Project _____

Item number _____

Quantity _____

Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 10/27/16

Model SG14R S
Tube Fired Gas Fryer

STANDARD ACCESSORIES

- Choice of basket options
  - ☐ Two nickel-plated, oblong, wire mesh baskets
  - ☐ One nickel-plated, square, wire mesh basket
- One nickel-plated tube rack
- One drain extension
- One drain line clean-out rod
- Fryer cleaner sample
- Rear gas connection
- Manual gas shutoff
- 1 1/4" (3.2 cm) full port drain valve
- Built-in integrated flue deflector
- Removable basket hanger for easy cleaning
- 9" (22.9 cm) adjustable legs
- Cabinet - stainless steel front, door, and sides
- Tank - mild steel

AVAILABLE OPTIONS & ACCESSORIES

- ☐ Stainless steel tank
- ☐ Stainless steel back
- ☐ 9" (22.9 cm) adjustable casters
- ☐ Triple baskets
- ☐ Covers

STANDARD SPECIFICATIONS

CONSTRUCTION

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long-lasting, high-temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel front, door, side, and splashback.
- Heavy duty 3/16" (.48 cm) door hinge.

CONTROLS

- Millivolt thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C-CE).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator, and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.
- New Solstice burner/baffle design.***
  - -Increases cooking production.
  - -Lowers flue temperature.
  - -Improves working environment.
  - -Generates more production per BTU.
  - ***Compared to previous models.

OPERATIONS

- Front 1 1/4" (3.2 cm) full port drain for quick draining.
- 9" (22.9 cm) clearance allows for ease of cleaning.

APPROVALS

- CSA Certified (AGA, CGA)
- NSF Listed
- MEA Approved
- CE Certified
- Australian Gas Assoc. Certified (AuGA)

The Australian Gas Association

Patent Pending

Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow NH 03304, USA
Phone (603) 225-6684 • Fax (603) 225-8472 • *www.pitco.com*

L10-128 Rev 03 (02/07)

Model SG14R - Tube Fired Gas Fryer

Reviewed for Code Compliance
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INCHES [CENTIMETERS]

GAS REQUIREMENTS

Gas Input Per Hour

122,000 BTUs / 36 kW (CE) / 129 megajoules (AuGA)

Gas Type*	Recommended Minimum Store Manifold Pressure	Burner Manifold Pressure	*For other gas types, contact your Dealer/Distributor.
Natural Gas	7" W.C. / 17.4 mbars / 1.75 kPa	4" W.C. / 10 mbars / 1 kPa	Check plumbing/gas codes for proper gas supply line sizing.
L.P. Gas	13" W.C. / 32.4 mbars / 3.25 kPa	10" W.C. / 25 mbars / 2.5 kPa	
Clearance Information	**Fryer Front**	**Fryer Sides, Rear, Bottom to any combustible material**	**Fryer Flue Area**
All Models	30" (76.2 cm) min.	6" (15.2 cm) Do not Curb Mount	Do not block or restrict the flue gasses from flowing into the ventilation system.

ELECTRICAL

Control Type	Voltage / Phase / Frequency	Amps
Millivolt	Not required	0

OIL CAPACITY

40 - 50 pounds (18 – 23 kg)

SHIPPING INFORMATION

Shipping Weight	Shipping Cube	Shipping H x W x L
198 lb	19 ft.³	45 ¼ x 18 ¾ x 38 ½ in
90 kg	.54 m³	114.9 x 47.6 x 97.8 cm

PERFORMANCE CHARACTERISTICS

Cooks 110 lbs (50kg) of fries per hour
Frying Area 14 x 14 x 4 in
(35.6 x 35.6 x 10.2 cm)

SHORT FORM SPECIFICATION

Provide Pitco Model SG14R tube fired gas fryer. Fryer shall have an atmospheric burner system combined with four stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 16% of total oil capacity to trap burnt particles, crumbs and black specks. Fryer cooking area shall be 14" x 14" (35.6 cm x 35.6 cm) with a cooking depth of 4" (10.2 cm). Heat transfer area shall be a minimum of 838 sq. inches (5,406 sq. cm). Provide accessories as follows:

TYPICAL APPLICATION

Frying a wide variety of foods in a limited amount of space. Frying that requires a high volume production rate.

