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FRYERS

Millivolt, solid-state and outdoor fryers built for high-volume frying.

PGF3B PGF4B PGF5B PGF4SB PGF3SSB PGF4SSB PGF5SSB POFB PDOFB POPF40B POPF50B PEFF50B



Gas Fryer - Millivolt Control

PGF3B **PGF4B** **PGF5B**

- Behind the door snap action millivolt thermostat control
- Each burner has a power of 30,000 BTU/h (8.8kW)
- The model is divided into 3,4 and 5 tubes according to the number
- The temperature control range 200°F-400°F (93°C-205°C)
- Over temperature protection on 450°F (232°C), more than it, cut off gas
- Four stainless steel adjustable legs, Caster optional
- Twin baskets with plastic coated handle
- 1 -1/4" full port drain valve for fast and complete oil draining

MODEL	BURNERS	OIL CAPACITY	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGF3B (NG)	3	35-40 lbs 17-20 litres	90,000	15 5"x 31.3"x 45.3" 39.4 x 79.4 x 115 cm	16.6"x 32.3"x 33.5" 42 x 82 x 85 cm	125.7 lbs 57 kg	145 lbs 66 kg
PGF3B (LP)	3	35-40 lbs 17-20 litres	90,000	15 5"x 31.3"x 45.3" 39.4 x 79.4 x 115 cm	16.6"x 32.3"x 33.5" 42 x 82 x 85 cm	125.7 lbs 57 kg	145 lbs 66 kg
PGF4B (NG)	4	40-50 lbs 20-23 litres	120,000	15 5"x 31.3"x 45.3" 39.4 x 79.4 x 115 cm	16.6"x 32.3"x 33.5" 42 x 82 x 85 cm	138.6 lbs 63 kg	156 lbs 71 kg
PGF4B (LP)	4	40-50 lbs 20-23 litres	120,000	15 5"x 31.3"x 45.3" 39.4 x 79.4 x 115 cm	16.6"x 32.3"x 33.5" 42 x 82 x 85 cm	138.6 lbs 63 kg	156 lbs 71 kg
PGF5B (NG)	5	75-80 lbs 36-42 litres	150,000	21"x 34.4"x 45.3" 53.4 x 87.3 x 115 cm	22.5"x 36.3"x 33.5" 57 x 92 x 85 cm	182.6 lbs 83 kg	204 lbs 93 kg
PGF5B (LP)	5	75-80 lbs 36-42 litres	150,000	21"x 34.4"x 45.3" 53.4 x 87.3 x 115 cm	22.5"x 36.3"x 33.5" 57 x 92 x 85 cm	182.6 lbs 83 kg	204 lbs 93 kg



Gas Fryer - Double Tanks

PGF4SB

- Model is 4 tubes, Total heat power is 120,000BTU/h
- Behind the door snap action millivolt thermostat control
- The temperature control range 200°F - 400°F (93°C - 205°C)
- Over temperature protection 450°F (232°C)
- Set of four Stainless Steel adjustable legs
- Twin fry baskets with plastic coated handles
- This appliance is manufactured for commercial installation only, not intended for home use
- Two gas supply pipes,1/2" or 3/4" NPT rear gas connections

MODEL	BURNERS	OIL CAPACITY	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGF4SB (NG)	4	37x2 lbs (18~19) x2 litres	120,000	21"x 34.4"x 45.3" 53.4 x 87.3 x 115 cm	22.5"x 36.3"x 33.5" 57 x 92 x 85 cm	192 lbs 87 kg	225 lbs 103 kg
PGF4SB (LP)	4	37x2 lbs (18~19) x2 litres	120,000	21"x 34.4"x 45.3" 53.4 x 87.3 x 85 cm	22.5"x 36.3"x 33.5" 57 x 92 x 85 cm	192 lbs 87 kg	225 lbs 103 kg



Gas Fryer - Solid State Control

PGF3SSB **PGF4SSB** **PGF5SSB**

- NEMA 5-15P 120 volt cord & plug supplied with fryer (for North American)
- Each burner has a power of 30,000 BTU/h(8.8kW)
- The model is divided into 3,4 and 5 tubes according to the number
- Solid state Control thermostat 180°F-375°F(92°C-190°C)
- Over temperature protection on 450°F(232°C), more than it, cut off gas
- Melt Cycle switch that allows the shortening to heats slowly when in the “on” position
- Indicator lights: “ON/OFF” & Melt Cycle
- DVI- drain valve interlock control prevents “dry firing”

MODEL	BURNERS	OIL CAPACITY	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGF3SSB (NG)	3	35-40 lbs 17-20 litres	90,000	15 5”x 31.3”x 45.3” 39.4 x 79.4 x 115 cm	16.6”x 32.3”x 33.5” 42 x 82 x 85 cm	128 lbs 58 kg	147 lbs 67 kg
PGF3SSB (LP)	3	35-40 lbs 17-20 litres	90,000	15 5”x 31.3”x 45.3” 39.4 x 79.4 x 115 cm	16.6”x 32.3”x 33.5” 42 x 82 x 85 cm	128 lbs 58 kg	147 lbs 67 kg
PGF4SSB (NG)	4	40-50 lbs 20-23 litres	120,000	15 5”x 31.3”x 45.3” 39.4 x 79.4 x 115 cm	16.6”x 32.3”x 33.5” 42 x 82 x 85 cm	141 lbs 64 kg	158 lbs 72 kg
PGF4SSB (LP)	4	40-50 lbs 20-23 litres	120,000	15 5”x 31.3”x 45.3” 39.4 x 79.4 x 115 cm	16.6”x 32.3”x 33.5” 42 x 82 x 85 cm	141 lbs 64 kg	158 lbs 72 kg
PGF5SSB (NG)	5	75-80 lbs 36-42 litres	150,000	21”x 34.4”x 45.3” 53.4 x 87.3 x 115 cm	22.5”x 36.3”x 33.5” 57 x 92 x 85 cm	185 lbs 84 kg	207 lbs 94 kg
PGF5SSB (LP)	5	75-80 lbs 36-42 litres	150,000	21”x 34.4”x 45.3” 53.4 x 87.3 x 85 cm	22.5”x 36.3”x 33.5” 57 x 92 x 85 cm	185 lbs 84 kg	207 lbs 94 kg



Outdoor Fryer

POFB **PDOFB**

- 93,000BTU/hour input per tank
- Millivolt thermostat range 200°F - 400°F (93°C - 205°C)
- 304SS cabinet, SS tank cover, 4 casters locking
- Gas cylinder holders hold 30 lbs vertical propane tank
- Two stage regulator and hose on LP models
- Optional Tank cover & Side shelf

MODEL	BURNERS	OIL CAPACITY	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
POFB	3	35-40 lbs 17-20 litres	93,000	29.8”x 31.3”x 47.7” 75.6 x 79.5 x 121 cm	35.8”x 34.6”x 50.4” 91 x 88 x 128 cm	172 lbs 78 kg	264 lbs 120 kg
PDOFB	6	35-40 *2 lbs 17-20 *2 litres	186,000	46.3”x 31.3”x 47.7” 117.6 x 79.5 x 121 cm	52” x 34.6”x 50.4” 132 x 88 x 128 cm	275 lbs 125 kg	396 lbs 180 kg



Gas Open Pot Fryer

POPF40B **POPF50B**

- Open pot structure, Two models at 40 and 50 lbs capacity
- Behind the door snap action millivolt control, Doesn't require electric connection
- The temperature control range 200°F-400°F (93°C-205°C)
- Over temperature protection on 450°F (232°C), more than it, cut off gas
- Four stainless steel adjustable legs
- Large cold zone. captures and holds particles out of the heating zone, reduces taste transfer
- Twin baskets with plastic coated handle
- 1 -1/4" full port drain valve for fast and complete oil draining

