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進永發餐具
Restaurant Equipment

Restaurant Range - 300 Regular Range 廚房爐頭系列



(Shown 336D-2GL)



(Shown 336D)



(Shown 360DD-2GR)



(Shown 360DD-3GL)

FEATURES/BENEFITS

- Legs casters and gas regulator factory installed
- All stainless steel construction
- 26" x 30" crumb tray
- 32,000 BTU oven maximizes production
- 200°F to 500°F thermostat
- Deepest oven capacity - sheet pans fit in either way for greater baking capacity
- 26" x 26" 1/2" x 14" oven capacity
- By simply flipping a switch, a convection oven can be converted to a standard oven
- Porcelain enamel oven bottom and door interior
- Side-by-side oven design
- Lifetime warranty on legs
- 3/4" rear gas connection
- Cool-to-the-touch door handle
- Range bases available with standard oven, convection oven or a combination
- Range tops available with 2, 4, 6, 8, or 10 burners, griddle or a combination
- 20,000 BTU cast iron burners with built in port protectors
- Lifetime warranty on burners against clogging
- Porcelain top with removable spider grates.

Model	Description	Oven Base	WxDxH	Each
24" WIDE RANGES W/1 OVEN				
24"Wx32"Dx60"H 324(E)	4 burners	s	24"x32"x60"	1,330
36" WIDE RANGES W/1 OVEN				
36"Wx32"Dx60"H 336D(300)	6 burners	s	36"x32"x60"	1,480
36"Wx32"Dx60"H 336A	6 burners	c	36"x32"x60"	2,360
36"Wx32"Dx60"H (Griddle on left) 336D-1G	4 burners, 12"griddle	s	36"x32"x60"	1,770
36"Wx32"Dx60"H (Griddle on left) 336A-1G	4 burners, 12"griddle	c	36"x32"x60"	2,650
36"Wx32"Dx60"H (Griddle on left) 336D-2GL(301)	2 burners, 24"griddle	s	36"x32"x60"	1,840
36"Wx32"Dx60"H (Griddle on left) 336D-2TL	Thermostatic control	s	36"x32"x60"	2,160
36"Wx32"Dx60"H (Griddle on left) 336A-2GL	2 burners, 24"griddle	c	36"x32"x60"	2,680
36"Wx32"Dx60"H (Griddle on left) 336A-2TL	Thermostatic control	c	36"x32"x60"	3,090
36"Wx32"Dx60"H (Griddle right) 336D-2GR(301R)	2 burners, 24"griddle	s	36"x32"x60"	1,840
36"Wx32"Dx60"H (Griddle right) 336D-2TR	Thermostatic control	s	36"x32"x60"	2,110
36"Wx32"Dx60"H (Griddle right) 336A-2GR	2 burners, 24"griddle	c	36"x32"x60"	2,680
36"Wx32"Dx60"H (Griddle right) 336A-2TR	Thermostatic control	c	36"x32"x60"	2,990
36"Wx32"Dx60"H (Full-width griddle) 336D-3G(302)	36" griddle	s	36"x32"x60"	1,890
36"Wx32"Dx60"H (Full-width griddle) 336D-3T	Thermostatic control	s	36"x32"x60"	2,180
36"Wx32"Dx60"H (Full-width griddle) 336A-3G	36" griddle	c	36"x32"x60"	2,830
36"Wx32"Dx60"H (Full-width griddle) 336A-3T	Thermostatic control	c	36"x32"x60"	3,220
48" WIDE RANGES W/2 OVEN				
New 48 5/8"W X 32" D X 60"H (Full-width griddle) 348EE	8 burners	s	48.5"x32"x60"	2,540
48 5/8"W X 32" D X 60"H (Full-width griddle) 348EE-2GL	4 burners, 24"griddle	s	48.5"x32"x60"	2,880
48 5/8"W X 32" D X 60"H (Full-width griddle) 348EE-2TL	Thermostatic control	s	48.5"x32"x60"	3,180
48 5/8"W X 32" D X 60"H (Full-width griddle) 348EE-2GR	4 burners, 24"griddle	s	48.5"x32"x60"	2,880
