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Better ideas for cooking



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# CHARBROILERS

# CHARBROILERS

## ACV-1



Gas charbroiler with one section, built in stainless steel, featuring reversible cast iron grates and a lava rock layer. Equipped with a powerful 27,500 BTU/h stainless steel "U"-type burner. Ideal for compact spaces without compromising performance.

- External and internal sheet metal parts in stainless steel.
- 14 gauge all welded firebox
- Reversible top cast iron grates with two levels.
- Lava rock layer per section.
- Removable stainless steel grease tray, for fast cleaning.
- Independent manual controls for each 12" section.
- Individual stainless steel no clog pilots.
- Zamak die cast knobs with set screws.
- Gas pressure regulator.
- 4" stainless steel adjustable legs.

Width	11 5/8"
Depth	30 3/4"
Overall Height	16"
Working Height	14 3/10"
Working area	11 3/8" X 21 7/8"
shipping weight	99 Lbs/ 45 Kg
shipping cube	3.31 ft <sup>3</sup>
Freight class	92.5

# CHARBROILERS

## ACV-2



Two-section gas charbroiler made of stainless steel, featuring reversible grates and a lava rock layer. Equipped with two "U"-type burners of 27,500 BTU/h each (55,000 BTU total). Easy to clean thanks to its removable grease tray.

- External and internal sheet metal parts in stainless steel.
- 14 gauge all welded firebox
- Reversible top cast iron grates with two levels.
- Lava rock layer per section.
- Removable stainless steel grease tray, for fast cleaning.
- Independent manual controls for each 12" section.
- Individual stainless steel no clog pilots.
- Zamak die cast knobs with set screws.
- Gas pressure regulator.
- 4" stainless steel adjustable legs.

Width	23 1/4"
Depth	30 3/4"
Overall Height	16"
Working Height	14 3/10"
Working area	22 7/8" X 21 7/8"
shipping weight	161 Lbs/73 Kg
shipping cube	6.62 ft <sup>3</sup>
Freight class	92.5

# CHARBROILERS

## ACV-3



Three-section gas charbroiler built in stainless steel, featuring reversible cast iron grates and a lava rock layer in each section. Includes three "U"-type burners of 27,500 BTU/h each (82,500 BTU total). Ideal for operations requiring high power and a larger cooking surface, with easy cleaning thanks to its removable grease tray.

- External and internal sheet metal parts in stainless steel.
- 14 gauge all welded firebox
- Reversible top cast iron grates with two levels.
- Lava rock layer per section.
- Removable stainless steel grease tray, for fast cleaning.
- Independent manual controls for each 12" section.
- Individual stainless steel no clog pilots.
- Zamak die cast knobs with set screws.
- Gas pressure regulator.
- 4" stainless steel adjustable legs.

Width	34 5/8"
Depth	30 3/4"
Overall Height	16"
Working Height	14 3/10"
Working area	34 1/4" X 21 7/8"
shipping weight	207 Lbs/94 Kg
shipping cube	9.86 ft <sup>3</sup>
Freight class	92.5

# CHARBROILERS



## ACV-4

High-performance gas charbroiler with four sections and a stainless steel structure. Features 4 powerful "U"-type burners of 27,500 BTU/h each (110,000 BTU total), reversible cast iron grates, and independent controls for each section. Power and versatility for high-volume operations.

- External and internal sheet metal parts in stainless steel.
- 14 gauge all welded firebox
- Reversible top cast iron grates with two levels.
- Lava rock layer per section.
- Removable stainless steel grease tray, for fast cleaning.
- Independent manual controls for each 12" section.
- Individual stainless steel no clog pilots.
- Zamak die cast knobs with set screws.
- Gas pressure regulator.
- 4" stainless steel adjustable legs.