MODEL	OIL CAPACITY	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
POPF40B	40-50 lbs 18-21 litres	100,000	15 5"x 30.2"x 45.3" 39.4 x 76.7 x 115 cm	16.6"x 32.3"x 33.5" 42 x 82 x 85 cm	137.5 lbs 62.5 kg	156 lbs 71 kg
POPF50B	50-60 lbs 21.5-25 litres	122,000	15 5"x 30.2"x 45.3" 39.4 x 76.7 x 115 cm	16.6"x 32.3"x 33.5" 42 x 82 x 85 cm	145 lbs 66 kg	163 lbs 74 kg



Electric Floor Fryer

PEFF50B

- 40 lbs oil capacity, 14kW heating elements
- Frying area 14" x 16.7"(357 × 425 mm) at 40/50 lbs fryer,
- Snap-action thermostat, 200°F - 400°F (93°C - 204°C) temperature range
- 1-1/4" (32 mm) full port drain valve
- 6" (153 mm) adjustable stainless steel legs with 1 1/2" adjustment
- This appliance is manufactured for commercial installation only, not intended for home use
- For use only on non-combustible floors
- Require a 6" clearance at both side and rear adjacent to combustible construction

MODEL	OIL CAPACITY	VOLTAGE	WATTS	AMPS	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PEFF50B (208V)	50 lbs (27L)	208V-3P/1P 240V-3P/1P	15.26 15.26	43A/75A 37A/64A	15.5"x 30.2"x 44.5" 39.4 x 76.8 x 113 cm	16.5"x 32.3"x 33" 42 x 82 x 84 cm	110 lbs 50 kg	130 lbs 59 kg
PEFF50B (240V)	50 lbs (27L)	208V-3P/1P 240V-3P/1P	15.26 15.26	43A/75A 37A/64A	15.5"x 30.2"x 44.5" 39.4 x 76.8 x 113 cm	16.5"x 32.3"x 33" 42 x 82 x 84 cm	110 lbs 50 kg	130 lbs 59 kg



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HOT PLATES & GRIDDLES

Hot plates, manual and thermostat griddles for every cookline.

PHP12B PHP24B PHP36B PHP12SB PHP24SB PHP36SB PG12B PG24B PG36B PG48B PG60B

PHG24B PHG36B PHG48B PHG60B PHG72B PG12TB PG24TB PG36TB PG48TB PG60TB

PG72TB PG24TVB PG36TVB PG48TVB PG60TVB PEG12TB PEG24TB PEG36TB PEG48TB

PEHP15SB PEHP15B PEHP24B PEHP36B



Gas Hot Plate

PHP12B **PHP24B** **PHP36B**

- 12”x12“ cast iron grates, Octagonal open burner, 25,000BTU/h
- Standing pilot light for each burner
- Cool-to-the-touch front S/S edge
- All stainless steel cabinet
- Adjustable stainless steel non-skid feet
- Full width front crumb trays, easy to remove and clean
- Shipped standard Natural gas, LP conversion kit included
- This appliance is manufactured for commercial installation only, not intended for home use

MODEL	BURNERS	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PHP12B	2	50,000	12”x 28.7”x 13” 30.4 x 72.8 x 33 cm	15 75”x 33.5”x 17.25” 40 x 85 x 44 cm	55 lbs 25 kg	84 lbs 38 kg
PHP24B	4	100,000	24”x 28.7”x 13” 60.9 x 72.8 x 33 cm	27.5x 33.5”x 17.25” 70 x 85 x 44 cm	96 lbs 43.5 kg	137 lbs 62 kg
PHP36B	6	150,000	36”x 28.7”x 13” 91.4 x 72.8 x 33 cm	39.5”x 33.5”x 17.25” 100 x 85 x 44 cm	136 lbs 62 kg	189 lbs 86 kg



Step-up Gas Hot Plate

PHP12SB **PHP24SB** **PHP36SB**

- Step-up design for easier access to rear pots and pans
- 12” x 12” cast iron grates
- Octagonal cast iron burners
- 26,000 BTU / burner
- Standing pilot light for each burner
- “Cool-to-the-touch” front s/s edge
- Aeration bowl in each grate to retain heat to each pot/pan
- Adjustable pilot lights

MODEL	BURNERS	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PHP12SB	2	52,000	12”x28.7”x18.8” 30.4 x 72.8 x 47.8 cm	15 75”x33.5”x23.25” 40 x 85 x 59 cm	62 lbs 28 kg	92lbs 42 kg
PHP24SB	4	104,000	24”x28.7”x18.8” 60.9 x 72.8 x 47.8 cm	27.5”x33.5”x23.2 5” 70 x 85 x 59 cm	107 lbs 49 kg	145 lbs 65 kg
PHP36SB	6	156,000	36”x28.7”x18.8” 91.4 x 72.8 x 47.8 cm	39.5”x33.5”x23.2 5” 100 x 85 x 59 cm	155 lbs 71 kg	196lbs 89 kg



Gas Griddle - Manual Control

PG12B **PG24B** **PG36B** **PG48B** **PG60B**

- Five specifications of 12 "24" 36 " 48" 60 "on models
- Gas control knob every 12”
- 3/4 " griddle plate, Standing pilot ignition system
- Cool-to-the-touch front S/S edge
- All stainless steel cabinet
- Back and side splash guards fully welded to griddle plate
- Adjustable stainless steel non-skid feet
- Easy to remove 4 1/2 quart grease drawer with weep hole

MODEL	BURNERS	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PG12B	1	30,000	12”x 28.7”x 15.4” 30.4 x 72.8 x 39.4 cm	15.75”x 33.5”x 19.25” 40 x 85 x 49 cm	99 lbs 45 kg	122 lbs 55 kg
PG24B	2	60,000	24”x 28.7”x 15.4” 60.9 x 72.8 x 39.4 cm	27.5x 33.5”x 19.25” 70 x 85 x 49 cm	151 lbs 68.6 kg	203 lbs 92 kg
PG36B	3	90,000	36”x 28.7”x 15.4” 91.4 x 72.8 x 39.4 cm	39.5”x 33.5”x 19.25” 100 x 85 x 49 cm	220 lbs 100 kg	285 lbs 129 kg
PG48B	4	120,000	48”x 28.7”x 15.4” 122 x 72.8 x 39.4 cm	51.25”x 33.5”x 19.25” 130 x 85 x 49 cm	284 lbs 129 kg	361 lbs 164 kg
PG60B	5	150,000	60”x 28.7”x 15.4” 153 x 72.8 x 39.4 cm	63” x 33.5”x 17.25” 160 x 85 x 49 cm	339 lbs 154 kg	466 lbs 207 kg



Heavy Duty Gas Griddle

PHG24B **PHG36B** **PHG48B** **PHG60B** **PHG72B**

- Five specifications of 24" 36 "48" 60” 72” on models
- Gas control knob every 12”
- 1" griddle plate, Standing pilot ignition system
- Cool-to-the-touch front S/S edge
- All stainless steel cabinet
- Back and side splash guards fully welded to griddle plate
- Adjustable stainless steel non-skid feet
- Easy to remove 4 1/2” quart grease drawer with weep hole

