x 36", 4 Hooks
FWMPR48SS	14" x 48", 6 Hooks
FWMPR60SS	14" x 60", 8 Hooks
PRHOOK	3", 2 per Pack

FOCUS FOODSERVICE, LLC

Work Tables

- 35½" working height
- Drawer adapters for future drawer installation
- Available with undershelf or open base
- Legs available in stainless steel with adjustable bullet feet or galvanized with plastic adjustable feet

NSF

Specline Series
- 14 Ga 304 S/S top
- 16 Ga. 304 S/S or galvanized legs
- Countertop edge

Premium Series
- 14 Ga 304 S/S top
- Stainless steel or galvanized legs
- Bullnose edge

Standard Series
- 16 Ga 304 S/S top
- Stainless steel or galvanized legs
- Bullnose edge

Supersaver Series
- 16 Ga 430 S/S top
- Stainless steel or galvanized legs
- Bullnose edge

ADVANCE TABCO SMART FABRICATION

Customize Your Next Table – Many Options to Choose From

ADVANCE TABCO SMART FABRICATION
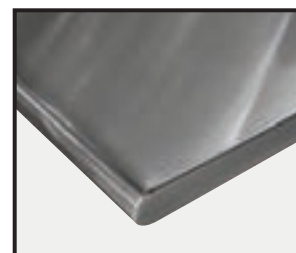
FLAT TOP WITH UNDERSHELF

1½" SPLASH WITH UNDERSHELF

FLAT TOP

5" & 10" SPLASH

1⅝" rolled rim bullnose edge.

2" x 1" Square embossed no-drip countertop edge.

Tables with an undershelf are adjustable using the die cast leg clamp.

All Tables Available with Undershelf or Open Base.

Running a successful and profitable kitchen requires a smooth workflow that allows for efficient productivity and open communication. A kitchen that is too small and packed with large equipment will be difficult to move about and work in. In contrast, a large kitchen with too much space between workstations can mean broken communication and lots of extra steps to move from one station to another. No matter what the size of your kitchen, an effective workflow plan can reduce labor, improve function and maximize profits.

The ideal solution is to have separate workstations for each type of food prep, separating vegetable and fruit prep stations from raw meats and seafood prep. Stainless steel work tables are the perfect place to prep foods for the cookline. Assign each kitchen worker to a specific workstation and be sure they have all the tools necessary to perform their specific tasks, if more space is needed, attach an overshelf to the worktable to keep everything at arm's reach. In order to minimize the number of steps workers have to take from one station to the other, keep the stations in close proximity so that workers can move food seamlessly from prep to cookline and plating to dining service.

Work Tables with FLEX-MASTER® Overshelf System

- Work tables and Flex-Master® Overshelf System are packaged in kits; ready for immediate shipment
- Table tops are predrilled for rear mounting of posts and shelves
- Overshelf posts are stainless steel with grooves on 1" increments for flexible shelf placement
- Feature exclusive patented uni-lok® design for superior strength
- Available in 2 styles: "FM" Style includes four 30" stainless steel posts and two 12" overshelves; "FM-PL" Style includes two 30" stainless steel posts, two 48" stainless steel posts, two 12" stainless steel overshelves and two pot racks

Spec-Master® "SE" Series Work Tables
- All stainless steel construction, including 14 gauge type 304 stainless steel top, stainless steel legs, undershelf and feet.

"FM" Style	"FM-PL" Style	Size
T3048SE-FM	T3048SE-FM-PL	30" x 48"
T3060SE-FM	T3060SE-FM-PL	30" x 60"
T3072SE-FM	T3072SE-FM-PL	30" x 72"

"SB" Series Work Tables
- 16 gauge type 430 stainless steel top, stainless steel legs and undershelf, plastic feet.

"FM" Style	"FM-PL" Style	Size
T3048SB-FM	T3048SB-FM-PL	30" x 48"
T3060SB-FM	T3060SB-FM-PL	30" x 60"
T3072SB-FM	T3072SB-FM-PL	30" x 72"

"B" Series Work Tables
- 16 gauge type 430 stainless steel top and overshelves; galvanized legs and adjustable galvanized undershelf, plastic feet.

"FM" Style	"FM-PL" Style	Size
T3048B-FM	T3048B-FM-PL	30" x 48"
T3060B-FM	T3060B-FM-PL	30" x 60"
T3072B-FM	T3072B-FM-PL	30" x 72"

EAGLE GROUP

Profit from the Eagle Advantage™

FLEX-MASTER®

NSF

Flat Top Work Tables

- 16 GA 300 Series stainless steel
- Stallion edge, straight turndown on sides
- Stainless steel adjustable lower shelf
- Stainless steel legs & adjustable metal bullet feet
- Shipped knocked-down, easy to assemble

John BOOS Since 1887

(NSF)

ST6-2436SSK	24" x 36"	**ST6-3036SSK**	30" x 36"
ST6-2448SSK	24" x 48"	**ST6-3048SSK**	30" x 48"
ST6-2460SSK	24" x 60"	**ST6-3060SSK**	30" x 60"
ST6-2472SSK	24" x 72"	**ST6-3072SSK**	30" x 72"
ST6-2496SSK	24" x 96"	**ST6-3096SSK**	30" x 96"

Flat Top E-Series Budget Work Tables

- 18 GA type 430 stainless steel flat top tables
- Stallion edge both faces, straight turn down on sides
- Stainless steel legs with plastic bullet feet
- Stainless steel adjustable undershelf

(NSF)

FBLS3624	36" x 24"	**FBLS3630**	36" x 30"
FBLS4824	48" x 24"	**FBLS4830**	48" x 30"
FBLS6024	60" x 24"	**FBLS6030**	60" x 30"
FBLS7224	72" x 24"	**FBLS7230**	72" x 30"
FBLS9624	96" x 24"	**FBLS9630**	96" x 30"

John BOOS Since 1887

Equipment Stands

- 16 GA stainless steel top
- 18 GA adjustable undershelf
- Galvanized legs with adjustable bullet feet
- 1½" high rear and side risers
- 24" overall height

GS6-3036GSK	36" x 30"
GS6-3048GSK	48" x 30"
GS6-3060GSK	60" x 30"
GS6-3072GSK	72" x 30"

(NSF) (CSA)

E-Series Equipment Stands

- 18 GA 430 series stainless steel top
- 18 GA adjustable undershelf
- Galvanized legs with adjustable bullet feet
- 1½" high rear and side risers
- 24" overall height

EES8-3036	36" x 30"
EES8-3048	48" x 30"
EES8-3060	60" x 30"
EES8-3072	72" x 30"

(NSF)

Machine Stands

- 16 GA 300 series stainless steel
- 1⅝" legs and bracing with adjustable metal bullet feet
- Shipped knocked-down, easy to assemble
- Available welded setup at no additional cost

S16MS01	24" x 20"
S16MS02	24" x 24"
S16MS03	30" x 20"
S16MS04	30" x 24"
S16MS05	30" x 30"

(NSF) (CSA)

Heavy Duty Machine Stands

- 14 GA 300 series stainless steel
- 1⅝" legs and bracing with adjustable metal bullet feet
- Marine edge: 20" tall
- Shipped knocked-down, easy to assemble

MS4-2424GSK	24" x 24"
MS4-2430GSK	30" x 24"
MS4-3030GSK	30" x 30"
MS4-3036GSK	36" x 30"

(NSF)

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Dual-Temperature Hot & Cold Pans

- Two units in one: from a heated bain marie to a refrigerated cold pan with the flip of a switch
- Automatic water fill maintains proper water level
- Large compressor speeds cooling process
- Adaptor bars included
- Slim Line and Slope Top models available
- 2 year limited parts and 1 year labor warranty
- Made in USA

Slim Line Models are ideal for narrow counters.

Slope Top Models provide customers with improved visibility and access to food products.

Modular Warmers

- Stainless steel deep-drawn construction for maximum strength and durability
- Fully insulated construction saves energy while maintaining precise temperatures
- Individual infinite, thermostatic or digital controls per well
- With or without drains and manifolds
- Slim Line and extra deep for 4 each ⅓-sized pans per well
- 2 year limited parts and 1 year labor warranty
- Made in USA

Refrigerated Cold Pans

- Designed to hold pre-chilled food products at cold, safe serving temperatures
- One-piece stainless steel top flange
- Stainless steel interior with coved corners
- Fully insulated
- Individual thermostatic controls
- 1 year limited parts and labor warranty
- Made in USA

Extra long models hold 4-each ⅓ size pans per well or equivalent fractional size pans.

Up to 45% energy savings vs. non-insulated warmers.