Width	46 1/2"
Depth	30 3/4"
Overall Height	16"
Working Height	14 3/10"
Working area	45 5/8"X21 7/8"
shipping weight	267 Lbs/121 Kg
shipping cube	13.24 ft <sup>3</sup>
Freight class	92.5



# GRIDDLES

# GRIDDLES



## CV-1

One-section gas griddle built in stainless steel, with a  $\frac{3}{4}$ " thick cold rolled steel plate fully welded to prevent grease buildup. Features a single 21,000 BTU/h "U"-type burner and independent manual control. Compact and powerful—ideal for limited spaces.

- External and internal sheet metal parts in stainless steel.
- $\frac{3}{4}$ " thick polished cold rolled steel plate, fully welded to frame to prevent grease collection.
- Stainless steel grease drawer.
- Stainless steel tubing for pilots.
- Independent manual controls for each 12" section.
- Zamak die cast knobs with set screws.
- Gas pressure regulator.
- Stainless steel adjustable legs.

Width	11 5/8"
Depth	31 3/4"
Overall Height	16 3/10"
Working Height	12 6/10"
Working area	11 3/8"x22"
shipping weight	141 Lbs/64 Kg
shipping cube	3.48 ft <sup>3</sup>
Freight class	92.5

# GRIDDLES



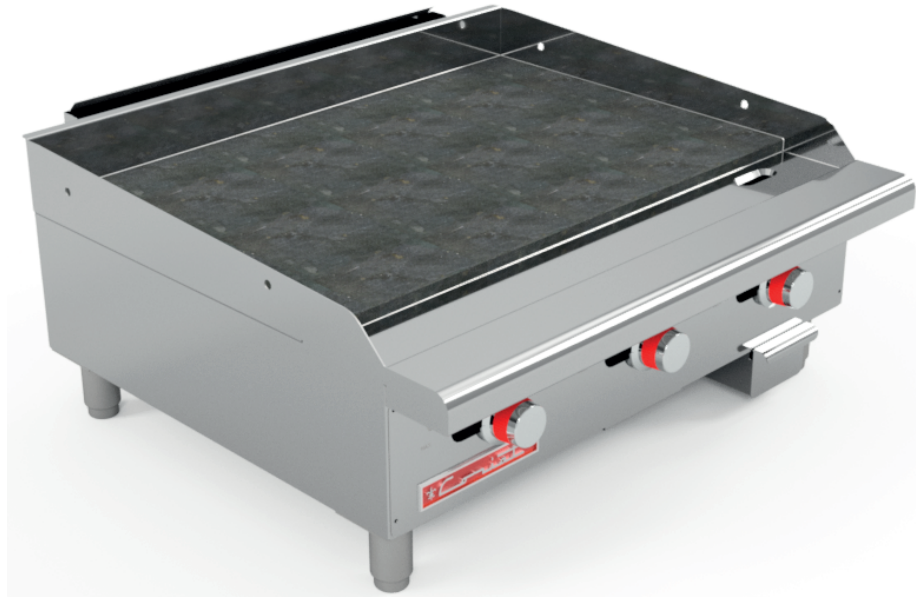
## CV-2

Two-section gas charbroiler made of stainless steel, featuring reversible grates and a lava rock layer. Equipped with two "U"-type burners of 27,500 BTU/h each (55,000 BTU total). Easy to clean thanks to its removable grease tray.

- External and internal sheet metal parts in stainless steel.
- 3/4" thick polished cold rolled steel plate, fully welded to frame to prevent grease collection.
- Stainless steel grease drawer.
- Stainless steel tubing for pilots.
- Independent manual controls for each 12" section.
- Zamak die cast knobs with set screws.
- Gas pressure regulator.
- Stainless steel adjustable legs.

Width	23 1/4"
Depth	31 3/4"
Overall Height	16 3/10"
Working Height	12 6/10"
Working area	11 3/8"x22"
shipping weight	201 Lbs/91 Kg
shipping cube	6.96 ft <sup>3</sup>
Freight class	92.5

# GRIDDLES



## CV-3

Three-section gas charbroiler built in stainless steel, featuring reversible cast iron grates and a lava rock layer in each section. Includes three "U"-type burners of 27,500 BTU/h each (82,500 BTU total). Ideal for operations requiring high power and a larger cooking surface, with easy cleaning thanks to its removable grease tray.