MODEL	BURNERS	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PHG24B	2	60,000	24” x 33”x 15.4” 60.9 x 83.8 x 39.4 cm	27.6”x 37.5”x 20.5” 70 x 95 x 52 cm	218 lbs 99 kg	262 lbs 119 kg
PHG36B	3	90,000	36” x 33”x 15.4” 91.4 x 83.8 x 39.4 cm	39.4”x 37.5”x 20.5” 100 x 95 x 52 cm	284 lbs 129 kg	339 lbs 154 kg
PHG48B	4	120,000	48” x 33”x 15.4” 122 x 83.8 x 39.4 cm	51.2”x 37.5”x 20.5” 130 x 95 x 52 cm	416 lbs 189 kg	482 lbs 219 kg
PHG60B	5	150,000	60” x 33”x 15.4” 153 x 83.8 x 39.4 cm	63.0”x 37.5”x 20.5” 160 x 95 x 52 cm	491 lbs 223 kg	568 lbs 258 kg
PHG72B	6	180,000	72” x 33”x 15.4” 182.9 x 83.8 x 39.4 cm	74.8”x 37.5”x 20.5” 190 x 95 x 52 cm	594 lbs 270 kg	682 lbs 310 kg



Thermostat Griddle (Pilot)

PG12TB **PG24TB** **PG36TB** **PG48TB** **PG60TB** **PG72TB**

- Four specifications of 12" 24" 36 "48" 60" 72"on models
- Gas control knob every 12”
- Thermostat range 200° – 450°F（93°C – 232°C)
- Cool-to-the-touch front S/S edge
- All stainless steel cabinet, Standing pilot ignition system
- Back and side splash guards fully welded to griddle plate
- Adjustable stainless steel non-skid feet
- Easy to remove 4 1/2”quart grease drawer with weep hole

MODEL	BURNERS	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PG12TB	1	28,000	12” x 28.7”x 15.4” 30.4 x 72.8 x 39.4 cm	15.75”x 35.5”x 19.25” 40 x 85 x 49 cm	117 lbs 53kg	143 lbs 65 kg
PG24TB	2	56,000	24” x 28.7”x 15.4” 60.9 x 72.8 x 39.4 cm	27.5”x 35.5”x 19.25” 70 x 85 x 49 cm	156 lbs 71 kg	240 lbs 109 kg
PG36TB	3	84,000	36” x 28.7”x 15.4” 91.4 x 72.8 x 39.4 cm	39.5”x 35.5”x 19.25” 100 x 85 x 49 cm	220 lbs 100 kg	338 lbs 154 kg
PG48TB	4	112,000	48” x 28.7”x 15.4” 122 x 72.8 x 39.4 cm	51.25”x 35.5”x 19.25” 130 x 85 x 49 cm	348 lbs 158 kg	424 lbs 193 kg
PG60TB	5	140,000	60” x 28.7”x 15.4” 153 x 72.8 x 39.4 cm	63”x 35.5”x 19.25” 160 x 85 x 49 cm	484 lbs 220 kg	567 lbs 258 kg
PG72TB	6	168,000	72” x 28.7”x 15.4” 182.9 x 72.8 x 39.4 cm	63”x 35.5”x 19.25” 190 x 85 x 49 cm	651 lbs 296 kg	759 lbs 345 kg



Thermostat Griddle (Safety Valve)

PG24TVB **PG36TVB** **PG48TVB** **PG60TVB**

- Four specifications of 24" 36 "48" 60 "on models
- Independent mechanical snap-action thermostatic controls
- 1" griddle plate
- Thermostat range 200° – 450°F（93°C – 232°C)
- Cool-to-the-touch front S/S edge
- All stainless steel cabinet
- Back and side splash guards fully welded to griddle plate
- Adjustable stainless steel non-skid feet

MODEL	BURNERS	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PG24TVB	2	60,000	24” x 28.7”x 15.5” 60.9 x 72.8 x 39.4 cm	27.5”x 35.5”x 19.25” 70 x 85 x 49 cm	192 lbs 71 kg	240 lbs 109 kg
PG36TVB	3	90,000	36” x 28.7”x 15.5” 91.4 x 72.8 x 39.4 cm	39.5”x 35.5”x 19.25” 100 x 85 x 49 cm	273 lbs 100 kg	338 lbs 154 kg
PG48TVB	4	120,000	48” x 28.7”x 15.5” 122 x 72.8 x 39.4 cm	51.25”x 35.5”x 19.25” 130 x 85 x 49 cm	348 lbs 158 kg	424 lbs 193 kg
PG60TVB	5	150,000	60” x 28.7”x 15.5” 153 x 72.8 x 39.4 cm	63”x 35.5”x 19.25” 160 x 85 x 49 cm	484 lbs 220 kg	567 lbs 258 kg



Electric Griddle

PEG12TB **PEG24TB** **PEG36TB** **PEG48TB**

- 12", 24", 36" and 48" widths
- 1" thick plate for heat distribution, Polished steel or chrome plate options available
- Snap-action thermostat from 150° to 450°F
- 3000/4000 watt (208V/240V) element each 12" of cooking surface
- All stainless steel cabinet
- Back and side splash guards fully welded to griddle plate
- Adjustable stainless steel non-skid feet
- Easy to remove 4 1/2 quart grease drawer with weep hole

MODEL	VOLTAGE	HEAT WATTS	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PEG12TB	208V / 240V	3,000 / 4,000	3,350	12"x 29"x 15.4" 30.4 x 73.8 x 39.4 cm	15.75"x 33.5"x 19.25" 40 x 85 x 49 cm	99 lbs 45 kg	136 lbs 62 kg
PEG24TB	208V / 240V	6,000 / 8,000	6,700	24"x 29"x 15.4" 60.9 x 73.8 x 39.4 cm	27.5x 33.5"x 19.25" 70 x 85 x 49 cm	151 lbs 68.6 kg	242 lbs 110 kg
PEG36TB	208V / 240V	9,000 / 12,000	10,000	36"x 29"x 15.4" 91.4 x 73.8 x 39.4 cm	39.5"x 33.5"x 19.25" 100 x 85 x 49 cm	220 lbs 100 kg	346 lbs 157 kg
PEG48TB	208V / 240V	12,000 / 16,000	13,350	24"x 29"x 15.4" 122 x 73.8 x 39.4 cm	51.25"x 33.5"x 19.25" 130 x 85 x 49 cm	284 lbs 129 kg	521 lbs 237 kg



Electric Hot Plate

PEHP15SB **PEHP15B** **PEHP24B** **PEHP36B**

- 15", 24" and 36" widths
- Stainless steel front, top and sides for cleanability and professional look
- Infinite heat controls for maximum cooking flexibility
- Heavy-duty metal knobs
- 4" (102 mm) adjustable stainless steel non-skid feet

This appliance is manufactured for commercial installation only, not intended for home use

