

PRIME GLOBAL PARTNERS

GAS EQUIPMENT



Gas Equipment

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RANGES



Open-burner ranges, step-up ranges and griddle/oven combinations built for high-volume line cooking.

PGR24A

PGR36A

PGR36CA

PGR60-36CBA

PGR60A

PGR60LSA

PGR60-G24A

PGR60-36GA

PGR60-GS24A

PGR36-GS12A

PGR36-G24A

PGR24GA

PGR36GA

PGR-G48TR-24BA



PGR24A

Gas Burners with Oven

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

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGR24A	4 burners with oven	151,000	609 x 830 x 1520 mm 24 x 32.7 x 60 inch	720 x 1010 x 1320 mm 28.3 x 39.8 x 52 inch	132 kg 290 lbs	162 kg 411 lbs



PGR36A

Gas Burners with Oven

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

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGR36A	6 burners with oven	211,000	915 x 829 x 1520 mm 36 x 32.6 x 60 inch	1040 x 1010 x 1320 mm 41 x 39.8 x 52 inch	167 kg 367 lbs	207 kg 455 lbs



PGR36CA

Gas Range 6 Burners with Convection Oven

- Stainless steel front, galvanized sides
- Cast iron open burner, each 30,000 BTU/hr
- Thermostat (220°F-490°F) controlled oven
- Cooling switch to reduce cavity temperature quickly
- Double circulating fans to ensure temperature evenness
- Welded frame structure for best stability
- Standby S/S pilot for easy start
- Adjustable heavy duty legs
- 12"x12" (30x30cm) cast iron grate
- Anti-clogging pilot cover under the grate
- A pull-out crumb tray with angled handle in the front
- U shape oven burner with 31,000 BTU/hr
- Thermal coupling safety valve for the oven
- Stainless steel oven door with good insulation
- Stainless steel handle for bottom oven
- Kick plate at the bottom for easy access for servicing
- 3/4" NPT rear gas connection

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGR36CA	6 burners with oven	211,000	910 x 890 x 1520 mm 36 x 35 x 60 inch	1040 x 1020 x 1120 mm 41 x 40 x 44 inch	167 kg 368 lbs	207 kg 456 lbs

**PGR60-36CBA**

Gas Range 4 Burners with 36" Broiler & Oven

- Stainless steel front, galvanized sides
- Cast iron open burner, each 30,000 BTU/hr
- 36" side broiling section, 32,000 BTU/hr
- Thermostat (250°F-550°F) controlled oven
- Welded frame structure for best stability
- Standby S/S pilot for easy start
- Adjustable heavy duty legs
- 12"x12" (30x30cm) cast iron grate
- Anti-clogging pilot cover under the grate
- A pull-out crumb tray with angled handle in the front
- U shape oven burner with 30,000 BTU/hr
- Thermal coupling safety valve for the oven
- Stainless steel oven door with good insulation
- Stainless steel handle for bottom oven
- Kick plate at the bottom, easy access for servicing
- 3/4" NPT rear gas connection

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGR60-36CA	4 burners with broiler and oven	276,000	1520 x 890 x 1520 mm 60 x 33 x 47 inch	1650 x 1020 x 1120 mm 65 x 40 x 44 inch	167 kg 368 lbs	207 kg 456 lbs

**PGR60A**

Gas Burners with Oven

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

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGR60A	10 burners with oven	362,000	1524 x 829 x 1520 mm 60 x 32.6 x 60 inch	1650x 1010 x 1320 mm 65 x 39.8 x 52 inch	280 kg 616 lbs	335 kg 737lbs

**PGR60LSA**

Step-Up Gas Range with Oven

- Step-up design makes rear pots and pans easier to reach
- Stainless steel front, galvanized sides
- 10 independently-controlled high output 30,000 BTU burners provide efficient cooking performance
- Heavy duty 12" X 12" (30cm x 30cm) cast iron grates, easily removable
- Stainless steel pilot for durability
- Easy-to-clean and durable metal knobs
- Pull-out crumb tray helps making clean up at the end of the day
- Two 31,000 BTU Ovens for warming food or baking
- Oven thermostat adjusts from 250°F to 550°F
- Porcelainized oven bottom
- Kick plate at the bottom for easy access for servicing
- 6" stainless steel adjustable heavy duty legs
- 3/4" gas connection

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGR60LSA	10 burners step-up gas range with 2 ovens	362,000	1524 x 827 x 1524 mm 60 x 33 x 60 inch	1650 x 1010 x 1010 mm 65 x 40 x 40 inch	280 kg 617 lbs	362 kg 798 lbs



PGR60-G24A

Gas Range 6 Burners with 24” Griddle & Ovens

- Fully MIG welded frame for stability
- Stainless steel front, back-riser, galvanized sides
- 6” stainless steel adjustable heavy duty legs
- Six open top burners, each 30,000 BTU/hr
- Coved pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12"x12"(30x30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for bottom oven
- With 20,000 BTU/hr burners (2 pcs) for griddle
- Full size sheet pans fit side-to-side or front-to-back
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- 24" griddle plate, 3/4" thickness
- Optional with casters

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
PGR60-G24A	6 burners with griddle and ovens	282,000	1524 x 829 x 1530 mm 60 x 32.6 x 60 inch	1650 x 1010 x 1320 mm 65 x 39.8 x 52 inch	310 kg 682 lbs	370 kg 814 lbs



PGR60-36GA

Gas Range 4 Burners with 36” Griddle & Ovens

- Stainless steel front, galvanized sides
- Cast iron open burner, each 30,000 BTU/hr
- 36" wide griddle section, 21,000 BTU/hr (NG) / 23,000 BTU/hr (LPG)
- Thermostat (250°F-550°F) controlled oven
- Welded frame structure for best stability
- Standby S/S pilot for easy start
- Adjustable heavy duty legs
- 12"x12" (30x30cm) cast iron grate
- Anti-clogging pilot cover under the grate
- A pull-out crumb tray with angled handle in the front
- U shape oven burner with 31,000 BTU/hr
- Thermal coupling safety valve for the oven
- Stainless steel oven door with good insulation
- Stainless steel handle for bottom oven
- Kick plate at the bottom for easy access for servicing
- 3/4" NPT rear gas connection

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
PGR60-36GA	4 burners with griddle and ovens	243,000 (NG) 249,000 (LPG)	1520 x 840 x 1450 mm 60 x 33 x 57 inch	1650x 1010 x 1120 mm 65 x 40 x 44 inch	258 kg 567 lbs	309 kg 680 lbs



PGR60-GS24A

Gas Burners with Oven

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

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
PGR60-GS24A	6 burners with griddle and ovens	278,000	1523 x 774 x 1532 mm 60 x 30.5 x 60.3 inch	1650x 1010 x 1320 mm 65 x 39.8 x 52 inch	330 kg 726 lbs	390 kg 858 lbs

**PGR36-GS12A**

Gas Burners with Oven

- Fully MIG welded frame for stability
- Stainless steel front, back-riser
- 6" stainless steel adjustable heavy duty legs
- Four open top burners, each 30,000 BTU/hr
- Coved pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12"x12"(30x30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for bottom oven
- With 20,000 BTU/hr burner (1pc) for griddle
- Full size sheet pans fit side-to-side or front-to-back
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- 12" griddle plate, 3/4" thickness
- Optional with casters

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
PGR36-G12A	4 burners with griddle and ovens	171,000	914 x 826 x 1532 mm 36 x 32.5 x 60.3 inch	1040 x 1010 x 1320 mm 40.9 x 39.8 x 52 inch	108 kg 238 lbs	208 kg 458 lbs

**PGR36-G24A**

Gas Burners with Oven

- Fully MIG welded frame for stability
- Stainless steel front, back-riser
- 6" stainless steel adjustable heavy duty legs
- Two open top burners, each 30,000 BTU/hr
- Coved pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12"x12"(30x30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for bottom oven
- With 20,000 BTU/hr burners (2 pcs) for griddle
- Full size sheet pans fit side-to-side or front-to-back
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- 24" griddle plate, 3/4" thickness, U shape burner
- Optional with casters

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
PGR36-G24A	2 burners with griddle and ovens	131,000	914 x 829 x 1530 mm 36 x 32.6 x 60 inch	1040 x 1010 x 1320 mm 41 x 39.8 x 52 inch	183 kg 403 lbs	230 kg 506 lbs

**PGR24GA**

Gas 24" Griddle with Oven

- Stainless steel front, galvanized sides
- Stainless steel burner, each 21,000 BTU/hr (NG) / 23,000 BTU/hr (LPG)
- Thermostat (250°F-550°F) controlled oven
- Welded frame structure for best stability
- Adjustable heavy duty legs
- Large capacity oil collector
- Thermal coupling safety valve for the oven
- Stainless steel oven door with good insulation
- Stainless steel handle for bottom oven
- Kick plate at the bottom for easy access for servicing
- 3/4" NPT rear gas connection

MODEL	DESCRIPTION	OVEN DIMENSION	TOTAL INPUT (BTU/HR)	GRIDDLE PLATE	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
PGR24GA	Gas 24" griddle with oven	520 x 655 x 350 mm 20.5 x 25.8 x 13.9 inch	72000 (NG) 76000 (LPG)	560 x 610 mm 22 x 24 inch	609 x 823 x 1527 mm 24 x 32 x 60 inch	720 x 1030x 890 mm 28 x 40.5 x 35 inch	132 kg 291 lbs	162 kg 357 lbs
PGR24TGA	Gas 24" griddle with oven	520 x 655 x 350 mm 20.5 x 25.8 x 13.9 inch	72000 (NG) 76000 (LPG)	560 x 610 mm 22 x 24 inch	609 x 823 x 1522 mm 24 x 32 x 60 inch	720 x 1030 x 890 mm 28 x 40.5 x 35 inch	132 kg 291 lbs	162 kg 357 lbs

**PGR36GA**

Gas 36" Griddle with Oven

- 🔥 Stainless steel front, galvanized sides
- 🔥 Stainless steel burner, each 21,000 BTU/hr (NG) / 23,000 BTU/hr (LPG)
- 🔥 Thermostat (250°F-550°F) controlled oven
- 🔥 Welded frame structure for best stability
- 🔥 36"x22" griddle plate (5/8" thickness) with splash guard
- 🔥 Adjustable heavy duty legs
- 🔥 Oil collector with handle
- 🔥 U shape oven burner with 30,000 BTU/hr
- 🔥 Thermal coupling safety valve for the oven
- 🔥 Stainless steel oven door with good insulation
- 🔥 Stainless steel handle for bottom oven
- 🔥 Kick plate at the bottom for easy access for servicing
- 🔥 3/4" NPT rear gas connection