- External and internal sheet metal parts in stainless steel.
- 3/4" thick polished cold rolled steel plate, fully welded to frame to prevent grease collection.
- Stainless steel grease drawer.
- Stainless steel tubing for pilots.
- Independent manual controls for each 12" section.
- Zamak die cast knobs with set screws.
- Gas pressure regulator.
- Stainless steel adjustable legs.

Width	34 5/8"
Depth	31 3/4"
Overall Height	16 3/10"
Working Height	12 6/10"
Working area	11 3/8"x22"
shipping weight	295 Lbs/134 Kg
shipping cube	10.37 ft <sup>3</sup>
Freight class	92.5

# GRIDDLES



## CV-4

High-performance gas charbroiler with four sections and a stainless steel structure. Features 4 powerful "U"-type burners of 27,500 BTU/h each (110,000 BTU total), reversible cast iron grates, and independent controls for each section. Power and versatility for high-volume operations.

- External and internal sheet metal parts in stainless steel.
- 3/4" thick polished cold rolled steel plate, fully welded to frame to prevent grease collection.
- Stainless steel grease drawer.
- Stainless steel tubing for pilots.
- Independent manual controls for each 12" section.
- Zamak die cast knobs with set screws.
- Gas pressure regulator.
- Stainless steel adjustable legs.

Width	46 1/2"
Depth	31 3/4"
Overall Height	16 3/10"
Working Height	12 6/10"
Working area	11 3/8"x22"
shipping weight	366 Lbs/166 Kg
shipping cube	13.93 ft <sup>3</sup>
Freight class	92.5



**FRYERS**

# FRYERS



## TURBO-TWIN-10-10-4Q

Double-tank gas fryer built entirely in stainless steel, with 16-gauge tanks and a cold zone that extends oil life. Features four 23,000 BTU/h cast burners (92,000 BTU total), safety valves, and automatic high-limit temperature controls. Designed for high performance and continuous operation.

- External and internal sheet metal parts in stainless steel.
- 16 gauge stainless steel double tank.
- Cold zone that extends oil life.
- Nickel plated baskets with plastic coated handles.
- 2 snap action thermostats, 212 - 400°F (100 - 204°C) temperature range.
- 2 safety millivolt valves.
- 2 automatic high temperature limit controls, calibrated to 450°F (232°C).
- Two 1 1/4" Ø ball type drain valves.
- 2 gas pressures regulators.
- Stainless steel adjustable legs.

Width	16"
Depth	29 9/10"
Overall Height	44 27/32"
Working Height	34 9/10"
Working area	7" 14 7/16"
shipping weight	200 Lbs/90 Kg
shipping cube	12.42 ft <sup>3</sup>
Freight class	92.5

# FRYERS



## TURBO-20-3Q

High-performance gas fryer with a stainless steel body and 16-gauge tank. Designed for demanding kitchens, it features 23,000 BTU/h cast burners, a cold zone that extends oil life, nickel-plated baskets, and a quick-response thermostat for precise temperature control. Includes a ball-type drain valve and adjustable legs.

- External and internal sheet metal parts in stainless steel.
- 16 gauge stainless steel tank.
- Cold zone that extends oil life.
- Nickel plated baskets with plastic coated handles.
- 23,000 Btu/h cast burners 690,000 BTU's TOTAL
- Snap action thermostat, 212 - 400°F (100 - 204°C) temperature range.
- Safety millivolt valve.
- Automatic high temperature limit control, calibrated to 450°F (232°C).
- 1 1/4" Ø ball type drain valve.
- Gas pressure regulator.
- Stainless steel adjustable legs.