WELLS

Round Drop-In Warmers

- Deep drawn stainless steel warming pans
- Available in 4-quart, 7-quart or 11-quart models with or without drains
- One-piece S/S top flange
- Fully and partially insulated models available
- Choose remote mounted infinite or thermostatic controls
- Auto fill models available
- Made in USA
- 2 year limited parts and 1 year labor warranty

Hot Well Steam Tables

- Stainless steel construction
- Individual controls for peak performance
- High-output tubular heating elements
- Fully welded drain
- Poly cutting board and stainless steel shelf
- Portable units have push handle and 4" casters, two with brakes
- Adaptable for wet applications
- Units with sealed wells come complete with drains that run to a common all-copper manifold with ball valve

Stationary	Portable	# of Wells		
ST-120-2	**PST-120-2**	2	33"w	1000W, 120V
ST-240-2	**PST-240-2**	2	33"w	1500W, 240V
ST-120-3	**PST-120-3**	3	48"w	1500W, 120V
ST-240-3	**PST-240-3**	3	48"w	2250W, 240V
ST-120-4	**PST-120-4**	4	63½"w	2000W, 120V
ST-240-4	**PST-240-4**	4	63½"w	3000W, 240V
ST-120-5	**PST-120-5**	5	79"w	2500W, 120V
ST-240-5	**PST-240-5**	5	79"w	3750W, 240V

Sealed Well Stationary	Portable			
SST-120-2	**PSST-120-2**	2	33"w	1500W, 120V
SST-208-2	**PSST-208-2**	2	33"w	1500W, 180V
SST-240-2	**PSST-240-2**	2	33"w	1500W, 240V
SST-120-3	**PSST-120-3**	3	48"w	2250W, 120V
SST-208-3	**PSST-208-3**	3	48"w	2250W, 180V
SST-240-3	**PSST-240-3**	3	48"w	2250W, 240V
SST-120-4	**PSST-120-4**	4	63½"w	3000W, 120V
SST-208-4	**PSST-208-4**	4	63½"w	3000W, 208V
SST-240-4	**PSST-240-4**	4	63½"w	3000W, 240V
SST-120-5	**PSST-120-5**	5	79"w	3750W, 120V
SST-208-5	**PSST-208-5**	5	79"w	3750W, 208V
SST-240-5	**PSST-240-5**	5	79"w	3750W, 240V

APW *wyott*

SHOWN WITH OPTIONAL CASTERS

Ultimate Restaurant Range 400 Series

- Choice of 33K Btu PATENTED Lifetime non-clog burners, 33K Btu Star/Saute burners or 40K Btu PATENTED Pyromax burners
- Stainless steel construction
- Standard or wavy cast iron grates
- Standard manual pilot
- Optional battery spark ignition on open burners
- Metal knobs
- 45,000 Btu standard oven base and 35,000 Btu convection oven base
- High efficiency snap action oven thermostat
- All enameled coved oven with lift-out bottom
- Optional infrared broiler in oven base available
- Standard 22½" flue riser with heavy duty shelf
- Optional 5½" or 10½" flue riser

4365D	36" Range w/5 Burners (2 - 40K Btu Pyromax Burners Rear & 3 - 33K Btu Non-clog Burners Front)
4366D	36" Range w/5 Burners (2 - 40K Btu Pyromax Burners Rear & 3 - 33K Btu Star/Sauté Burners Front)
4361D	36" Range w/6 - 33K Btu Non-clog Burners with Standard Grates
4362D	36" Range w/6 - 27K Btu Non-clog Burners with Wavy Grates
4363D	36" Range w/6 - 33K Btu Star/Sauté Burners with Standard Grates

Restaurant Series Salamanders

- Stainless steel top, side panels and front
- Recessed control valve for easy access and serviceability
- Removable heavy-gauge grid carriage with chrome plated wire rack and multi-cooking positions
- One atmospheric infrared burner for precision heating
- Adjustable gas valve and continuous pilot
- Available as a wall, counter or range mount
- 25½"d x 20⁷⁄₁₆"h

BPSBi-24   24"w, 20,000 Btu
BPSBi-36   36"w, 35,000 Btu

BPSBi-24

Restaurant Series Stock Pot Ranges

- Stainless steel front, cabinet and bottom
- Three-ring burner with adjustable gas valves
- Burner is equipped with two continuous pilots for instant ignition
- Heavy-duty cast iron top grate removes easily for cleaning
- Chrome plated 6" legs with adjustable feet

BPSP-18-2

BPSP-18-2	18"w x 21"d x 24"h; 3 Ring, 2 Valves; 90,000 Btu
BPSP-18-3	18"w x 21"d x 24"h; 3 Ring, 3 Valves; 105,000 Btu
BPSP-18-2-D	18"w x 42"d x 24"h; 2 Units, 2 Valves; 180,000 Btu
BPSP-18-3-D	18"w x 42"d x 24"h; 2 Units, 3 Valves; 210,000 Btu
BPSP-36-2-D	36"w x 21"d x 24"h; 2 Units, 2 Valves; 180,000 Btu
BPSP-36-3-D	36"w x 21"d x 24"h; 2 Units, 3 Valves; 210,000 Btu

Dante Series Gas Radiant Charbroilers

- Constructed of extra heavy duty hand welded steel plate, 18,000 Btu/hr burners are located every 4⁷⁄₈" for maximum production
- Natural or LP gas
- May be easily built-in with stone, brick or masonry for exhibition kitchens
- 36¼"d x 40"h

CH-6	33½"w, (6) Top Grates, (6) Burners, 108,000 BTUH
CH-8	44"w, (8) Top Grates, (8) Burners, 144,000 BTUH
CH-10	54¾"w, (10) Top Grates, (10) Burners, 180,000 BTUH
CH-12	68 1/4"w, (12) Top Grates, (12) Burners, 216,000 BTUH
CH-14	75¾"w, (14) Top Grates, (14) Burners, 252,000 BTUH

Radiants and Glo-Stones are easily interchangeable without tools and may be mixed and matched on same broiler for a variety of broiling styles and different menu items.

The CH Series gas radiant charbroilers are designed for high volume broiling.

Chip Warmers

- Top load style ensures first-in, first-out
- Sloping front allows secure closure and easy opening
- Stainless steel construction
- Adjustable legs
- 26½"w x 30½"d
- 120V, 1500 watts

VCW26
30½"h", 26 Gallon Capacity

VCW46
38"h, 46 Gallon Capacity

VCW26

FM636 RMB

MagiKitch'n

VW2S

VULCAN

Standard Series Drawer Warmers

- Stainless steel construction
- Separate heaters and thermostatic controls for each drawer
- Removable, self-closing drawers
- 4" adjustable legs (field installed)
- 6' cord and plug
- 120V, 60 Hz, 1-Phase
- Optional trim ring available for built-in applications
- Lifetime warranty on drawer slides and heating elements

	Dimensions	Hotel Pan Capacity 15" x 20"	12" x 20"
VW1S	27½" x 23" x 16¼"	1	1
VW2S	27½" x 23" x 25"	2	2
VW3S	27½" x 23" x 33¾"	3	3

Gas Radiant Charbroilers

- Stainless steel exterior and burners
- Free floating top grid - ½" steel rods
- Fully insulated double walled outer cabinet
- E-Z Tilt top grid drains grease into front trough
- 6" stainless steel front service shelf
- Floor models have 6" adjustable legs
- 1 year limited parts and labor warranty

CM636 RMB SHOWN WITH OPTIONAL LOWER RACK

Counter Models, 35½"d x 25½"h

CM624 RMB	24"w, (4) Burners, (1) Top Grid, 60,000 Btu/hr
CM636 RMB	36"w, (7) Burners, (1) Top Grid, 105,000 Btu/hr
CM648 RMB	48"w, (10) Burners, (2) Top Grids, 150,000 Btu/hr

Floor Models, 35½"d x 39½"h

FM624 RMB	24"w, (4) Burners, (1) Top Grid, 60,000 Btu/hr
FM630 RMB	30"w, (6) Burners, (1) Top Grid, 90,000 Btu/hr
FM636 RMB	36"w, (7) Burners, (1) Top Grid, 105,000 Btu/hr
FM648 RMB	48"w, (10) Burners, (2) Top Grids, 150,000 Btu/hr
FM660 RMB	60"w, (13) Burners, (3) Top Grids, 195,000 Btu/hr
FM672 RMB	72"w, (16) Burners, (3) Top Grids, 240,000 Btu/hr

MagiKitch'N Outdoor Modular Cooking Suites

- Heavy duty all stainless steel construction
- Modular design: grill, chrome griddle plate, and (2) 25,000 btu side burners
- 8" stainless steel front service shelf
- Utility bars on water tubs and side shelves
- V-shaped stainless steel radiant for each burner
- Front removable water tubs, with rear drain plug
- Heavy duty stainless steel top grids and burners
- Mounted on mobile tank/storage cart with 6" swivel casters
- Each burner has 20,000 Btu energy output
- Individual burner controls for precision cooking

MKO30	4 Burners, 80,000 Btu/hr
MKO45	6 Burners, 120,000 Btu/hr
MKO60	8 Burners, 160,000 Btu/hr

MKO45 SHOWN WITH OPTIONAL ACCESSORIES

MagiKitch'n

Gas Convection Ovens

- Stainless steel front, sides, top and legs (VC4GD has painted legs)
- Independently operated stainless steel doors w/double pane windows
- ½ hp two speed oven blower-motor
- Five nickel plated oven racks with eleven rack positions
- 1 year limited parts & labor warranty
- 40"w x 42¼"d
- 120V

VC4GD Single Deck, 56¾"h on 25¾" Legs, 50,000 Btu/hr

VC44GD Double Deck, 70"h, 50,000 Btu/hr per section

VC4GD

V Series Heavy Duty Range Line

- The V Series provides modularity; top to bottom and side to side
- Top sections available in 12", 18", 24" and 36" increments
- A full variety of top configurations and bases (standard ovens, convection ovens, cabinet bases and refrigerated bases) allow you to build the perfect cooking line

Contact your sales person for more information

Heavy Duty Gas Ceramic Chop House Broiler

- Stainless steel front, sides and stand with 6" casters and shelf
- Three 45,000 Btu/hr ceramic burners
- Standing pilot ignition system
- Front mounted grease receptacle
- Four grid positions
- 1 year limited parts and labor warranty
- 45½"w x 34³⁄₁₆"d x 56¼"h on leg stand

VST4B

Endurance™ Gas Restaurant Range

- Fully MIG welded frame
- S/S front, sides, back riser, lift-off high shelf and 6" adjustable legs
- 30,000 Btu/hr open top burners with lift-off burner heads
- Oven thermostat adjusts from 250° to 500°F
- Rear gas connection & gas pressure regulator
- 1 year limited parts and labor warranty
- 36"w x 34¾"d x 58"h on 6" adjustable legs
- Specify natural or propane gas