MODEL	DESCRIPTION	GRIDDLE TEMP	ELECTRICAL	GRIDDLE BTU/HR	OVEN BTU/HR	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
PGR36GA	Gas 36" griddle with gas oven	NA	NA	63,000 (NG) 69,000 (LPG)	30,000	914 x 829 x 1440mm 36 x 32.6 x 56.7 inch	1040 x 1030 x 890mm 41 x 40.5 x 35 inch	167 kg 368lbs	235 kg 518lbs
PGR36TGA	Gas 36" thermostatic griddle with gas oven	200°F-500°F	NA	63,000 (NG) 69,000 (LPG)	30,000	914 x 829 x 1440mm 36 x 32.6 x 56.7 inch	1040 x 1030 x 890mm 41 x 40.5 x 35 inch	167 kg 368lbs	235 kg 518lbs
PGR36GCA	Gas 36" griddle with gas convection oven	NA	120V/60Hz	63,000 (NG) 69,000 (LPG)	30,000 (convection)	914 x 829 x 1440mm 36 x 32.6 x 56.7 inch	1040 x 1030 x 890mm 41 x 40.5 x 35 inch	167 kg 368lbs	235 kg 518lbs
PGR36TGCA	Gas 36" thermostatic griddle with gas convection oven	200°F-500°F	120V/60Hz	63,000 (NG) 69,000 (LPG)	30,000 (convection)	914 x 829 x 1440mm 36 x 32.6 x 56.7 inch	1040 x 1030 x 890mm 41 x 40.5 x 35 inch	167 kg 368lbs	235 kg 518lbs

**PGR-G48TR-24BA**

Gas Range 4 Burners with 48" Griddle & Oven

- 🔥 Stainless steel front, galvanized sides
- 🔥 Cast iron open burner, each 30,000 BTU/hr
- 🔥 U shape griddle burner, each 21,000 BTU/hr (NG) / 23,000 BTU/hr (LPG)
- 🔥 48"x22" griddle plate (5/8" thickness) with splash guard
- 🔥 Thermostat (250°F-550°F) controlled oven
- 🔥 Welded frame structure for best stability
- 🔥 Adjustable heavy duty legs
- 🔥 12x12"(30x30cm) cast iron grate
- 🔥 Anti-clogging pilot cover under the grate
- 🔥 A pull-out crumb tray with angled handle in the front
- 🔥 U shape oven burner with 30,000 BTU/hr
- 🔥 Thermal coupling safety valve for the oven
- 🔥 Stainless steel oven door with good insulation
- 🔥 Stainless steel handle for bottom oven
- 🔥 Kick plate at the bottom for easy access for servicing
- 🔥 3/4" NPT rear gas connection

MODEL	DESCRIPTION	GRIDDLE TEMP	GRIDDLE POSITION	GRIDDLE BTU/HR	OVEN BTU/HR	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
PGR-G48L-24BA	Gas range with 48" griddle & oven	NA	Left	84,000 (NG) 92,000 (LPG)	30,000 x 2	1829 x 829 x 1440 mm 72 x 32.6 x 56.7 inch	1310 x 1010 x 1050 mm 51.5 x 40 x 41 inch	290 kg 693 lbs	350 kg 771 lbs
PGR-G48R-24BA	Gas range with 48" griddle & oven	NA	Right	84,000 (NG) 92,000 (LPG)	30,000 x 2	1829 x 829 x 1440 mm 72 x 32.6 x 56.7 inch	1310 x 1010 x 1050 mm 51.5 x 40 x 41 inch	290 kg 693 lbs	350 kg 771 lbs
PGR-G48TL-24BA	Gas range with 48" griddle & oven	200°F-500°F	Left	84,000 (NG) 92,000 (LPG)	30,000 x 2	1829 x 829 x 1440 mm 72 x 32.6 x 56.7 inch	1310 x 1010 x 1050 mm 51.5 x 40 x 41 inch	290 kg 693 lbs	350 kg 771 lbs
PGR-G48TR-24BA	Gas range with 48" thermostatic griddle & oven	200°F-500°F	Right	84,000 (NG) 92,000 (LPG)	30,000 x 2	1829 x 829 x 1440 mm 72 x 32.6 x 56.7 inch	1310 x 1010 x 1050 mm 51.5 x 40 x 41 inch	290 kg 693 lbs	350 kg 771 lbs



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ELECTRIC RANGES

Electric hotplate ranges with static or convection ovens for kitchens without gas service.

PER36CA

PER36A



PER36CA

Electric Range with Convection Oven

- Stainless steel front, galvanized sides
 - Electric hotplate, 2.6kw and 2kw combination
 - Thermostat (122°F-500°F) controlled oven
 - Cooling switch to reduce cavity temperature quickly
 - Double circulating fans to ensure temperature evenness
 - Welded frame structure for best stability
- Three groups of heating element in the oven
 - Adjustable heavy duty legs
 - A pulled-out crumb tray with angled handle in the front
 - Stainless steel oven door with good insulation
 - Stainless steel handle for bottom oven
 - Kick plate at the bottom for easy access for servicing

MODEL	VOLT/FREQUENCYPHASE		CURRENT (A)	OVEN (WXDXH)	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PER24CA	208V / 60Hz	1	69	520 x 610 x 530 mm 20.5 x 24 x 13.9 inch	14.4 kW	610 x 912 x 1440 mm 24 x 36 x 57 inch	1030 x 750 x 890 mm 40.5 x 29.5 x 35 inch	132 kg 291 lbs	152 kg 335 lbs
PER24CA	240V / 60Hz	1	91	520 x 610 x 530 mm 20.5 x 24 x 13.9 inch	14.4 kW	610 x 912 x 1440 mm 24 x 36 x 57 inch	1030 x 750 x 890 mm 40.5 x 29.5 x 35 inch	132 kg 291 lbs	152 kg 335 lbs
PER36CA	208V / 60Hz	1	60	680 x 580 x 530 mm 26.6 x 22.8 x 13.9 inch	19 kW	915 x 912 x 1440 mm 36 x 36 x 57 inch	1040 x 1060 x 890 mm 41 x 42 x 35 inch	167 kg 368 lbs	194 kg 428 lbs
PER36CA	240V / 60Hz	1	79	680 x 580 x 530 mm 26.6 x 22.8 x 13.9 inch	19 kW	915 x 912 x 1440 mm 36 x 36 x 57 inch	1040 x 1060 x 890 mm 41 x 42 x 35 inch	167 kg 368 lbs	194 kg 428 lbs
PER60CA	208V / 60Hz	1	69 + 91	680 x 580 x 530 mm 26.6 x 22.8 x 13.9 inch	33.4 kW	1524 x 912 x 1440 mm 60 x 36 x 57 inch	1650 x 1060 x 920 mm 65 x 42 x 36 inch	280 kg 617 lbs	334 kg 736 lbs
PER60CA	240V / 60Hz	1	60 + 79	680 x 580 x 530 mm 26.6 x 22.8 x 13.9 inch	33.4 kW	1524 x 912 x 1440 mm 60 x 36 x 57 inch	1650 x 1060 x 920 mm 65 x 42 x 36 inch	280 kg 617 lbs	334 kg 736 lbs
PER24CA	208V / 60Hz	3	40	520 x 610 x 530 mm 20.5 x 24 x 13.9 inch	14.4 kW	610 x 912 x 1440 mm 24 x 36 x 57 inch	1030 x 750 x 890 mm 40.5 x 29.5 x 35 inch	132 kg 291 lbs	152 kg 335 lbs
PER24CA	240V / 60Hz	3	35	520 x 610 x 530 mm 20.5 x 24 x 13.9 inch	14.4 kW	610 x 912 x 1440 mm 24 x 36 x 57 inch	1030 x 750 x 890 mm 40.5 x 29.5 x 35 inch	132 kg 291 lbs	152 kg 335 lbs
PER36CA	208V / 60Hz	3	53	680 x 580 x 530 mm 26.6 x 22.8 x 13.9 inch	19 kW	915 x 912 x 1440 mm 36 x 36 x 57 inch	1040 x 1060 x 890 mm 41 x 42 x 35 inch	167 kg 368 lbs	194 kg 428 lbs
PER36CA	240V / 60Hz	3	46	680 x 580 x 530 mm 26.6 x 22.8 x 13.9 inch	19 kW	915 x 912 x 1440 mm 36 x 36 x 57 inch	1040 x 1060 x 890 mm 41 x 42 x 35 inch	167 kg 368 lbs	194 kg 428lbs
PER60CA	208V / 60Hz	3	40 + 53	680 x 580 x 530 mm 26.6 x 22.8 x 13.9 inch	33.4 kW	1524 x 912 x 1440 mm 60 x 36 x 57 inch	1650 x 1060 x 920 mm 65 x 42 x 36 inch	280 kg 617 lbs	334 kg 736 lbs
PER60CA	240V / 60Hz	3	35 + 46	680 x 580 x 530 mm 26.6 x 22.8 x 13.9 inch	33.4 kW	1524 x 912 x 1440 mm 60 x 36 x 57 inch	1650 x 1060 x 920 mm 65 x 42 x 36 inch	280 kg 617 lbs	334 kg 736 lbs



PER36A

Electric Range with Oven

- 🔥 Stainless steel front, galvanized sides
 - 🔥 Electric hotplate, 2.6kw and 2kw combination
 - 🔥 Thermostat (112°F-500°F) controlled oven
 - 🔥 Spacious static oven cavity
 - 🔥 Top and bottom heating elements
 - 🔥 Welded frame structure for best stability
- 🔥 Separate controls on the oven
 - 🔥 Adjustable heavy duty legs
 - 🔥 A pull-out crumb tray with angled handle in the front
 - 🔥 Stainless steel oven door with good insulation
 - 🔥 Stainless steel handle for bottom oven
 - 🔥 Kick plate at the bottom for easy access for serving