Width	16"
Depth	29 9/10"
Overall Height	44 27/32"
Working Height	34 9/10"
Working area	14 1/4"X 14 7/16"
shipping weight	177 Lbs/80 Kg
shipping cube	12.42 ft <sup>3</sup>
Freight class	92.5

# FRYERS



## TURBO-25.5-4Q

Professional fryer with larger capacity, built entirely in stainless steel for intensive use. Its 25.5-liter tank, cold zone, ensure consistent performance. Includes a snap-action thermostat, safety valve, and an efficient drain system for easy and safe operation.

- External and internal sheet metal parts in stainless steel.
- 16 gauge stainless steel tank.
- Cold zone that extends oil life.
- Nickel plated baskets with plastic coated handles.
- 23,000 Btu/h cast burners. 92,000 BTU's Total
- Snap action thermostat, 212 - 400°F (100 - 204°C) temperature range.
- Safety millivolt valve.
- Automatic high temperature limit control, calibrated to 450°F (232°C).
- 1 1/4" Ø ball type drain valve.
- Gas pressure regulator.
- Stainless steel adjustable legs.

Width	18.9"
Depth	29 9/10"
Overall Height	44 27/32"
Working Height	34 9/10"
Working area	17 1/4" x 13 3/4"
shipping weight	181 Lbs/82 Kg
shipping cube	14.27 ft <sup>3</sup>
Freight class	92.5

# FRYERS



## TURBO-30-5Q

High-capacity fryer engineered for maximum thermal efficiency. Features a 30-liter 16-gauge stainless steel tank, cold zone to preserve oil, and automatic high-temperature controls. Ideal for high-volume kitchens that require speed, control, and easy cleaning.

- External and internal sheet metal parts in stainless steel.
- 16 gauge stainless steel tank.
- Cold zone that extends oil life.
- Nickel plated baskets with plastic coated handles.
- 23,000 Btu/h cast burners. 115,000 BTU's Total
- Snap action thermostat, 212 - 400°F (100 - 204°C) temperature range.
- Safety millivolt valve.
- Automatic high temperature limit control, calibrated to 450°F (232°C).
- 1 1/4" Ø ball type drain valve.
- Gas pressure regulator.
- Stainless steel adjustable legs.

Width	22"
Depth	29 9/10"
Overall Height	44 27/32"
Working Height	34 9/10"
Working area	20 11/32"x 13 3/4"
shipping weight	166 Lbs/90 Kg
shipping cube	17.07 ft <sup>3</sup>
Freight class	92.5



# STOCK POT RANGES

# STOCK POT RANGES



**SP-1T**

Single-burner stock pot range built in stainless steel with heavy-duty cast iron top grate. Features a high-performance 70,000 BTU/h burner, stainless steel no-clog pilot, and gas pressure regulator. Designed for compact spaces with high production demands.

- External and internal sheet metal parts in stainless steel.
- Cast iron top grates.
- 18 gauge.
- 70,000 Btu/h cast iron heavy duty burner.
- Individual stainless steel no clog pilots.
- Zamak die cast knobs with set screws.
- Gas pressure regulator.
- Removable stainless steel grease tray, for fast cleaning.
- 4" stainless steel adjustable legs.

Width	18 7/64"
Depth	20 5/64"
Overall Height	25 31/32"
Nozzle LP	51
Nozzle NG	36
shipping weight	105.82 Lbs/48 Kg
shipping cube	5.67 ft <sup>3</sup>
Freight class	92.5

# STOCK POT RANGES



## SP-2T

Heavy-duty double-burner stock pot range made of 18-gauge stainless steel with cast iron top grates. Includes two 70,000 BTU/h burners, individual stainless steel pilots, and a removable grease tray for fast cleaning. Built to withstand the rigors of professional kitchens.

- External and internal sheet metal parts in stainless steel.
- Cast iron top grates.
- 18 gauge.
- 140,000 Btu/h cast iron heavy duty burner.
- Individual stainless steel no clog pilots.
- Zamak die cast knobs with set screws.
- Gas pressure regulator.
- Removable stainless steel grease tray, for fast cleaning.
- 4" stainless steel adjustable legs.
- CSA design certified, NSF listed.