* 3 ft. (91.4 cm) cord with NEMA 6-15P plug at the model of single round plate,

24"&36" model unit must be hard-wired at installation for 1-phase & 3-phase

MODEL	VOLTAGE	WATTS	AMPS	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PEHP15SB (208V)	208V/1P 240V/1P	2000	8.3	2000	15"x 17.9"x 14.8" 38.1 x 45.4 x 37.5 cm	18.9"x 22.8"x 19.3" 48 x 58 x 49 cm	31 lbs 14 kg	42 lbs 19 kg
PEHP15SB (240V)	208V/1P 240V/1P	2000	8.3	2000	15"x 17.9"x 14.8" 38.1 x 45.4 x 37.5 cm	18.9"x 22.8"x 19.3" 48 x 58 x 49 cm	31 lbs 14 kg	42 lbs 19 kg
PEHP15B (208V)	208V/1P 240V/1P	2000	8.3	4000	15"x 17.9"x 14.8" 38.1 x 45.4 x 37.5 cm	18.9"x 22.8"x 19.3" 48 x 58 x 49 cm	31 lbs 14 kg	42 lbs 19 kg
PEHP15B (240V)	208V/1P 240V/1P	2000	8.3	4000	15"x 17.9"x 14.8" 38.1 x 45.4 x 37.5 cm	18.9"x 22.8"x 19.3" 48 x 58 x 49 cm	31 lbs 14 kg	42 lbs 19 kg
PEHP24B (208V)	208V/3P 240V/1P	8000	16.6~33.3	8000	24"x 29.6"x 14.8" 61 x 75.1 x 37.5 cm	27.6"x 34.7"x 19.3" 70 x 88 x 49 cm	86 lbs 39 kg	128 lbs 58 kg
PEHP24B (240V)	208V/3P 240V/1P	8000	16.6~33.3	8000	24"x 29.6"x 14.8" 61 x 75.1 x 37.5 cm	27.6"x 34.7"x 19.3" 70 x 88 x 49 cm	86 lbs 39 kg	128 lbs 58 kg
PEHP36B (208V)	208V/3P 240V/1P	12000	25~50	12000	36"x 29.6"x 14.8" 91.4 x 75.1 x 37.5 cm	39.4"x 34.7"x 19.3" 100 x 88 x 49 cm	132 lbs 60 kg	185 lbs 84 kg
PEHP36B (240V)	208V/3P 240V/1P	12000	25~50	12000	36"x 29.6"x 14.8" 91.4 x 75.1 x 37.5 cm	39.4"x 34.7"x 19.3" 100 x 88 x 49 cm	132 lbs 60 kg	185 lbs 84 kg



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BROILERS

Charbroilers and salamander broilers for consistent, high-heat results.

PCB12B | PCB24B | PCB36B | PCB48B | PHCB18B | PHCB24B | PHCB36B | PHCB48B | PHCB60B | PGSM36AB | PGCM36AB | PGSM24B | PGSM36B | PGCM24B | PGCM36B



Gas Charbroiler

PCB12B **PCB24B** **PCB36B** **PCB48B**

- "U" shape burners provide even heat distribution each 12"
- Adjustable pilot light lit from front of unit
- Cast iron grates are reversible for level or inclined broiling positions
- 35,000 BTU / burner
- Stainless steel cabinet
- Widths: 12", 24", 36", 48"
- Cool-to-the-touch" front s/s edge
- Adjustable stainless steel legs, non-skid feet

MODEL	BURNERS	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PCB12B	1	35,000	12"x28.7"x15.5" 30.4 x 72.8 x 39.4 cm	15.75"x33.5"x19.25" 40 x 85 x 49 cm	69 lbs 31 kg	102 lbs 46 kg
PCB24B	2	70,000	24"x28.7"x15.5" 60.9 x 72.8 x 39.4 cm	27.5"x33.5"x19.25" 70 x 85 x 49 cm	111 lbs 50 kg	158 lbs 72 kg
PCB36B	3	105,000	36"x28.7"x15.5" 91.4 x 72.8 x39.4 cm	39.5"x33.5"x19.25" 100 x 85 x 49 cm	154 lbs 70 kg	213lbs 97 kg
PCB48B	4	140,000	48"x 28.7"x 15.5" 122 x 72.8 x39.4 cm	51.25"x33.5"x19.25" 130 x 85 x 49 cm	198 lbs 90 kg	269 lbs 122 kg



Heavy Duty Gas Charbroiler

PHCB18B **PHCB24B** **PHCB36B** **PHCB48B** **PHCB60B**

- Three specifications of 18" 24" 36" 48" and 60" on models
- A straight burner provide even heat distribution every 6"
- More grill area, 24" cooking depth
- Cast iron grates are reversible for level or inclined broiling positions
- Standing pilot ignition system, adjustable pilot light lit from front
- Heavy duty cast iron radiant
- Cool-to-the-touch front S/S edge
- All stainless steel cabinet

MODEL	BURNERS	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PHCB18B	3	60,000	18"x 32.6" x 15.5" 45.7 x 82.8 x 39.4 cm	22"x 37.5" x 19.25" 55 x 95 x 49 cm	123 lbs 56 kg	159 lbs 72 kg
PHCB24B	4	80,000	24"x 32.6" x 15.5" 60.9 x 82.8 x 39.4 cm	28"x 37.5" x 19.25" 70 x 95 x 49 cm	154 lbs 70 kg	198 lbs 90 kg
PHCB36B	6	120,000	36"x 32.6" x 15.5" 91.4 x 82.8 x 39.4 cm	39.8"x 37.5"x19.25" 100 x 95 x 49 cm	214 lbs 97 kg	268 lbs 122 kg
PHCB48B	8	160,000	48"x 32.6" x 15.5" 122 x 82.8 x 39.4 cm	51.2"x 37.5"x19.25" 130 x 95 x 49 cm	268 lbs 122 kg	307 lbs 153 kg
PHCB60B	10	200,000	60"x 32.6" x 15.5" 152.4 x 82.8 x 39.4 cm	63"x 37.5"x19.25" 160 x 95 x 49 cm	350 lbs 159 kg	427 lbs 194 kg



Salamander Broiler & Cheese Melter

PGSM36AB **PGCM36AB**

- Stainless Steel front and Sides
- 35,000 BTU Infrared burner (NG), 32,000 BTU (LP)
- Standing pilot ignition system
- Full width broiler pan
- 3/4″ rear gas connection with regulator
- 3 Position Adjustable spring balanced rack (Salamander)
- Ball grip handle on adjustable rack for ease and comfort (Salamander)
- LP gas conversion kit included

MODEL	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGSM36AB	35,000/32,000	36″x23.9″x17.7″ 91.4 x 60.8 x 45 cm	39″x26.4″x23.6″ 99 x 67 x 60 cm	128 lbs 58 kg	186 lbs 85 kg
PGCM36AB	39,000	36.3″x17.9″x24.6″ 92.1 x 45.5 x 62.5 cm	40″x20″x30.6″ 102 x 50.8 x 78 cm	123 lbs 50kg	148 lbs 74 kg



Salamander Broiler & Cheese Melter (Zonal)

PGSM24B **PGSM36B** **PGCM24B** **PGCM36B**

- Stainless Steel front and Sides
- 2 burners at 24″, 3 burners at 36″ model
- Standing pilot ignition system
- Full width broiler pan
- 4 Position Adjustable spring balanced rack (Salamander)
- Ball grip handle on adjustable rack for ease and comfort (Salamander)
- LP gas conversion kit included
- Ready to mount over any size gas range

MODEL	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGSM24B	26,000	24.4″x24.7″x24.6″ 62.1 x 62.8 x 62.5 cm	28″x27″x30.6″ 70 x 70 x 78 cm	101 lbs 46 kg	145 lbs 66 kg
PGSM36B	39,000	36.3″x24.7″x24.6″ 92.1 x 62.8 x 62.5 cm	40″x27″x30.6″ 102 x 70 x 78 cm	137 lbs 62.5 kg	196 lbs 89 kg
PGCM24B	26,000	24.4″x17.9″x24.6″ 62.1 x 45.5 x 62.5 cm	28″x20″x30.6″ 70 x 50.8 x 78 cm	90 lbs 41 kg	132 lbs 60 kg
PGCM36B	39,000	36.3″x17.9″x24.6″ 92.1 x 45.5 x 62.5 cm	40″x20″x30.6″ 102 x 50.8 x 78 cm	123 lbs 50kg	148 lbs 74 kg



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RANGES

Open-burner ranges, cooktop combinations and electric ranges.