MODEL	VOLT/FREQUENCYPHASE		CURRENT (A)	OVEN (WXDXH)	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PER24A	208V / 60Hz	1	65	520 x 610 x 530 mm 20.5 x 24 x 13.9 inch	13.6 kW	610 x 856 x 1444 mm 24 x 34 x 57 inch	1030 x 750 x 890 mm 40.5 x 29.5 x 35 inch	132 kg 291 lbs	152 kg 335 lbs
PER24A	240V / 60Hz	1	57	520 x 610 x 530 mm 20.5 x 24 x 13.9 inch	13.6 kW	610 x 856 x 1444 mm 24 x 34 x 57 inch	1030 x 750 x 890 mm 40.5 x 29.5 x 35 inch	132 kg 291 lbs	152 kg 335 lbs
PER36A	208V / 60Hz	1	88	680 x 580 x 530 mm 26.6 x 22.8 x 13.9 inch	18.2 kW	915x 856 x 1444 mm 36 x 34 x 57 inch	1040 x 1060 x 890 mm 41 x 42 x 35 inch	167 kg 368 lbs	194 kg 428 lbs
PER36A	240V / 60Hz	1	76	680 x 580 x 530 mm 26.6 x 22.8 x 13.9 inch	18.2 kW	915x 856 x 1444 mm 36 x 34 x 57 inch	1040 x 1060 x 890 mm 41 x 42 x 35 inch	167 kg 368 lbs	194 kg 428 lbs
PER60A	208V / 60Hz	1	65 + 88	680 x 580 x 530 mm 26.6 x 22.8 x 13.9 inch	31.8 kW	1524x 856 x 1444 mm 60 x 34 x 57 inch	1650 x 1060 x 920 mm 65 x 42 x 36 inch	280 kg 617 lbs	334 kg 736 lbs
PER60A	240V / 60Hz	1	57 + 76	680 x 580 x 530 mm 26.6 x 22.8 x 13.9 inch	31.8 kW	1524x 856 x 1444 mm 60 x 34 x 57 inch	1650 x 1060 x 920 mm 65 x 42 x 36 inch	280 kg 617 lbs	334 kg 736 lbs
PER24A	208V / 60Hz	3	38	520 x 610 x 530 mm 20.5 x 24 x 13.9 inch	13.6 kW	610 x 856 x 1444 mm 24 x 34 x 57 inch	1030 x 750 x 890 mm 40.5 x 29.5 x 35 inch	132 kg 291 lbs	152 kg 335 lbs
PER24A	240V / 60Hz	3	33	520 x 610 x 530 mm 20.5 x 24 x 13.9 inch	13.6 kW	610 x 856 x 1444 mm 24 x 34 x 57 inch	1030 x 750 x 890 mm 40.5 x 29.5 x 35 inch	132 kg 291 lbs	152 kg 335 lbs
PER36A	208V / 60Hz	3	51	680 x 580 x 530 mm 26.6 x 22.8 x 13.9 inch	18.2 kW	915x 856 x 1444 mm 36 x 34 x 57 inch	1040 x 1060 x 890 mm 41 x 42 x 35 inch	167 kg 368 lbs	194 kg 428 lbs
PER36A	240V / 60Hz	3	44	680 x 580 x 530 mm 26.6 x 22.8 x 13.9 inch	18.2 kW	915x 856 x 1444 mm 36 x 34 x 57 inch	1040 x 1060 x 890 mm 41 x 42 x 35 inch	167 kg 368 lbs	194 kg 428lbs
PER60A	208V / 60Hz	3	38 + 51	680 x 580 x 530 mm 26.6 x 22.8 x 13.9 inch	31.8 kW	1524x 856 x 1444 mm 60 x 34 x 57 inch	1650 x 1060 x 920 mm 65 x 42 x 36 inch	280 kg 617 lbs	334 kg 736 lbs
PER60A	240V / 60Hz	3	33 + 44	680 x 580 x 530 mm 26.6 x 22.8 x 13.9 inch	31.8 kW	1524x 856 x 1444 mm 60 x 34 x 57 inch	1650 x 1060 x 920 mm 65 x 42 x 36 inch	280 kg 617 lbs	334 kg 736 lbs



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FRYERS

Countertop, floor and outdoor fryers, plus pasta cookers, engineered for fast recovery and crisp results.

PCF-3A

PGF90A-N

PGF120A-N

PGF150A-N

PGF85A-N

PGF100KA / PGF122KA

PF3E

PPC11

PGSF-120T

PEFC-20

PGODF-4A

PGODF-4CA

PGODF-4LA



PCF-3A

Gas Countertop Fryer

- Stainless steel front, galvanized sides
- Tube design, easy to clean
- Millivolt controls, operated by gas only
- 1" full port drain valve
- 4" height adjustable stainless steel legs
- Frying a wide variety of foods in a limited amount of space
- Manual gas shut off valve
- High efficiency burners
- Short recovery time to save more oil
- Drain extension

MODEL	DESCRIPTION	TANK CAPACITY	TANK OPEN SIZE	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PCF-2A	Gas countertop fryer	25 lbs	250 x 350 mm 10 x 13-5/8 inch	48,000 (NG) 45,000 (LPG)	282 x 740 x 772mm 11 x 29 x 30 inch	360 x 840 x 740mm 14 x 33 x 29 inch	30 kg 66 lbs	34 kg 75 lbs
PCF-3A	Gas countertop fryer	35 lbs	360 x 350 mm 14x 13-5/8 inch	70,000 (NG) 65,000 (LPG)	375 x 740 x 772mm 15 x 29 x 30 inch	460 x 840 x 740mm 18 x 33 x 29 inch	35 kg 88 lbs	50 kg 100 lbs



PGF90A-N

Gas Fryer

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

MODEL	DESCRIPTION	CAPACITY	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGF90A-N	Gas fryer	18.5 - 23 L	90,000	394 x 767 x 1182 mm 15.5 x 30.2 x 46.5 inch	460 x 830 x 860 mm 18.1 x 32.7 x 33.6 inch	65 kg 143 lbs	71 kg 156lbs
PGF90A-P	Gas fryer	18.5 - 23 L	90,000	394 x 767 x 1182 mm 15.5 x 30.2 x 46.5 inch	460 x 830 x 860 mm 18.1 x 32.7 x 33.6 inch	65 kg 143 lbs	71 kg 156lbs



PGF120A-N

Gas Fryer

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

MODEL	DESCRIPTION	CAPACITY	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGF120A-N	Gas fryer	21.3 - 25 L	120,000	394 x 767 x 1182 mm 15.5 x 30.2 x 46.5 inch	460 x 830 x 860 mm 18.1 x 32.7 x 33.6 inch	71 kg 156 lbs	82 kg 180 lbs
PGF120A-P	Gas fryer	21.3 - 25 L	120,000	394 x 767 x 1182 mm 15.5 x 30.2 x 46.5 inch	460 x 830 x 860 mm 18.1 x 32.7 x 33.6 inch	71 kg 156 lbs	82 kg 180 lbs



PGF150A-N

Gas Fryer

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

MODEL	DESCRIPTION	CAPACITY	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGF150A-N	Gas fryer	31 - 37 L.	150,000	533 x 764 x 1197 mm 21 x 30 x 47 inch	610 x 830 x 860 mm 24 x 32.7 x 33.6 inch	78 kg 172 lbs	83 kg 183 lbs
PGF150A-P	Gas fryer	31 - 37 L.	150,000	533 x 764 x 1197 mm 21 x 30 x 47 inch	610 x 830 x 860 mm 24 x 32.7 x 33.6 inch	78 kg 172 lbs	83 kg 183 lbs



PGF85A-N

Gas Fryer

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

MODEL	DESCRIPTION	CAPACITY	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGF85A-N	Gas fryer	38 - 45 L	150,000	533 x 872 x 1197 mm 21 x 34 x 47 inch	610 x 830 x 860 mm 24 x 32.7 x 33.6 inch	84 kg 185 lbs	96 kg 211 lbs
PGF85A-P	Gas fryer	38 - 45 L	150,000	533 x 872 x 1197 mm 21 x 34 x 47 inch	610 x 830 x 860 mm 24 x 32.7 x 33.6 inch	84 kg 185 lbs	96 kg 211 lbs



PGF100KA / PGF122KA

Gas Fryer

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

MODEL	DESCRIPTION	CAPACITY	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGF100KA	Gas fryer	18 kg / 40 lbs	100,000	398 x 784 x 1052 mm 16 x 31 x 41 inch	457 x 838 x 864 mm 18 x 33 x 34 inch	65 kg 143 lbs	71 kg 157 lbs
PGF122KA	Gas fryer	23 kg / 50 lbs	122,000	398 x 784 x 1178 mm 16 x 31 x 46 inch	457 x 838 x 914 mm 18 x 33 x 36 inch	84 kg 185 lbs	96 kg 211 lbs



PF3E

Energy Star Gas Tube Fryer

- Stainless steel front and galvanized sides
- Cast iron vertical burner, total 70,000 BTU/hr
- Thermostat (200°F- 400°F) controlled
- Open S/S fryer pot with cold zone
- Standby S/S pilot for easy start
- 6" stainless steel leg
- Milivolt control valve
- Prompt response thermostat ensures fast temp recovery
- 450°F hi limit for safety
- 1 1/4" full port drain valve
- S/S heater exchanger with baffle for high efficiency
- S/S hanger plate at the back
- Two baskets
- 1/2" NPT rear gas connection
- Gas type should be specified when confirming order

MODEL	DESCRIPTION	CAPACITY	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PF3E	Gas Tube Fryer (3-tubes)	35 lbs	70,000	393 x 716 x 1196 mm 15 x 28x 47 inch	457 x 838 x 864 mm 18 x 33x 34 inch	65 kg 143 lbs	71 kg 157 lbs



PPC11

Gas Pasta Cooker

- Stainless steel front and sides
- 11 Gallons capacity
- Stainless steel tube burner with total power 70,000 BTU
- Thermostat (122°F - 257°F) controlled
- Open S/S 316 water pot
- Standby S/S pilot for easy start
- 6" stainless steel leg
- Millivolt control valve
- Prompt response thermostat ensures fast temp recovery
- High limit safety thermostat
- 1" stainless steel full port drain valve
- Open pot design features easy cleaning
- Overflow draining tube to prevent starch burning
- 1/2" NPT rear gas connection
- Gas type should be specified when confirming order

MODEL	DESCRIPTION	CAPACITY	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PPC11	Gas pasta cooker	11	70,000	398 x 900 x 1189 mm 16 x 35 x 47 inch	480 x 990 x 860 mm 19 x 39 x 33 inch	65 kg 143 lbs	71 kg 157 lbs
PPC22	Gas pasta cooker	22	140,000	798 x 900 x 1190 mm 31 x 35 x 47 inch	890 x 990 x 860 mm 35 x 39 x 33 inch	127 kg 280 lbs	139 kg 305 lbs



PGSF-120T

Gas Split Tank Fryer

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

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGSF-400T	Gas split tank fryer	120,000	534x 764 x 1195 mm 60 x 32.6 x 47 inch	610 x 830 x 860 mm 24 x 32.7 x 33.9 inch	71kg 156 lbs	83 kg 183 lbs
PGSF-120T	Gas split tank fryer	120,000	396x 711 x 1168 mm 16 x 28 x 46 inch	457 x 838 x 860 mm 18 x 33 x 34 inch	65 kg 143 lbs	72 kg 158 lbs



