



Entrée

2025 Product
CATALOG (US)



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Gas Series



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Gas Ranges with Oven



- Fully MIG-welded frame construction for superior stability
- Stainless steel front and back riser with galvanized sides for durability and easy cleaning
- Four heavy-duty cast iron open burners, each rated at 30,000 BTU/hr
- Standby stainless steel pilot system for reliable and easy ignition
- Covered, anti-clogging pilot burner cover to prevent blockage from spillage
- Removable heavy-duty cast iron grates, 12" x 12" (30 x 30 cm)
- Pull-out crumb tray with rounded edges and angled front handle to reduce heat transfer
- U-shaped bottom oven burner, rated at 31,000 BTU/hr, for even heat distribution
- Thermostatically controlled oven, adjustable from 250°F to 550°F (121.1°C–287°C)
- Thermocouple safety valve for oven flame protection
- Stainless steel oven door with high-grade insulation
- Stainless steel oven handle
- Full-size sheet pans fit side-to-side or front-to-back
- Two oven racks with four adjustable rack positions
- Bottom kick plate for easy servicing access
- 3/4" NPT rear gas connection
- Casters standard (front locking); 6" stainless steel adjustable heavy-duty legs optional

ER4R-N/P

Model	Units per Container	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
ER4R-N/P	95	151,000	609 x 830 x 1520 mm 24 x 32.7 x 60 in	720 x 1010 x 1320 mm 28.3 x 39.8 x 52 in	132 kg 290 lbs	162 kg 411 lbs

Gas Ranges with Oven



- Fully MIG-welded frame construction for superior stability
- Stainless steel front and back riser with galvanized sides for durability and easy cleaning
- Six heavy-duty cast iron open burners, each rated at 30,000 BTU/hr
- Standby stainless steel pilot system for reliable and easy ignition
- Covered, anti-clogging pilot burner cover to prevent blockage from spillage
- Removable heavy-duty cast iron grates, 12" x 12" (30 x 30 cm)
- Pull-out crumb tray with rounded edges and angled front handle to reduce heat transfer
- U-shaped bottom oven burner, rated at 31,000 BTU/hr, for even heat distribution
- Thermostatically controlled oven, adjustable from 250°F to 550°F (121.1°C–287°C)
- Thermal coupling safety valve for oven flame protection
- Stainless steel oven door with high-grade insulation
- Stainless steel oven handle
- Full-size sheet pans fit side-to-side or front-to-back
- Two oven racks with four adjustable rack positions
- Bottom kick plate for easy servicing access
- 3/4" NPT rear gas connection
- Casters standard (front locking); 6" stainless steel adjustable heavy-duty legs optional

ER6R-N/P

Model	Units per Container	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
ER6R-N/P	65	211,000	915 x 829 x 1520 mm 36 x 32.6 x 60 in	1040 x 1010 x 1320 mm 41 x 39.8 x 52 in	167 kg 367 lbs	207 kg 455 lbs



Gas Ranges with Griddle & Oven

- > Fully MIG-welded frame construction for superior stability
- > Stainless steel front and back riser with galvanized sides for durability and easy cleaning
- > Four heavy-duty cast iron open burners, each rated at 30,000 BTU/hr
- > 12" wide griddle plate, 3/4" thick, with splash guard
- > Griddle burner rated at 20,000 BTU/hr
- > Standby stainless steel pilot system for reliable ignition
- > Covered, anti-clogging pilot burner cover to prevent blockage from spillage
- > Removable heavy-duty cast iron grates, 12" x 12" (30 x 30 cm)
- > Pull-out crumb tray with rounded edges and angled front handle to reduce heat transfer
- > U-shaped bottom oven burner, rated at 31,000 BTU/hr, for even heat distribution
- > Thermostatically controlled oven, adjustable from 250°F to 550°F (121.1°C–287°C)
- > Thermocouple safety valve for oven flame protection
- > Stainless steel oven door with high-grade insulation
- > Stainless steel oven handle
- > Full-size sheet pans fit side-to-side or front-to-back
- > Two oven racks with four adjustable rack positions
- > Bottom kick plate for easy servicing access
- > 3/4" NPT rear gas connection
- > Casters standard (front locking); 6" stainless steel adjustable heavy-duty legs optional

ER6R-G12-N/P

Model	Units per Container	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
ER6R-G12-N/P	44	171,000	1040 x 1010 x 1320 mm 40.9 x 39.8 x 52 in	914 x 826 x 1532 mm 36 x 32.5 x 60.3 in	108 kg 238 lbs	208 kg 458 lbs

Gas Ranges with Griddle Double Oven



- > Fully MIG-welded frame construction for superior stability
- > Stainless steel front and back riser with galvanized sides for durability and easy cleaning
- > Six heavy-duty cast iron open burners, each rated at 30,000 BTU/hr
- > 24" raised griddle plate, 3/4" thick, with splash guard
- > Three cast iron griddle burners, each rated at 12,000 BTU/hr
- > 8.25" high broiler opening with built-in sliding rack
- > Standby stainless steel pilot system for reliable and easy ignition
- > Covered, anti-clogging pilot burner cover to prevent blockage from spillage
- > Removable heavy-duty cast iron grates, 12" x 12" (30 x 30 cm)
- > Pull-out crumb tray with rounded edges and angled front handle to reduce heat transfer
- > U-shaped bottom oven burner, rated at 31,000 BTU/hr, for even heat distribution
- > Thermostatically controlled oven, adjustable from 250°F to 550°F (121.1°C–287°C)
- > Thermocouple safety valve for oven flame protection
- > Stainless steel oven door with high-grade insulation
- > Stainless steel oven handle
- > Full-size sheet pans fit side-to-side or front-to-back
- > Two oven racks with four adjustable rack positions
- > Bottom kick plate for easy servicing access
- > 3/4" NPT rear gas connection
- > Casters standard (5" swivel, front locking); 6" stainless steel adjustable heavy-duty legs optional

ER10R-RGB24-N/P

Model	Units per Container	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
ER10R-RGB24-N/P	22	278,000	1523 x 774 x 1532 mm 60 x 30.5 x 60.3 in	1650 x 1010 x 1320 mm 65 x 39.8 x 52 in	330 kg 726 lbs	390 kg 858 lbs

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Gas Ranges with Oven



- > Fully MIG-welded frame construction for superior stability
- > Stainless steel front and back riser with galvanized sides for durability and easy cleaning
- > Ten heavy-duty cast iron open burners, each rated at 30,000 BTU/hr
- > Standby stainless steel pilot system for reliable and easy ignition
- > Covered, anti-clogging pilot burner cover to prevent blockage from spillage
- > Removable heavy-duty cast iron grates, 12" x 12" (30 x 30 cm)
- > Pull-out crumb tray with rounded edges and angled front handle to reduce heat transfer
- > U-shaped bottom oven burner, rated at 31,000 BTU/hr, for even heat distribution
- > Thermostatically controlled oven, adjustable from 250°F to 550°F (121.1°C–287°C)
- > Thermocouple safety valve for oven flame protection
- > Stainless steel oven door with high-grade insulation
- > Stainless steel oven handle
- > Full-size sheet pans fit side-to-side or front-to-back
- > Two oven racks with four adjustable rack positions
- > Bottom kick plate for easy servicing access
- > 3/4" NPT rear gas connection
- > Casters standard (front locking, 5" swivel); adjustable heavy-duty legs optional