36S-6B

Electric Restaurant Range

- MIG welded frame
- Stainless steel front, sides, back riser, shelf and legs
- Six 9½" round, 2 kW French plates with infinite heat control switches
- 18" x 26" sheet pans fit side to side and front to back
- Requires 208 volt or 240 volt, 1 or 3 phase power supply (Ranges shipped in 3 phase and are field convertible to single phase)
- 36"w x 29"d x 59"h
- 1 year limited parts and labor warranty

EV36S-6FP

Marathoner Gold
Convection Oven

- Single: 55"h • Double: 64"h
- Unibody construction
- 90,000 Btu per unit
- Stainless steel front, top, sides with stainless steel rear jacket
- Two staged dependent door sealing system
- Patented Jet Stream burner system
- Hot surface ignition system
- 24/7 Warranty

SilverStar
Convection Oven

- Single: 55"h • Double: 64"h
- Unibody construction
- 72,000 Btu per unit
- Stainless steel front, top, sides
- Two staged dependent door sealing system
- Patented Jet Stream burner system
- Hot surface ignition system
- 24/7 Warranty

SHOWN WITH OPTIONAL CASTERS

TruVection Low Profile Gas Convection Oven

- Patented, high efficiency, non-clog, Inshot burners
- Available in standard depth
- Can stack up to 3 units or modular equipment can sit on single deck

TVGS/12SC
36.1"w x 37.5"d x 27.4"h, 52,000 Btu

SHOWN W/OPTIONAL PLATINUM EQUIPMENT MOUNTED ON TOP AND OPTIONAL CASTERS

EZ Steam Countertop
Convection Steamer

- 304 stainless steel exterior
- 316 stainless steel cooking chamber with coved corners
- 18" or 24" widths available
- Manual or auto fill and drain available

EZ24-5

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ECO Bakery Ovens

- Available in 4, 5 and 10 tray configurations
- Standard control or optional full touchscreen control
- Options include speed fan control and puff pastry kit
- Stackable
- 220/60/3
- 2 year, on-site parts and labor warranty

Gas Stone Hearth Pizza Dome Oven

- Handmade firebrick pizza oven
- Round internal cooking chamber
- Insulated and ready to be connected to smoke stack
- Gas burner guarantees results identical to a traditional wood burning oven
- Iron stand, thermometer, iron door, and stack exhaust included
- Multiple shapes and sizes including external finishing options
- 1 year, on-site parts and labor

Rotating Single Rack Bakery Oven

- Combines the efficiency of a convection oven with the uniform results of a rotating rack
- Holds (15) 18" x 26" trays
- Full touchscreen control
- 1 year, on-site parts and labor warranty

RSRE

SHOWN ON OPTIONAL PROOFER

Electric Artisan Stone Deck Bakery Oven

- Designed for high end baking with high turnover production
- Sand blasted refractory brick surface to allow baking directly on cooking surface or use trays
- Each deck has two small doors for baking multiple dishes at the same time
- Each deck includes a heavy duty steam generator
- Available in multiple deck sizes and stacks
- 1 year, on-site parts and labor

MOFFAT

Turbofan® 20 Series Electric Convection Ovens
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- Safe-Touch vented drop down door
- Stay-Cool door handle
- Heavy-duty door hinges
- Easy clean door glass system
- 60 minute timer with time up alarm
- Mechanical thermostat 150° to 500°F
- 3 oven wire racks supplied

E22M3
24"w x 23⅞"d x 21¾"h
Accommodates 3 Half-Size Pans

E27M3
31⅞"w x 30"d x 23⅞"h
Accommodates 3 Full Size Pans

Turbofan® 30 Series Convection Ovens
- Digital display Time and Temperature Controls
- Electronic thermostat control and timer
- Cook and hold capable
- Programmable for up to 20 programs
- Water injection mode
- Safe-Touch vented side hinged door (standard LH hinge) optional RH hinge (field convertible)
- Stay-Cool door handle
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- Core probe capable

E33D5/SK33
Half-Size Electric Model
w/Oven Stand
24"w x 26¾"d x 63⅜"h
Accommodates 5 Half-Size Pans

G32D5/SK32
Full Size Gas Model
w/Oven Stand
28⅞"w x 31⅞"d x 70½"h
Accommodates 5 Full Size Pans

E32D5/SK32
Full Size Electric Model
w/Oven Stand
28⅞"w x 31⅞"d x 63⅛"h
Accommodates 5 Full Size Pans

MOFFAT

G32D5 WITH SK32 STAND

Proofer
- Create a bake center with electric or gas models
- 3" tray spacing
- Auto water fill system with optional integrated water filter kit
- Continuous door seal
- Low velocity circulation fan system
- Mechanical thermostat and humidity level control
- Cabinet temperature display thermometer
- (4) 3" dia castors with 2 front castors dual wheel and swivel lock, 2 rigid rear castors
- Can put a E32D5 and/or G32D5 convection oven on top

P8M

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Impinger® II Express Ovens

- Front loading, removable conveyor
- No hood vent needed on electric models
- The 18" wide conveyor can move as much as one or two deck ovens
- Can be stacked 3 high
- 56"l x 46.12"d x 42"h

1116-000-U Natural Gas, 40,000 Btu, 120V
1117-000-U LP Gas, 40,000 Btu, 120V
1130-000-U Electric, 10kW, 208V

Designed for applications where demand
is high and floor space is limited.

*SHOWN WITH OPTIONAL
MOBILE STAND*

The Lincoln® Impinger® ovens will bake, cook, reheat and finish virtually any food item up to two to four times faster than other conventional ovens - at lower temperatures, in less space and at less cost. Even a small oven can greatly increase hourly output over a deck oven. This means faster service for your customers and greater profits for you. All models listed are now available as UL710B-certified ventless models eliminating the need to install a hood vent.

Digital Countertop Impinger® Ovens

- LED display
- No hood vent needed
- Reversible conveyor direction
- Digital time and temperature controls
- Four (4) preset menu buttons that display menu item, cook time and temperature setting
- Standard with 31" long conveyor

2501/1353 208V
2502/1353 240V

*SHOWN WITH
OPTIONAL
EXTENDED 50"
CONVEYOR*

Optional extended 50"
conveyor available.

Countertop Impinger® Ovens

- Stackable up to two high
- In most applications it requires no venting
- Now available as UL710B-certified ventless model
- Capacity equal to a half size convection oven or up to five microwave ovens
- 16" wide conveyor, standard 31" long
- 49¾"l x 31⅜"d x 18"h

1301/1353 208V
1302/1353 240V

Bakes 144 cookies or 14
large pizzas per hour.

SHOWN WITH OPTIONAL CM3.5 CONTROLLERS

Designed to support good oil station management and maximize oil life.

Frymaster's Built-In Filtration System

Frymaster's built-in filtration system eliminates the need for additional floor space. Filtration is sequential, so one fryer may be filtered while the others are still in use. It is engineered with features that allow added convenience, easier serviceability and accommodates the use of three different filter mediums with one pan. Frymaster built-in filtration systems have a powerful pump to maximize filtering efficiency and minimize clogging.

• Filter pan is lightweight for easy removal
• Sloped drain pan leaves minimal oil in the pan after filtering
• Large round drain allows oil to drain freely
• Quick – entire filtering process occurs within a matter of minutes
• Convenient – no equipment to store and retrieve

Features on all Frymaster Gas Fryers

• Open frypot is easy to clean
• Deep cold zone with 1¼" IPS ball-type drain valve
• Stainless steel frypot and door, enamel cabinet

Frymaster

Delivers outstanding open-pot frying performance.

Performance Open-Pot Gas Fryers

• Master Jet burner system for even heat distribution
• Reliable centerline, fast-action temperature probe assures accurate temperature right where the food is being cooked

MJ35
40 lb oil capacity, 110,000 Btu/hr

MJ45
50 lb oil capacity, 122,000 Btu/hr

MJ45 SHOWN WITH OPTIONAL CM 3.5 CONTROLLER & CASTERS

MJ45

Dean

Super Runner Value Gas Tube Type Fryers

• Offers three gas frypot sizes:
  14" x 13¾" x 4⅕"
  14" x 14" x 3½"
  18" x 18" x 3¾"
• Stainless steel frypot, door, and backsplash/flue cover
• No electrical hook-up needed
• Durable temperature probe

Scan here for updates.