PEFC-20

Electric Fryer with Cabinet

- Stainless steel frying pot, 40 pounds capacity
- Stainless steel front and galvanized sides
- ON/OFF power switch
- 12kw flat heating elements for best heat transfer
- Deep cold zone with forward slopping bottom
- 1 inch drainage valve
- Oil draining extension
- Cool to touch Bakelite door handle
- Two baskets

MODEL	POWER	VOLTS / PH / AMPS	CAPACITY	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PEFC-20-208-1	12kw	208V, 1PH, 58A	40 lbs	400 x 690 x 1120 mm 16 x 27 x 44 inch	920 x 520 x 1180 mm 36x 20 x 46.5 inch	56 kg 123 lbs	68 kg 150 lbs
PEFC-20-208-3	12kw	208V, 1PH, 34A	40 lbs	400 x 690 x 1120 mm 16 x 27 x 44 inch	920 x 520 x 1180 mm 36x 20 x 46.5 inch	56 kg 123 lbs	68 kg 150 lbs
PEFC-20-240-1	14kw	240V, 1PH, 58A	40 lbs	400 x 690 x 1120 mm 16 x 27 x 44 inch	920 x 520 x 1180 mm 36x 20 x 46.5 inch	56 kg 123 lbs	68 kg 150 lbs
PEFC-20-240-3	14kw	240V, 1PH, 34A	40 lbs	400 x 690 x 1120 mm 16 x 27 x 44 inch	920 x 520 x 1180 mm 36x 20 x 46.5 inch	56 kg 123 lbs	68 kg 150 lbs



PGODF-4A

Gas Outdoor Deepfryer (Table Top)

- Table top design
- Removable 4 gallons steel tank
- Great for fish fries, onion rings, French fries, wings
- Frame shield by protective and guards
- 90,000 BTU power output ensures fast temp. recovery
- Front mounted, easy to read thermometer
- 3/4" full port drain valve
- Sediment falls from special angled heating tubes to the bottom
- High temperature resistant coating
- Two baskets
- Gas hose included with the unit

MODEL	DESCRIPTION	CAPACITY	TOTAL INPUT (BTU/HR)	GAS PRESSURE	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGODF-4A	Gas fryer	4 gallons	90,000	10 psi	360 x 552 x 585 mm 14 x 22 x 23 inch	730 x 480 x 700 mm 29 x 29 x 27.5 inch	73 kg 161 lbs	80 kg 176 lbs



PGODF-4CA

Gas Outdoor Fryer with Mobile Stand

- Mobile design with side shelf
- Propane tank holder
- Removable 4 gallons steel tank
- Great for fish fries, onion rings, French fries, wings
- 8" wheels
- Flame shielded by protective wind guards
- 90,000 BTU power output ensures fast temp. recovery
- Front mounted, easy to read thermometer
- 3/4" full port drain valve
- Sediments falls from special angled heating tubes to the bottom
- High temperature resistant coating
- Two baskets
- Gas hose included with the unit

MODEL	DESCRIPTION	CAPACITY	TOTAL (BTU/HR)	GAS PRESSURE	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGODF-4CA	Gas fryer	4 gallons	90,000	10 psi	659 x 552 x 1015 mm 26 x 22 x 40 inch	730 x 480 x 700 mm 29 x 19 x 27.5 inch	73 kg 161 lbs	80 kg 176 lbs



PGODF-4LA

Gas Outdoor Fryer (with Long Leg Stand)

- 🔥 Long leg stand design
- 🔥 Removable 4 gallons steel tank
- 🔥 Great for fish fries, onion rings, French fries, wings
- 🔥 Flame shielded by protective wind guards
- 🔥 90,000 BTU power output ensures fast temp. recovery
- 🔥 Front mounted, easy to read thermometer
- 🔥 3/4" full port drain valve
- 🔥 Sediments falls from special angled heating tubes to the bottom
- 🔥 High temperature resistant coating
- 🔥 Two baskets
- 🔥 Gas hose included with the unit

MODEL	DESCRIPTION	CAPACITY	TOTAL (BTU/HR)	GAS PRESSURE	PRODUCT (WDXH)	PACKING (WDXH)	NW	GW
PGODF-4LA	Gas fryer	4 gallons	90,000	10 psi	360 x 552 x 1016 mm 14 x 22 x 40 inch	730 x 480 x 700 mm 29 x 19 x 27.5 inch	26 kg 57 lbs	30 kg 66 lbs



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BROILERS & SALAMANDERS

Radiant, lava rock, kabob and vertical broilers that deliver high-heat, char-grilled flavor.

PGS-24A

PGS-24LA / PGS-36LA

PCB-24

PECB-24SA

PGCB-24A

PGCB-36LA

PECB-24KBA

PECB-24KBSA

PKB4A



PGS-24A

Gas Salamander

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

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGS-24A	Gas cheesemelter	20,000	610 x 475 x 580 mm 24 x 18.7 x 22.8 inch	770 x 640 x 770 mm 30.3 x 25.2 x 30.3 inch	46 kg 101 lbs	66 kg 145 lbs
PGS-36A	Gas cheesemelter	30,000	914 x 475 x 580 mm 36 x 18.7 x 22.8 inch	1080 x 640 x 770 mm 42.5 x 25.2 x 30.3 inch	63 kg 139 lbs	89 kg 196 lbs
PGS-48A	Gas cheesemelter	40,000	1219 x 475 x 580 mm 48 x 18.7 x 22.8 inch	1380 x 640 x 770 mm 54.3 x 25.2 x 30.3 inch	84 kg 185 lbs	114 kg 251 lbs
PGS-60A	Gas cheesemelter	50,000	1524 x 475 x 580 mm 60 x 18.7 x 22.8 inch	1680 x 640 x 770 mm 66.1 x 25.2 x 30.3 inch	101 kg 222 lbs	133 kg 295 lbs
PGS-72A	Gas cheesemelter	60,000	1829 x 475 x 580 mm 72 x 18.7 x 22.8 inch	1990 x 640 x 770 mm 73.3 x 25.2 x 30.3 inch	117 kg 257 lbs	161 kg 354 lbs

Gas Salamander Broiler



PGS-24LA / PGS-36LA

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

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGS-24LA	Gas Salamander	24,000 (NG) 24,000 (LPG)	610 x 483 x 483 mm 24 x 19 x 19 inch	686 x 1520 x 711 mm 27 x 26 x 28 inch	36 kg 80 lbs	51 kg 112 lbs
PGS-36LA	Gas Salamander	36,000 (NG) 42,000 (LPG)	914 x 483 x 483 mm 36 x 19 x 19 inch	990 x 1520 x 711 mm 39 x 26 x 28 inch	47 kg 104 lbs	64 kg 140 lbs
PGS-48LA	Gas Salamander	48,000 (NG) 48,000 (LPG)	1219 x 483 x 483 mm 48 x 19 x 19 inch	1295 x 1520 x 711 mm 351 x 26 x 28 inch	64 kg 144 lbs	77 kg 170 lbs



PCB-24

Gas Radiant Broiler

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

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PCB-14	Gas radiant broiler	40,000	356 x 774 x 460 mm 14 x 30.5 x 18.1 inch	480 x 940 x 520 mm 19 x 37 x 20.5 inch	56 kg 123 lbs	57 kg 125 lbs
PCB-24	Gas radiant broiler	80,000	610 x 774 x 460 mm 24 x 30.5 x 18.1 inch	770 x 940 x 520 mm 30 x 37 x 20.5 inch	94 kg 207 lbs	70 kg 154 lbs
PCB-36	Gas radiant broiler	120,000	915 x 774 x 460 mm 36 x 30.5 x 18.1 inch	1070 x 940 x 520 mm 42.1 x 37 x 20.5 inch	134 kg 295 lbs	95kg 209 lbs
PCB-48	Gas radiant broiler	160,000	1220 x 774 x 460 mm 48 x 30.5 x 18.1 inch	1360 x 940 x 520 mm 53.5 x 37 x 20.5 inch	183 kg 403 lbs	135 kg 297 lbs
PCB-60	Gas radiant broiler	200,000	1525 x 774 x 460 mm 60 x 30.5 x 18.1 inch	1640 x 940 x 520 mm 64.6 x 37 x 20.5 inch	213 kg 508 lbs	167 kg 367 lbs



PECB-24SA

Gas Radiant Broiler

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

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PECB16SA	Gas radiant broiler	30,000	404 x 640 x 390 mm 15.9 x 25.2 x 15.4 inch	490 x 780 x 500 mm 19.3 x 30.7 x 19.7 inch	49 kg 108 lbs	57 kg 125 lbs
PECB24SA	Gas radiant broiler	60,000	604 x 640 x 390 mm 23.8 x 25.2 x 15.4 inch	760 x 780 x 500 mm 29.9 x 30.7 x 19.7 inch	54 kg 119 lbs	70 kg 154 lbs
PECB36SA	Gas radiant broiler	90,000	904 x 640 x 390 mm 35.6 x 25.2 x 15.4 inch	980 x 780 x 500 mm 38.6 x 30.7 x 19.7 inch	74 kg 163 lbs	95 kg 209 lbs
PECB48SA	Gas radiant broiler	120,000	1204 x 640 x 390 mm 47.4 x 25.2 x 15.4 inch	1280 x 780 x 500 mm 50.4 x 30.7 x 19.7 inch	98 kg 216 lbs	135 kg 297 lbs
PECB60SA	Gas radiant broiler	150,000	1504 x 640 x 390 mm 59.2 x 25.2 x 15.4 inch	1610 x 780 x 500 mm 63.4 x 30.7 x 19.7 inch	122 kg 268 lbs	167 kg 367 lbs



PGCB-24A

Gas Radiant Broiler

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

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGCB-14A	Gas radiant broiler	40,000	356 x 745 x 400 mm 14 x 29.3 x 15.7 inch	480 x 890 x 520 mm 19 x 35 x 20.5 inch	56 kg 110 lbs	65 kg 143 lbs
PGCB-24A	Gas radiant broiler	80,000	605 x 745 x 400 mm 23.8 x 29.3 x 15.7 inch	890 x 890 x 520 mm 35 x 35 x 20.5 inch	85 kg 187 lbs	112 kg 246 lbs
PGCB-36A	Gas radiant broiler	120,000	910 x 745 x 400 mm 35.8 x 29.3 x 15.7 inch	1070 x 890 x 520 mm 42.1x 35 x 20.5 inch	130 kg 286 lbs	158 kg 348 lbs
PGCB-48A	Gas radiant broiler	160,000	1220 x 745 x 400 mm 48 x 29.3 x 15.7 inch	1340 x 890 x 520 mm 52.8 x 35 x 20.5 inch	167 kg 367 lbs	197 kg 433 lbs
PGCB-60A	Gas radiant broiler	200,000	1525 x 745 x 400 mm 60 x 29.3 x 15.7 inch	1640 x 890 x 520 mm 64.6 x 35 x 20.5 inch	210 kg 462 lbs	247 kg 543 lbs