Width	36 7/32"
Depth	20 5/64"
Overall Height	25 31/32"
Nozzle LP	51
Nozzle NG	36
shipping weight	187.39Lbs/85 Kg
shipping cube	10.93 ft <sup>3</sup>
Freight class	92.5

# STOCK POT RANGES



**SP-3T**

Triple-burner stock pot range designed for maximum thermal output. Equipped with three 210,000 BTU/h cast iron burners, stainless steel body, durable top grates, and independent controls. Ideal for high-volume, high-intensity cooking operations.

- External and internal sheet metal parts in stainless steel.
- Cast iron top grates.
- 18 gauge.
- 210,000 Btu/h cast iron heavy duty burner.
- Individual stainless steel no clog pilots.
- Zamak die cast knobs with set screws.
- Gas pressure regulator.
- Removable stainless steel grease tray, for fast cleaning.
- 4" stainless steel adjustable legs.

Width	53 59/64"
Depth	20 5/64"
Overall Height	25 31/32"
Nozzle LP	51
Nozzle NG	36
shipping weight	291.01 Lbs/132 Kg
shipping cube	16.27 ft <sup>3</sup>
Freight class	92.5





# HOT PLATES

# HOT PLATES



PCV-2

2-burner open-top range with stainless steel body and heavy-duty removable cast iron grates. Features 24,000 BTU/h open burners, stainless steel crumb tray, and manual independent controls. Compact, powerful, and easy to clean.

- External and internal sheet metal parts in stainless steel.
- Heavy duty removable cast iron top grates.
- “Drop in” stainless steel burner drip pan, to retain spills.
- Removable stainless steel crumb tray, for fast cleaning.
- Individual stainless steel no clog pilots.
- Independent manual controls for each burner.
- Zamak die cast knobs with set screws.
- Gas pressure regulator.
- Stainless steel adjustable legs.

Width	11 5/8"
Depth	30 3/4"
Overall Height	13 2/10"
Working Height	12 1/2"
Working area	11 1/2X22 3/4"
shipping weight	101Lbs/46 Kg
shipping cube	2.73 ft <sup>3</sup>
Freight class	92.5

# HOT PLATES



**PCV-4**

4-burner open range built in stainless steel with cast iron grates and individual no-clog pilots. Includes spill pans and crumb tray for fast maintenance. Ideal for medium-sized kitchens requiring reliable heat and flexibility.

- External and internal sheet metal parts in stainless steel.
- Heavy duty removable cast iron top grates.
- “Drop in” stainless steel burner drip pan, to retain spills.
- Removable stainless steel crumb tray, for fast cleaning.
- Individual stainless steel no clog pilots.
- Independent manual controls for each burner.
- Zamak die cast knobs with set screws.
- Gas pressure regulator.
- 48,000 Btu/h solid cast iron open burners.
- Stainless steel adjustable legs.

Width	23 1/4"
Depth	30 3/4"
Overall Height	13 2/10"
Working Height	12 1/2"
Working area	23"X22 3/4"
shipping weight	168 Lbs/76 Kg
shipping cube	5.46 ft <sup>3</sup>
Freight class	92.5

# HOT PLATES



PCV-6

6-burner professional range with open cast iron burners delivering 24,000 BTU/h each. Built with stainless steel panels, removable trays, and manual controls per burner. Designed for high-performance and frequent use.

- External and internal sheet metal parts in stainless steel.
- Heavy duty removable cast iron top grates.
- “Drop in” stainless steel burner drip pan, to retain spills.
- Removable stainless steel crumb tray, for fast cleaning.
- Individual stainless steel no clog pilots.
- Independent manual controls for each burner.
- Zamak die cast knobs with set screws.
- Gas pressure regulator.
- 144,000 Btu/h solid cast iron open burners.
- Stainless steel adjustable legs.