SHOWN WITH OPTIONAL CASTERS

SR42G	43 lb Oil Cap., Produces up to 57 lb of French Fries Per Hour, 105,000 Btu/hr
SR52G	50 lb Oil Cap., Produces up to 60 lb of French Fries Per Hour, 120,000 Btu/hr
SR62G	75 lb Oil Cap., Produces up to 86 lb of French Fries Per Hour, 150,000 Btu/hr

SHOWN WITH OPTIONAL CM 3.5 CONTROLLER & CASTERS

High Efficiency Open-Pot Gas Fryer

• 50 lb oil capacity
• RTD, center-mounted, 1° compensating temperature probe
• Digital controller with melt cycle and boil-out temperature control
• 80,000 Btu/hr

H55

Chicken and Fish Performance Open-Pot Gas Fryer

• Master Jet burner system
• 80 lb oil capacity
• Reliable centerline, fast-action temperature probe
• 150,000 Btu/hr
• Cooks 80 lb of chicken/hr, 100 lb of fish/hr

MJCF

MJCF SHOWN WITH OPTIONAL CM3.5 CONTROLLER

183

Solstice™ Electric Fryers

- Solstice electric fryers have all of the same great mix-and-match capability of the extremely popular gas series
- The design employs heating element construction that keeps the element in a fixed position
- Fixed element design allows for the removal of costly and failure-prone components that would normally be found in a pivoting element assembly

17 kW Input	Oil Capacity	Fries/hr
SE14S	40-50 lb	75 lb
SE14TS	20-25 lb*	45 lb*
SE18S	70-90 lb	120 lb
22 kW Input		
SE14S	40-50 lb	100 lb
SE14TS	20-25 lb*	58 lb*
SE18S	70-90 lb	155 lb

*Each Tank

SE14/SE14T
SHOWN WITH OPTIONAL CASTERS

SE14S
SHOWN WITH OPTIONAL CASTERS

Economy Tube Fired Gas Fryers

- Stainless steel tank, front and door
- Astro-Therm tubes, an exclusive Pitco design, permit over 50% more heat to be transferred to the oil, limiting waits between loads
- Also available with mild steel tanks

35C+S
- 35-40 lb tank
- 90,000 Btu produces 63 lb of potatoes raw to done in 1 hour

45C+S
- 42-50 lb tank
- 122,000 Btu produces 85 lb of potatoes raw to done in 1 hour

Wide spacing between tubes at the center of fryer permits easy cleaning.

Solstice™ Stand Alone Tube Fired Gas Fryers

- Solstice burner/baffle design increases cooking production, lowers flue temperature, improves working environment and generates more production per Btu than previous models
- Millivolt thermostat maintains selected temperature automatically between 200°F and 400°F
- Deep cool zone traps food and debris prolonging oil life and reducing taste transfer
- Standard with stainless steel fry tank, front, door and sides
- Includes 9" adjustable legs
- Also available as a twin tank providing two 7" fryer tanks in a 14" cabinet

SG14S

	Oil Capacity	BTU/hr Input	Fries/hr
SG14S	40-50 lb	110,000	88 lb
SG14RS	40-50 lb	122,000	110 lb
SG14TS	20-25 lb*	50,000*	41 lb*
SG18S	70-90 lb	140,000	120 lb

*Each Tank

PITCO

Solstice™ Filter Drawer System

Drive cost out of your production with the Pitco Solstice Filter Drawer System with basket lifts. Basket Lifts reduce labor and improve cooking consistency while filtration can add 40 to 50% to your oil life.

- Choose between twin tank or full size high production models or even a large 18" tank fryer
- The filter drawer is designed to fit under the fryers so no extra floor space is required
- The filtration system consists of an extra large 3" round drain line, 8 gallon per minute oil pump and ½" dia return lines for fast, easy to use, two step oil filtration

Solstice™ Supreme High Efficiency Gas Fryers

Pitco's Solstice™ Supreme fryer category has more gas models than any manufacturer (25 lb, 50 lb, etc) that achieve the Energy Star® rating.

The smart simple design eliminates all of the failure prone moving parts found in old technology high efficiency fryers. With the push of a button, once a day, our matchless lighting system ignites a standing pilot. This begins a 30 second automatic self cleaning burner procedure, which ensures optimal burner efficiency. This procedure ensures that the burners stay clean and efficient all day, every day....PERIOD!

You now have the flexibility to mix and match any Supreme fryer and create your own custom design.
- Standard with solid state controller
- Combine any SSH55, SSH55T or SSH75
- Solstice™ Supreme filtration is designed with a 3" round drain line, 8 gallon per minute oil pump and ½" dia return line for filtering high volume, lightly or non-breaded products

PITCO®

		Capacity	BTU/hr	Fries/hr
SSH55-F	Full Tank	40-50 lb	80,000	80 lb
SSH55-T	Twin Tank	20-25 lb	40,000	80 lb
SSH75-F	Full Tank	75 lb	105,000	105 lb

SSH75/SSH55/SSH55T WITH OPTIONAL FILTER DRAWER AND CASTERS

185

Blue Hose™ Gas Equipment Connector Kits

- Allows safe mobility of castered or stationary gas appliances for routine cleaning and maintenance
- Kit includes Blue Hose™ with antimicrobial coating, SnapFast® quick-disconnect, two elbows, restraining device and mounting hardware

Dormont®

1650KIT48	48" x ½" dia Hose
1675KIT48	48" x ¾" dia Hose
16100KIT48	48" x 1" dia Hose
16125KIT48	48" x 1¼" dia Hose

Blue Hose™ Gas Connector Kits with Safety Quik® & Swivel MAX®

- Kit includes 1 Blue Hose™, 1 Safety Quik® QDV, Swivel MAX® Fitting(s), Restraining Cable & Hardware
- Combines the most control of gas flow and the widest range of motion available into one convenient kit
- 48" long

w/1 Swivel MAX®	w/2 Swivel MAX®	
1650KITCFS48	**1650KITCF2S48**	½" dia Hose
1675KITCFS48	**1675KITCF2S48**	¾" dia Hose
16100KITCFS48	**16100KITCF2S48**	1" dia Hose

NSF CSA US

Safety Quik® QDV Safety Fittings

- Meets the safety and operational needs of commercial kitchens: does the work of both the quick-disconnect and the valve
- With Safety Quik®, the gas connector cannot be disconnected until the gas valve is shut off, and cannot be opened until the gas connector is attached

CF50	½" Diameter Hose
CF75	¾" Diameter Hose
CF100	1" Diameter Hose

CSA c us

Swivel MAX® Multi-Plane Fittings

- With 360° of spherical movement, the Swivel MAX® increases the mobility of caster-mounted equipment

SM50	½" Diameter Hose
SM75	¾" Diameter Hose
SM100	1" Diameter Hose
SM125	1¼" Diameter Hose

CSA c us

Safety-Set®

- Ensures your caster-mounted kitchen equipment is returned to proper position for ventilation and fire suppression systems
- Withstands 1,000 lb of crush force
- Requires no drilling into floors
- Includes everything you need for fast, easy installation
- Can be added to any BPQR or KIT series hose - just add PS to the end of the part #

NSF

SAFETY-SET-PS	One Set of Safety-Set®
Kits	
1675KIT48PS	48" x ¾" Connector Kit w/Safety-Set®
1675KITS48PS	48" x ¾" Connector Kit w/Swivel MAX® & Safety-Set®
1675KIT2S48PS	48" x ¾" Connector Kit w/Double Swivel MAX® & Safety-Set®
1675KITCF2S48PS	48" x ¾" Connector Kit w/Double Swivel MAX®, Safety Quik® & Safety-Set®

Hydro-Safe® Water Filtration Systems/Filters

- Anchored by Watts' OneFlow® Anti-Scale technology, Hydro-Safe QT quarter-turn and CR competitive replacement filters reduce scale buildup, keep ice machines running at full capacity, and reduce sediment, chlorine taste & odor

Dormont®

Ice Making Filtration System

QTCBMX-1S-1M	Cube Max QT Carbon/Scale Filter Phosphate, 1.5 GPM, 750 lb Ice/Day, 1-Stage, ⅜" NPT

Steam & Combi Oven Filtration System

QTSTMMAX-2S-1M	Steam Max QT with OneFlow Scale Control plus sediment prefilter & carbon block filter, 1.5 GPM, 3-Stage, ⅜" NPT

Competitive Replacement Filters

HSR-EP-2000	Replaces Insurice 2000, 9,000 gal cap., 1.7 GPM
HSR-EP-4000	Replaces Insurice 4000, 12,000 gal cap., 1.67 GPM
HSR-CR-CFS8112-S	Replaces CUNO CFS8112-S, 10,000 gal cap., 1.7 GPM

Tilting Braising Pans

- 30 gallon capacity
- Stainless steel
- Watertight controls and enclosure
- Electronic ignition (gas model)
- Stainless steel hinged cover with drip edge
- Solid state temperature controls adjust from 50° to 425°F
- 36"w x 35½"d x 40½"h on 12" legs

VG30 Gas, 90,000 Btu/hr, 120V
VE30 Electric, 208 or 240V

Cook and Hold Ovens

- All stainless steel construction
- Mechanical temperature controls
- 3 wire cooking shelves per compartment
- Cook temperatures from 100° to 250°F and hold temperatures from 100° to 190°F
- Each compartment holds (8) 18" x 26" x 1" baking pans or (16) 12" x 20" x 2½" steam table pans
- 5" casters
- 208/240V dual voltage
- 25½"w x 33"d

VRH8 Single, 42½"h
VRH88 Double, 79½"h

Electric Counter Tilting Kettle

- ⅔ jacketed self-contained tilting steam kettle
- Stainless steel ellipsoidal bottom, tilt handle and control housing
- 208/60-50/3
- 1 year limited parts and labor warranty
- 25½"w x 19½"d x 33"h

K12ETT
12 Gallon Capacity

Non-Insulated Holding & Transport Cabinets

- Polished stainless steel cabinet
- Fan and air tunnel for superior heat distribution
- Full size polycarbonate door with field reversible hinges
- 5" casters, 2 swivel with brakes, 2 rigid
- Top mounted controls
- 120V
- 25¼"w x 30¾"d

VHFA9
Holds (9) 18" x 26" Pans or (18) 12" x 20" Pans, 43½"h
VHFA18
Holds (18) 18" x 26" Pans or (36) 12" x 20" Pans, 71"h

Free Standing Economy Gas Fryers

- Stainless steel front, top, fry tank & door
- Nickel plated legs are adjustable to 7"
- Twin fry baskets with plastic coated handles included
- Thermostat control adjusts from 200° to 400°F with standing pilot
- Millivolt system requires no electric hook-up
- Hi-limit shut-off protector
- Built in flue deflector
- 15½"w x 30¼"d