ER10R-N/P

Model	Units per Container	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
ER10R-N/P	32	362,000	1524 x 829 x 1520 mm 60 x 32.6 x 60 in	1650 x 1010 x 1320 mm 65 x 39.8 x 52 in	280 kg 616 lbs	335 kg 737lbs

Gas Ranges with Oven



- > Fully MIG-welded frame construction for superior stability
- > Stainless steel front and back riser with galvanized sides for durability and easy cleaning
- > Two heavy-duty cast iron open burners, each rated at 30,000 BTU/hr
- > 24" wide griddle plate, 3/4" thick, with splash guard
- > Dual griddle burners, each rated at 20,000 BTU/hr
- > Standby stainless steel pilot system for reliable and easy ignition
- > Covered, anti-clogging pilot burner cover to prevent blockage from spillage
- > Removable heavy-duty cast iron grates, 12" x 12" (30 x 30 cm)
- > Pull-out crumb tray with rounded edges and angled front handle to reduce heat transfer
- > U-shaped bottom oven burner, rated at 31,000 BTU/hr, for even heat distribution
- > Thermostatically controlled oven, adjustable from 250°F to 550°F (121.1°C–287°C)
- > Thermocouple safety valve for oven flame protection
- > Stainless steel oven door with high-grade insulation
- > Stainless steel oven handle
- > Full-size sheet pans fit side-to-side or front-to-back
- > Two oven racks with four adjustable rack positions
- > Bottom kick plate for easy servicing access
- > 3/4" NPT rear gas connection
- > Casters standard (front locking); adjustable heavy-duty legs optional

ER6R-G24-N/P

Model	Units per Container	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
ER6R-G24-N/P	44	131,000	914 x 829 x 1530 mm 36 x 32.6 x 60 in	1040 x 1010 x 1320 mm 41 x 39.8 x 52 in	183 kg 403 lbs	230 kg 506 lbs



Gas Range 6 Burners with 24" Griddle & Ovens



- > Fully MIG-welded frame construction for superior stability
- > Stainless steel front and back riser with galvanized sides for durability and easy cleaning
- > Six heavy-duty cast iron open burners, each rated at 30,000 BTU/hr
- > 24" wide griddle plate, 3/4" thick, with splash guard
- > Dual griddle burners, each rated at 20,000 BTU/hr
- > Standby stainless steel pilot system for reliable and easy ignition
- > Covered, anti-clogging pilot burner cover to prevent blockage from spillage
- > Removable heavy-duty cast iron grates, 12" x 12" (30 x 30 cm)
- > Pull-out crumb tray with rounded edges and angled front handle to reduce heat transfer
- > U-shaped bottom oven burner, rated at 31,000 BTU/hr, for even heat distribution
- > Thermostatically controlled oven, adjustable from 250°F to 550°F (121.1°C–287°C)
- > Thermocouple safety valve for oven flame protection
- > Stainless steel oven door with high-grade insulation
- > Stainless steel oven handle
- > Full-size sheet pans fit side-to-side or front-to-back
- > Two oven racks with four adjustable rack positions
- > Bottom kick plate for easy servicing access
- > 3/4" NPT rear gas connection
- > Casters standard (5" swivel, front locking); 6" stainless steel adjustable heavy-duty legs optional

ER10R-G24-N/P

Model	Units per Container	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
ER10R-G24-N/P	22	282,000	1524 x 829 x 1530 mm 60 x 32.6 x 60 in	1650 x 1010 x 1320 mm 65 x 39.8 x 52 in	310 kg 682 lbs	370 kg 814 lbs

Gas Range 4 Burners with 36" Griddle & Ovens



- > Welded frame construction for superior stability
- > Stainless steel front with galvanized sides for durability and easy cleaning
- > Heavy-duty cast iron open burners, each rated at 30,000 BTU/hr
- > 36" wide griddle section, rated at 21,000 BTU/hr (NG) / 23,000 BTU/hr (LPG)
- > Standby stainless steel pilot system for reliable and easy ignition
- > Anti-clogging pilot cover positioned under the grate to prevent blockage
- > Removable heavy-duty cast iron grates, 12" x 12" (30 x 30 cm)
- > Pull-out crumb tray with angled front handle for safe and easy handling
- > U-shaped bottom oven burner, rated at 31,000 BTU/hr, for even heat distribution
- > Thermostatically controlled oven, adjustable from 250°F to 550°F (121.1°C–287°C)
- > Thermocouple safety valve for oven flame protection
- > Stainless steel oven door with high-grade insulation
- > Stainless steel oven handle
- > Bottom kick plate for easy servicing access
- > 3/4" NPT rear gas connection
- > Casters standard (front locking); adjustable heavy-duty legs optional

ER10R-G36-N/P

Model	Units per Container	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
ER10R-G36-N/P	22	243,000 (NG) 249,000 (LPG)	1520 x 840 x 1450 mm 60 x 33 x 57 in	1650 x 1010 x 1120 mm 65 x 40 x 44 in	258 kg 567 lbs	309 kg 680 lbs



Gas 36'' Griddle with Oven

- Welded frame construction for superior stability
- Stainless steel front with galvanized sides for durability and easy cleaning
- Stainless steel burners, each rated at 21,000 BTU/hr (NG) / 23,000 BTU/hr (LPG)
- 36" x 22" griddle plate, 3/4" thick, with splash guard
- Thermostatically controlled oven, adjustable from 250°F to 550°F (121.1°C–287°C)
- U-shaped bottom oven burner, rated at 30,000 BTU/hr, for even heat distribution
- Thermocouple safety valve for oven flame protection
- Large-capacity oil collector with handle for efficient grease management
- Stainless steel oven door with high-grade insulation
- Stainless steel oven handle
- Bottom kick plate for easy servicing access
- 3/4" NPT rear gas connection
- 5" swivel casters standard (front locking); adjustable heavy-duty legs optional

ER6R-G36-N/P

Model	Units per Container	Griddle btu/hr	Oven btu/hr	Product (WxDxH)	Packing (WxDxH)	NW	GW
ER6R-G36-N/P	65	63,000 (NG) 69,000 (LPG)	30,000	914 x 829 x 1440 mm 36 x 32.6 x 56.7 in	1040 x 1030 x 890 mm 41 x 40.5 x 35 in	167 kg 368lbs	235 kg 518lbs