PHP12G12B PHP12CB12B PCB12G12B PHP12G24B PCB24G12B PCB12G24B PHP12G12HP12B
PHP12CB12HP12B PHP12CB12G12B PHP12G24CB12B PCB24G24B PHP12G24HP12B PHP12CB12G12HP12B
PHP12G12HP24B PHP12CB12HP24B PCB36G12B PHP24G24B PHP24CB24B PHP12G36CB12B PHP12CB36HP12B
PHP24G24HP12B PHP24CB24HP12B PHP36G24B PHP36CB24B PHP24CB36B PGR24B PGR24-CB12B
PGR24-G24B PGR24-CB24B PGR36B PGR36-G36B PGR36-CB36B PGR36-G24B PGR36-CB24B PGR48B
PGR48-G24B PGR48-CB24B PGR48-G36B PGR48-CB36B PGR60B PGR60-G24B PGR60-GT24B
PGR60-CB24B PGR60-G36B PGR60-GT36B PGR60-CB36B PGR24-COB PGR24-CB12-COB PGR24-G24-COB
PGR24-CB24-COB PGR36-COB PGR36-G36-COB PGR36-CB36-COB PGR36-G24-COB PGR36-CB24-COB
PGR48-COB PGR48-G24-COB PGR48-CB24-COB PGR48-G36-COB PGR48-CB36-COB PGR60-COB
PGR60-G24-COB PGR60-GT24-COB PGR60-CB24-COB PGR60-G36-COB PGR60-GT36-COB PGR60-CB36-COB
PER24B PER24-G12B PER24-G24B PER36B PER36-G12B PER36-G24B PER36-G36B



Gas Cooktop Combinations

PHP12G12B **PHP12CB12B** **PCB12G12B** **PHP12G24B** **PCB24G12B** **PCB12G24B**
PHP12G12HP12B **PHP12CB12HP12B** **PHP12CB12G12B** **PHP12G24CB12B**
PCB24G24B **PHP12G24HP12B** **PHP12CB12G12HP12B** **PHP12G12HP24B**
PHP12CB12HP24B **PCB36G12B** **PHP24G24B** **PHP24CB24B** **PHP12G36CB12B**
PHP12CB36HP12B **PHP24G24HP12B** **PHP24CB24HP12B** **PHP36G24B**
PHP36CB24B **PHP24CB36B**

24" 36 " 48" and 60" series, different sizes three functions combination

25,000BTU/h per hot plate burner, 30,000BTU/h per griddle burner

Standing pilot ignition system, adjustable pilot light lit from front

Cool-to-the-touch front S/S edge

All stainless steel cabinet

Adjustable stainless steel non-skid feet

Shipped standard Natural gas, LP conversion kit included

This appliance is manufactured for commercial installation only, not intended for home use

MODEL	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)
PHP12G12B	80,000	24"x28.8"x15.6" 60.9 x 73.1 x 39.7 cm	27.5"x33.5"x19.25" 70 x 85 x 49 cm
PHP12CB12B	85,000	24"x28.8"x15.6" 60.9 x 73.1 x 39.7 cm	27.5"x33.5"x19.25" 70 x 85 x 49 cm
PCB12G12B	65,000	24"x28.8"x15.6" 60.9 x 73.1 x 39.7 cm	27.5"x33.5"x19.25" 70 x 85 x 49 cm
PHP12G24B	110,000	36"x28.8"x15.6" 91.4 x 73.1 x 39.7 cm	39.5"x33.5"x19.25" 100 x 85 x 49 cm
PCB24G12B	100,000	36"x28.8"x15.6" 91.4 x 73.1 x 39.7 cm	39.5"x33.5"x19.25" 100 x 85 x 49 cm
PCB12G24B	95,000	36"x28.8"x15.6" 91.4 x 73.1 x 39.7 cm	39.5"x33.5"x19.25" 100 x 85 x 49 cm
PHP12G12HP12B	130,000	36"x28.8"x15.6" 91.4 x 73.1 x 39.7 cm	39.5"x33.5"x19.25" 100 x 85 x 49 cm
PHP12CB12HP12B	135,000	36"x28.8"x15.6" 91.4 x 73.1 x 39.7 cm	39.5"x33.5"x19.25" 100 x 85 x 49 cm
PHP12CB12G12B	115,000	36"x28.8"x15.6" 91.4 x 73.1 x 39.7 cm	39.5"x33.5"x19.25" 100 x 85 x 49 cm
PHP12G24CB12B	145,000	48"x28.8"x15.6" 122 x 73.1 x 39.7 cm	51.25"x33.5"x19.25" 130 x 85 x 49 cm
PCB24G24B	130,000	48"x28.8"x15.6" 122 x 73.1 x 39.7 cm	51.25"x33.5"x19.25" 130 x 85 x 49 cm
PHP12G24HP12B	160,000	48"x28.8"x15.6" 122 x 73.1 x 39.7 cm	51.25"x33.5"x19.25" 130 x 85 x 49 cm
PHP12CB12G12HP12B	165,000	48"x28.8"x15.6" 122 x 73.1 x 39.7 cm	51.25"x33.5"x19.25" 130 x 85 x 49 cm
PHP12G12HP24B	180,000	48"x28.8"x15.6" 122 x 73.1 x 39.7 cm	51.25"x33.5"x19.25" 130 x 85 x 49 cm

Gas Cooktop Combinations (cont.)

MODEL	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)
PHP12CB12HP24B	185,000	48″x28.8″x15.6″ 122 x 73.1 x 39.7 cm	51.25″x33.5″x19.25″ 130 x 85 x 49 cm
PCB36G12B	135,000	48″x28.8″x15.6″ 122 x 73.1 x 39.7 cm	51.25″x33.5″x19.25″ 130 x 85 x 49 cm
PHP24G24B	160,000	48″x28.8″x15.6″ 122 x 73.1 x 39.7 cm	51.25″x33.5″x19.25″ 130 x 85 x 49 cm
PHP24CB24B	170,000	48″x28.8″x15.6″ 122 x 73.1 x 39.7 cm	51.25″x33.5″x19.25″ 130 x 85 x 49 cm
PHP12G36CB12B	175,000	60″x28.8″x15.6″ 153 x 73.1 x 39.7 cm	63″ x 33.5″x 17.25″ 160 x 85 x 49 cm
PHP12CB36HP12B	205,000	60″x28.8″x15.6″ 153 x 73.1 x 39.7 cm	63″ x 33.5″x 17.25″ 160 x 85 x 49 cm
PHP24G24HP12B	210,000	60″x28.8″x15.6″ 153 x 73.1 x 39.7 cm	63″ x 33.5″x 17.25″ 160 x 85 x 49 cm
PHP24CB24HP12B	220,000	60″x28.8″x15.6″ 153 x 73.1 x 39.7 cm	63″ x 33.5″x 17.25″ 160 x 85 x 49 cm
PHP36G24B	210,000	60″x28.8″x15.6″ 153 x 73.1 x 39.7 cm	63″ x 33.5″x 17.25″ 160 x 85 x 49 cm
PHP36CB24B	220,000	60″x28.8″x15.6″ 153 x 73.1 x 39.7 cm	63″ x 33.5″x 17.25″ 160 x 85 x 49 cm
PHP24CB36B	205,000	60″x28.8″x15.6″ 153 x 73.1 x 39.7 cm	63″ x 33.5″x 17.25″ 160 x 85 x 49 cm



Gas Range

PGR24B **PGR24-CB12B** **PGR24-G24B** **PGR24-CB24B** **PGR36B** **PGR36-G36B**
PGR36-CB36B **PGR36-G24B** **PGR36-CB24B** **PGR48B** **PGR48-G24B**
PGR48-CB24B **PGR48-G36B** **PGR48-CB36B** **PGR60B** **PGR60-G24B**
PGR60-GT24B **PGR60-CB24B** **PGR60-G36B** **PGR60-GT36B** **PGR60-CB36B**

30,000 BTU per Top burner,

Stainless steel front backriser, lift-off high shelf

Oven thermostat adjust from 200°F – 500°F

Shipped standard Natural gas, LP conversion kit included

Optional casters

This appliance is manufactured for commercial installation only, not intended for home use