LG300 35 - 40 lb Oil Capacity, 47⅛"h, 90,000 Btu/hr
LG400 45 - 50 lb Oil Capacity, 36¼"h, 120,000 Btu/hr

Kleenscreen Plus® Filtration System

- Boil Out By-Pass™ removes water or discard oil
- Electronic ignition
- Optional 6" adjustable casters – 2 locking, 2 non-locking
- ⅓ hp motor and pump circulates frying compound at a rate of 8.0 gallons per minute
- Paperless stainless steel filter screen
- 70 lb filter pan capacity
- 1 year limited parts and labor warranty
- 12 year fry tank replacement part warranty
- 120V

Available on all Vulcan Gas & Electric Fryer Models

2VK45CF

Countertop Tilting Steam Kettles

Groen Table Top Kettles are manufactured with the highest grade materials to provide long lasting, efficient and user friendly operation in the production of soups, stocks and other food products. With faster cook times, reduced energy cost as well as labor savings than traditional stock pots, the Groen Table Top kettle is a perfect choice for nearly any restaurant's production needs. Standard features include:
- Polished exterior for ease of cleaning
- Reinforced rim for durability
- Field reversible tilt handle for convenience
- Unmatched (10) year kettle body warranty
- Multiple capacities to fit production needs

Electric Hand Tilt	Gas	
TDB 10	—	10 quart
TDB 20	TDH 20	20 quart
TDB 24	TDH 24	24 quart
TDB 40	TDH 40	40 quart
TDB 48	TDH 48	48 quart

Gas & electric crank tilt kettles also available.

Vortex®100 Steamers

The versatile, connectionless Vortex100 commercial steamer offers a simple solution for batch cooking and pre-set temperature holding applications.
- Requires no water lines, no drain lines and no boiler maintenance
- Powerful convection fan provides even steaming of food
- Digital timer and easy-to-use operational diagnostics
- Available with 208, 240 or 480 voltage
- 4 gallon water reservoir
- 5 year cavity warranty and 1 year parts and labor warranty
- Welded stand in single and double configurations
- Optional steam condensate cap

VRC-3E	3 Pan
VRC-6E	6 Pan
158953	Optional Steam Condensate Cap
142361	Single Stand
142363	VRC-3E Double Stand
142365	VRC-6E Double Stand

Eclipse™ Tilting Braising Pans

- Versatility to be able to braise, steam, griddle, stir-fry, slow cook and hold all in the same unit
- Heats to 350°F in minutes
- Water resistant – lower susceptibility to splash and spray
- Counterbalanced cover with condensate lip and cover vent
- Optional 2" tangent draw off

Power tilt units also available.

Electric Manual Tilt	Gas	
BPM-15E	BPM-15G	15 gallon, 31"w
BPM-30E	BPM-30G	30 gallon, 39"w
BPM-40E	BPM-40G	40 gallon, 48"w

SmartSteam100™ Boilerless Steamers

- Eliminates the hassles of traditional deliming with a fully accessible water reservoir for easy cleaning
- Single point water and drain connection
- Convection fan circulates steam throughout
- Hands free door latch for convenience

SSB-(E)/(EF) Features
- Generates more power: 3-pan 9 kW; 5-pan 12 kW
- Heating element never immersed in water

SSB-(G)/(GF) Features
- State-of-the-art infrared burners, CGA
- 3-pan 54,000 Btu, 5-pan 62,000 Btu and 10-pan 124,000 Btu

Electric Countertop Braising Pan

- Heavy ⅜" thick stainless steel clad plate, fitted with clamped-on electric heating elements, ensuring efficient heat transfer over the entire cooking surface
- Easy tilting manual tilt mechanism
- Specify 208, 240 or 480 volt

TD/FPC
10 gallon
28½"w x 20"h x 27"l

Stands are also available.

Round Tabletop Electric Tilting Skillet
- High efficiency heating system with even heat distribution
- Stainless steel cooking surface is guaranteed against warping
- Splash proof
- Bead-blast textured cooking surface finish to reduce sticking
- Adjustable, thermostat controlled temperature from 175°F to 425°F
- Fast heat-up and recovery time
- Balanced design permits easy tilting
- All stainless steel construction for durability and easy cleaning
- Lift-off cover with adjustable vent
- Sanitary base mounting for tabletop installation

SET-15
15 gallon
31"w x 28.5"d x 34.38"h

Cleveland

Tilting Steam Jacketed Kettles
- ⅔ steam jacketed kettles permanently filled with treated distilled water
- Precise, consistent temperature control with less than 1°F variance
- Solid state controls
- Kettle and all exterior surfaces type 304 stainless steel
- Easy manual tilting
- Large pouring lip for chunky products

Tabletop Models
Gas
KGT-12-T   12 Gallon, 24"w x 18¾"d x 28¾"h
Electric
KET-3-T   3 Gallon, 20¼"w x 13¼"d x 28⅞"h
KET-6-T   6 Gallon, 24"w x 17"d x 28½"h
KET-12-T   12 Gallon, 27½"w x 20"d x 34"h
Floor Model
Electric
KET-20-T   20 Gallon, 32"w x 27½"d x 49¾"h

Electric Steam Kettles
- Tri-leg mounted, self-contained ⅔ steam jacketed kettles
- Steam jacket permanently filled with treated distilled water
- Support legs with level adjustable feet, flanged for floor bolting
- Solid state controls
- Operating temperature range from 145°F - 260°F
- 50 psi Steam jacket rating and safety valve
- Welded-in heating elements
- 208-240V

KEL-25   30"w x 22"d x 37"h
KEL-30   29"w x 24"d x 38"h
KEL-40   31"w x 29"d x 40"h
KEL-60   34"w x 33"d x 43"h
KEL-80   38"w x 37"d x 44"h
KEL-100   40"w x 39"d x 45"h

Cleveland

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Short Height Tilting Gas Kettle, ⅔ Jacketed

- Only 38" high
- Rated for operation to 50 psi
- Low water shut off with indicator light, pressure switch, pressure relief valve, and 100% safety gas shut off valve
- Power tilt mechanism allows kettle to tilt past 90° forward for complete emptying
- Solid state direct immersion thermostat for temperature control from 165°F to 275°F

FT-40GLS
40 gallon
125,000 Btu

SHOWN WITH OPTIONAL COVER

MARKET FORGE
INDUSTRIES INC.

Boilerless Convection Steamers

- Available in 4, 6, 8, 10 and 12 pan capacities
- Internally preheated incoming water for quick recovery
- 3 cooking positions; low temp, steam and super steam
- 60 minute mechanical timer
- Control panel pulls out for easy service access
- Condensate trough plumbed to main drain
- Clean water reservoir system – keeps food out of water

ALTAIR II-4   Electric, 4 Pan
SIRIUS II-6*   Gas, 6 Pan
***Energy Star Qualified**

Universe Plus Tilting Skillet

- Fully polished 304 S/S cooking surface with aluminum core for even heat distribution
- Heavy-duty spring assist cover with condensate vent
- Manual tilt mechanism, easy-pour lip design, removable grease strainer and 60-minute timer
- 100° to 450°F temperature scale
- Electric models available in 12kW (30 gallons) and 18kW (40 gallons)
- Gas models available in 93,000 Btu (30 gallons) and 126,00 Btu (40 gallons)

EcoTech Plus® Atmospheric Steamers

- Integrated filtration system
- Built-in water management system
- Stainless steel cooking compartments and cabinet
- Each compartment is individually controlled by an on/off power switch and 60 minute timer
- Standard automatic water level control, low-water cutoff, safety relief valve and preheat thermostat (190°F) and high limit

30 gallons	40 gallons	
30P-STEL	**40P-STEL**	Electric, Open Legs
30P-STEM	**40P-STEM**	Electric, Closed Base
30P-STGL	**40P-STGL**	Gas, Open Legs
30P-STGM	**40P-STGM**	Gas, Closed Base

MARKET FORGE
INDUSTRIES INC.

Save up to 100 gal/hr with 2 compartment steamers.

ETP-10G   Gas, 84,000 Btu
ETP-10E   Electric, 20kW

190

Convotherm 4 Combi Steamer with easyTouch

- Advanced Closed System+ (ACS+) operating modes: steam, combi-steam and hot air
- These easyTouch models include a 9" full-touch screen and customization options
- Includes automatic hands free cleaning system
- Extra functions include Crispy & Tasty, BakePro, HumidityPro and controllable fan
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes - with optional single-dose dispensing
- Tricolor indicator ring indicates the current operating status
- Steam generated by high-performance boiler outside the cooking chamber
- Available in electric and gas

C4ET6.10	Holds (6) 12" x 20" x 2½" Steam Table Pans
C4ET10.10	Holds (10) 12" x 20" x 2½" Steam Table Pans
Side by Side	
C4ET6.20	Holds (12) 12" x 20" x 2½" Steam Table Pans
C4ET10.20	Holds (20) 12" x 20" x 2½" Steam Table Pans
C4ET12.20	Holds (24) 12" x 20" x 2½" Steam Table Pans
C4ET20.20	Holds (40) 12" x 20" x 2½" Steam Table Pans

CONVOTHERM

Ask About Additional Options

Mini Combi Oven-Steamer

- Cooking types: hot air, convection steam and combi
- Functions: overnight cooking, Delta-T-cooking, regenerate and cookbook
- Low power connection
- Multiple cooking stage programs, stored recipe library, multipoint core temperature probe, "Press & Go", one-step recipe start buttons & Smart Key for selecting option settings
- Boilerless
- Available with optional easyTouch control panel