Gas 24'' Griddle with Oven

- Welded frame construction for superior stability
- Stainless steel front with galvanized sides for durability and easy cleaning
- Stainless steel burners, each rated at 21,000 BTU/hr (NG) / 23,000 BTU/hr (LPG)
- Thermostatically controlled oven, adjustable from 250°F to 550°F (121.1°C–287°C)
- Flame failure control valve with thermocouple safety protection for the oven
- Large-capacity oil collector for efficient grease management
- Stainless steel oven door with high-grade insulation
- Stainless steel oven handle
- Bottom kick plate for easy servicing access
- 3/4" NPT rear gas connection
- Casters standard (front locking); adjustable heavy-duty legs optional

ER4R-G24-N/P

Model	Units per Container	Oven dimension	Total input (btu/hr)	Griddle plate	Product (WxDxH)	Packing (WxDxH)	NW	GW
ER4R-G24-N/P	98	520 x 655 x 350 mm 20.5 x 25.8 x 13.9 in	72000 (NG) 76000 (LPG)	560 x 610 mm 22 x 24 in	609 x 823 x 1527 mm 24 x 32 x 60 in	720 x 1030 x 890 mm 28 x 40.5 x 35 in	132 kg 291 lbs	162 kg 357 lbs



Gas Range 6 Burners with Convection Oven



- Welded frame construction for superior stability
- Stainless steel front with galvanized sides for durability and easy cleaning
- Heavy-duty cast iron open burners, each rated at 30,000 BTU/hr
- Standby stainless steel pilot system for reliable and easy ignition
- Anti-clogging pilot cover positioned under the grate to prevent blockage
- Removable heavy-duty cast iron grates, 12" x 12" (30 x 30 cm)
- Pull-out crumb tray with angled front handle for safe and easy handling
- U-shaped bottom oven burner, rated at 31,000 BTU/hr, for even heat distribution
- Thermostatically controlled oven, adjustable from 220°F to 490°F (104.4°C–254.4°C)
- Cooling switch for rapid reduction of oven cavity temperature
- Dual circulating fans to ensure consistent and even temperature distribution
- Thermocouple safety valve for oven flame protection
- Stainless steel oven door with high-grade insulation
- Stainless steel oven handle
- Bottom kick plate for easy servicing access
- 3/4" NPT rear gas connection
- Casters standard (front locking / swivel with brakes); adjustable heavy-duty legs optional

ER6RC-N/P

Model	Units per Container	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
ER6RC-N/P	65	211,000	910 x 890 x 1520 mm 36 x 35 x 60 in	1040 x 1020 x 1120 mm 41 x 40 x 44 in	167 kg 368 lbs	207 kg 456 lbs



Free Standing Gas Tube Fryer

- Stainless steel front with top ledge and header for durability and professional appearance
- Peened stainless steel fry tank with smooth welded seams for strength and easy cleaning
- High-efficiency heat exchange tubes, each rated at 30,000 BTU, with high-heat baffles
- Available in 3-, 4-, and 5-tube configurations
- Cool-zone fry tank design to extend oil life
- Full foam zone to help prevent boil-over
- Built-in flue deflector for improved heat efficiency
- Solid-state thermostat control, adjustable from 200°F to 400°F (93.3°C–204.4°C)
- Automatic high-limit safety reset for over-temperature protection
- 1¼" full-port ball-type drain for fast and complete oil evacuation
- Double-rod stainless steel basket hanger for durability
- Two nickel-chrome wire mesh fry baskets with red plastic-coated handles
- Stainless steel door with stabilizer and welded door magnet
- Stainless steel door handle for safe and easy access.
- Smooth-finish, high-grade G90 galvanized sides and back
- Casters standard (front locking); adjustable legs optional

EF3R

Model	Units per Container	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
EF3R	264	90,000 (Natural gas / propane)	457 x 523 x 730 mm 18 x 21 x 29 in	610 x 760 x 510 mm 24 x 30 x 20 in	32 kg 71 lbs	43 kg 95 lbs
EF4R	264	120,000 (Natural gas / propane)	457 x 523 x 730 mm 18 x 21 x 29 in	610 x 760 x 510 mm 24 x 30 x 20 in	32 kg 71 lbs	43 kg 95 lbs
EF5R	264	150,000 (Natural gas / propane)	457 x 523 x 730 mm 18 x 21 x 29 in	610 x 760 x 510 mm 24 x 30 x 20 in	32 kg 71 lbs	43 kg 95 lbs



Gas Pasta Cooker

- Stainless steel front and sides for durability and easy cleaning
- Open stainless steel 316 water pot with 11-gallon capacity
- Stainless steel tube burner with total output of 70,000 BTU
- Thermostatically controlled operation, adjustable from 122°F to 257°F (50°C–125°C)
- Prompt-response thermostat for fast temperature recovery
- Standby stainless steel pilot system for reliable ignition
- Millivolt control valve for safe, dependable operation
- High-limit safety thermostat for over-temperature protection
- Open-pot design for easy access and cleaning
- Overflow drain tube to prevent starch buildup and scorching
- 1" stainless steel full-port drain valve for quick emptying
- ½" NPT rear gas connection
- Gas type to be specified when confirming order
- Casters standard (front locking); 6" stainless steel legs optional

EGP11-N/P

Model	Units per Container	Capacity	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
EGP11-N/P	150	11	70,000	398 x 900 x 1189 mm 16 x 35 x 47 in	480 x 990 x 860 mm 19 x 39 x 33 in	65 kg 143 lbs	71 kg 157 lbs
EGP22-N/P	52	22	140,000	798 x 900 x 1190 mm 31 x 35 x 47 in	890 x 990 x 860 mm 35 x 39 x 33 in	127 kg 280 lbs	139 kg 305 lbs

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Split Pot Gas Fryer

- Stainless steel front with galvanized sides for durability and easy cleaning
- Split fryer pot design with independent temperature controls
- Cast iron vertical burners, each rated at 30,000 BTU/hr
- Thermostatically controlled operation, adjustable from 200°F to 400°F
- Open stainless steel fryer pots with cold-zone design to extend oil life
- Stainless steel heat exchanger with baffle for high-efficiency heat transfer
- Standby stainless steel pilot system for reliable ignition
- Millivolt control valve for safe and dependable operation
- Prompt-response thermostat for fast temperature recovery
- High-limit safety protection rated to 450°F
- 1¼" full-port drain valve for fast and complete oil evacuation
- Rear stainless steel hanger plate for basket support
- Two fryer baskets included
- ½" NPT rear gas connection
- Adjustable heavy-duty legs; casters optional
- Gas type to be specified when confirming order

EF2+2R-N/P

Model	Units per Container	Total input (btu/hr)	Packing (WxDxH)	NW	GW
EF2+2R	201	120,000	457.2 × 838.2 × 863.6 mm 18x33x34 in	71.21 kg 157 lbs	82.10 kg 181 lbs

