

### Counterline-Heavy Duty Griddle 坐臺式平板燒



(Shown SG36)

Model	W x D x H	Each
SG-24	24" x 30" x 20"	1,420
SG-36	36" x 30" x 20"	1,790
SG-48	48" x 30" x 20"	2,160
SG-60	60" x 30" x 20"	2,560

#### FEATURES/BENEFITS

- Stainless steel front and sides
- 30,000 BTU burner every 12"
- "Spatula width" grease trough for easy cleaning
- Heavy-duty, one-inch thick, polished, rolled steel plate
- Flame failure safety device is standard
- Independent thermostatic controls for precise setting of 150°F - 400°F
- New control panel design for easier operation
- 4" Stainless steel legs - standard
- "No Quibble" Warranty

### Accu-Miser Griddle 平板爐

Model	W x D x H	Each
AM24	24.5" x 29" x 13"	1,280
AM36	36" x 29" x 13"	1,750
AM48	48" x 29" x 13"	2,300

#### FEATURES/BENEFITS

- Even heat within 3 percent of set point across surface
- Fast recovery for high volume
- Low energy use - 3.1kw per 12" zone
- Patented heaters and heat - transfer method
- Low radiant heat contribution to kitchen
- Cool front and sides
- 100 percent front serviceable
- 90 day customer satisfaction guarantee
- "No Quibble" Warranty
- Carrier class 85



(Shown AM36)

### Charbroilers 烤爐



(Shown SCBC-36)

Model	Total BTU	W x D x H	Each
SCBC-24	72,000	24" x 30" x 16"	1,390
SCBC-24R			
SCBC-36	108,000	36" x 30" x 16"	2,050
SCBC-36R			
SCBC-48	144,000	48" x 30" x 16"	2,630
SCBC-48R			
SCBC-60	180,000	60" x 30" x 16"	3,020
SCBC-60R			

"R"=Radiant Model

#### FEATURES/BENEFITS

- Field convertible from radiant to briquette cooking, no tools required
- Stainless steel front and sides
- 36,000 BTU burners
- Two-position, two-sided cooking grids offer cooking versatility
- Wide or narrow branding by inverting grates
- Wide front grease trough
- Optional accessory griddle top module and grid combinations
- Available in 24", 36", 48", and 60" widths
- 4" Stainless steel legs - standard
- "No Quibble" Warranty

### Heavy-Duty Counter Top Ranges 坐臺式爐頭

Model	Description	Total BTU	W x D x H	Each
412M	2 burners		12" x 30" x 11"	460
412M-SU	2 burners	52,000 BTU	12" x 30" x 11"	510
424M	4 burners		24" x 30" x 11"	760
424M-SU	4 burners	104,000 BTU	24" x 30" x 11"	800
436M	6 burners		36" x 30" x 11"	920
436M-SU	6 burners	156,000 BTU	36" x 30" x 11"	1,060



(Shown 424M-SU)

#### FEATURES/BENEFITS

- Stainless steel front and sides
- 26,000 BTU burners with lifetime warranty against clogging
- Available with 2, 4, or 6 open top burners
- Built-in port protectors on burners to prevent clogging
- Flush-top grate design for pan mobility
- 4" high stainless steel legs are standard
- Heavy-duty cast iron grates
- Full-width crumb tray
- Available in 12", 24", and 36" widths
- "No Quibble" Warranty

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