3/4" NPT rear gas connections. Supply gas pressure not to exceed 14" W.C.(1/2 PSI)

A gas pressure regulator supplied with unit must be installed

MODEL	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGR24B	153,000	24"W X31.4"D X60"H (61cm X 80cm X 152cm)	27.6"W X36.2"D X43.7"H (70cm X 92cm X 111cm)	268 lbs / 122 kg	354 lbs / 161 kg
PGR24-CB12B	128,000	24"W X31.4"D X60"H (61cm X 80cm X 152cm)	27.6"W X36.2"D X46.9"H (70cm X 92cm X 119cm)	289 lbs / 131 kg	375 lbs / 171 kg
PGR24-G24B	93,000	24"W X31.4"D X60"H (61cm X 80cm X 152cm)	27.6"W X36.2"D X46.9"H (70cm X 92cm X 119cm)	342 lbs /155 kg	427 lbs / 194 kg
PGR24-CB24B	103,000	24"W X31.4"D X60"H (61cm X 80cm X 152cm)	27.6"W X36.2"D X46.9"H (70cm X 92cm X 119cm)	308 lbs / 140 kg	394 lbs / 179 kg
PGR36B	213,000	36"W X31.4"D X0"H (91cm X 80cm X 152cm)	27.6"W X36.2"D X46.9"H (70cm X 92cm X 119cm)	364 lbs / 165 kg	467 lbs / 212 kg
PGR36-G36B	123,000	36"W X31.4"D X0"H (91cm X 80cm X 152cm)	39,4"W X36.6"D X46.9"H (100cm X 93cm X 119cm)	442 lbs / 201 kg	551 lbs / 250 kg
PGR36-CB36B	138,000	36"W X31.4"D X0"H (91cm X 80cm X 152cm)	39,4"W X36.6"D X46.9"H (100cm X 93cm X 119cm)	379 lbs / 172 kg	488 lbs / 222 kg
PGR36-G24B	153,000	36"W X31.4"D X0"H (91cm X 80cm X 152cm)	39,4"W X36.6"D X46.9"H (100cm X 93cm X 119cm)	418 lbs / 189 kg	527 lbs / 239 kg
PGR36-CB24B	163,000	36"W X31.4"D X0"H (91cm X 80cm X 152cm)	39,4"W X36.6"D X46.9"H (100cm X 93cm X 119cm)	372 lbs / 169 kg	484 lbs / 220 kg
PGR48B	306,000	48"W X31.4"D X60"H (122cm X 80cm X 152cm)	39,4"W X36.6"D X46.9"H (100cm X 93cm X 119cm)	525 lbs / 238 kg	643 lbs / 292 kg
PGR48-G24B	246,000	48"W X31.4"D X60"H (122cm X 80cm X 152cm)	51.2"W X36.6"D X46.9"H (130cm X 93cm X 119cm)	579 lbs / 263 kg	702 lbs / 319 kg
PGR48-CB24B	256,000	48"W X31.4"D X60"H (122cm X 80cm X 152cm)	51.2"W X36.6"D X46.9"H (130cm X 93cm X 119cm)	538 lbs / 244 kg	661 lbs / 300 kg
PGR48-G36B	216,000	48"W X31.4"D X60"H (122cm X 80cm X 152cm)	51.2"W X36.6"D X46.9"H (130cm X 93cm X 119cm)	603 lbs / 274 kg	724lbs / 329 kg
PGR48-CB36B	231,000	48"W X31.4"D X60"H (122cm X 80cm X 152cm)	51.2"W X36.6"D X46.9"H (130cm X 93cm X 119cm)	559 lbs / 254 kg	680 lbs / 309 kg
PGR60B	366,000	60"W X31.4"D X60"H (153cm X 80cm X 152cm)	51.2"W X36.6"D X46.9"H (130cm X 93cm X 119cm)	621 lbs / 282 kg	749 lbs / 340 kg

Gas Range (cont.)

MODEL	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGR60-G24B	306,000	60"W X31.4"D X60"H (153cm X 80cm X 152cm)	63"W X36.6"D X46.9"H (160cm X 93cm X 119cm)	674 lbs / 306 kg	818 lbs / 371 kg
PGR60-GT24B	306,000	60"W X31.4"D X60"H (153cm X 80cm X 152cm)	63"W X36.6"D X46.9"H (160cm X 93cm X 119cm)	708 lbs / 322 kg	864 lbs / 392 kg
PGR60-CB24B	316,000	60"W X31.4"D X60"H (153cm X 80cm X 152cm)	63"W X36.6"D X46.9"H (160cm X 93cm X 119cm)	637 lbs / 289 kg	774 lbs / 351 kg
PGR60-G36B	276,000	60"W X31.4"D X60"H (153cm X 80cm X 152cm)	63"W X36.6"D X46.9"H (160cm X 93cm X 119cm)	700 lbs / 318 kg	836 lbs /380 kg
PGR60-GT36B	276,000	60"W X31.4"D X60"H (153cm X 80cm X 152cm)	63"W X36.6"D X46.9"H (160cm X 93cm X 119cm)	761 lbs / 346 kg	898 lbs / 408 kg
PGR60-CB36B	291,000	60"W X31.4"D X60"H (153cm X 80cm X 152cm)	63"W X36.6"D X46.9"H (160cm X 93cm X 119cm)	636 lbs / 289 kg	772 lbs / 351 kg



Gas Range with Convection Oven

PGR24-COB **PGR24-CB12-COB** **PGR24-G24-COB** **PGR24-CB24-COB** **PGR36-COB**
PGR36-G36-COB **PGR36-CB36-COB** **PGR36-G24-COB** **PGR36-CB24-COB**
PGR48-COB **PGR48-G24-COB** **PGR48-CB24-COB** **PGR48-G36-COB**
PGR48-CB36-COB **PGR60-COB** **PGR60-G24-COB** **PGR60-GT24-COB**
PGR60-CB24-COB **PGR60-G36-COB** **PGR60-GT36-COB** **PGR60-CB36-COB**

30,000 BTU per Top burner, 35,000 BTU per Charbroiler at 12“

Stainless steel front backriser, lift-off high shelf

Oven thermostat adjust from 200°F – 500°F

Shipped standard Natural gas, LP conversion kit included

Optional casters

This appliance is manufactured for commercial installation only, not intended for home use

NEMA 5-15P 120 volt cord & plug (for North American)

3/4" NPT rear gas connections. Supply gas pressure not to exceed 14” W.C.(1/2 PSI)