Gas Donut Fryer



- Stainless steel front with galvanized sides for durability and easy cleaning
- Cast iron vertical burner for efficient heat delivery
- Thermostatically controlled operation, adjustable from 200°F to 400°F
- Open stainless steel fryer pot with cold-zone design to extend oil life
- Flat-bottom fry pot, ideal for funnel cakes and donuts
- Stainless steel heat exchanger with baffle for high-efficiency heat transfer
- Standby stainless steel pilot system for reliable ignition
- Millivolt control valve for safe and dependable operation
- Prompt-response thermostat for fast temperature recovery
- High-limit safety protection rated to 450°F
- 1¼" full-port drain valve for fast and complete oil evacuation
- Rear stainless steel hanger plate for basket support
- ½" NPT rear gas connection
- Adjustable 6" heavy-duty legs; casters optional
- Gas type to be specified when confirming order

EGDF-18R-N/P

Model	Units per Container	Capacity	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
EGDF-18R-N/P	60	56.7 kg 125 lbs	90,000	1158 × 681 × 1049 mm 45.6 × 26.8 × 41.3 in	457 × 838 × 864 mm 18x33x34 in	110.68 kg 244 lbs	119.75 kg 264 lbs
EGDF-24-N/P	48	77.1 kg 170 lbs	120,000	1158 × 681 × 1049 mm 45.6 × 26.8 × 41.3 in	890 × 990 × 860 mm 35 × 39 × 33 in	129.73 kg 286 lbs	140.61 kg 310 lbs



Gas Convection Oven

- Stainless steel front construction with galvanized sides for durability and easy cleaning
- Direct-fired gas inshot burners (3), each rated at 18,000 BTU/hr
- Solid-state temperature controller with adjustable range from 167°F to 563°F (75°C–295°C)
- Porcelain interior cavity for easy cleaning and long-term durability
- Dual-pane thermal glass door for full visibility during cooking
- Automatic ignition system for safe gas operation
- Safety micro-switch shuts off operation when door is opened
- Dual-speed blower with ½ HP fan motor for even heat distribution
- Cooling-down function to reduce chamber temperature quickly
- Interior chamber light with on/off switch
- 60-minute electric timer with buzzer
- Removable rack guides with 13 rack positions
- Four heavy-duty chrome-plated racks included
- Double-stacking capability to maximize kitchen space with the same footprint
- Strong, heavy-duty support structure for operational stability
- ¾" NPT rear gas connection
- Casters standard (front locking); legs optional

EGCO-613R-N/P

Model	Units per Container	Total input (btu/hr)	Voltage/Amp	Product (WxDxH)	Packing (WxDxH)	NW	GW
EGCO-613R-N/P	44	54,000	120VAC, 60Hz, 9.3A	967 x 1099 x 1384 mm 38 x 43.3 x 54.5 in	1180 x 1070 x 1070 mm 46.5 x 42.1 x 42.1 in	185 kg 407 lbs	275 kg 605 lbs



Gas Convection Oven (Deep Depth)

- Stainless steel front with galvanized sides for durability and structural support
- Direct-Fired Gas In-Shot Burners for reliable and efficient heat output
- Solid-state temperature control, adjustable from 167°F to 563°F (75°C–295°C)
- Porcelain interior cavity for easy cleaning and long-term durability
- Deep-depth oven cavity (25-3/8") with two speed convection oven fan for even heat distribution.
- Dual-pane thermal glass door for full visibility during operation
- Automatic ignition system for safe gas operation
- Safety micro-switch shuts off operation when the door is opened
- Cooling-down function to rapidly reduce cavity temperature
- Interior chamber light with switch control
- 60-minute electric timer with audible buzzer
- Removable rack guides with 11 rack positions
- Four heavy-duty chrome-plated racks included
- Double-stacking capability to maximize kitchen space with the same footprint
- ¾" NPT rear gas connection
- Casters standard (front locking); legs optional

EGDCO-511R-N/P

Model	Units per Container	Total input (btu/hr)	Voltage/Amp	Product (WxDxH)	Packing (WxDxH)	NW	GW
EGDCO-511R-N/P	65	60,000 (NG) 52,000 (LPG)	120VAC, 60Hz, 9.3A	991 x 1005 x 1422 mm 39.0 x 39.6 x 56.0 in	1170 x 1070 x 1070 mm 46.1 x 42.1 x 42.1 in	209 kg 460 lbs	262 kg 666 lbs

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Gas Griddle



- Stainless steel front with galvanized sides and back for durability and easy cleaning
- Steel U-shaped burners, each rated at 30,000 BTU/hr
- Independent manual controls at every 12" cooking zone
- Heavy-duty griddle plate, 5/8" thick, for consistent heat retention
- Standby stainless steel pilot system for reliable ignition
- Stainless steel splash guards on three sides
- Front grease trough channel, 3" wide, for easy grease management
- Stainless steel oil collector located at the bottom
- Durable brass gas control valves with zinc-alloy chrome-plated knobs
- Easy-access pilot adjustment screws for servicing
- Field-convertible gas configuration (natural gas to propane)
- Shipped standard with gas regulator
- 3/4" NPT rear gas connection
- Adjustable heavy-duty stainless steel legs
- Available widths: 16", 24", and 36"

EGR-36R-N/P

Model	Units per Container	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
EGR-16SR-N/P	335	30,000	404 x 640 x 390 mm 15.9 x 25.2 x 15.4 in	490 x 780 x 500 mm 19.3 x 30.7 x 19.7 in	41 kg 90 lbs	51 kg 128 lbs
EGG-24SR-N/P	225	60,000	604 x 640 x 390 mm 23.8 x 25.2 x 15.4 in	760 x 780 x 500 mm 29.9 x 30.7 x 19.7 in	52 kg 114 lbs	65 kg 143lbs
EGG-36SR-N/P	140	90,000	904 x 640 x 390 mm 35.6 x 25.2 x 15.4 in	980 x 780 x 500 mm 38.6 x 30.7 x 19.7 in	80 kg 176 lbs	95 kg 209 lbs

Gas Griddle



- Stainless steel front with galvanized sides and back for durability and easy cleaning
- Steel U-shaped burners, each rated at 30,000 BTU/hr
- Independent manual controls at every 12" cooking zone
- Heavy-duty griddle plate, 5/8" thick, for consistent heat retention
- Standby stainless steel pilot system for reliable ignition
- Stainless steel splash guards on three sides
- Front grease trough channel, 3" wide, for easy grease management
- Stainless steel oil collector located at the bottom
- Durable brass gas control valves with zinc-alloy chrome-plated knobs
- Easy-access pilot adjustment screws for servicing
- Field-convertible gas configuration (natural gas to propane)
- Shipped standard with gas regulator
- 3/4" NPT rear gas connection
- Adjustable heavy-duty stainless steel legs
- Available widths: 16", 24", and 36"