48 5/8"W X 32" D X 60"H (Full-width griddle) 348EE-2TR	Thermostatic control	s	48.5"x32"x60"	3,180
"L" =griddle on left "R" =griddle on right "s" =standard oven "c" =convection oven				
60" WIDE RANGES W/2 OVEN				
60"Wx32"Dx60"H 360DD(320)	10 burners	s	60"x32"x60"	2,650
60"Wx32"Dx60"H 360AD	10 burners	c/s	60"x32"x60"	3,720
60"Wx32"Dx60"H 360AA	10 burners	c/c	60"x32"x60"	4,330
60"Wx32"Dx60"H (Griddle on left) 360DD-2GL(321)	6 burners, 24"griddle	s	60"x32"x60"	2,980
60"Wx32"Dx60"H (Griddle on left) 360DD-2TL	Thermostatic control	s	60"x32"x60"	3,300
60"Wx32"Dx60"H (Griddle on left) 360AD-2GL	6 burners, 24"griddle	c/s	60"x32"x60"	4,050
60"Wx32"Dx60"H (Griddle on left) 360AD-2TL	Thermostatic control	c/s	60"x32"x60"	4,370
60"Wx32"Dx60"H (Griddle on left) 360AA-2GL	6 burners, 24"griddle	c/c	60"x32"x60"	4,650
60"Wx32"Dx60"H (Griddle on left) 360AA-2TL	Thermostatic control	c/c	60"x32"x60"	4,990
60"Wx32"Dx60"H (Griddle on right) 360DD-2GR(321R)	6 burners, 24"griddle	s	60"x32"x60"	2,950
60"Wx32"Dx60"H (Griddle on right) 360DD-2TR	Thermostatic control	s	60"x32"x60"	3,270
60"Wx32"Dx60"H (Griddle on right) 360AD-2GR	6 burners, 24"griddle	c/s	60"x32"x60"	4,020
60"Wx32"Dx60"H (Griddle on right) 360AD-2TR	Thermostatic control	c/s	60"x32"x60"	4,340
60"Wx32"Dx60"H (Griddle on right) 360AA-2GR	6 burners, 24"griddle	c/c	60"x32"x60"	4,620
60"Wx32"Dx60"H (Griddle on right) 360AA-2TR	Thermostatic control	c/c	60"x32"x60"	4,940
60"Wx32"Dx60"H (Griddle on right) 360DD-3GL(322)	4 burners, 36"griddle	s	60"x32"x60"	3,030
60"Wx32"Dx60"H (Griddle on right) 360DD-3TL	Thermostatic control	s	60"x32"x60"	3,550
60"Wx32"Dx60"H (Griddle on right) 360AD-3GL	4 burners, 36"griddle	c/s	60"x32"x60"	4,110
60"Wx32"Dx60"H (Griddle on right) 360AD-3TL	Thermostatic control	c/s	60"x32"x60"	4,620
60"Wx32"Dx60"H (Griddle on right) 360AA-3GL	4 burners, 36"griddle	c/c	60"x32"x60"	4,720
60"Wx32"Dx60"H (Griddle on right) 360AA-3TL	Thermostatic control	c/c	60"x32"x60"	5,120
60"Wx32"Dx60"H (Griddle on right) 360DD-3GR(322R)	4 burners, 36"griddle	s	60"x32"x60"	3,000
60"Wx32"Dx60"H (Griddle on right) 360DD-3TR	Thermostatic control	s	60"x32"x60"	3,400
60"Wx32"Dx60"H (Griddle on right) 360AD-3GR	4 burners, 36"griddle	c/s	60"x32"x60"	4,080
60"Wx32"Dx60"H (Griddle on right) 360AD-3TR	Thermostatic control	c/s	60"x32"x60"	4,470
60"Wx32"Dx60"H (Griddle on right) 360AA-3GR	4 burners, 36"griddle	c/c	60"x32"x60"	4,680
60"Wx32"Dx60"H (Griddle on right) 360AA-3TR	Thermostatic control	c/c	60"x32"x60"	5,070
24"Wx32"Dx60"H (raised broiler griddle) 360DD-2RR	6 burners, griddle/broile	s	60"x32"x60"	3,060
24"Wx32"Dx60"H (raised broiler griddle) 360AD-2RR	6 burners, griddle/broile	c/s	60"x32"x60"	4,130
24"Wx32"Dx60"H (raised broiler griddle) 360AA-2RR	6 burners, griddle/broile	c/c	60"x32"x60"	4,750

"s"=standard oven 普通焗爐 "c"=convection oven 快速焗爐

For Accessories Please See SB.12

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