



PRODUCT Catalogue



IMPERIAL

 www.gamblefs.co.uk

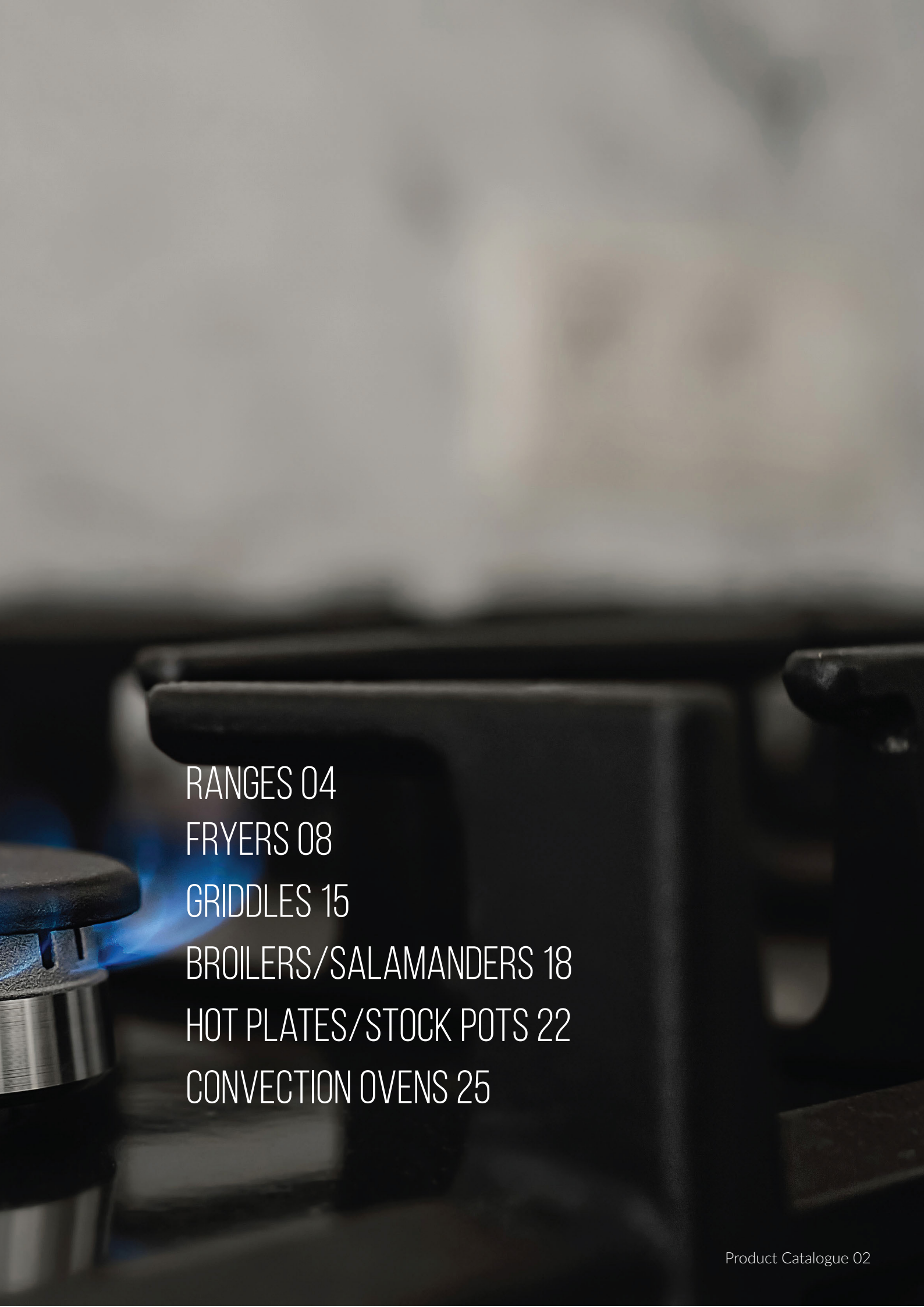


 **Parcel Hive**
Automated Delivery Solutions

 **01509 260150**

A close-up, low-angle shot of a gas stove burner. The burner is made of dark metal with a silver-colored ring at the base. A bright blue flame is visible, rising from the burner. The background is blurred, showing other parts of the stove and a dark surface.

IMPERIAL



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CONVECTION OVENS 25



Gamble Foodservice Solutions Ltd delivers premium appliances crafted with European precision and modern design. Each product is built to offer reliability, style, and long-lasting performance.