EGG-36SR-N/P

Model	Units per Container	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
EGR-16SR-N/P	335	30,000	404 x 640 x 390 mm 15.9 x 25.2 x 15.4 in	490 x 780 x 500 mm 19.3 x 30.7 x 19.7 in	41 kg 90 lbs	51 kg 128 lbs
EGG-24SR-N/P	225	60,000	604 x 640 x 390 mm 23.8 x 25.2 x 15.4 in	760 x 780 x 500 mm 29.9 x 30.7 x 19.7 in	52 kg 114 lbs	65 kg 143lbs
EGG-36SR-N/P	140	90,000	904 x 640 x 390 mm 35.6 x 25.2 x 15.4 in	980 x 780 x 500 mm 38.6 x 30.7 x 19.7 in	80 kg 176 lbs	95 kg 209 lbs



Gas Thermostat Griddle

- > Stainless steel front with galvanized sides and back for durability and easy cleaning
- > Steel U-shaped burners, each rated at 30,000 BTU/hr
- > Thermostatic temperature control, adjustable from 200°F to 500°F, with independent control every 12" cooking zone
- > Heavy-duty polished steel griddle plate, 5/8" thick, for consistent heat retention
- > Standby stainless steel pilot system for reliable ignition
- > Stainless steel splash guards on three sides
- > Front grease trough channel with stainless steel oil collector at the bottom
- > Durable brass gas control valves with zinc-alloy chrome-plated knobs
- > Easy-access pilot adjustment screws for servicing
- > Field-convertible gas configuration (natural gas to propane)
- > Shipped standard with gas regulator
- > 3/4" NPT rear gas connection
- > Adjustable heavy-duty stainless steel legs
- > Available widths: 16", 24", and 36"

EGG-24STR-N/P

Model	Units per Container	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
EGG-16STR-N/P	335	30,000	404 x 640 x 390 mm 15.9 x 25.2 x 15.4 in	490 x 780 x 500 mm 19.3 x 30.7 x 19.7 in	41 kg 90 lbs	51 kg 128 lbs
EGG-24STR-N/P	225	60,000	604 x 640 x 390 mm 23.8 x 25.2 x 15.4 in	760 x 780 x 500 mm 29.9 x 30.7 x 19.7 in	52 kg 114 lbs	65 kg 143 lbs
EGG-36STR-N/P	140	90,000	904 x 640 x 390 mm 35.6 x 25.2 x 15.4 in	980 x 780 x 500 mm 38.6 x 30.7 x 19.7 in	80 kg 176 lbs	95 kg 209 lbs



Gas Radiant Broiler



- Stainless steel front and sides for durability and easy cleaning
- Cast iron straight (bar) burners, each rated at 20,000 BTU/hr
- Cast iron radiant covers for superior heat retention and even heat distribution
- Standby pilot system for reliable ignition
- Independent manual control valves for every 6" cooking zone
- Heavy-duty reversible cast iron cooking grates, 5-1/4" wide, for versatile grilling
- Full-width crumb tray / grease collector at the bottom for easy cleanup
- Durable brass gas control valves with zinc-alloy chrome-plated knobs
- Easy-access pilot adjustment screws for servicing
- Field-convertible gas configuration (natural gas to propane)
- Shipped standard with gas regulator
- 3/4" NPT rear gas connection
- Adjustable heavy-duty stainless steel legs
- Available widths: 24", 36", 48", and 60"

EGCB-24R-N/P

Model	Units per Container	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
EGCB-24R-N/P	215	80,000	605 x 745 x 400 mm 23.8 x 29.3 x 15.7 in	890 x 890 x 520 mm 35 x 35 x 20.5 in	85 kg 187 lbs	112 kg 246 lbs
EGCB-36R-N/P	130	120,000	910 x 745 x 400 mm 35.8 x 29.3 x 15.7 in	1070 x 890 x 520 mm 42.1 x 35 x 20.5 in	130 kg 286 lbs	158 kg 348 lbs
EGCB-48R-N/P	105	160,000	1220 x 745 x 400 mm 48 x 29.3 x 15.7 in	1340 x 890 x 520 mm 52.8 x 35 x 20.5 in	167 kg 367 lbs	197 kg 433 lbs
EGCB-60R-N/P	65	200,000	1525 x 745 x 400 mm 60 x 29.3 x 15.7 in	1640 x 890 x 520 mm 64.6 x 35 x 20.5 in	210 kg 462 lbs	247 kg 543 lbs

Gas Radiant Broiler



- Stainless steel front with galvanized sides and back for durability and easy cleaning
- Steel U-shaped burners, each rated at 30,000 BTU/hr
- Independent manual controls at every 12" section for precise heat management
- Standby stainless steel pilot system for reliable ignition
- Cold-rolled steel radiant covers for even heat distribution
- Heavy-duty reversible cast iron cooking grates for versatile grilling
- Adjustable cooking grate height to accommodate different foods
- Stainless steel splash guards on three sides
- Front grease trough channel with large stainless steel oil collector
- Durable brass gas control valves with easy-access pilot adjustment screws
- Field-convertible gas configuration (natural gas to propane)
- Shipped standard with gas regulator
- 3/4" NPT rear gas connection
- Adjustable heavy-duty stainless steel legs
- Available widths: 16", 24", 36", 48", and 60"

ECB-48SR-N/P

Model	Units per Container	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
ECB-16SR-N/P	335	30,000	404 x 640 x 390 mm 15.9 x 25.2 x 15.4 in	490 x 780 x 500 mm 19.3 x 30.7 x 19.7 in	49 kg 108 lbs	57 kg 125 lbs
ECB-24SR-N/P	225	60,000	604 x 640 x 390 mm 23.8 x 25.2 x 15.4 in	760 x 780 x 500 mm 29.9 x 30.7 x 19.7 in	54 kg 119 lbs	70 kg 154 lbs
ECB-36SR-N/P	140	90,000	904 x 640 x 390 mm 35.6 x 25.2 x 15.4 in	980 x 780 x 500 mm 38.6 x 30.7 x 19.7 in	74 kg 163 lbs	95 kg 209 lbs
ECB-48SR-N/P	115	120,000	1204 x 640 x 390 mm 47.4 x 25.2 x 15.4 in	1280 x 780 x 500 mm 50.4 x 30.7 x 19.7 in	98 kg 216 lbs	135 kg 297 lbs
ECB-60SR-N/P	70	150,000	1504 x 640 x 390 mm 59.2 x 25.2 x 15.4 in	1610 x 780 x 500 mm 63.4 x 30.7 x 19.7 in	122 kg 268 lbs	167 kg 367 lbs

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Gas Lava Broiler



- Heavy-duty countertop lava rock gas charbroiler designed for natural gas or LP gas operation
- Fully welded stainless steel front and sides for durability in demanding commercial kitchens
- Cast iron burners, each rated at 20,000 BTU/hr
- One cast iron burner provided 5.91"
- Lava rock cooking system for superior heat retention and authentic charbroiling results
- Independent gas control valves for each burner with standing pilot ignition
- Adjustable heavy-duty legs 3.94" – 4.72"
- ¾" NPT rear gas connection
- ETL certified to U.S. safety standards
- Available widths: 24", 36", 48, and 60"