CONVOTHERM

OES-6.10 MINI
Holds (3) 12" x 20" x 2½"
Steam Table Pans

OES-10.10 MINI
Holds (5) 12" x 20" x 2½"
Steam Table Pans

SHOWN WITH EASYTOUCH CONTROL PANEL AND STAND

SteamCraft® Gemini™ Pressureless Steamers

- High-Productivity Pressureless Convection Steamers from Cleveland, now Energy Star Certified!!
- Twin, independent steam generators
- Exclusive SteamSaver™ Technology (SST) automatically controls steam production based on the type and volume of food being prepared
- Each compartment has one, 60-minute electro-mechanical timer with "Sure-Cook" load compensating feature; Manual bypass switch for constant steaming
- 14 gauge stainless steel construction for compartment door, cooking cavity and steam generator
- 6" stainless steel adjustable legs with flanged feet

Cleveland   (NSF) (UL) ENERGY STAR

24CGA10.2

Gas

24CGA6.2ES   Each Compartment Holds (3) 2½"d Full-Size Pans, 50,000 Btu per Compartment

24CGA10.2ES   Each Compartment Holds (5) 2½"d Full-Size Pans, 50,000 Btu per compartment
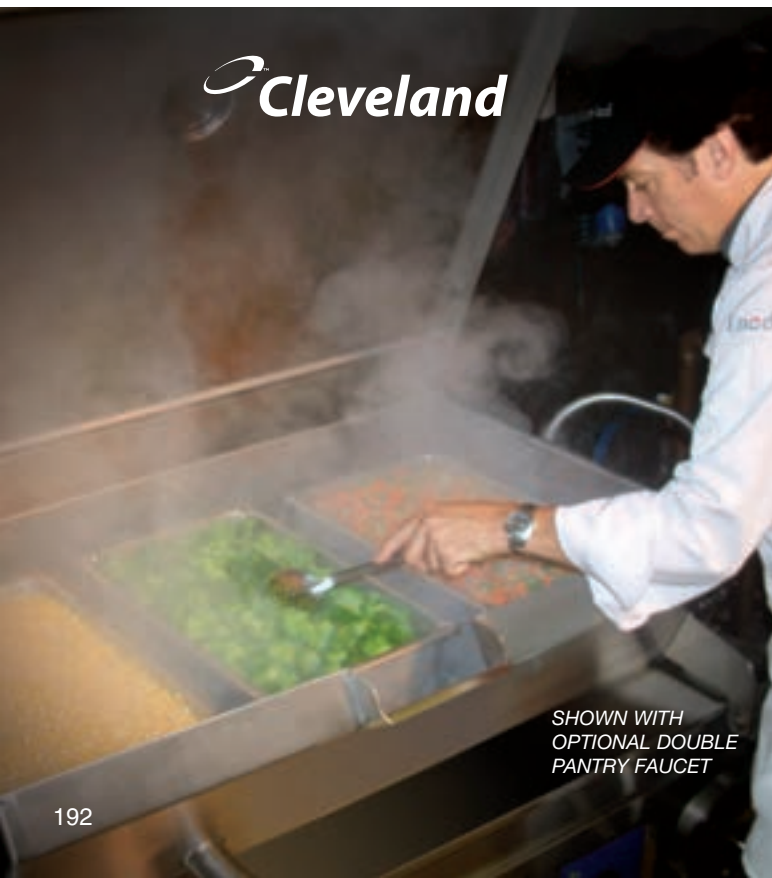
Electric

24CEA10   Each Compartment Holds (5) 2½"d Full-Size Pans, 16 kW per Compartment

OPTIONAL ELECTRONIC TIMER WITH LOAD COMPENSATING FEATURE IS AVAILABLE

Cleveland

Power Pan™ Series Tilting Skillets

- 12 gauge, 304 stainless steel pan construction
- Low 35" rim height for easy operation and cleaning
- Easy-to-turn manual hand tilt, optional power tilt with manual override available
- Spring-assist cover with full width handle and vent

Gas Models

- Electronic "spark ignition system"
- Exclusive ultra efficient power burner (forced-air) gas combustion system with automatic ignition
- Exclusive dual power settings: 90,000 and 125,000 Btu for 30 gallon;160,000 and 200,000 Btu for 40 gallon

Electric Models

- Standard voltages 208-240V 1 and 3 ph
- High efficiency heating system: 12 kW for 30 gallon;18 kW for 40 gallon
- Available with high Wattage Option (HW) 16 kW on 30 gallon; 24 kW on 40 gallon

(UL) LISTED (NSF) (UL)

Gas	Electric	
SGL-30-T1	**SEL-30-T1**	30 Gallon, 39⅛" wide
SGL-40-T1	**SEL-40-T1**	40 Gallon, 51⅛" wide

SHOWN WITH OPTIONAL DOUBLE PANTRY FAUCET

21CET16 SHOWN WITH OPTIONAL ELECTRONIC TIMER

SteamCraft® Ultra Convection Steamers

The most advanced counter type convection steamer in the industry!
- Heavy duty stainless steel construction
- Electric or gas steam generator
- Gas model includes 4" stainless steel adjustable legs
- Standard with 60 minute electro-mechanical timer and switch for manual operation
- Unique patented steam cooking distribution system
- Exclusive "Cool to the Touch" two-piece compartment door design

Electric

21CET8	Holds up to (3) $2\frac{1}{2}$"d Full-size Steam Table Pans, 8 kW
21CET16	Holds up to (5) $2\frac{1}{2}$"d Full-size Steam Table Pans, 16 kW

Gas

21CGA5	Holds up to (5) $2\frac{1}{2}$"d or (10) 1"d Full-size Steam Table Pans, 70,000 Btu

Optional Stainless Steel Equipment Stands

UNISTAND 34	34" high, For Mounting One 21CET8, 21CET16 or 21CGA5
UNISTAND 25	25" high, For Mounting One 21CET8, 21CET16 or 21CGA5
ES2446	Includes Bottom Shelf and One Set of Pan Racks, Holds Two 21CET8 or One 21CET8 and One 21CET16, or Two 21CET16 Steamers

Steamcraft® Gas Steamers
- Two compartment has capacity for (5) 12" x 20" pans
- Durable 14 gauge stainless steel compartment door, cavity and steam generator
- Two 60 minute timers and switches for manual operation
- Exclusive "Cool to the Touch" two-piece compartment door design
- NSF certified 6" stainless steel legs

24CGA10
STEAMCRAFT® ULTRA 10
- Pressureless vertical atmospheric steam generator
- 125,000 Btu input

24CGP10
STEAMCRAFT® POWER 10
- High efficiency forced air gas-fired boiler – produces 180 lb of steam per hour
- 10-12 PSI operating generator pressure
- 240,000 Btu input

Optional Electronic Timer with Load Compensating Feature is Available

24CGA10 SHOWN WITH OPTIONAL ELECTRONIC TIMER

SteamChef™ Electric Counter Top Convection Steamers
- Open "boilerless style" electric steam generator
- Fan forced convection steam with KleanShield™ cooking compartment design
- Automatic water fill
- Comes standard with SureCook compartment controls, 60 minute electro-mechanical timer with load compensating feature, LED indicator lights for SureCook cycle, power on and reset
- Exclusive SteamChef™ automatic drain control
- Heavy-duty 4" skid resistant stainless steel adjustable legs with flanged feet

22CET3.1	Holds up to (3) $2\frac{1}{2}$"d Full-size Steam Table Pans, 9 kW
22CET6.1	Holds up to (6) $2\frac{1}{2}$"d Full-size Steam Table Pans, 13.5 kW

Optional Stainless Steel Equipment Stands

UNISTAND 34	34" high, For Mounting One 22CET3.1 or One 22CET6.1
UNISTAND 25	25" high, For Mounting Two 22CET3.1
ES263044E	44" high, For Mounting Two 22CET6.1

22CET6.1

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Hydrovection Helix Ovens
- Stainless steel front, top, sides and back
- Simultaneous split door operation
- Touch screen control allows cooking with timer and core probe simultaneously
- Stainless steel interior liner
- Retractable hand shower
- Innovative new Helix Technology forces air into the oven cavity improving product quality while decreasing cooking time
- Each oven accepts 5 - 18" x 26" full-size baking pans

Electric
HVH-100E   208/240V Per Oven
Gas
HVH-100G   60,000 Btu/hr Per Oven

Boilerless Combi Ovens
- Stainless steel interior and exterior
- Reversible 9 speed fan
- Easy to use touchscreen control
- Multiple cooking modes include hot air, CombiSmart, CombiOptima, retherm, steaming, low-temperature steaming, forced steaming, proofing and preheating
- USB port for data and recipe transfer
- Core temperature probe

BLODGETT®

Electric
BLCT6E   Mini, 208/240V, 32⅛"w x 20³⁄₁₆"d x 31⁵⁄₁₆"h, Accepts (4) 12" x 20" x 2½" pans
Gas
BLCT62G   81,000 Btu/hr, 44¹¹⁄₆₄"w x 37⁷⁄₁₆"d x 31⁵⁄₁₆"h, Accepts (10) 12" x 20" x 2½" pans

BLCT6E

BLCT62G
SHOWN WITH OPTIONAL CASTERS

Full-Size Convection Oven
- Stainless steel front, top, and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Solid State Infinite Control with digital timer, with temperature control range of 200° to 500°F
- 25" adjustable stainless steel legs
- Accepts 5 - 18" x 26" pans
- 38¼"w x 36⅞"d
- 45,000 Btu/hr

ZEPHAIRE-100-G-ES

BLODGETT®

1060-DOUBLE SHOWN

Pizza Oven
- Stainless steel front, top, sides and back
- Ultra Rokite deck for excellent baking results
- Spring assist doors with concealed hinges
- Stackable to optimize production capacity
- Heavy duty angle iron frame for long life
- 2 compartment

