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# 達永發餐具 Restaurant Equipment

## Heavy-Duty Fryers - Sectional & Restaurant Match 油爐



(Shown 14-36 Fryers)



(Shown 14-32)

Model	Oil Capacity	W x D x H	Each
<b>SECTIONAL RANGE W/2 BASKETS</b>			
14-36	40-45 lbs	16" x 36" x 36"	<b>1,820</b>
18-36	70-75 lbs	21" x 36" x 36"	<b>2,250</b>
<b>RESTAURANT RANGE</b>			
14-32	40-45 lbs w/2 baskets	16" x 30" x 56"	<b>1,760</b>
DC16-32	Drain cabinet	16" x 32" x 56"	<b>840</b>

Note: All Sectional fryers require minimum 17" flue

### Fryer Options & Accessories

Description	Model	Each
Stainless steel fry pot cover (14" fryer)	<b>1163930</b>	<b>70</b>
Single basket (14" fryer)	<b>P9184</b>	<b>70</b>
Extra twin-size basket (14" fryer)	<b>P9181</b>	<b>60</b>

### FEATURES/BENEFITS

- Tube-type fryer provides instant recovery, eliminating waiting between loads
- Wide spacing between tubes at center of fryer permits easy access for cleaning
- Front drain valve for quick draining of fat
- Accurate thermostat for exact control of temperatures
- Stainless steel fry pots for additional longevity
- Automatic safety pilot is provided
- Two models available

## Heavy-Duty Charbroilers-Sectional 碳精式烤爐



(Shown SCB-36)

Model	No. of Burners	W x D x H	Each
SCB-24	2	24" x 36" x 36"	<b>1,940</b>
SCB-24R	2	24" x 36" x 36"	<b>1,940</b>
SCB-36	3	36" x 36" x 36"	<b>2,750</b>
SCB-36R	3	36" x 36" x 36"	<b>2,750</b>
SCB-48	4	48" x 36" x 36"	<b>3,300</b>
SCB-48R	4	48" x 36" x 36"	<b>3,300</b>

All Units 36"Dx36"H

"R" = Radiant Model

### Charbroiler Options

Description	SCB-24	SCB-36	SCB-48
Less doors	<b>N/C</b>	<b>N/C</b>	<b>N/C</b>
Stainless steel cabinet lining	<b>210</b>	<b>230</b>	<b>260</b>
Stainless steel rear	<b>200</b>	<b>220</b>	<b>260</b>
Flue risers, stainless steel front and side			
* 5" low flue riser	<b>70</b>	<b>80</b>	<b>90</b>
* 17" flue riser	<b>170</b>	<b>180</b>	<b>240</b>
* 24 3/4 flue riser	<b>180</b>	<b>210</b>	<b>290</b>
* 36" flue riser	<b>270</b>	<b>330</b>	<b>440</b>
For each stainless side (add)	<b>120</b>	<b>120</b>	<b>120</b>
Casters in lieu of legs (add)	<b>170</b>	<b>170</b>	<b>170</b>
Casters ordered separately	<b>230</b>	<b>230</b>	<b>230</b>
Bolt-down flanged feet in lieu of legs (add)	<b>60</b>	<b>60</b>	<b>60</b>
Radiant kit to convert briquette to radiant	<b>130</b>	<b>190</b>	<b>250</b>
includes 1 set of radiant fins per 12" (\$60 ea. Per 12")			
Briquette kit to convert radiant to briquette.	<b>130</b>	<b>190</b>	<b>250</b>
Includes per 12": (1) Drip shield, (2) Grates, (1) 5 lb. Bag briquettes			

### FEATURES/BENEFITS

- Stainless steel front, legs and cabinet doors for easy maintenance
- Removable flex-guard for easy dishwasher cleaning
- Cast iron two sided grates with 1/4" or 1/8" branding
- Flat or run-off grid position
- Storage area for accessories (e.g. griddle module)
- Can be free-standing or sectionalized with other equipment
- Variable heat zone can be controlled by the directional radiant fin
- Tandem grease drawer system for easy cleaning
- Field convertible from radiant to briquette heat, no tools required
- Spatula-wide grease trough

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