PGCB-36LA

Gas Lava Rock Broiler

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

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGCB-14LA	Gas Lava Rock broiler	40,000	356 x 745 x 400 mm 14 x 29.3 x 15.7 inch	460 x 890 x 520 mm 18 x 35 x 21 inch	22 kg 49 lbs	36 kg 80 lbs
PGCB-24LA	Gas Lava Rock broiler	80,000	605 x 745 x 400 mm 23.8 x 29.3 x 15.7 inch	762 x 890 x 520 mm 30 x 35 x 21 inch	82 kg 181 lbs	102 kg 225 lbs
PGCB-36LA	Gas Lava Rock broiler	120,000	910 x 745 x 400 mm 35.8 x 29.3 x 15.7 inch	1040 x 890 x 520 mm 41 x 35 x 21 inch	120 kg 265 lbs	145 kg 320 lbs
PGCB-48LA	Gas Lava Rock broiler	160,000	1220 x 745 x 400 mm 48 x 29.3 x 15.7 inch	1320 x 890 x 520 mm 52 x 35 x 21 inch	157 kg 346 lbs	187 kg 412 lbs
PGCB-60LA	Gas Lava Rock broiler	200,000	1525 x 745 x 400 mm 60 x 29.3 x 15.7 inch	1650 x 890 x 520 mm 65 x 35 x 21 inch	186 kg 410 lbs	220 kg 483 lbs

Gas Kabob Broiler



PECB-24KBA

- Stainless steel front and sides
- Individual controlled stainless steel burners, each 14,000 BTU/hr
- Burner covers ensure even heat distribution
- Skewer rack keeps skewers securely while cooking
- Zinc alloy knob with chrome coating
- Standby pilot for quick and easy ignition
- Oil collector at the bottom
- Adjustable heavy-duty legs
- Available in 24", 30", 36", 48", 60", 72", and 84" sizes

MODEL	DESCRIPTION	BURNER QTY.	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)
PECB-24KBA	Gas Kabob Broiler	4	56,000	610 x 668 x 355 mm 24 x 26 x 14 inch	615 x 683 x 360 mm 24 x 27 x 14 inch
PECB-30KBA	Gas Kabob Broiler	5	70,000	762 x 668 x 355 mm 30 x 26 x 14 inch	767 x 683 x 360 mm 30 x 27 x 14 inch
PECB-36KBA	Gas Kabob Broiler	6	84,000	914 x 668 x 355 mm 36 x 26 x 14 inch	919 x 683 x 360 mm 36 x 27 x 14 inch
PECB-48KBA	Gas Kabob Broiler	8	112,000	1219 x 668 x 355 mm 48 x 26 x 14 inch	1224 x 683 x 360 mm 48 x 27 x 14 inch
PECB-60KBA	Gas Kabob Broiler	10	140,000	1524 x 668 x 355 mm 60 x 26 x 14 inch	1529 x 683 x 360 mm 60 x 27 x 14 inch
PECB-72KBA	Gas Kabob Broiler	12	168,000	1829 x 668 x 355 mm 72 x 26 x 14 inch	1834 x 683 x 360 mm 72 x 27 x 14 inch
PECB-84KBA	Gas Kabob Broiler	14	196,000	2134 x 668 x 355 mm 84 x 26 x 14 inch	2139 x 683 x 360 mm 84 x 27 x 14 inch

Gas Kabob Broiler



PECB-24KBSA

- Stainless steel front and sides
- Individual controlled stainless steel burners, each 18,000 BTU/hr
- Burner covers ensure even heat distribution
- Skewer rack keeps skewers securely while cooking
- Zinc alloy knob with chrome coating
- Standby pilot for quick and easy ignition
- Oil collector at the bottom
- Adjustable heavy-duty legs
- Available in 24", 30", 36", 48", 60", 72", and 84" sizes

MODEL	DESCRIPTION	BURNER QTY.	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)
PECB-24KBSA	Gas Kabob Broiler	4	72,000	610 x 706 x 355 mm 24 x 28 x 14 inch	615 x 721 x 360 mm 24 x 28 x 14 inch
PECB-30KBSA	Gas Kabob Broiler	5	90,000	762 x 706 x 355 mm 30 x 28 x 14 inch	767 x 721 x 360 mm 30 x 28 x 14 inch
PECB-36KBSA	Gas Kabob Broiler	6	108,000	914 x 706 x 355 mm 36 x 28 x 14 inch	919 x 721 x 360 mm 36 x 28 x 14 inch
PECB-48KBSA	Gas Kabob Broiler	8	144,000	1219 x 706 x 355 mm 48 x 28 x 14 inch	1224 x 721 x 360 mm 48 x 28 x 14 inch
PECB-60KBSA	Gas Kabob Broiler	10	180,000	1524 x 706 x 355 mm 60 x 28 x 14 inch	1529 x 721 x 360 mm 60 x 28 x 14 inch
PECB-72KBSA	Gas Kabob Broiler	12	216,000	1829 x 706 x 355 mm 72 x 28 x 14 inch	1834 x 721 x 360 mm 72 x 28 x 14 inch
PECB-84KBSA	Gas Kabob Broiler	14	252,000	2134 x 706 x 355 mm 84 x 28 x 14 inch	2139 x 721 x 360 mm 84 x 28 x 14 inch



PKB4A

Gas Vertical Broiler

- 🔥 Stainless steel structure
- 🔥 Individual controlled infrared burners
- 🔥 Power up to 9,500 BTU/hr (NG) and 8,000 BTU/hr (LPG)
- 🔥 Stainless steel heat shield on both sides
- 🔥 Distance can be adjusted between cooking split and burners
- 🔥 Continuous pilot for instant ignition of main burner
- 🔥 Stainless steel oil collector
- 🔥 Designed for high performance and consistent results
- 🔥 Heavy duty motors
- 🔥 1/2" NPT rear gas connection

MODEL	DESCRIPTION	VOLT.	RPM	GAS TYPE	MANIFOLD PRESSURE	MEAT CAPACITY	BURNERS	SPLIT HEIGHT	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PKB2A	Gas vertical broiler	120V	4	NG / LPG	4" W.C. / 10" W.C.	20.5 kgs / 45 lbs	2	380 mm / 15 inch	19,000 / 16,000	530 x 580 x 580 mm 21 x 23 x 23 inch	585 x 650 x 820 mm 31 x 25.5 x 32 inch	30 kg 66 lbs	39 kg 86 lbs
PKB3A	Gas vertical broiler	120V	4	NG / LPG	4" W.C. / 10" W.C.	29.5 kgs / 65 lbs	3	530 mm / 21 inch	28,500 / 24,000	530 x 580 x 760 mm 21 x 23 x 30 inch	785 x 650 x 960 mm 31 x 25.5 x 38 inch	34 kg 75 lbs	45 kg 99 lbs
PKB4A	Gas vertical broiler	120V	4	NG / LPG	4" W.C. / 10" W.C.	45.5 kgs / 100 lbs	4	710 mm / 28 inch	38,500 / 32,000	530 x 580 x 940 mm 21 x 23 x 37 inch	785 x 650 x 1020 mm 31 x 25.5 x 40 inch	391 kg 86 lbs	51 kg 112 lbs
PKB5A	Gas vertical broiler	120V	4	NG / LPG	4" W.C. / 10" W.C.	59 kgs / 130 lbs	5	860 mm / 34 inch	47,500 / 40,000	530 x 580 x 1120 mm 21 x 23 x 44 inch	785 x 650 x 1290 mm 31 x 25.5 x 51 inch	44 kg 97 lbs	57 kg 126 lbs



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HOTPLATES & STOCKPOTS

Countertop hotplate ranges and stockpot burners for sauces, stocks and high-output cooking.

PEHP-6S

PGHP-24WA

PGHP-24LA

PGHP-36LSA

PGHP-12A

PSP-1A

PSP-1MA

PSW36A



PSW36A

Strip Warmer

- 🔥 Toggle switch for simple operation
- 🔥 Heavy-duty stainless steel construction does not sag
- 🔥 Including brackets for easy installation
- 🔥 To hold food at a safe serving temperature after plating
- 🔥 To maintain peak serving temperatures without drying out
- 🔥 Perfect for cafeterias, restaurants, or buffet lines
- 🔥 Mounting brackets and support chains included
- 🔥 High wattage strip warmer

MODEL	DESCRIPTION	VOLTAGE	FREQUENCY	POWER (WATT)	PRODUCT (WDXH)	PACKING (WDXH)	NW	GW
PSW24A	Strip warmer	120V	60 Hz	500	610 x 155 x 66 mm 24 x 6.1 x 2.6 inch	655 x 220 x 120 mm 26 x 9 x 5 inch	3.2 kg 7 lbs	3.6 kg 8 lbs
PSW36A	Strip warmer	120V	60 Hz	850	910 x 155 x 66 mm 36 x 6.1 x 2.6 inch	655 x 220 x 120 mm 26 x 9 x 5 inch	4.5 kg 10 lbs	4.2 kg 9 lbs
PSW48A	Strip warmer	120V	60 Hz	1200	1220 x 155 x 66 mm 48 x 6.1 x 2.6 inch	1265 x 220 x 120 mm 50 x 9 x 5 inch	6.4 kg 14 lbs	6 kg 13 lbs
PSW60A	Strip warmer	120V	60 Hz	1550	1520 x 155 x 66 mm 60 x 6.1 x 2.6 inch	1600 x 220 x 120 mm 63 x 9 x 5 inch	7.3 kg 16 lbs	8 kg 186 lbs
PSW72A	Strip warmer	120V	60 Hz	1750	1830 x 155 x 66 mm 72 x 6.1 x 2.6 inch	1870 x 220 x 120 mm 74 x 9 x 5 inch	8.6 kg 19 lbs	10 kg 22 lbs

Gas Hotplate



PEHP-6S

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

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WDXH)	PACKING (WDXH)	NW	GW
PEHP-2S	Gas hotplate	50,000	300 x 690 x 340 mm 11.8 x 27.2 x 13.4 inch	480 x 760 x 500 mm 18.9 x 29.9 x 19.7 inch	32 kg 70 lbs	43 kg 95 lbs
PEHP-4S	Gas hotplate	100,000	600 x 690 x 340 mm 23.6 x 27.2 x 13.4 inch	700 x 760 x 500 mm 27.6 x 29.9 x 19.7 inch	57 kg 125 lbs	70 kg 154 lbs
PEHP-6S	Gas hotplate	150,000	900 x 690 x 340 mm 35.4 x 27.2 x 13.4 inch	980 x 760 x 500 mm 38.6 x 29.9 x 19.7 inch	83 kg 183 lbs	100 kg 220 lbs