1048-DOUBLE   60³⁄₁₆"w x 46½"d x 65⅝"h, 170,000 Btu/hr

Electric Counter Convection Steamers

- DLX models part of POWERSTEAM™ Series
- Super-heated 235°F high energy steam
- Staged water fill
- Deluxe controls with 60-minute timer, buzzer, and constant steam feature, cook/ready light and power switch
- Stainless steel exterior cooking compartments with coved interior corners
- Split water line connection
- High output stainless steel generator with auto SmartDrain PowerFlush™ System

C24EA3 DLX (3) 12" x 20" x 2½" Pan Capacity, 9.25 (kW)
C24EA5 DLX (5) 12" x 20" x 2½" Pan Capacity, 15.75 (kW)
C24EA3 BSC (3) 12" x 20" x 2½" Pan Capacity, 8.5 (kW)
C24EA5 BSC (5) 12" x 20" x 2½" Pan Capacity, 15 (kW)

Power Steam Convection Steamers

- 304 series stainless steel exterior
- Two stainless steel cooking compartments with coved interior corners
- 125,000 Btu/hr stainless steel steam generator with SuperHeated steam delivery system, staged water fill and 2" clean out port
- Stainless steel water resistant cabinet base
- 6" adjustable stainless steel legs with flanged feet
- 120/60/1 power supply
- 24"w x 35.4"d

Electric
C24EA6
63.7"h, 6 Pan Capacity

C24EA10
73.4"h, 10 Pan Capacity

Gas
C24GA6
63.7"h, 6 Pan Capacity

C24GA10
73.4"h, 10 Pan Capacity

Electric Counter Connectionless Steamer

- Stainless steel exterior
- Requires no water or drain connection
- Three position control switch (timed cooking/off/constant cooking)
- 60 minute timer
- 4" counter legs available (sold separately)
- Power required 208V or 240V
- Phase is field convertible

C24E03 3 Pan, 21"w x 25"d x 25"h

ABC Series Boilerless Combi Oven Steamers

- Stainless steel interior & exterior
- Full size, boilerless oven with only three easy-to-use temperature knobs
- Features LED temperature display, glass door and halogen lights
- Humidity control, multiple cooking modes, timer
- Includes (4) wire racks – holds (7) 18" x 26" or (14) 12" x 20" pans
- 42.2"w x 43.3"d x 35"h

Electric
ABC7E-208 208V
ABC7E-240 240V
ABC7E-480 480V

ELECTRIC MODEL

Gas
ABC7G-NAT 80,000 Btu/hr, Natural Gas

GAS MODEL

SHOWN WITH OPTIONAL PANS AND STAND

The new Vulcan Combi.
Just set the temperature and time.
It sets the humidity.

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The RATIONAL SelfCookingCenter® 5 Senses is the only intelligent cooking system that senses, recognizes, thinks ahead, learns from you, and even communicates with you to create perfect results every time.

RATIONAL®

Come cook with us!

NSF. UL LISTED C E

RATIONAL SelfCookingCenter® 5 Senses

The SelfCookingCenter® 5 Senses allows you to fry, roast, grill, steam, poach, bake, and much more. Whether you are cooking for 20 or 2,000, the guesswork of meal preparation is eliminated thanks to the world's only SelfCookingCenter® 5 Senses.

- Simply enter your desired result, load, and iCookingControl prepares your food exactly how you want it
- The patented HiDensityControl® guarantees outstanding cooking quality and performance, while using minimal resource consumption
- By using clever mixed loads with iLevelControl, you can prepare different dishes at the same time
- Includes TFT color monitor and touch screen with 7 cooking processes
- Individual programming of at least 1,200 cooking programs
- Core temperature probe with 6-point measurement
- HACCP data output and software update via integral USB port
- Automatic retracting hand shower
- Climate management – humidity measured, set, and regulated to one percent accuracy
- U-shaped rack rails with notched recesses for easy loading
- Lengthwise loading
- 5 programmable fan air speeds
- 5 programmable proofing stages
- 2 year warranty and 5 year warranty on steam generator
- Units are available in gas or electric with capacities ranging from 6 pan tabletop units to full size roll-in models
- Banqueting systems, additional options, such as integrated fat drain, mobile unit, etc., and a complete range of accessories are available

RATIONAL CombiMaster® Plus

The CombiMaster® Plus is durable, easy to operate, and offers enticing functions that ensure superior food quality every time. One unit can hold up to 50 programs, each capable of holding 6 steps, for automating individual cooking sequences. This will allow you to carry out cooking programs with multiple steps easily at the touch of a switch.

- High performance steam generator for maximum steam saturation
- 2 year warranty and 5 year warranty on steam generator
- Consistent cabinet temperature provides faster cooking: 265°F high energy steam
- Always hygienic fresh steam with efficient steam control
- Cook without adding water or waiting for the water to boil
- No flavor transfer
- Retractable hand shower for quick cleaning
- Simple to use: timer, buzzer, and programs
- Rotary switch for on/off and selection of cooking modes
- Digital temperature displays and digital timer
- Steam 85°F to 265°F and hot air 85°F to 575°F
- Combination of steam and hot air 85°F to 575°F
- 5 air speeds
- Units are available in gas or electric with capacities ranging from 6 pan tabletop units to full size roll-in models
- Banqueting systems, a complete range of accessories, and more are also available

Limitless variety, unique cooking output, optimum cooking cabinet climate, and extremely simple to use.

The RATIONAL CombiMaster® Plus is truly multifunctional, and will quickly become the indispensible helper in your kitchen. It features 5 modes: steam cooking, hot air cooking, combination steam/hot air cooking, Finishing®, and 5 air speeds.

Come cook with us!

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![Berner International Corp. logo]

Sanitation Certified High Performance 7 Air Curtains

- For door heights to 7'
- Single-speed, white powder-coated exterior
- Custom colors or stainless steel available
- 14" high x 15" deep
- ¾ hp single speed motor(s)
- Activation switch (i.e. door switch) sold separately
- Tested and approved per NSF 37 • CUL listed indoor/outdoor
- 120/208/240/1 power supplies
- Made in USA
- Five year parts warranty

	Width	Motor		Width	Motor
SHC07-1036A	36"	1	SHC07-2084A	84"	2
SHC07-1042A	42"	1	SHC07-2096A	96"	2
SHC07-1048A	48"	1	SHC07-3108A	108"	3
SHC07-2060A	60"	2	SHC07-3120A	120"	3
SHC07-2072A	72"	2			

Architectural Recessed 12 Air Curtains

- For door heights to 12'
- Mounts flush with the ceiling, white aluminum exterior
- Custom colors or stainless steel available
- 15" high x 26" deep
- ½ hp three-speed motor(s)
- Factory installed Intelliswitch digital controller
- High efficiency, low noise Pro-V nozzle
- Supplemental heat available
- Made in USA
- Five year parts warranty (unheated), two year (heated)

	Width	Motor		Width	Motor
ARC12-1036A	36"	1	ARC12-3096A	96"	3
ARC12-1042A	42"	1	ARC12-3108A	108"	3
ARC12-1048A	48"	1	ARC12-3120A	120"	3
ARC12-2060A	60"	2	ARC12-3132A	132"	3
ARC12-2072A	72"	2	ARC12-4144A	144"	4
ARC12-2084A	84"	2			
ARC12-2096A	96"	2			

Drive-Thru Unit 3 Air Curtains

- Keep dangerous car fumes and insects outside of open drive-thru windows
- Protect employee comfort
- CUL Listed indoor/outdoor
- 6' plug-in type power cord
- Made in USA
- One year parts warranty
- Width – 18", 26"

Unheated	Electric Heated	Motor
DTU03-1018A	DTU03-1018EA	1@$\frac{1}{12}$
DTU03-2026A	DTU03-2026EA	1@$\frac{1}{12}$, 1@$\frac{1}{20}$

Walk-In Cooler Efficiency Kit

- Reduces installation time and allows for safe, low voltage control when mounting the Sanitation Certified Low Profile 7 air curtain over a walk-in cooler
- White aluminum enclosure
- Magnetic reed door switch

![Berner International Corp. logo]

91EZN120-BA-M-24

Sanitation Certified Low Profile 7 Air Curtains - Insect Control & Walk-In Coolers

- For door heights to 7'
- Low profile air curtain with white powder coated cabinet
- Custom colors or stainless steel available
- 8½" high x 13½" deep
- ⅓ hp two-speed motor(s)
- Tested and approved per NSF 37
- CUL listed indoor/outdoor
- 120/208/240/1 power supplies
- Activation switch (i.e. door switch) sold separately
- Made in USA
- Five year parts warranty

	Width	Motor		Width	Motor
SLC07-1036A	36"	1	SLC07-2084A	84"	2
SLC07-1042A	42"	1	SLC07-2096A	96"	2
SLC07-1048A	48"	1	SLC07-2108A	108"	2
SLC07-1060A	60"	1	SLC07-2120A	120"	2
SLC07-1072A	72"	1			

## Corrosion Resistant Industrial Workstation Fan

- Pull chain switch
- Head tilts 360°
- FDA white coated steel guards
- Steel hub/spider aluminum paddle blades
- Corrosion resistant motor and switch
- 1 year limited warranty
- Made in USA
- Other models and sizes available