PITCO

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Phone (603) 225-6684 • Fax (603) 225-8472 • *www.pitco.com*

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We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.

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Project: _____ Item #: _____ Date: _____

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S-Series Restaurant Ran

S60DD-2G/T - 6 Burners, 24" Griddle, 2 Standard Ovens
S60AA-2G/T - 6 Burners, 24" Griddle, 2 Convection Ovens
S60AD-2G/T - 6 Burners, 24" Griddle, 1 Convection Oven, 1 Standard Oven
S60DC-2G/T - 6 Burners, 24" Griddle, 1 Standard Oven, 1 Cabinet
S60AC-2G/T - 6 Burners, 24" Griddle, 1 Convection Oven, 1 Cabinet
S60CC-2G/T - 6 Burners, 24" Griddle, 2 Cabinets

S60DD-3G/T - 4 Burners, 36" Griddle, 2 Standard Ovens
S60AA-3G/T - 4 Burners, 36" Griddle, 2 Convection Ovens
S60AD-3G/T - 4 Burners, 36" Griddle, 1 Convection Oven, 1 Standard Oven
S60DC-3G/T - 4 Burners, 36" Griddle, 1 Standard Oven, 1 Cabinet
S60AC-3G/T - 4 Burners, 36" Griddle, 1 Convection Oven, 1 Cabinet
S60CC-3G/T - 4 Burners, 36" Griddle, 2 Cabinets

S60DD-4G/T - 2 Burners, 48" Griddle, 2 Standard Ovens
S60AA-4G/T - 2 Burners, 48" Griddle, 2 Convection Ovens
S60AD-4G/T - 2 Burners, 48" Griddle, 1 Convection Oven, 1 Standard Oven
S60DC-4G/T - 2 Burners, 48" Griddle, 1 Standard Oven, 1 Cabinet
S60AC-4G/T - 2 Burners, 48" Griddle, 1 Convection Oven, 1 Cabinet
S60CC-4G/T - 2 Burners, 48" Griddle, 2 Cabinets

(S60DD-3GR shown)

Southbend is a leader in the commercial cooking industry. Since 1898 Southbend has been dedicated to providing the highest quality and most innovative cooking equipment to customers in all facets of the food service industry. Customers choose Southbend due to the reliable performance, endless versatility and pricing value of their equipment. Southbend products are engineered to perform and built to last.

STANDARD EXTERIOR FEATURES

- 60-3/4" wide open top with stainless steel front, sides and removable shelf.
- 28,000 BTU NAT (24,000 BTU LP) **PATENTED**, one-piece cast iron, non-clog burners with Lifetime Warranty.
- Smooth, polished 1/2" steel griddle plate with raised sides available in 24", 36" or 48" [available manual or thermostatic, on the left (L) or right (R)].
- 4" Stainless steel front rail with closed, welded end caps.
- Individual, removable cast iron grate tops (rear holds up to 14" stock pot).
- Two (2) removable, one-piece crumb drawers under burners.
- Metal knobs w/ red stripe.
- Hinged, lower valve panel.
- Quadrant spring doors with heat resistant, ergonomic, chrome handle.
- 6" stainless steel, adjustable legs.
- Factory installed pressure regulator.

STANDARD OVEN FEATURES (D)

- 35,000 BTU standard oven with snap action thermostat adjustable for 175°F to 550°F.
- U-shaped heavy duty oven burner.
- Equipped with flame failure safety device.
- Large 26" wide X 26-1/2" deep oven with all oven cavity parts enameled.
- Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly.
- 2-position rack guides with one removable rack.

