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遠東發餐具 Restaurant Equipment

SilverStar Gas Convection Ovens 單層及雙層煤氣快速焗爐



(Shown SLGS-12SC)



(Shown SLGS-22SC)

Model	Control Panel	W x D x H	Each
<u>SINGLE DECK</u>			
SLGS-12SC	Standard	38" x 37" x 55"	2,740
SLGB-12SC	Standard	38" x 44" x 55"	2,800
SLGS-12CCH	Cycle/C&H	38" x 37" x 55"	3,010
SLGB-12CCH	Cycle/C&H	38" x 44" x 55"	3,130
<u>DOUBLE DECK</u>			
SLGS-22SC	Standard	38" x 37" x 64"	5,090
SLGB-22SC	Standard	38" x 44" x 64"	5,180
SLGS-22CCH	Cycle/C&H	38" x 37" x 64"	5,900
SLGB-22CCH	Cycle/C&H	38" x 44" x 64"	6,140

"G"=gas "S"=standard depth "B"=bakery depth

SilerStar Electric Convection Ovens 單層及雙層電力快速焗爐



(Shown SLGS-12SC)



(Shown SLGS-22SC)

Model	Description	W x D x H	Each
<u>SINGLE DECK</u>			
SLES-10SC	Standard	38" x 37" x 55"	2,710
SLEB-10SC	Standard	38" x 44" x 55"	2,770
SLES-10CCH	Cycle/C&H	38" x 37" x 55"	2,860
SLEB-10CCH	Cycle/C&H	38" x 44" x 55"	2,960
<u>DOUBLE DECK</u>			
SLES-20SC	Standard	38" x 37" x 64"	5,080
SLEB-20SC	Standard	38" x 44" x 64"	5,220
SLES-20CCH	Cycle/C&H	38" x 37" x 64"	5,610
SLEB-20CCH	Cycle/C&H	38" x 44" x 64"	5,800

"E"=electric "S"=standard depth "B"=bakery depth

FEATURES/BENEFITS

- Stainless steel front
- 100% serviceable from the front
- Two-speed fan
- Single handle operates both doors
- Single deck gas units provide 54,000 BTUs
- Double deck gas units provide 108,000 BTUs
- Electric units rated at 1kw per deck
- Two interchangeable control panels
- Available with SC and CCH control panels
- Casters are available as an option
- Convection ovens are also available with steam generation modes
- Double models are 64 1/2" high - lowest height in the industry

Marathoner Gold Single&Double Deck Gas Convection Ovens 單層及雙層煤氣快速焗爐



(Shown GS-15SC)



(Shown GS-25SC)

Model	Control Panel	W x D x H	Each
<u>SINGLE DECK</u>			
GS-15SC	Standard	38" x 37" x 55"	3,570
GB-15SC	Standard	38" x 44" x 55"	3,660
GS-15CCH	Cycle/C&H	38" x 37" x 55"	3,770
GB-15CCH	Cycle/C&H	38" x 44" x 55"	3,860
GS-15PC	Program	38" x 37" x 55"	3,890
GB-15PC	Program	38" x 44" x 55"	3,980
GS-15RT	Rack track	38" x 37" x 55"	3,890
GB-15RT	Rack track	38" x 44" x 55"	3,980
<u>DOUBLE DECK</u>			
GS-25SC	Standard	38" x 37" x 64"	7,000
GB-25SC	Standard	38" x 44" x 64"	7,170
GS-25CCH	Cycle/C&H	38" x 37" x 64"	7,400
GB-25CCH	Cycle/C&H	38" x 44" x 64"	7,570
GS-25PC	Program	38" x 37" x 64"	7,620
GB-25PC	Program	38" x 44" x 64"	7,790
GS-25RT	Rack track	38" x 37" x 64"	7,620
GB-25RT	Rack track	38" x 44" x 64"	7,790

"G"=gas "S"=standard depth "B"=bakery depth

FEATURES/BENEFITS

- Stainless steel front, sides top and legs
- Electronic ignition for sure fire-ups and flame failure safety device
- 72,000 BTU for standard depth and 90,000 BTU for bakery depth
- Momentary light switch illuminates oven, eliminating need to open the door to check contents
- Gas and electric units available
- Four interchangeable control panels
- Available with SC, CCH, PC, and RT control panels
- Casters are available as an option
- Convection ovens are also available with steam generation modes
- Double models are 64 1/2" high - lowest height in the industry

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