PGHP-24WA

Gas Hotplate

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

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGHP-12WA	Gas hotplate	53,000	305 x 734 x 376 mm 12 x 28.9 x 14.8 inch	420 x 890 x 460 mm 16.5 x 35 x 18.1 inch	34 kg 75 lbs	41 kg 90 lbs
PGHP-24WA	Gas hotplate	106,000	610 x 734 x 376 mm 24 x 28.9 x 14.8 inch	720 x 890 x 460 mm 28.3 x 35 x 18.1 inch	59 kg 130 lbs	71 kg 156 lbs
PGHP-36WA	Gas hotplate	159,000	915 x 734 x 376 mm 36 x 28.9 x 14.8 inch	1020 x 890 x 460 mm 40.2 x 35 x 18.1 inch	92 kg 202 lbs	115 kg 253 lbs



PGHP-24LA

Gas Hotplate

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

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGHP-12LA	Gas hotplate	60,000	305 x 745 x 380 mm 12 x 29 x 15 inch	440 x 890 x 460 mm 17 x 35 x 18 inch	38 kg 84 lbs	46 kg 101 lbs
PGHP-24LA	Gas hotplate	120,000	610 x 745 x 380 mm 24 x 29 x 15 inch	890 x 890 x 460 mm 35 x 35 x 18 inch	57 kg 125 lbs	73 kg 161 lbs
PGHP-36LA	Gas hotplate	180,000	915 x 745 x 380 mm 36 x 29 x 15 inch	1050 x 890 x 460 mm 41 x 35 x 18 inch	86 kg 189 lbs	104 kg 229 lbs



PGHP-36LSA

Gas Step-Up Countertop Range

- 🔥 Step-up design adds extra cooking space and makes rear pots and pans easier to reach
- 🔥 Round cast iron burner, each 30,000 BTU/hr
- 🔥 Heavy duty 12" X 12" (30cm x 30cm) cast iron grate for easy removal
- 🔥 Stainless steel pilot for durability
- 🔥 Independent control for each burners
- 🔥 Zinc alloy knob with chrome coating
- 🔥 Crumb tray at the bottom
- 🔥 Available in 2/4/6/8 burners
- 🔥 Easy conversion from natural gas to propane or vice versa
- 🔥 Stainless steel adjustable heavy duty legs

MODEL	DESCRIPTION	NUMBER OF BURNERS	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)
PGHP-12LSA	Step-up Countertop Gas Range	2	60,000	305 x 745 x 445 mm 12 x 29 x 18 inch	590 x 740 x 460 mm 23 x 29 x 18 inch
PGHP-24LSA	Step-up Countertop Gas Range	4	120,000	610 x 745 x 445 mm 24 x 29 x 18 inch	890 x 740 x 460 mm 35 x 29 x 18 inch
PGHP-36LSA	Step-up Countertop Gas Range	6	180,000	915 x 745 x 445 mm 36 x 29 x 18 inch	1050 x 740 x 460 mm 41 x 29 x 18 inch
PGHP-8LSA	Step up Countertop Gas	8	240,000	1210 x 745 x 445 mm 48 x 29 x 18 inch	1300 x 780 x 500 mm 51 x 30 x 20 inch



PGHP-12A

Gas Hotplate

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

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGHP-12A	Gas hotplate	50,000	305 x 745 x 380 mm 12 x 29 x 15 inch	440 x 890 x 460 mm 17 x 35 x 18 inch	38 kg 84 lbs	46 kg 101 lbs
PGHP-24A	Gas hotplate	100,000	610 x 745 x 380 mm 24 x 29 x 15 inch	890 x 890 x 460 mm 35 x 35 x 18 inch	57 kg 125 lbs	73 kg 161 lbs
PGHP-36A	Gas hotplate	150,000	915 x 745 x 380 mm 36 x 29 x 15 inch	1050 x 890 x 460 mm 41 x 35 x 18 inch	86 kg 189 lbs	104 kg 229 lbs



PSP-1A

Gas Stockpot

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

MODEL	DESCRIPTION	NATURAL GAS (BTU/HR)	PROPANE (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PSP-1A	Gas stockpot	110,000	85,000	457 x 625 x520 mm 18 x 24.6 x 20.5inch	610 x 770 x 510 mm 24 x 30.3 x 20 inch	55 kg 138 lbs	76 kg 167 lbs
PSP-2A	Gas stockpot	220,000	170,000	457 x 1240 x520 mm 18 x 48.8 x 20.5inch	610 x 1450 x 510 mm 24 x 57 x 20 inch	107 kg 235 lbs	135 kg 297 lbs



PSP-1MA

Gas Stockpot

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

MODEL	GRATE SIZE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PSP-1MA	456 x 456 mm 18 x 18 inch	80,000 Btu / 23.4 kW (NG) 50,000 Btu / 14.6 kW (LPG)	456 x 530 x 493 mm 18 x 21 x 19 inch	720 x 580 x 500 mm 28 x 23 x 20 inch	47 kg 103 lbs	54 kg 119 lbs
PSP-2MA	456 x 456 mm 18 x 18 inch	80,000 x 2 Btu / 23.4 x 2 kW (NG) 50,000 x 2 Btu / 14.6 x 2 kW (LPG)	456 x 1050 x 493 mm 18 x 41 x 19 inch	1260 x 580 x 550 mm 50 x 23 x 20 inch	89 kg 196 lbs	100 kg 220 lbs



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GRIDDLES

Manual and thermostatic flat-top griddles for breakfast, burgers and high-volume grilling.

PCG36A

PCG36TA

PEGG24S

PEGG24T

PGG-24

PGG-24T

Gas Manual Griddle



PCG36A

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

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PCG24A	Gas manual griddle	60,000	610 x 840 x 340 mm 24 x 30 x 13.4 inch	700 x 920 x 500 mm 27.6 x 36.2 x 19.7 inch	90 kg 198 lbs	110 kg 242 lbs
PCG36A	Gas manual griddle	90,000	915 x 840 x 340 mm 36 x 30 x 13.4 inch	1020 x 920 x 500 mm 40.2 x 36.2 x 19.7 inch	118 kg 260 lbs	152 kg 334 lbs
PCG48A	Gas manual griddle	120,000	1220 x 840 x 340 mm 48x 30 x 13.4 inch	1340 x 920 x 500 mm 52.8 x 36.2 x 19.7 inch	168 kg 370 lbs	195 kg 429 lbs
PCG60A	Gas manual griddle	150,000	1525 x 840 x 340 mm 60 x 30 x 13.4 inch	1640 x 920 x 500 mm 64.6 x 36.2 x 19.7 inch	231 kg 508 lbs	264 kg 581lbs

Gas Thermostat Griddle



PCG36TA

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

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PCG24TA	Gas thermostat griddle	60,000	610 x 840 x 340 mm 24 x 30 x 13.4 inch	700 x 920 x 500 mm 27.6 x 36.2 x 19.7 inch	90 kg 198 lbs	110 kg 242 lbs
PCG36TA	Gas thermostat griddle	90,000	915 x 840 x 340 mm 36 x 30 x 13.4 inch	1020 x 920 x 500 mm 40.2 x 36.2 x 19.7 inch	118 kg 260 lbs	152 kg 334 lbs
PCG48TA	Gas thermostat griddle	120,000	1220 x 840 x 340 mm 48x 30 x 13.4 inch	1340 x 920 x 500 mm 52.8 x 36.2 x 19.7 inch	168 kg 370 lbs	195 kg 429 lbs
PCG60TA	Gas thermostat griddle	150,000	1525 x 840 x 340 mm 60 x 30 x 13.4 inch	1640 x 920 x 500 mm 64.6 x 36.2 x 19.7 inch	231 kg 508 lbs	264 kg 581lbs

Gas Griddle



PEGG24S

- 🔥 U-shape steel burner, each 30,000 BTU/hr
- 🔥 To be controlled every 12" width
- 🔥 Standby pilot for easy start
- 🔥 Stainless steel adjustable heavy duty legs
- 🔥 Zinc alloy knob with chrome coating
- 🔥 Oil collector at the bottom

- 🔥 Easy conversion from natural gas to Propane or vice versa
- 🔥 Stainless steel in the front and galvanized sides and back
- 🔥 Available in 16", 24", 36", 48" and 60" width
- 🔥 5/8" thickness griddle plate
- 🔥 Manual control

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PEGG16S	Gas griddle	30,000	404 x 640 x 390 mm 15.9 x 25.2 x 15.4 inch	490 x 780 x 500 mm 19.3 x 30.7 x 19.7 inch	41 kg 90 lbs	51 kg 128 lbs
PEGG24S	Gas griddle	60,000	604 x 640 x 390 mm 23.8 x 25.2 x 15.4 inch	760 x 780 x 500 mm 29.9 x 30.7 x 19.7 inch	52 kg 114 lbs	65 kg 143lbs
PEGG36S	Gas griddle	90,000	904 x 640 x 390 mm 35.6 x 25.2 x 15.4 inch	980 x 780 x 500 mm 38.6 x 30.7 x 19.7 inch	80 kg 176 lbs	95 kg 209 lbs
PEGG48S	Gas griddle	120,000	1204 x 640 x 390 mm 47.4 x 25.2 x 15.4 inch	1280 x 780 x 500 mm 50.4 x 30.7 x 19.7 inch	135 kg 297 lbs	170 kg 374 lbs
PEGG60S	Gas griddle	150,000	1504 x 640 x 390 mm 59.2 x 25.2 x 15.4 inch	1610 x 780 x 500 mm 63.4 x 30.7 x 19.7 inch	140 kg 308 lbs	180 kg 396 lbs

Gas Thermostat Griddle



PEGG24T

- 🔥 U-shape steel burner, each 30,000 BTU/hr
- 🔥 To be controlled every 12" width
- 🔥 Standby pilot for easy start
- 🔥 Stainless steel adjustable heavy duty legs
- 🔥 Zinc alloy knob with chrome coating
- 🔥 Oil collector at the bottom

- 🔥 Easy conversion from natural gas to Propane or vice versa
- 🔥 Stainless steel in the front and galvanized sides and back
- 🔥 Available in 16", 24", 36", 48" and 60" width
- 🔥 5/8" thickness griddle plate
- 🔥 Thermostat control