CONVECTION OVEN FEATURES (A)

- 35,000 BTU standard oven with snap action thermostat adjustable for 175°F to 550°F.
- U-shaped heavy duty oven burner.
- Equipped with flame failure safety device.
- Large 26" wide X 26-1/2" deep oven with all oven cavity parts enameled.
- Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly.
- 1/2 hp, 1725 rpm, 60 cycle, 115V AC high efficiency, permanent split phase motor.
- On/Off switch to allow CO base to operate as a standard oven.
- 5-position rack guides with two removable racks.

CABINET BASE FEATURES (C)

- Aluminized cabinet base. Optional no-charge doors that open from the center available.

1100 Old Honeycutt Road, Fuquay-Varina, NC 27526
Phone: (919)-762-1000 • Fax: (800)-910-9915 • URL: www.southbendnc.com

/S: ☐S60DD-2G/T ☐S60AA-2G/T ☐S60AD-2G/T ☐S60DC-2G/T ☐S60AC-2G/T ☐S60CC-2G/T
☐S60DD-3G/T ☐S60AA-3G/T ☐S60AD-3G/T ☐S60DC-3G/T ☐S60AC-3G/T ☐S60CC-3G/T
☐S60DD-4G/T ☐S60AA-4G/T ☐S60AD-4G/T ☐S60DC-4G/T ☐S60AC-4G/T ☐S60CC-4G/T

RESURGAM CITY OF PORTLAND, MAINE
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Dimensions - in(mm)

Model	Exterior										Cook Top	Door Opening	Oven Bottom	3/4" Gas Conn.		Electric	
	Width A	Depth B	C	D	E	F	G	H	J	K	L	M	N	O*	P	Q	R
S60DD - 2G/T, 3G/T, 4G/T	60.75" (1543)	34.00" (864)	29.75" (756)	31.00" (787)	12.00" (305)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	-	-
S60AA - 2G/T, 3G/T, 4G/T	60.75" (1543)	44.50" (1130)	29.75" (756)	31.00" (787)	12.00" (305)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	24.00" (610)	6.00" (152)
S60CC - 2G/T, 3G/T, 4G/T	60.75" (1543)	34.00" (864)	29.75" (756)	31.00" (787)	12.00" (305)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	37.00" (940)	13.50" (343)	-	3.25" (83)	30.25" (768)	-	-

Model	Oven Interior			Crate Size			Cubic Volume	Crated Weight
	Width	Depth	Height	Width	Depth	Height		
S60DD - 2G/T, 3G/T, 4G/T	26.00" (660)	26.50" (673)	14.00" (356)	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft 3.75 cu.m.	860 lbs. 390 kg.
S60AA - 2G/T, 3G/T, 4G/T	26.00" (660)	24.00" (610)	14.00" (356)	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft 3.75 cu.m.	860 lbs. 390 kg.
S60CC - 2G/T, 3G/T, 4G/T	-	-	-	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft 3.75 cu.m.	860 lbs. 390 kg.

NOTES:
Optional hot plate in lieu of 2 open top burners at 12,000 BTU/burner. (24,000 BTU total NAT or LP)
*Gas Connection will be located on opposite side of griddle location (if griddle is located on the left the gas connection will be moved to the right side).

UTILITY INFORMATION

Gas Type	Burners (BTU/EACH)						
	Open Top Burner	Standard Oven	Convection Oven	Griddle 24"	Griddle 36"	Griddle 48"	Hot Plate 12"
Natural	28K	35K	35K	3 @ 16K	4 @ 16K	5 @ 16K	2 @ 12K
LP	24K	35K	35K	3 @ 16K	4 @ 16K	5 @ 16K	2 @ 12K