EGCB-24LR-N/P

Model	Units per Container	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
EGCB-24LR-N/P	215	80,000	605 x 745 x 400 mm 23.8 x 29.3 x 15.7 in	890 x 890 x 520 mm 35 x 35 x 20.5 in	85 kg 187 lbs	112 kg 246 lbs
EGCB-36LR-N/P	130	120,000	910 x 745 x 400 mm 35.8 x 29.3 x 15.7 in	1070 x 890 x 520 mm 42.1 x 35 x 20.5 in	130 kg 286 lbs	158 kg 348 lbs
EGCB-48LR-N/P	105	160,000	1220 x 745 x 400 mm 48 x 29.3 x 15.7 in	1340 x 890 x 520 mm 52.8 x 35 x 20.5 in	167 kg 367 lbs	197 kg 433 lbs
EGCB-60LR-N/P	65	200,000	1525 x 745 x 400 mm 60 x 29.3 x 15.7 in	1640 x 890 x 520 mm 64.6 x 35 x 20.5 in	210 kg 462 lbs	247 kg 543 lbs

Gas Radiant Broiler



- Stainless steel front with galvanized sides and back for durability and easy cleaning
- Steel U-shaped burners, each rated at 30,000 BTU/hr
- Independent manual controls at every 12" section for precise heat management
- Standby stainless steel pilot system for reliable ignition
- Cold-rolled steel radiant covers for even heat distribution
- Heavy-duty reversible cast iron cooking grates for versatile grilling
- Adjustable cooking grate height to accommodate different foods
- Stainless steel splash guards on three sides
- Front grease trough channel with large stainless steel oil collector
- Durable brass gas control valves with easy-access pilot adjustment screws
- Field-convertible gas configuration (natural gas to propane)
- Shipped standard with gas regulator
- ¾" NPT rear gas connection
- Adjustable heavy-duty stainless steel legs
- Available widths: 16", 24", 36", 48", and 60"

ECB-48SR-N/P

Model	Units per Container	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
ECB-16SR-N/P	335	30,000	404 x 640 x 390 mm 15.9 x 25.2 x 15.4 in	490 x 780 x 500 mm 19.3 x 30.7 x 19.7 in	49 kg 108 lbs	57 kg 125 lbs
ECB-24SR-N/P	225	60,000	604 x 640 x 390 mm 23.8 x 25.2 x 15.4 in	760 x 780 x 500 mm 29.9 x 30.7 x 19.7 in	54 kg 119 lbs	70 kg 154 lbs
ECB-36SR-N/P	140	90,000	904 x 640 x 390 mm 35.6 x 25.2 x 15.4 in	980 x 780 x 500 mm 38.6 x 30.7 x 19.7 in	74 kg 163 lbs	95 kg 209 lbs
ECB-48SR-N/P	115	120,000	1204 x 640 x 390 mm 47.4 x 25.2 x 15.4 in	1280 x 780 x 500 mm 50.4 x 30.7 x 19.7 in	98 kg 216 lbs	135 kg 297 lbs
ECB-60SR-N/P	70	150,000	1504 x 640 x 390 mm 59.2 x 25.2 x 15.4 in	1610 x 780 x 500 mm 63.4 x 30.7 x 19.7 in	122 kg 268 lbs	167 kg 367 lbs



Gas Salamander Broiler



- > Heavy-duty stainless steel structure for durability and easy cleaning
- > Infrared atmospheric burner system with total output of 60,000 BTU/hr for fast, intense cooking
- > Infrared heating technology cooks food quicker and more evenly
- > Spring-balanced lifting system for smooth and easy height adjustment
- > Five-position height locking system for precise temperature control
- > Roll-out grilling racks for easy loading, unloading, and cleaning
- > Grill stop mechanism to prevent racks from sliding out unintentionally
- > Continuous pilot system for instant ignition of the main burner
- > Stainless steel crumb tray to collect food debris
- > Wall-mounting kit included to save valuable kitchen space
- > Compatible with 36" or 60" ranges (mounting kit ordered separately)
- > 3/4" NPT rear gas connection

EGCS-36L-N/P

Model	Units per Container	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
EGCS-36L-N/P	96	36,000 (NG) 42,000 (LPG)	914 x 483 x 483 mm 36 x 19 x 19 in	990 x 1520 x 711 mm 39 x 26 x 28 in	47 kg 104 lbs	64 kg 140 lbs



Gas Counter Hotplate



- Stainless steel front and sides for durability and easy cleaning
- Cast iron open burners, each rated at 30,000 BTU/hr
- Heavy-duty 12" x 12" (30 x 30 cm) removable cast iron grates
- Standby stainless steel anti-clogging pilot system for reliable ignition
- Lift-off burner design for easy cleaning and maintenance
- Durable brass gas control valve for precise flame control
- Zinc-alloy control knobs with chrome coating
- Easy-access pilot adjustment screws for servicing
- Full-width crumb tray at the bottom for debris collection
- Field-convertible gas configuration (natural gas to propane)
- Shipped standard with gas regulator
- 3/4" NPT rear gas connection
- Adjustable heavy-duty stainless steel legs
- Available in 2-, 4-, and 6-burner configurations

EGHP-4LR-N/P

Model	Units per Container	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
EGHP-2LR-N/P	402	60,000	305 x 745 x 380 mm 12 x 29 x 15 in	440 x 890 x 460 mm 18 x 35 x 18 in	38 kg 84 lbs	46 kg 101 lbs
EGHP-4LR-N/P	234	120,000	610 x 745 x 380 mm 24 x 29 x 15 in	890 x 890 x 460 mm 29 x 35 x 18 in	57 kg 125 lbs	73 kg 161 lbs
EGHP-6LR-N/P	156	180,000	915 x 745 x 380 mm 36 x 29 x 15 in	1050 x 890 x 460 mm 41 x 35 x 18 in	86 kg 189 lbs	104 kg 229 lbs



Gas Stockpot

- Stainless steel front and sides for durability and easy cleaning
- Dual-ring cast iron burners, each rated at 55,000 BTU/hr (Natural Gas)
- Heavy-duty cast iron grate, 18" x 24.6" (46 x 62.5 cm), for stable cookware support
- Standby stainless steel pilot system for reliable ignition
- Durable brass gas control valves for individual burner control
- Cool-touch fiberglass nylon control knobs
- Easy-access pilot adjustment screws for servicing
- Full-width crumb tray at the bottom for easy cleanup
- Field-convertible gas configuration (natural gas to propane)
- Shipped standard with gas regulator
- 3/4" NPT rear gas connection
- 6" adjustable stainless steel legs.
- Available in single- and double-burner configurations

ESP-1R-N/P

Model	Units per Container	Total input (btu/hr)	Propane/Natural gas	Product (WxDxH)	Packing (WxDxH)	NW	GW
ESP-1R-N/P	300	110,000	85,000	457 x 625 x 520 mm 18 x 24.6 x 20.5 in	610 x 770 x 510 mm 24 x 30.3 x 20 in	55 kg 138 lbs	76 kg 167 lbs
ESP-2R-N/P	128	220,000	170,000	457 x 1240 x 520 mm 18 x 48.8 x 20.5 in	610 x 1450 x 510 mm 24 x 57 x 20 in	107 kg 235 lbs	135 kg 297 lbs