MODEL	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGR24-COB	153,000	24"W X31.4"D X60"H (61cm X 80cm X 152cm)	27.6"W X36.2"D X43.7"H (70cm X 92cm X 111cm	275 lbs / 125 kg	361 lbs / 164 kg
PGR24-CB12-COB	128,000	24"W X31.4"D X60"H (61cm X 80cm X 152cm)	27.6"W X36.2"D X46.9"H (70cm X 92cm X 119cm)	296 lbs / 134 kg	382 lbs / 174 kg
PGR24-G24-COB	93,000	24"W X31.4"D X60"H (61cm X 80cm X 152cm)	27.6"W X36.2"D X46.9"H (70cm X 92cm X 119cm)	349 lbs /158 kg	434 lbs / 197 kg
PGR24-CB24-COB	103,000	24"W X31.4"D X60"H (61cm X 80cm X 152cm)	27.6"W X36.2"D X46.9"H (70cm X 92cm X 119cm)	315 lbs / 143 kg	401 lbs / 182 kg
PGR36-COB	213,000	36"W X31.4"D X0"H (91cm X 80cm X 152cm)	27.6"W X36.2"D X46.9"H (70cm X 92cm X 119cm)	375 lbs / 170 kg	478 lbs / 217 kg
PGR36-G36-COB	123,000	36"W X31.4"D X0"H (91cm X 80cm X 152cm)	39,4"W X36.6"D X46.9"H (100cm X 93cm X 119cm)	453 lbs / 206 kg	562 lbs / 255 kg
PGR36-CB36-COB	138,000	36"W X31.4"D X0"H (91cm X 80cm X 152cm)	39,4"W X36.6"D X46.9"H (100cm X 93cm X 119cm)	390 lbs / 177 kg	499 lbs / 227 kg
PGR36-G24-COB	153,000	36"W X31.4"D X0"H (91cm X 80cm X 152cm)	39,4"W X36.6"D X46.9"H (100cm X 93cm X 119cm)	429 lbs / 194 kg	538 lbs / 244 kg
PGR36-CB24-COB	163,000	36"W X31.4"D X0"H (91cm X 80cm X 152cm)	39,4"W X36.6"D X46.9"H (100cm X 93cm X 119cm)	383 lbs / 174 kg	495 lbs / 225 kg
PGR48-COB	306,000	48"W X31.4"D X60"H (122cm X 80cm X 152cm)	39,4"W X36.6"D X46.9"H (100cm X 93cm X 119cm)	538 lbs / 244 kg	656lbs / 298 kg
PGR48-G24-COB	246,000	48"W X31.4"D X60"H (122cm X 80cm X 152cm)	51.2"W X36.6"D X46.9"H (130cm X 93cm X 119cm)	592 lbs / 269 kg	715 lbs / 325 kg
PGR48-CB24-COB	256,000	48"W X31.4"D X60"H (122cm X 80cm X 152cm)	51.2"W X36.6"D X46.9"H (130cm X 93cm X 119cm)	551 lbs / 250 kg	674 lbs / 306 kg
PGR48-G36-COB	216,000	48"W X31.4"D X60"H (122cm X 80cm X 152cm)	51.2"W X36.6"D X46.9"H (130cm X 93cm X 119cm)	616 lbs / 280 kg	737 lbs / 335 kg
PGR48-CB36-COB	231,000	48"W X31.4"D X60"H (122cm X 80cm X 152cm)	51.2"W X36.6"D X46.9"H (130cm X 93cm X 119cm)	572 lbs / 290 kg	693 lbs / 315 kg

Gas Range with Convection Oven (cont.)

MODEL	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGR60-COB	366,000	60"W X31.4"D X60"H (153cm X 80cm X 152cm)	51.2"W X36.6"D X46.9"H (130cm X 93cm X 119cm)	643 lbs / 292 kg	771 lbs / 350 kg
PGR60-G24-COB	306,000	60"W X31.4"D X60"H (153cm X 80cm X 152cm)	63"W X36.6"D X46.9"H (160cm X 93cm X 119cm)	696 lbs / 316 kg	840 lbs / 381 kg
PGR60-GT24-COB	306,000	60"W X31.4"D X60"H (153cm X 80cm X 152cm)	63"W X36.6"D X46.9"H (160cm X 93cm X 119cm)	730 lbs / 332 kg	886 lbs / 402 kg
PGR60-CB24-COB	316,000	60"W X31.4"D X60"H (153cm X 80cm X 152cm)	63"W X36.6"D X46.9"H (160cm X 93cm X 119cm)	659 lbs / 299 kg	796 lbs / 361 kg
PGR60-G36-COB	276,000	60"W X31.4"D X60"H (153cm X 80cm X 152cm)	63"W X36.6"D X46.9"H (160cm X 93cm X 119cm)	722 lbs k/g 3 28 kg	848 lbs /390 kg
PGR60-GT36-COB	276,000	60"W X31.4"D X60"H (153cm X 80cm X 152cm)	63"W X36.6"D X46.9"H (160cm X 93cm X 119cm)	783 lbs / 356 kg	920 lbs / 418 kg
PGR60-CB36-COB	291,000	60"W X31.4"D X60"H (153cm X 80cm X 152cm)	63"W X36.6"D X46.9"H (160cm X 93cm X 119cm)	658 lbs / 299 kg	784 lbs / 361 kg



Electric Range

PER24B **PER24-G12B** **PER24-G24B** **PER36B** **PER36-G12B** **PER36-G24B** **PER36-G36B**

- 24” and 36” widths
- Stainless Steel exterior
- Removeable, 3-position, rack guides w/1 oven rack
- Electro-mechanical heavy duty oven thermostat, (150°F/66°C - 550°F/288°C)
- Tubular heating elements, infinite switch controlled
- Cool touch oven door handle
- 10" (254mm) high stainless steel backsplash
- 6" (152 mm) stainless steel legs adjustable

MODEL	VOLTAGE	TOTAL KW	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PER24B (208V)	208V / 240V	13	24”x 30.8”x 59” 61 x 78.2 x 150 cm	27.6”x 36.6”x 43.7” 70 x 93 x 111 cm	227 lbs 103 kg	312lbs 142 kg
PER24B (240V)	208V / 240V	13	24”x 30.8”x 59” 61 x 78.2 x 150 cm	27.6”x 36.6”x 43.7” 70 x 93 x 111 cm	227 lbs 103 kg	312lbs 142 kg
PER24-G12B (208V)	208V / 240V	13	24”x 30.8”x 59” 61 x 78.2 x 150 cm	27.6”x 36.6”x 46.9” 70 x 93 x 119 cm	306 lbs 139 kg	392 lbs 178 kg
PER24-G12B (240V)	208V / 240V	13	24”x 30.8”x 59” 61 x 78.2 x 150 cm	27.6”x 36.6”x 46.9” 70 x 93 x 119 cm	306 lbs 139 kg	392 lbs 178 kg
PER24-G24B (208V)	208V / 240V	13	24”x 30.8”x 59” 61 x 78.2 x 150 cm	27.6”x 36.6”x 46.9” 70 x 93 x 119 cm	315 lbs 143 kg	401 lbs 182 kg
PER24-G24B (240V)	208V / 240V	13	24”x 30.8”x 59” 61 x 78.2 x 150 cm	27.6”x 36.6”x 46.9” 70 x 93 x 119 cm	315 lbs 143 kg	401 lbs 182 kg
PER36B (208V)	208V / 240V	17	36”x 30.8”x 59” 91.5 x 78.2 x 150 cm	39.4”x 36.6”x 43.7” 100 x 93 x 111 cm	319 lbs 145 kg	434 lbs 197 kg
PER36B (240V)	208V / 240V	17	36”x 30.8”x 59” 91.5 x 78.2 x 150 cm	39.4”x 36.6”x 43.7” 100 x 93 x 111 cm	319 lbs 145 kg	434 lbs 197 kg
PER36-G12B (208V)	208V / 240V	17	36”x 30.8”x 59” 91.5 x 78.2 x 150 cm	39.4”x 36.6”x 46.9” 100 x 93 x 119 cm	365 lbs 166 kg	480 lbs 218 kg
PER36-G12B (240V)	208V / 240V	17	36”x 30.8”x 59” 91.5 x 78.2 x 150 cm	39.4”x 36.6”x 46.9” 100 x 93 x 119 cm	365 lbs 166 kg	480 lbs 218 kg
PER36-G24B (208V)	208V / 240V	17	36”x 30.8”x 59” 91.5 x 78.2 x 150 cm	39.4”x 36.6”x 46.9” 100 x 93 x 119 cm	411 lbs 187 kg	526 lbs 239 kg
PER36-G24B (240V)	208V / 240V	17	36”x 30.8”x 59” 91.5 x 78.2 x 150 cm	39.4”x 36.6”x 46.9” 100 x 93 x 119 cm	411 lbs 187 kg	526 lbs 239 kg
PER36-G36B (208V)	208V / 240V	17	36”x 30.8”x 59” 91.5 x 78.2 x 150 cm	39.4”x 36.6”x 46.9” 100 x 93 x 119 cm	435 lbs 198 kg	552 lbs 251 kg
PER36-G36B (240V)	208V / 240V	17	36”x 30.8”x 59” 91.5 x 78.2 x 150 cm	39.4”x 36.6”x 46.9” 100 x 93 x 119 cm	435 lbs 198 kg	552 lbs 251 kg



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OVENS

Gas and electric convection ovens for consistent baking and roasting.