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PEGG16ST	Gas thermostat griddle	30,000	404 x 640 x 390 mm 15.9 x 25.2 x 15.4 inch	490 x 780 x 500 mm 19.3 x 30.7 x 19.7 inch	41 kg 90 lbs	51 kg 128 lbs
PEGG24ST	Gas thermostat griddle	60,000	604 x 640 x 390 mm 23.8 x 25.2 x 15.4 inch	760 x 780 x 500 mm 29.9 x 30.7 x 19.7 inch	52 kg 114 lbs	65 kg 143lbs
PEGG36ST	Gas thermostat griddle	90,000	904 x 640 x 390 mm 35.6 x 25.2 x 15.4 inch	980 x 780 x 500 mm 38.6 x 30.7 x 19.7 inch	80 kg 176 lbs	95 kg 209 lbs
PEGG48ST	Gas thermostat griddle	120,000	1204 x 640 x 390 mm 47.4 x 25.2 x 15.4 inch	1280 x 780 x 500 mm 50.4 x 30.7 x 19.7 inch	135 kg 297 lbs	170 kg 374 lbs
PEGG60ST	Gas thermostat griddle	150,000	1504 x 640 x 390 mm 59.2 x 25.2 x 15.4 inch	1610 x 780 x 500 mm 63.4 x 30.7 x 19.7 inch	140 kg 308 lbs	180 kg 396 lbs

Gas Manual Griddle



PGG-24

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

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGG-12	Gas manual griddle	30,000	310 x 761 x 412 mm 12.2 x 30 x 16.2 inch	440 x 890 x 520 mm 17.3 x 35 x 20.5 inch	45 kg 99 lbs	52 kg 114 lbs
PGG-24	Gas manual griddle	60,000	610 x 761 x 412 mm 24 x 30 x 16.2 inch	890 x 890 x 520 mm 35 x 35 x 20.5 inch	80 kg 176 lbs	103 kg 227 lbs
PGG-36	Gas manual griddle	90,000	915 x 761 x 412 mm 36x 30 x 16.2 inch	1070 x 890 x 520 mm 42.1x 35 x 20.5 inch	110 kg 242 lbs	143 kg 315 lbs
PGG-48	Gas manual griddle	120,000	1220 x 761 x 412 mm 48 x 30 x 16.2 inch	1340 x 890 x 520 mm 52.8 x 35 x 20.5 inch	152 kg 334 lbs	187 kg 411 lbs
PGG-60	Gas manual griddle	150,000	1525 x 761 x 412 mm 60 x 30 x 16.2 inch	1640 x 890 x 520 mm 64.6 x 35 x 20.5 inch	180 kg 396 lbs	220 kg 484 lbs

Gas Thermostat Griddle



PGG-24T

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

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGG-12T	Gas thermostat griddle	30,000	310 x 761 x 412 mm 12.2 x 30 x 16.2 inch	440 x 890 x 520 mm 17.3 x 35 x 20.5 inch	45 kg 99 lbs	52 kg 114 lbs
PGG-24T	Gas thermostat griddle	60,000	610 x 761 x 412 mm 24 x 30 x 16.2 inch	890 x 890 x 520 mm 35 x 35 x 20.5 inch	80 kg 176 lbs	103 kg 227 lbs
PGG-36T	Gas thermostat griddle	90,000	915 x 761 x 412 mm 36x 30 x 16.2 inch	1070 x 890 x 520 mm 42.1x 35 x 20.5 inch	110 kg 242 lbs	143 kg 315 lbs
PGG-48T	Gas thermostat griddle	120,000	1220 x 761 x 412 mm 48 x 30 x 16.2 inch	1340 x 890 x 520 mm 52.8 x 35 x 20.5 inch	152 kg 334 lbs	187 kg 411 lbs
PGG-60T	Gas thermostat griddle	150,000	1525 x 761 x 412 mm 60 x 30 x 16.2 inch	1640 x 890 x 520 mm 64.6 x 35 x 20.5 inch	180 kg 396 lbs	220 kg 484 lbs



7 / 9

OVENS

Convection, charcoal, pizza and conveyor ovens for baking, roasting and high-throughput service.

PGCO1A

PGCOD1A

PCG1A

PPO31A

PGCO18A



PGC01A

Gas Convection Oven

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

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	VOLTAGE/AMP	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGC01A	Convection oven	54,000	120VAC, 60Hz, 9.3A	967 x 1099 x 1384 mm 38 x 43.3 x 54.5 inch	1180x 1070 x 1070 mm 46.5 x 42.1 x 42.1 inch	185 kg 407 lbs	275 kg 605 lbs



PGCOD1A

Gas Convection Oven (Deep Depth)

- 🔥 Stainless steel front, galvanized sides with robust support
- 🔥 Stainless steel tube burners
- 🔥 Temperature adjustable from 167°F to 563°F
- 🔥 Porcelainized interior, easy to clean
- 🔥 Dual pane thermal glass windows
- 🔥 60-minute electric timer with bell
- 🔥 Double circulating fan deep depth (25-3/8") oven cavity
- 🔥 Removable 11-position rack guides
- 🔥 4 heavy duty chrome plated racks
- 🔥 Cooling down function
- 🔥 Interior chamber light
- 🔥 Double stacking options to optimize kitchen space
- 🔥 Automatic ignition system for gas safety operation
- 🔥 Micro switch for complete shut off once door is opened
- 🔥 3/4" NPT rear gas connection

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	VOLTAGE/AMP	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGCOD1A	Convection oven	60,000 (NG) 52,000 (LPG)	120VAC, 60Hz, 9.3A	991 x 1005 x 1422 mm 39 x 40 x 56 inch	1170 x 1070 x 1070 mm 46 x 42 x 42 inch	209 kg 460 lbs	262 kg 666 lbs
PGCOD2A	Convection oven	60,000 (NG) x2 52,000 (LPG) x2	120VAC, 60Hz, 9.3A	991 x 1005 x 1795 mm 39 x 40 x 71 inch	1110 x 1060 x 1950 mm 44 x 42 x 77 inch	365 kg 805 lbs	430 kg 948 lbs



PCG1A

Charcoal Oven

- 🔥 Stainless steel housing and interior
- 🔥 2-in-1 charcoal-fueled grill and oven combination
- 🔥 Enclosed ash drawer and grease collector ensure clean workspace
- 🔥 Infuses deep coal-fired flavor with 40% less charcoal consumption
- 🔥 Cook all types of ingredients
- 🔥 Can achieve temperature between 500-700°F (250-350°C)
- 🔥 Control airflow through the lower and upper dampers to regulate intensity of embers
- 🔥 Retaining natural flavor in food, bring out a unique taste
- 🔥 Searing and grilling the meat, enhancing the meat flavor
- 🔥 Heating rack on top to keep food warm at 110°F (45°C)
- 🔥 Door color can be made to order, grey, red, blue, black or yellow
- 🔥 Thermostat on the door
- 🔥 Spring door hinge system makes opening and closing easy

MODEL	FIRE UP TIME	INITIAL CHARCOAL LOAD	PRODUCTION	CHARCOAL LOAD DURATION	GRILL SIZE	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PCG1A	45 minutes	8 kg / 17.5 lbs	50 kg / 110 lbs	6 Hr	500 x 538 mm 20 x 21 inch	622 x 735 x 1256 mm 24 x 29 x 49 inch	820 x 720 x 1270 mm 32 x 28 x 50 inch	182 kg 401lbs	212kg 467lbs
PCG1LA	45 minutes	10 kg / 22 lbs	70 kg / 154lbs	7 Hr	510 x 622 mm 20 x 24.5 inch	768 x 735 x 1323 mm 30 x 29 x 52 inch	870 x 840 x 1235 mm 34 x 33 x 49 inch	200 kg 441lbs	260kg 573lbs
PCG2A	45 minutes	16 kg / 35 lbs	100 kg / 220 lbs	8 Hr	510 x 762 mm 20 x 30 inch	908 x 735 x 1348 mm 36 x 29 x 53 inch	1020 x 870 x 1740 mm 40 x 34 x 68.5 inch	328.5 kg 723lbs	371.5kg 818lbs



PPO31A

Gas Pizza Oven

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

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PPO19A	Gas pizza oven	32,000	610 x 670 x 720 mm 24 x 26 x 28 inch	685 x 840 x 840 mm 27 x 33 x 33 inch	95 kg 205 lbs	105 kg 230 lbs
PPO26A	Gas pizza oven	32,000	813 x 670 x 720 mm 31 x 26 x 28 inch	880 x 840 x 840 mm 35 x 33 x 33 inch	105 kg 230 lbs	118 kg 260 lbs
PPO31A	Gas pizza oven	32,000	914 x 670 x 720 mm 36 x 26 x 28 inch	990 x 840 x 840 mm 39 x 33 x 33 inch	120 kg 265 lbs	135 kg 298 lbs



PGCO18A

Gas Conveyor Oven

- Stainless steel structure
- 18" (46cm) conveyor belt
- Electrical temperature control with digital display
- Variable digital speed control on conveyor belt
- Cook time adjustable from 3 - 20 minutes
- Reversible conveyor belt direction
- Thermally insulated for energy efficiency
- Efficient pre-mixed power gas burner for gas oven
- High speed impingement air to ensure consistent baking result
- Stackable (up to 3 units high)
- Removable belt for easy cleaning
- 3/4" NPT rear gas connection

MODEL	VOLTAGE	CURRENT	HEATING AREA	TOTAL BTU/HR	TEMPERATURE	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGCO18A	120V / 60 Hz	3 Amps	540 x 706 mm 21 x 28 inch	68,000	50 ~ 280°C	1819 x 1006 x 562 mm 72 x 40 x 22 inch	1560 x 1240 x 670 mm 61 x 49 x 26 inch	132 kg 290 lbs	152 kg 334 lbs



8 / 9

SPECIALTY & WOK STATIONS

Santa Maria grills, steaming tables, rotisseries and wok ranges for specialty and international menus.