- Each unit has a 3/4", male, rear gas connection.
- Minimum inlet pressure - Natural Gas is 4" W.C
  - Propane Gas is 11" W.C.
- Each convection oven is standard 115/60/1 furnished with 6' cord with 3-prong plug. Total max amps is 3.8.
- Optional - 208/60/1, 50/60/1 phase. Supply must be wired to junction box with terminal block located at rear. Total max amps is 2.6.
- Check local codes for fire, installation and sanitary regulations.
- For installation on combustible floors and adjacent to combustible walls, allow 6" clearance.
- If using Flex-Hose, the I.D. should not be smaller than the I.D. of the manifold of the unit to which it is being connected.
- If casters are used, a restraining device should be used to eliminate undue strain on the flex hose.
- Install under vented hood.
- If the unit is connected directly to the outside flue, an A.G.A approved down draft diverter must be installed at the flue outlet of the oven.

BIDDING SPECIFICATIONS

The unit shall be a 60-3/4" wide, S-Series Restaurant Range with the exterior constructed of stainless steel and shall have a 4" stainless steel front rail with closed, welded end caps. The unit shall have 6" stainless steel, adjustable legs. The unit shall come with a 22.5" high stainless steel flue riser with single shelf. The unit shall come with a factory installed regulator.

OPEN TOP - The unit shall have 28,000 BTU NAT (24,000 BTU LP) open top burners with individual, removable cast iron grate tops.

2G/T - The unit shall have a 24", smooth, polished 1/2" thick steel griddle plate with raised sides, to include three (3) 16,000 BTU burners. [specify left (L) or right (R) side]

3G/T - The unit shall have a 36", smooth, polished 1/2" thick steel griddle plate with raised sides, to include four (4) 16,000 BTU burners. [specify left (L) or right (R) side]

4G/T - The unit shall have a 48", smooth, polished 1/2" thick steel griddle plate with raised sides, to include five (5) 16,000 BTU burners.

D - The unit shall have a 35,000 BTU standard oven with snap action thermostat, adjustable from 175° F to 550° F. The interior shall be enameled and measure 26" wide X 26.5" deep X 14" high, and includes 2-position rack guides with one removable rack.

A - The unit shall have a 35,000 BTU convection oven with snap action thermostat, adjustable from 175° F to 550° F. The unit shall include a 1/2 hp split phase motor with on/off switch to allow CO base to operate as a standard oven. The interior shall be enameled and measure 26" wide X 26.5" deep X 14" high, and includes 5-position rack guides with two removable racks.

C - The unit shall have an aluminized cabinet base without doors. Optional, no-charge doors that open from the center available.

OPTIONS AND ACCESSORIES

- ☐ Casters - all swivel - front with locks
- ☐ 10" flue riser
- ☐ 3/4" quick disconnect with flexible hose - complies with ANSI Z 21.69 (Specify 3ft, 4ft or 5ft)
- ☐ Restraining device
- ☐ Extra oven racks
- ☐ Auxiliary griddle plates
- ☐ Cabinet base doors (No Charge)
- ☐ Various salamander & cheesemelter mounts available (Please contact factory)

NOTICE:
Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.

SOUTHBEND
1100 Old Honeycutt Road, Fuquay-Varina, NC 27526
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Star Manufacturing

CITY OF PORTLAND, MAINE
RESURGAM
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Date: 10/27/16

New STAR-MAX® RADIANT STYLE GAS CHAR-BROILERS

Models 6115RCBF, 6124RCBF, 6136RCBF & 6148RCBF

Features/Benefits:

- ★ Star-Max® radiant gas char-broilers are designed for the most demanding foodservice applications. Star-Max char-broilers deliver maximum performance and provide years of operation.
- ★ Available in 15", 24", 36" and 48" widths to fit many foodservice operation's space requirements.
- ★ Designed with high performance 40,000 BTU H-style cast iron burners every 12" of width. Cast iron burners provide excellent broiling performance, better heat distribution and maximum sectional control.
- ★ *NEW* longer lasting, heavy-duty metal knobs.
- ★ Heavy-duty cast iron grates stand up to constant use.
- ★ All stainless steel construction and front panel for long lasting attractive appearance and ease of cleaning.
- ★ Double wall construction and enclosed bottom helps reduce heat loss.
- ★ Heavy-duty cast iron grates can be individually positioned (flat or slanted) to accommodate a variety of broiling needs. Plus, our grates are reversible with a thin side for searing and a thick side for more delicate menu items.
- ★ *NEW* heavy guage stainless steel radiants contoured for even heat distribution.
- ★ Large capacity stainless steel water pan for easy clean up.
- ★ Stainless steel, 2-3/4" high tapered splash guard provides maximum protection against grease and spills.
- ★ Cool-to-the-touch stainless steel bull nose front provides knob protection and comfortable work zone.
- ★ Units come with LP orifices for easy conversion. All units come with a convertible regulator to switch from natural gas to LP gas. Units are shipped Natural Gas.
- ★ Heavy-duty 4 " adjustable legs to match the height of other Star-Max equipment in your line.

Model 6136RCBF

Applications:

Star-Max® radiant gas char-broilers are designed for high volume and reliability. Whether it's steak, chicken, hamburger, shish kabobs or other menu items; Star-Max char-broilers will fulfill your menu requirements and more!

Quality Construction:

Star-Max® line of radiant char-broilers feature stainless steel cool to the touch front panel, bull nose, drip pan, splash guard, and grease trough. Double wall aluminized steel side panels with cast iron burners every 12", adjustable control valves and standing pilot are standard. Radiants are contoured stainless steel providing maximum heat transfer and durability. Cooking surface consists of heavy duty, cast iron grates adjustable to flat or slanted positions. Can be converted to lava rock style in the field.

GAS-FIRED c UL us LISTED

CLASSIFIED UL

QUALITY MANAGEMENT SYSTEM STAR CERTIFICATION ISO 9001:2000

New Warranty:

Star-Max® gas hot plates are covered by Star's **TWO YEAR** parts and labor warranty.

Star Manufacturing - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800
Phone: (314) 678-6303 - FAX: (314) 781-5445 - www.star-mfg.com

Star-Max® Radiant gas Char-Broilers

Star Manufacturing

Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 10/27/16

New STAR-MAX® RADIANT STYLE GAS CHAR-BROILERS

Models 6115RCBF, 6124RCBF, 6136RCBF & 6148RCBF

Specifications

Model No.	Dimensions (A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)	(D) Leg Width Inches (cm)	No. Controls	BTU	Grid Area	Weight Installed lbs. (kg)	Shipping lbs. (kg)
6115RCBF	15 (38.1)	29 (65.4)	15-1/2 (39.4)	12-3/4 (32.39)	1	*40,000	300 sq. in. 1935 sq. cm	80 (36.4)	88 (40.0)
6124RCBF	24 (61.0)	29 (65.4)	15-1/2 (39.4)	20-3/4 (52.71)	2	*80,000	480 sq. in. 3097 sq. cm	140 (63.5)	155 (70.3)
6136RCBF	36 (91.4)	29 (65.4)	15-1/2 (39.4)	32-3/4 (83.19)	3	*120,000	720 sq. in. 4645 sq. cm	220 (100.0)	240 (109.0)
6148RCBF	48 (121.9)	29 (65.4)	15-1/2 (39.4)	44-3/4 (113.67)	4	*160,000	960 sq. in. 6194 sq. cm	300 (136.0)	325 (147.7)

*Units operate on Natural or Propane Gas - On propane gas 35,000 BTU/HR for every 12" (30.5cm) width