Width	34 5/8"
Depth	30 3/4"
Overall Height	13 2/10"
Working Height	12 1/2"
Working area	34 1/2"X22 3/4"
shipping weight	231 Lbs/105 Kg
shipping cube	8.13 ft <sup>3</sup>
Freight class	92.5

# HOT PLATES



PCV-8

High-capacity 8-burner open-top range engineered for continuous use in high-volume kitchens. Features stainless steel construction, heavy-duty cast iron grates, and individual controls for precision cooking and maximum output.

- External and internal sheet metal parts in stainless steel.
- Heavy duty removable cast iron top grates.
- “Drop in” stainless steel burner drip pan, to retain spills.
- Removable stainless steel crumb tray, for fast cleaning.
- Individual stainless steel no clog pilots.
- Independent manual controls for each burner.
- Zamak die cast knobs with set screws.
- Gas pressure regulator.
- 192,000 Btu/h solid cast iron open burners.
- Stainless steel adjustable legs.

Width	46 1/2"
Depth	30 3/4"
Overall Height	13 2/10"
Working Height	12 1/2"
Working area	46X223/4"
shipping weight	291 Lbs/132 Kg
shipping cube	10.92 ft <sup>3</sup>
Freight class	92.5



**RANGES**

# RANGES



## MULTIPLE TURBO

Streamline your kitchen with this multi-function range that integrates a fryer, griddle, charbroiler, open burners, and a large oven—all in one compact, heavy-duty system. Designed to deliver high performance, save space, and increase productivity, it's the ideal solution for professional kitchens that demand reliability, flexibility, and lasting power.

- Fryer with cold zone, 16-gauge stainless steel tank, and ball-type drain valve
- Griddle with stainless steel cooking surface and crumb tray
- Charbroiler with reversible cast iron grates and lava rock layer
- 4 open burners made of solid cast iron (24,000 BTU/h each)
- Large oven with manual ignition, stainless steel door, and analog thermometer
- Individual stainless steel pilots that won't clog
- Independent manual controls with CSA-certified imported valves
- Removable trays for easy cleaning
- Adjustable stainless steel legs
- Total output: 217,000 BTU/h

Width	67 5/16"
Depth	31 7/8"
Overall Height	41 17/32"
Working Height	36 1/2"
Working area	67 5/16"X26 7/8"
shipping weight	99 Lbs/45 Kg
shipping cube	51.57 ft <sup>3</sup>
Freight class	92.5



# RANGES



**EC-4-HM**

4-burner octagonal range built for continuous use in demanding commercial kitchens. Constructed entirely of stainless steel, inside and out, it features removable heavy-duty cast iron top grates that provide stability and durability.

- External and internal body in stainless steel for durability and easy cleaning
- 4 open octagonal cast iron burners (24,000 BTU/h each)
- Removable heavy-duty cast iron top grates, built to support large cookware
- Individual stainless steel no-clog pilots
- Manual ignition with independent controls for each burner
- Die-cast zamak knobs with set screws, heat-resistant and secure
- Removable stainless steel crumb tray for quick cleaning
- Includes gas pressure regulator for safe operation
- 4 adjustable stainless steel legs for leveling and stability

Width	27 5/32"
Depth	31 7/8"
Overall Height	41 17/32"
Working Height	36 1/2"
Working area	22 7/8" X 21 7/8"
shipping weight	161 Lbs/73 Kg
shipping cube	20.8 ft <sup>3</sup>
Freight class	92.5

# RANGES



**EC-6-HG**

Engineered for the demanding pace of commercial kitchens, this range combines robust construction, solid cast iron octagonal burners, and a large oven with integrated safety thermostat—delivering reliable performance, precise control, and long-term durability for intensive cooking operations.