Gas Single Wok Range

- Stainless steel front and sides for durability and easy cleaning
- High-output 16" cast iron burner with 18 jets, delivering up to 95,000 BTU/hr
- Standby stainless steel pilot system for reliable and quick ignition
- Rolled front design allows easy shaking and swirling of the wok
- Gradual sloped top to reduce spill-over and improve workflow
- Full-width crumb tray at the bottom for easy cleanup
- Adjustable gas control valve with zinc-alloy handle
- Easy-access pilot adjustment screws for servicing
- Field-convertible gas configuration (natural gas to propane)
- Shipped standard with gas regulator
- 3/4" NPT rear gas connection
- 15" stainless steel heavy-duty legs for stable installation

EGSPR-1W-N/P

Model	Units per Container	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
EGSPR-1W-N/P	264	110,000 (Natural gas) 95,000 (Propane)	457 x 523 x 730 mm 18 x 21 x 29 in	610 x 760 x 510 mm 24 x 30 x 20 in	32 kg 71 lbs	43 kg 95 lbs

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Quick Disconnect Gas Hose Kit

- Flexible stainless steel corrugated gas connector for durability and flexibility
- Stainless steel braided reinforcement to prevent stretching and kinking
- PVC protective coating to resist grease buildup and abrasion
- 360° swivel fittings at both ends for easy alignment and installation
- Two 3/4" female x 3/4" male street elbows included
- PVC-coated restraining cable for added safety and strain relief
- 3/4" NPT full-port gas shut-off valve for reliable flow control
- Quick-disconnect fitting for easy equipment movement and cleaning
- Simple and fast installation
- 36", 48", 60" hose length

EQD3436

Model	Units per Container	Length	Diameter	Street elbow	Gas shut	Restraining cable	Packing (WxDxH)	NW	GW
EQD3436	8426	914.40 mm 36 in	19.05 mm 3/4 in	2	1	1	570 x 285 x 55 mm 22 x 11 x 2 in	3 kg 7 lbs	3.2 kg 7 lbs
EQD3448	6994	1219.20 mm 48 in	19.05 mm 3/4 in	2	1	1	685 x 285 x 55 mm 27 x 11 x 2 in	3.2 kg 7 lbs	3.6 kg 8 lbs
EQD3460	5936	1524.00 mm 60 in	19.05 mm 3/4 in	2	1	1	805 x 285 x 55 mm 32 x 11 x 2 in	3.5 kg 8 lbs	4 kg 9 lbs



Electric Series



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Electric Standard Depth Convection Oven

- Two-speed convection motor for flexible airflow control
- Solid-state thermostat control for precise temperature regulation
- Full sheet-size oven cavity with 13 rack positions
- Temperature adjustable from 150°F to 500°F (65.6°C–260°C)
- Four heavy-duty wire racks included as standard
- Independent double-layer glass door design for insulation and visibility
- Interior oven lamp for clear viewing during operation
- Porcelain cavity for easy cleaning and durability
- Stackable design to maximize kitchen space
- Swivel casters with brakes for safe and easy mobility

ECOR-1-208-3

Model	Units per Container	Power	Volts	Phase	Cavity Size	Shelf	Temperature
ECOR-1-208-1	44	9kw	208V / 60Hz	1	737 × 565 × 610 mm 29 x 22-1/4 x 24 in	4	150°F to 500°F 65.6°C – 260°C
ECOR-1-208-3	44	9kw	208V / 60Hz	3	737 × 565 × 610 mm 29 x 22-1/4 x 24 in	4	150°F to 500°F 65.6°C – 260°C
ECOR-1-240-1	44	10kw	240V / 60Hz	1	737 × 565 × 610 mm 29 x 22-1/4 x 24 in	4	150°F to 500°F 65.6°C – 260°C
ECOR-1-240-3	44	10kw	240V / 60Hz	3	737 × 565 × 610 mm 29 x 22-1/4 x 24 in	4	150°F to 500°F 65.6°C – 260°C



Electric Convection Oven Bakery Depth

- Stainless steel front with galvanized sides for durability and structural support
- High-efficiency electric heating elements rated at 9 kW
- Solid-state temperature control, adjustable from 167°F to 563°F
- Porcelain interior cavity for easy cleaning and long-term durability
- Dual-pane thermal glass door for heat retention and clear visibility
- Auto-reverse fan for even air circulation and consistent baking results
- Cooling-down function to rapidly reduce chamber temperature
- Interior chamber light for easy monitoring during operation
- 60-minute electric timer with audible bell
- Removable rack guides with 11 rack positions
- Four heavy-duty chrome-plated racks included
- Double-stacking capability to maximize kitchen space
- Safety micro-switch automatically shuts off operation when door is opened

EEDCOR-1-208-3

Model	Power	Volts	Phase	Packing Size	Temperature
EEDCOR-1-208-3	7.8~9kw	208~240V/60HZ	3	1168.4 × 1066.8 × 1066.8 mm 46x42x42 in	167°F to 563°F 75°C – 295°C
EEDCOR-1-240-1	7.8~9kw	208~240V/60HZ	1	1168.4 × 1066.8 × 1066.8 mm 46x42x42 in	167°F to 563°F 75°C – 295°C
EEDCOR-1-208-3	7.8~9kw	208~240V/60HZ	3	1168.4 × 1066.8 × 1066.8 mm 46x42x42 in	167°F to 563°F 75°C – 295°C
EEDCOR-1-240-1	7.8~9kw	208~240V/60HZ	1	1168.4 × 1066.8 × 1066.8 mm 46x42x42 in	167°F to 563°F 75°C – 295°C



Electric Fryer with Cabinet

- Stainless steel frying pot with 40 lbs oil capacity
- Stainless steel front with galvanized sides for durability
- On/off power switch for simple operation
- High-efficiency flat heating elements for rapid heat transfer
- Deep cold zone with forward-sloping bottom to extend oil life
- 1" drain valve for fast and complete oil evacuation
- Oil drain extension for safe and controlled draining
- Stainless steel door handle for operator safety
- Two fryer baskets included

EEF-208-1

Model	Units per Container	Power	Volts / PH / Amps	Capacity	Product (WxDxH)	Packing (WxDxH)	NW	GW
EEF-208-1	70	12kw	208V, 1PH, 58A	40 lbs	400 x 690 x 1120 mm 16 x 27 x 44 in	920 x 520 x 1180 mm 36 x 20 x 46.5 in	56 kg 123 lbs	68 kg 150 lbs
EEF-208-3	70	12kw	208V, 3PH, 34A	40 lbs	400 x 690 x 1120 mm 16 x 27 x 44 in	920 x 520 x 1180 mm 36 x 20 x 46.5 in	56 kg 123 lbs	68 kg 150 lbs
EEF-240-1	70	14kw	240V, 1PH, 58A	40 lbs	400 x 690 x 1120 mm 16 x 27 x 44 in	920 x 520 x 1180 mm 36 x 20 x 46.5 in	56 kg 123 lbs	68 kg 150 lbs
EEF-240-3	70	14kw	240V, 3PH, 34A	40 lbs	400 x 690 x 1120 mm 16 x 27 x 44 in	920 x 520 x 1180 mm 36 x 20 x 46.5 in	56 kg 123 lbs	68 kg 150 lbs