PCG3MA

PGBM-3A

PGR7A

PGR2RA

PSP1WA

PGWR2A

PBTG2LA



PCG3MA

Santa Maria Grill

- Heavy-duty construction for long-lasting performance
- Firebox design ignites firewood or charcoal quickly and ensures optimal fire management
- Firebrick withstands high temperatures up to 1500°C for reliable use
- Special firebrick wall design enhances heat distribution and reduces charcoal consumption
- Front door with heavy-duty hinges and two stainless steel pin locks ensures a secure fit
- Two SS304 Argentina V-channel grates with front removable drip pans for efficient and clean cooking
- Six SS304 S-shaped meat hooks offer additional cooking capacity
- Classic Argentina Santa Maria elevation system allows separate and precise height adjustments for both grates using front-hand wheels
- Equipped with two 5' free-flowing and two 5' brake casters for mobility and stability

MODEL	DESCRIPTION	GRILL SIZE	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PCG3MA	Santa Maria Grill	434 x 488mm x 2 17 x 19 inch x 2	1200 x 900 x 1651 mm 53 x 35 x 65 inch	2340 x 1030 x 1780 mm 53 x 41 x 70 inch	450 kg 992 lbs	600 kg 1323 lbs

Gas Steaming Table



PGBM-3A

- Stainless steel housing
- 3100 BTU jet burner
- Stainless steel legs
- Stainless steel sturdy under-shelf
- Standby S/S pilot for easy start
- Stainless steel leg
- Hi-medium-low control valve
- 7" wide full length polyethylene cutting board
- Outside insulation to maintain
- 8" deep well to fit 6" depth food pan
- 1/2" NPT rear gas connection
- Gas type should be specified when confirming order

MODEL	DESCRIPTION	PANS	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGBM-2A	Two pan steaming table	2	6,200	768 x 750 x 856 mm 30 x 29.5 x 34 inch	890 x 740 x 560 mm 35 x 29 x 22 inch	50 kg 110 lbs	71 kg 157 lbs
PGBM-3A	Two pan steaming table	3	9,300	1172 x 750 x 862 mm 46 x 29.5 x 34 inch	1250 x 740 x 560 mm 49 x 29 x 22 inch	65 kg 143 lbs	86 kg 190 lbs
PGBM-4A	Two pan steaming table	4	12,400	1482 x 750 x 852 mm 58 x 29.5 x 34 inch	1600 x 740 x 560 mm 63 x 29 x 22 inch	82 kg 180 lbs	105 kg 230 lbs
PGBM-5A	Two pan steaming table	5	15,500	1837 x 750 x 855 mm 72.3 x 29.5 x 33.7 inch	1980 x 740 x 560 mm 35 x 29 x 22 inch	105 kg 230 lbs	132 kg 290 lbs



PGR7A

Gas Rotisserie

- Stainless steel structure
- Individual controlled infrared burners
- Standby stainless steel pilot burner
- Top illuminated light for better view of food
- Toughened glass doors
- Waterproof on off switch for motor
- Cooling fan to cool down the control area temperature
- Stainless steel oil collector

MODEL	DESCRIPTION	VOLT/FREQUENCY	TOTAL INPUT (BTU/HR)	PRODUCT (WDXH)	PACKING (WDXH)	NW	GW
PGR3A	Gas Rotisserie	120V / 60Hz	63,000 (NG) 60,000 (LPG)	1190 x 510 x 710 mm 47 x 20 x 28 inch	1370 x 610 x 890 mm 54 x 24 x 35 inch	77 kg 169 lbs	95 kg 209 lbs
PGR4A	Gas Rotisserie	120V / 60Hz	84,000 (NG) 80,000 (LPG)	1190 x 510 x 860 mm 47 x 20 x 34 inch	1370 x 610 x 1040 mm 54 x 24 x 41 inch	90 kg 198 lbs	110 kg 242 lbs
PGR5A	Gas Rotisserie	120V / 60Hz	105,000 (NG) 100,000 (LPG)	1190 x 510 x 1070 mm 47 x 20 x 42 inch	1370 x 610 x 1220 mm 54 x 24 x 48 inch	102 kg 224 lbs	127 kg 279 lbs
PGR6A	Gas Rotisserie	120V / 60Hz	126,000 (NG) 120,000 (LPG)	1190 x 510 x 1270 mm 47 x 20 x 50 inch	1370 x 610 x 1400 mm 54 x 24 x 55 inch	120 kg 264 lbs	147 kg 323 lbs
PGR7A	Gas Rotisserie	120V / 60Hz	147,000 (NG) 140,000 (LPG)	1190 x 510 x 1470 mm 47 x 20 x 58 inch	1370 x 610 x 1600 mm 54 x 24 x 63 inch	138 kg 304 lbs	167 kg 367 lbs



PGR2RA

Gas Rotisserie

- Stainless steel structure
- Gas infrared burners
- Cook up to 12 chickens per batch
- Internal illuminated light for better view of grilled chicken
- Transparent front and back toughened glass
- Angle spits included as standard
- Optional baskets available
- Stainless steel oil collector

MODEL	DESCRIPTION	VOLT/FREQUENCY	TOTAL INPUT (BTU/HR)	PRODUCT (WDXH)	PACKING (WDXH)	NW	GW
PGR2RA	Gas Rotisserie	120V / 60Hz	32,000	1020 x 800 x 810 mm 40 x 31.5 x 32 inch	1140 x 970 x 890 mm 45 x 38 x 35 inch	90 kg 198 lbs	114 kg 250 lbs



PSP1WA

Gas Single Wok Range

- Stainless steel front and sides
- 16" cast iron burner with 18 jets, up to 95,000 BTU
- 15" stainless steel legs
- Standby S/S pilot for easy start
- Rolled front enables easy shaking and swirling of wok
- Gradual slope design reduces spill-over
- Full width crumb tray at the bottom
- Adjustable valve with zinc alloy handle
- Easy access to pilot valve adjustment screws
- Easy gas conversion in the field
- 3/4" NPT rear gas connection
- Shipped with gas regulator

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WDXH)	PACKING (WDXH)	NW	GW
PSP1WA	Gas wok range	110,000 (Natural gas) 95,000 (Propane)	457 x 523 x 730 mm 18 x 21 x 29 inch	610 x 760 x 510 mm 24 x 30 x 20 inch	32 kg 71 lbs	43 kg 95 lbs



PGWR2A

Chinese Gas Wok Range

- Stainless steel front and sides
- Specially designed cast iron wok to concentrate the flame
- Available with 24-tip jet burners or 18-tip duck burners, free combination
- Independent gas valves for each burner, controlled by ergonomic L-shaped handles
- Stainless steel pilot
- Water curtain cooling function helps cool down effectively
- Built-in sink with strainer basket to prevent clogs
- Manually controlled swing faucet on the backsplash
- 3/4" NPT rear gas connection
- Optional with castors

MODEL	DESCRIPTION	BURNER	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)
PGWR1A	1 Burner Chinese Gas Wok Range	18 Duck-Tip Burner x 1	108,998 (NG) 94,782 (LPG)	600 x 840 x 1280 mm 24 x 33 x 50 inch
PGWR2A	2 Burner Chinese Gas Wok Range	24 Tip Jet Burner x 1 & 18 Duck-Tip Burner x 1	102,364 + 108,998 (NG) 90,990 + 94,782 (LPG)	1200 x 840 x 1280 mm 47 x 33 x 50 inch
PGWR3A	3 Burner Chinese Gas Wok Range	18 Duck-Tip Burner x 3	326,994 (NG) 284,346 (LPG)	1800 x 840 x 1280 mm 71 x 33 x 50 inch



PBTG2LA

Gas Boiling Table

- Mild steel painted
- Staggered Burner Gate
- Large Grate supports various utensils
- Customizable Burner quantity
- Drip tray at the bottom
- Adjustable Legs
- 1/4" NPT rear gas connection

MODEL	DESCRIPTION	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PBTG2LA	2 Burner Gas Boiling Table	36,000	903 x 525 x 765 mm 36 x 21 x 30 inch	960 x 540 x 320 mm 36 x 21 x 13 inch	27 kg 60 lbs	36 kg 79 lbs
PBTG3LA	3 Burner Gas Boiling Table	54,000	1324 x 525 x 765 mm 52 x 21 x 30 inch	1370 x 550 x 320 mm 54 x 22 x 13 inch	44 kg 97 lbs	57 kg 126 lbs
PBTG4LA	4 Burner Gas Boiling Table	72,000	1745 x 525 x 765 mm 69 x 21 x 30 inch	1800 x 550 x 320 mm 71 x 22 x 13 inch	49 kg 108 lbs	67 kg 148 lbs



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ACCESSORIES

Oil filtration and gas connection accessories that keep the line running safely and efficiently.

POF110

PQD3436A



POF110

Electric Oil Filter

- 🔥 Stainless steel structure
- 🔥 Reverse pump for easy suction of oil
- 🔥 Pre-filtering 300-micron screen basket
- 🔥 Second deeper 10-micron filtration
- 🔥 Quick disconnect filtering hose
- 🔥 3.5 GPM pump

MODEL	DESCRIPTION	POWER	VOLT/FREQUENCY	FILTERING CAPACITY	CAPACITY	PRODUCT (WDXH)	PACKING (WDXH)	NW	GW
POF55	Electric oil filter	240W	120V / 60 Hz	3.5 GPM	55 lbs	456 x 727 x 492 mm 18 x 29 x 19 inch	810 x 500 x 640 mm 32 x 20 x 25 inch	51 kg 112 lbs	56 kg 124 lbs
POF85	Electric oil filter	240W	120V / 60 Hz	3.5 GPM	85 lbs	505 x 906 x 586 mm 20 x 36 x 23 inch	810 x 500 x 680 mm 32 x 20 x 27 inch	51 kg 112 lbs	58.5 kg 129 lbs
POF110	Electric oil filter	240W	120V / 60 Hz	3.5 GPM	110 lbs	506 x 907 x 572 mm 20 x 36 x 23 inch	1000 x 550 x 690 mm 390 x 22 x 27 inch	62 kg 137 lbs	66.5 kg 147 lbs

Quick Disconnect Gas Hose Kit



PQD3436A

- 🔥 Flexible stainless steel corrugated tube
- 🔥 With stainless steel braid for stretch prevention
- 🔥 Gray PVC coating prevents grease buildup
- 🔥 Fittings allow for 360° rotation at both ends
- 🔥 Two 3/4" Female x 3/4" Male street Elbow
- 🔥 Restraining cable with PVC coating
- 🔥 3/4" NPT full port gas shut off valve
- 🔥 Quick disconnect for easy cleaning
- 🔥 Easy installation

MODEL	DESCRIPTION	LENGTH (INCH)	DIAMETER (INCH)	STREET ELBOW	GAS SHUT OFF VALVE	RESTRAINING CABLE	PACKING (WDXH)	NW	GW
PQD3436A	Quick disconnect gas hose kit	36	3/4	2	1	1	570 x 285 x 55 mm 22 x 11 x 2 inch	3 kg 7 lbs	3.2 kg 7 lbs
PQD3448A	Quick disconnect gas hose kit	48	3/4	2	1	1	685 x 285 x 55 mm 27 x 11 x 2 inch	3.2 kg 7 lbs	3.6 kg 8 lbs
PQD3460A	Quick disconnect gas hose kit	60	3/4	2	1	1	805 x 285 x 55 mm 32 x 11 x 2 inch	3.5 kg 8 lbs	4 kg 9 lbs



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