Typical Specifications

Gas char-broilers are constructed with stainless steel front panel and double wall aluminized steel side panels. Units have 40,000 BTU (35,000 BTU on propane gas) cast iron burner for every 12" (30.5 cm) of width and are controlled by an adjustable valve. Two contoured stainless steel radiants per burner are provided. Cooking surface is a heavy duty cast iron grate type that is adjustable in height. A stainless steel water pan is provided. Control knobs are protected by a stainless steel bull nose front. A standing pilot is provided. Char-broilers are supplied with 4" (10.2 cm) high die cast nickel plated legs that have a 1-3/8" (3.5 cm) adjustment. Gas connection is 3/4" N.P.T. male and a convertible pressure regulator is provided. Unites are UL Gas Certified for U.S. and Canada. UL sanitation approved.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

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STAR-MAX® VERTICAL BROILERS

Models VBE30 & VBG30

Features/Benefits:

- ★ Star-Max® Vertical Broilers feature a full rotisserie rod for maximum control of broiling speeds and accommodate a variety of meat products and sizes.
- ★ Fully adjustable range of temperature for precise cooking performance.
- ★ 5-45 lb. meat capacity
- ★ Simple disassembly for easy clean-up.
- ★ Star-Max® Vertical Broilers are available in either electric or gas (natural or LP) options.
- ★ Adjustable heat shields concentrate heat for cooking and direct heat away from the operator to allow for faster cooking and to reduce energy costs.
- ★ The automatic friction drive stops rotation during slicing allowing for quick and easy carving.
- ★ Made in the U.S.A.

Model VBE30

Applications:

Star-Max® Vertical Broilers are designed for display cooking and built for fast food and Mediterranean style restaurants. Our broilers provide high performance broiling for a crisp, juicy and flavorful taste and are perfect for today's diverse menu selections.

Quality Construction:

Star-Max® Vertical Broilers are constructed of stainless steel front and sides. Back, bottom, rotisserie rod and pans are constructed of aluminizes steel. Electric models operate on 208 or 240V. Gas units require 120V connection. Adjustable valves and standing pilot are standard (gas unit). Gas unit features infared ceramic heating elements and electric model features uncolloy sheath type heating elements.

Warranty:

Star-Max® Vertical Broilers are covered by Star's one year parts and labor warranty.

Model VBG30

Star Manufacturing - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800
Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com

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Date: 10/27/16

Star-Max® Vertical Broilers

STAR-MAX® VERTICAL BROILERS

Models VBE30 & VBG30

Specifications

MODEL NO.	(A) WIDTH (CM)	(B) DEPTH (CM)	(C) HEIGHT (CM)	VOLTAGE	GAS TYPE	TOTAL INPUT BTU's (GAS)	KW TOTAL	AMPS	PLUG TYPE	Approximate Weight SHIPPING (LBS)	Approximate Weight INSTALLED (LBS)
VBE30	16.06"	24.97"	32"	208V	-	-	4.5	21.6	NEMA 6-30P	70	60
	(40.79)	(63.42)	(81.28)	240V	-	-	4.5	18.8	NEMA 6-30P	70	60
VBG30	16.06"	24.97"	32"	120V	NAT	30,000	-	0.4	NEMA 5-15P	70	60
	(40.79)	(63.42)	(81.28)	120V	LP	30,000	-	0.4	NEMA 5-15P	70	60

NOTE: MAINTAIN CLEARANCES OF 3" FROM BACK AND 12" FROM SIDE FOR COMBUSTIBLE CONSTRUCTION. MAY BE 0" FOR NON-COMBUSTIBLE CONSTRUCTION.
COOKING WEIGHT CAPACITY 30 LBS.
ETL LISTED FOR BOTH U.S.A. AND CANADA

Typical Specifications

Star-Max® Vertical Broilers are constructed of stainless steel front and sides. Back, bottom, rotisserie rod and pans are constructed of aluminizes steel. Electric models operate on 208 or 240V. Gas units require 120V connection. Adjustable valves and standing pilot are standard (gas unit). Gas unit features tubular ceramic heating elements and electric model features uncolloy sheath type heating elements. Broilers have a 5-45 lb. meat capacity with a fully adjustable range of temperature. Star-Max® Vertical Broilers are ETL Sanitation listed. Printed in the U.S.A.

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