Electric Panini Sandwich Grill

- Full stainless steel construction for durability and easy cleaning
- Interchangeable cooking plate options to support different menu applications
- Grooved top plate for distinctive grill marks
- Smooth lower plate for even and consistent heat distribution
- Ceramic-coated cooking surfaces for non-stick performance and easy cleaning
- Cast iron cooking plates for superior heat retention
- Solid-state EGO thermostat for precise temperature control
- Adjustable temperature range from 90°F to 570°F (32.2°C–298.9°C)
- Temperature limiter with manual reset for enhanced operational safety
- Counterbalanced spring system for smooth lid operation and controlled pressure
- Cool-touch Bakelite handle for operator safety
- Bakelite control knob for comfortable and precise adjustment
- Front-mounted oil collector for efficient grease management
- Non-slip rubber feet for countertop stability

EPG12GR

Model	Units per Container	Power	Volts	Cooking Surface	Top Plate	Bottom Plate	Product (WxDxH)	NW
EPG12GR	1670	1750W	120V / 60Hz	215.9 × 215.9 mm 8-1/2 x 8-1/2 in	Ribbed	Ribbed	289.6 × 393.7 × 215.9 mm 11-2/5 x 15-1/2 x 8-1/2 in	14.06 kg 31 lbs
EPG12SR	1670	1750W	120V / 60Hz	215.9 × 215.9 mm 8-1/2 x 8-1/2 in	Flat	Flat	289.6 × 393.7 × 215.9 mm 11-2/5 x 15-1/2 x 8-1/2 in	14.06 kg 31 lbs
EPG12GSR	1670	1750W	120V / 60Hz	215.9 × 215.9 mm 8-1/2 x 8-1/2 in	Ribbed	Flat	289.6 × 393.7 × 215.9 mm 11-2/5 x 15-1/2 x 8-1/2 in	14.06 kg 31 lbs



Electric Panini Sandwich Grill

- Full stainless steel construction for durability and easy cleaning
- Interchangeable cooking plate options to support different menu applications
- Grooved upper plate for distinctive grill marks
- Smooth lower plate for even and consistent heat distribution
- Ceramic-coated cast iron cooking plates for superior heat retention and non-stick performance
- Solid-state EGO thermostat for precise temperature control
- Adjustable temperature range from 90°F to 570°F (32.2°C–298.9°C)
- Temperature limiter with manual reset for enhanced operational safety
- Counterbalanced spring system for smooth lid operation and controlled pressure
- Cool-touch Bakelite handle for operator safety
- Bakelite control knob for comfortable and precise adjustment
- Front-mounted oil collector for efficient grease management
- Non-slip rubber feet for countertop stability

EPG16GR

Model	Units per Container	Power	Volts	Cooking Surface	Top Plate	Bottom Plate	Product (WxDxH)	NW
EPG16GR	1210	1750W	120V / 60Hz	330.2 × 215.9 mm 13 x 8-1/2 in	Ribbed	Ribbed	406.4 × 304.8 × 203.2 mm 16 x 12 x 8 in	19.05 kg 42 lbs
EPG16SR	1210	1750W	120V / 60Hz	330.2 × 215.9 mm 13 x 8-1/2 in	Flat	Flat	406.4 × 304.8 × 203.2 mm 16 x 12 x 8 in	19.05 kg 42 lbs
EPG16GSR	1210	1750W	120V / 60Hz	330.2 × 215.9 mm 13 x 8-1/2 in	Ribbed	Flat	406.4 × 304.8 × 203.2 mm 16 x 12 x 8 in	19.05 kg 42 lbs



Electric Counter Panini Grill



- Full stainless steel construction for durability and easy cleaning
- Multiple cooking plate options to support different menu applications
- Grooved top plate for distinctive grill marks
- Smooth lower plate for even and consistent heat distribution
- Ceramic-coated cooking surfaces for non-stick performance and easy cleaning
- Cast iron cooking plates for superior heat retention
- Solid-state EGO thermostat for precise temperature control
- Adjustable temperature range from 90°F to 570°F
- Temperature limiter with manual reset for enhanced operational safety
- Counterbalanced spring system for smooth lid operation and controlled pressure
- Cool-touch Bakelite handle for operator safety
- Bakelite control knob for comfortable and precise adjustment
- Front-mounted oil collector for efficient grease management
- Non-slip rubber feet for countertop stability

EPG22GR

Model	Units per Container	Power	Volts	Cooking Surface	Top Plate	Bottom Plate	Product (WxDxH)	NW
EPG22GR	890	3500W	120V / 60Hz	498.48 × 231.78 mm 19 5/8"×9 1/8 in	Ribbed	Ribbed	565.15 × 393.70 × 215.90 mm 22 1/4"×15 1/2"×8 1/2 in	28.12 kg 62 lbs
EPG22SR	890	3500W	120V / 60Hz	498.48 × 231.78 mm 19 5/8"×9 1/8 in	Flat	Flat	565.15 × 393.70 × 215.90 mm 22 1/4"×15 1/2"×8 1/2 in	28.12 kg 62 lbs
EPG22GSR	890	3500W	120V / 60Hz	498.48 × 231.78 mm 19 5/8"×9 1/8 in	Ribbed	Flat	565.15 × 393.70 × 215.90 mm 22 1/4"×15 1/2"×8 1/2 in	28.12 kg 62 lbs



Electric Conveyor Toaster

- Durable stainless steel construction for long service life and easy cleaning
- High-output performance: toasts up to 150 slices per hour (small model) and up to 300 slices per hour (large model)
- 3" product opening with four heating element settings for bread, bagels, and buns
- Infinite-speed conveyor control for precise toasting results
- Stainless steel front guiding rack for smooth product feed
- Field-adjustable front and rear discharge for flexible kitchen layouts
- Cool-touch crumb tray for safe and easy cleaning
- Geared motor with integrated cooling fan for reliable belt drive operation
- Specially designed cooling system to reduce top surface temperature

ECT300R

Model	Units per Container	Power	Volts	Output	Product (WxDxH)	NW	GW
ECT150R	1069	1340W	120V / 60Hz	150pcs/hour	279.4 × 419.1 × 381.0 mm 11 × 16.5 × 15 in	14.06 kg 31 lbs	15.88 kg 35 lbs
ECT300R	805	1700W	120V / 60Hz	300pcs/hour	368.3 × 419.1 × 381.0 mm 14.5 × 16.5 × 15 in	15.88 kg 35 lbs	18.14 kg 40 lbs