PGCOB | PGCO2B | PECOB



Gas Convection Oven

PGCOB **PGCO2B**

- 3 in shot burners, total 54,000BTU (15.8kW)
- Independent doors with full view windows
- Two-speed,1/2 hp fan motor (1725/1140rpm)
- Porcelain enamel oven interior
- 10 positions interior rack guides, 5 racks
- Electronic thermostat & manual timer control 60 mins
- Temperature range: 150°F-500°F (66°C -260°C)
- Control panel opens downward for easy service

MODEL	VOLTAGE	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGCOB	120V/60Hz/1phase	54,000	38" x 44.5" x 61.7" 96.5 x 113 x 157 cm	42.5" x 48" x 39.4" 108 x 122 x 100 cm	385 lbs 175 kg	502 lbs 228 kg
PGCO2B	120V/60Hz/1phase*2	54,000*2	38" x 44.5" x 68.8" 96.5 x 113 x 175 cm	–	–	–



Electric Convection Oven

PECOB

- 3 High power heating elements
- Independent doors with full view windows
- Two-speed,1/2 hp fan motor (1725/1140rpm)
- Porcelain enamel oven interior
- 10 positions interior rack guides, 5 racks
- Dial type electronic thermostat & manual timer control 60 mins
- Temperature range: 150°F-500°F (66°C -260°C)
- Control panel opens downward for easy service

MODEL	VOLTAGE	TOTAL WATTS	AMPS	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PECOB (208V)	208V/60Hz	10,000	53A/31A	38" x 44.5" x 61.7" 96.5 x 113 x 157 cm	42.5" x 48" x 39.4" 108 x 122 x 100 cm	385 lbs 175 kg	502 lbs 228 kg
PECOB (240V)	240V/60Hz	10,000	46A/27A	38" x 44.5" x 61.7" 96.5 x 113 x 157 cm	42.5" x 48" x 39.4" 108 x 122 x 100 cm	385 lbs 175 kg	502 lbs 228 kg



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SPECIALTY

Stock pot ranges, pasta cookers, wok ranges and outdoor grills.

PSPR-1B PSPR-2B PGPC10B PGPC11B PWOK13B PWOK16B PBQ30B PBQ36B PBQ48B PBQ60B PBQ72B



Stock Pot Range

PSPR-1B **PSPR-2B**

- Stainless Steel front and Sides
- Heavy Duty cast iron top grate(s)
- Three concentric ring burners per grate, 80,000 BTU total per section
- Standing pilot ignition system
- Two infinite heat controls per section
- 3/4″ rear gas connection with regulator
- Adjustable Stainless Steel legs
- Storage area in cabinet

MODEL	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PSPR-1B	80,000	18″x24.8″x22.25″ 46.2 x 63 x 57 cm	19.7″x25.2″x21.7″ 50 x 64 x 55 cm	88 lbs 40 kg	99 lbs 45 kg
PSPR-2B	160,000	18″x45.2″x22.25″ 46.2 x 115 x 57 cm	19.7″x45.3″x21.7″ 50 x 115 x 55 cm	165 lbs 75 kg	183 lbs 83 kg



Gas Pasta Cooker

PGPC10B **PGPC11B**

- Open pot structure, transfers heat to plates located strategically outside of the frypot
- Intense heat rapidly heats the stainless steel sides and the water inside of the frypot
- Behind the door snap action millivolt control, Doesn’t require electric connection
- The temperature control range 200°F-400°F (93°C-205°C)
- Over temperature protection on 450°F (232°C), more than it, cut off gas
- Four stainless steel adjustable legs
- Large cold zone. captures and holds particles out of the heating zone, reduces taste transfer
- This appliance is manufactured for commercial installation only, not intended for home use

MODEL	WATER CAPACITY	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGPC10B	40-46 lbs 4.7-5.5 gal	100,000	15 5″x 30.2″x 45.3″ 39.4 x 76.7 x 115 cm	16.6″x 32.3″x 33.5″ 42 x 82 x 85 cm	139 lbs 63 kg	158 lbs 72 kg
PGPC11B	47-55 lbs 5.7-6.63 gal	122,000	15 5″x 30.2″x 45.3″ 39.4 x 76.7 x 115 cm	16.6″x 32.3″x 33.5″ 42 x 82 x 85 cm	149 lbs 67.5 kg	167 lbs 76 kg



Wok Range - Duck Mouth Burners

PWOK13B **PWOK16B**

- Jet burner with an "L" shaped adjustable gas valve
- Anti-clogging 18 or 28 tip jet burner,
- Intense cone shaped heat
- Stainless steel front side and cabinet base
- Pilot ignition system
- 13" and 16" (330 and 406 mm) wok top sizes available
- This appliance is manufactured for commercial installation only, not intended for home use
- 3/4" NPT rear gas connections. Supply gas pressure not to exceed 14" W.C.(1/2 PSI)

MODEL	BURNERS	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PWOK13B	18	95,000	17.5"x24.1"x34" 44.3 x 61.3 x 86.5 cm	18.1"x22.8"x24.4" 46 x 58 x 62 cm	62 lbs 28 kg	77 lbs 35 kg
PWOK16B	28	125,000	17.5"x24.1"x35.2" 44.3 x 61.3 x 89.5 cm	18.1"x22.8"x25.6" 46 x 58 x 65 cm	68 lbs 31 kg	84 lbs 38 kg



Outdoor Grill

PBQ30B **PBQ36B** **PBQ48B** **PBQ60B** **PBQ72B**

- Bring the precision and performance of commercial kitchens to the outdoor
- Bodies, legs, cooking grates, burners, under shelves, radiant, water pans,
- 16,000 BTU/h burners are placed every 5.75" to ensure the most even heat
- These units heat up to cooking temperature within 5 minutes
- Either liquid propane (LP) or natural gas (NG)

MODEL	BURNERS	TOTAL INPUT (BTU/HR)	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PBQ30B	4	64,000	29.5"x 30.3"x34.8" 75 x 77 x 88.4 cm	33.5"x 26.4"x 20" 85 x 67 x 47 cm	119 lbs 54 kg	125 lbs 56.5 kg
PBQ36B	5	80,000	35.4"x 30.3"x34.8" 90 x 77 x 88.4 cm	39.4"x 26.4"x 20" 100 x 67 x 47 cm	136 lbs 62 kg	143 lbs 65 kg
PBQ48B	6	96,000	47.2"x 30.3"x34.80" 120x 77 x 88.4 cm	51.2" x 26.6"x 22.8" 130 x 67.5 x 58cm	161 lbs 76 kg	194 lbs 88 kg
PBQ60B	8	128,000	60.2"x 30.3"x34.8" 152.8 x 77 x 88.4 cm	67" x 26.6"x 22.8" 170 x 67.5 x 58 cm	209 lbs 95 kg	242 lbs 110 kg
PBQ72B	10	160,000	72"x 30.3"x34.8" 182.8 x 77 x 88.4 cm	78.7" x 26.6"x 22.8" 200 x 67.5 x 58 cm	242 lbs 110 kg	282 lbs 128 kg

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