- 6 solid octagonal cast iron burners of 24,000 Btu/h each. 144,000 BTU's Total
- 3 Upper cast iron grates mounted on a semi-sealed A.Inox. 304 cover.
- 6 Individual A.Inox. pilots with mushroom-type screw-on heads on the grates.
- 6 Imported pilot flame adjustment valves, CSA certified for commercial use on the grates.
- 6 Imported gas valves, CSA certified for commercial use on the grates.
- 1 Thermostat with integrated safety valve, range 100 to 300°C (212 to 572°F), CSA certified for commercial use.
- 1 Stainless steel tubular burner of 26,000 Btu/h.
- 4 Stainless steel tubular leveling legs.
- Includes spray kit for conversion of LPG to GN gas.

Width	34 41/64"
Depth	31 7/8"
Overall Height	41 17/32"
Working Height	36 1/2"
Working area	34 1/4" X 21 7/8"
shipping weight	207 Lbs/94 Kg
shipping cube	26.54 ft <sup>3</sup>
Freight class	92.5





# EQUIPMENT STANDS

# STANDS



## EQUIPMENT STAND 12"

Compact and versatile, designed for models ACV-1, CV-1, and PCV-2 perfect for tight spaces and small prep areas.

- Made of 18-gauge A.Inox 430 stainless steel sheet.
- Sanitary top table with smooth edges for safety.
- Frame to prevent equipment slipping and spills.
- Adjustable lower table height to customize storage space.
- 4 tubular leveling legs made of A.Inox.
- Includes Allen key for easy assembly.

Width	11 5/8"
Depth	30 3/4"
Overall Height	13 2/10"
Working Height	12 1/2"
Working area	11 1/2X22 3/4"
shipping weight	101Lbs/46 Kg
shipping cube	2.73 ft <sup>3</sup>
Freight class	92.5

# STANDS



## EQUIPMENT STAND 24"

Standard size compatible with models ACV-2, CV-2, and PCV-4 balances workspace and storage capacity.

- Made of 18-gauge A.Inox 430 stainless steel sheet.
- Sanitary top table with smooth edges for safety.
- Frame to prevent equipment slipping and spills.
- Adjustable lower table height to customize storage space.
- 4 tubular leveling legs made of A.Inox.
- Includes Allen key for easy assembly.

Width	23 1/4"
Depth	30 3/4"
Overall Height	13 2/10"
Working Height	12 1/2"
Working area	23"X22 3/4"
shipping weight	168 Lbs/76 Kg
shipping cube	5.46 ft <sup>3</sup>
Freight class	92.5

# STANDS



## EQUIPMENT STAND 36"

Spacious design for models ACV-3, CV-3, and PCV-6 offers extra room for larger tasks and equipment.

- Made of 18-gauge A.Inox 430 stainless steel sheet.
- Sanitary top table with smooth edges for safety.
- Frame to prevent equipment slipping and spills.
- Adjustable lower table height to customize storage space.
- 4 tubular leveling legs made of A.Inox.
- Includes Allen key for easy assembly.

Width	34 5/8"
Depth	30 3/4"
Overall Height	13 2/10"
Working Height	12 1/2"
Working area	34 1/2"X22 3/4"
shipping weight	231 Lbs/105 Kg
shipping cube	8.13 ft <sup>3</sup>
Freight class	92.5

# STANDS



## EQUIPMENT STAND 48"

Extended length tailored for models ACV-4, CV-4, and PCV-8  
maximum workspace for heavy-duty use

- Made of 18-gauge A.Inox 430 stainless steel sheet.
- Sanitary top table with smooth edges for safety.
- Frame to prevent equipment slipping and spills.
- Adjustable lower table height to customize storage space.
- 4 tubular leveling legs made of A.Inox.
- Includes Allen key for easy assembly.

Width	46 1/2"
Depth	30 3/4"
Overall Height	13 2/10"
Working Height	12 1/2"
Working area	46X223/4"
shipping weight	291 Lbs/132 Kg
shipping cube	10.92 ft <sup>3</sup>
Freight class	92.5