U-18-CR   20½"w x 10½"d x 21½"h

CF-C Series Industrial Air Curtains

- Super thin body, full metal housing
- Cross flow, 2-speed fans
- Adjustable air deflector
- Mechanical control
- Units are 120V at 60Hz
- 8¾"d x 10¼"h
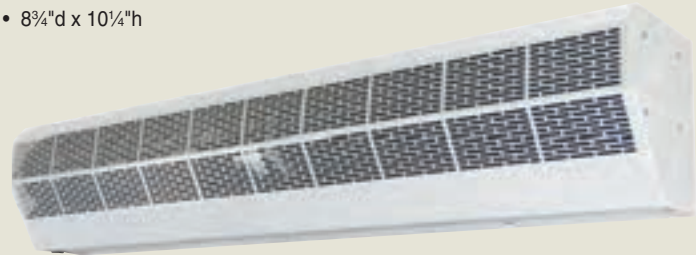
CF35-C	35"w
CF47-C	47"w
CF59-C	59"w

Portable Workstation Evaporative Coolers

- Lowers temperatures up to 30°F
- Water level sight tube and sump drain
- ¾" garden hose connection for longer running
- Durable one-piece, rust-free, leak-proof molded polyethylene housing
- Cools for a fraction of the cost of air conditioning
- Shipped completely assembled - ready to operate out of the box
- ⅓ hp, 2 speed motor, 120V
- Larger units available

EVAP-MINI500	29"w x 25"d x 31"h, Cools 500 sq ft
EVAP-MINI700	29"w x 25"d x 38"h, Cools 700 sq ft

EVAP-MINI500 BACK VIEW

EVAP-MINI500 FRONT VIEW

Commerical Air Circulators

- 3 speed
- Pull chain switch
- Coated steel guards with retaining clips
- Steel hub/spider aluminum paddle blades
- Pole adjusts center of fan from 43" to 60"
- 1 year limited warranty

Standard Pedestal Mount		Oscillating Pedestal Mount	
CACU24-P	24"dia, ¼ hp	**CACU24-PO**	24"dia, ¼ hp
CACU30-P	30"dia, ¼ hp	**CACU30-PO**	30"dia, ⅓ hp
Wall Mount		Wall Mount	
CACU24-W	24"dia, ¼ hp	**CACU24-WO**	24"dia, ¼ hp
CACU30-W	30"dia, ¼ hp	**CACU30-WO**	30"dia, ¼ hp

All fan components shipped in one ups-able carton.

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ACCUREX®
ENGINEERED RESTAURANT SYSTEMS

Accurex is your single source manufacturer of all products related to kitchen ventilation systems. We offer perfectly matched equipment for complete systems from standard to complex and custom designs.

Energy Efficient Exhaust Hoods

Type I Hood Features and Options

- PEL technology improves smoke capture and reduces operating costs
- Optional supply air plenums to control make up air
- Optional self-cleaning models available
- High efficiency filtration options

Vari-Flow Control System Energy Management Controls

- Automatically adjusts exhaust fan and make-up air based on cooking activity
- 50% reduction in airflow results in 88% energy savings
- Standard LCD keypad for fan and light control
- Optional touchscreen for independent fan control and system monitoring

Make-Up Air & Packaged Rooftops

- 50% reduction in airflow results in savings on electricity, heating and cooling costs
- Available in un-tempered or with full heating and cooling capabilities
- Fully packaged air conditioning option for marginal cooling needs

Industry Leading Grease Filtration

- Verified performance tested to ASTM F2519-2005
- Up to 100% grease extraction with the Grease Grabber™ system (8 micron particle size)
- New Energy Recovery Filter pre-heats water for dishwashers and spray sinks, saving on utility costs
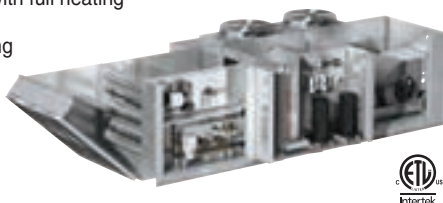
Grease Trapper

Pollution Control Unit

- Removes grease and odors from the kitchen exhaust
- Ideal for restaurants that operate near residential or office areas
- UL 1978 and UL 762 listed fan
- Optional inline fan option for ceiling mounted applications
- Optional filter monitoring for easy maintenance

High Performance Fans

- Leak-proof construction
- Durable single piece windband
- Airflow balancing is as easy as turning the motor mounted speed dial on the Vari-Green™ motor
- UL 762 listed grease exhaust fan
- Compatible with all demand control ventilation systems
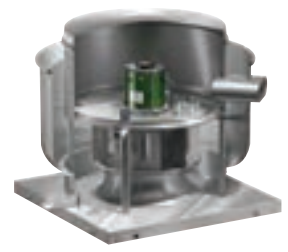
CORE Fire Protection System

- Robust protection for the hood plenum and duct
- Extended protection for kitchen appliances
- Reliable system with electric fire detection
- Real-time supervision of critical components and system monitoring

Water-Based Fire Suppression System

CAPTIVEAIRE
Commercial Kitchen Ventilation

State of the art controls for hood operation and lighting.

Hood and Fan Controls

- Digital interface with LCD screen, includes customizable options via Microprocessor Control
- Plug and play wiring between digital interface & equipment
- Integrated features include: automatic fan activation, room temperature sensor, reset for electric gas valves and monitoring of fan overload trips

Next Generation Exhaust Hoods
(ND-2, SND-2 and BD-2 Hood Models)

Type I Hood Options
- Aerodynamic design ensures full capture and containment
- All hoods come standard with stainless steel baffle filters and a deep grease trough which allows for easy cleaning
- Superior exhaust flow rates

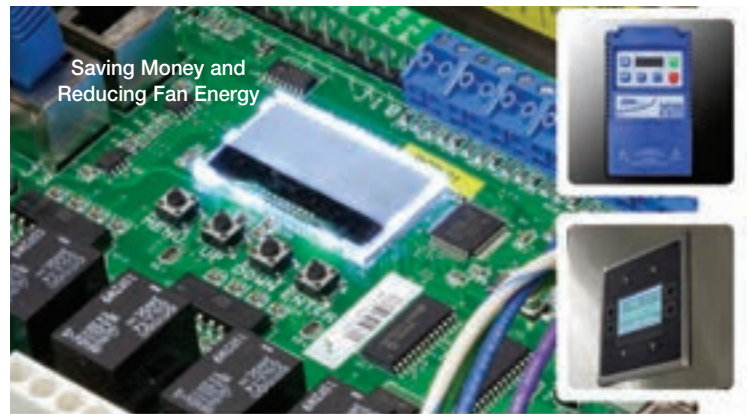**CAPTIVEAIRE**
Commercial Kitchen Ventilation

Self Cleaning Technology
(Fully Integrated Self Cleaning Hood System)

- Automatic operation
- Integrates into CaptiveAire Premier Hood Line
- The hot water wash system automatically cleans the hood plenum after cooking is done for the day

Saving Money and Reducing Fan Energy

Demand Control Ventilation

- Automatically modulates fans based on cooking load
- Max Airflow Override and real-time energy savings displayed
- Preparation Time Function: exhaust fans will automatically turn on at low CFM and lock-out dedicated make-up air
- Cool Down Function: at the end of cooking operations, the exhaust fans will automatically turn down to a low CFM and lock-out dedicated make-up air
- Wiring between VFDs and Control Board is simplified with the use of CAT-5

Factory Welded Grease Duct
(Single and Double Wall Systems)

- Easier Installation with No On-site Welding
- Single Wall Duct is listed to UL1978 and CAN/ULC-S662
- Double Wall Duct is listed to UL1978 and UL2221
- Diameters range from 8 to 24 inches
- Multiple Accessories and Fittings available including 45 degree elbow and access doors for both options
- New Double Wall Chimney option available

Let's Talk Ventless!
Making the Impossible, Possible.

VCS 2000 Series Ventless Hoods
- "Set up shop" in any well-ventilated room
- Integrated Ventless hood and cooking equipment in one ready-to-use package
- 19 models to choose from

Canopy Ventless
- Can be mounted on a wall or ceiling
- Accomodates electric convection, combi, bakery, conventional and cook and hold ovens

WVU Universal Ventless Hoods
- Fits through a standard 36" doorway
- Stainless steel stands are included
- Available up to 8' long

Countertop Univeral Ventless Hood
- Designed to sit on a counter top, equipment stand or refrigerated chef base and accomodate various electric cooking equipment

Why Ventless?
- Many building designs do not lend themselves to traditional hood installations making ventless hoods a perfect solution for food courts, historic buildings, stadiums, airports, malls and bars
- Compact to fit into small spaces
- Less expensive than traditional Type-1 hoods

Key Features & Benefits of Ventless Hoods
- Accommodates most electric cooking equipment
- Airflow sensing system continually monitors airflow to optimize performance and grease removal
- Stainless steel construction
- Interior lights
- HEPA filtration technology remains 100% efficient until the filter is ready for replacement and does not require daily cleaning
- Filters are easy to change

A series of lights provides an early warning system for filter replacement.

4-Stage Air Filtration
1. A stainless steel baffle filter and grease cup catches larger particles and cools the vapor to increase the remaining particle size before it hits Stage 2
2. A fire-rated, fiberglass pre-filter removes most of the remaining grease and smoke vapor
3. A HEPA filter removes the remaining particulates of grease and smoke vapor
4.. A high-carbon charcoal filter is in place for one final cleaning and removal of most residual odor
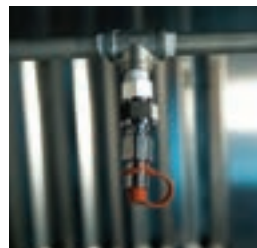
Fire Protection
- Fully self-contained ANSUL® Fire Suppression with all essential components included
- The cooking appliances are interlocked with the filtration and fire protection, and will not energize if the filters are missing or dirty or if there is a fire