**Brand Excellence Global
Presence Premium European
Standards Innovative Product
Development**



Since 1947 GFS has set a benchmark in the appliance industry through a commitment to quality, precision, and innovation. Our products are crafted using advanced manufacturing technology and carefully selected materials to ensure exceptional reliability. Each design balances modern simplicity with functional clarity, allowing our appliances to integrate seamlessly into contemporary living spaces.

Driven by a customer-focused mindset, the brand continuously refines its designs to meet global standards for safety, efficiency, and durability. Every appliance undergoes strict quality testing to guarantee consistent performance over time. With a strong emphasis on elegant styling, energy-saving features, and long-term dependability, Gamble FS Ltd delivers products that elevate the everyday experience while maintaining the timeless sophistication that defines the brand.

Our focus on quality and innovation ensures every Imperial appliance enhances daily living.

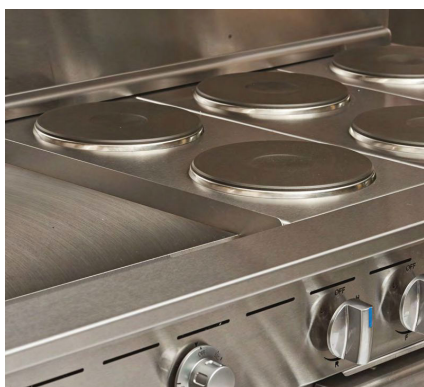
RANGES

Imperial ranges are made in the USA, featuring a simple, robust, and powerful design. They provide outstanding durability.

The Pro Series Line is sleek, European styling. Special design elements, like the wide radius high shelf and front ledge, help achieve this look along with the unique styling of the cast aluminum knobs. Stainless steel wraps this equipment from the top shelf to the kick plate.



ELECTRIC RESTAURANT RANGES FEATURES

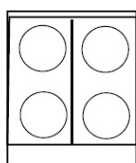


ELEMENT FEATURES

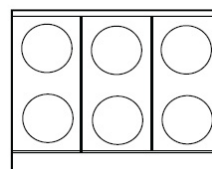
- Solid top prevents spills from entering unit and makes clean-up easy.
- Sealed 2 kW round plates provide a solid flat surface for faster even heating.
- Independent, infinite heat controls for precise temperature flexibility.
- Stainless steel front, sides, kick plate, landing ledge, back splash and shelf from heat in an insulated side compartment.
- Oven controls protected from heat in an insulated side compartment.
- Chef depth standard oven interior accommodates standard. (457 x 660 mm) sheet pans front-to-back and side-by side.
- Power supply: 400V three-phase, cable not included.

OVEN FEATURES

- High-performance 5.3 kW element provides even heating throughout the oven interior.
- Heavy-duty thermostat with temperature range from 65°C to 260°C.
- Unique baffle above the element distributes heat flow to provide even cooking temperatures throughout the oven cavity.
- Stamped inner door liner provides extra strength while optimising heat retention.
- One chrome oven rack is included.
- Porcelain side, rear, deck and door lining.
- Splatter screen protects the element from spills.



Model: CIR-4-E



Model: CIR-6-E

MODEL	DESCRIPTION	ELECTRICAL OUTPUT [kW]	WIDTH [mm]	DEPTH [mm]	HEIGHT [mm]	SHIPWEIGHT (kg)
CIR-4-E	4 round plates + standard oven 5,3 kW	13.3	610	833	915	465
CIR-6-E	6 round plates + standard oven 5,3 kW	17.3	914	833	915	605

GAS PRO SERIES RANGES FEATURES

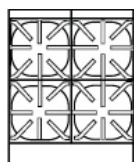


BURNER FEATURES

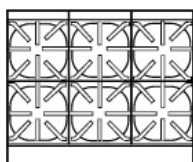
- PyroCentric™ 9kW anti-clogging burner with 2kW low simmer feature.
- Two rings of flame for even cooking no matter the pan size.
- Full width, stainless steel crumb tray slides out for cleaning.
- Cast iron front and back grates lift off easily for cleaning.
- Sized for large stock pots and easy to slide from section to section.

OVEN FEATURES

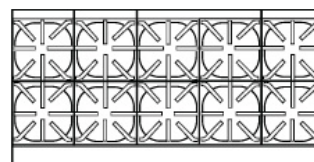
- High performance 10 kW linear burner for even heating throughout the oven.
- Exclusive heat deflector reflects heat into the oven, not the floor.
- Deep oven cavity accommodates standard sheet pans front-to-back and side- to-side.
- Stamped inner door liner provides extra strength while improving heat retention.



Model: CIR-4



Model: CIR-6



Model: CIR-10

MODEL	DESCRIPTION	GAZ OUTPUT (kW)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CIR-4	4 burners + Oven 8 kW	45	610	800	915	210
CIR-6	6 burners + Oven 10 kW	67	915	800	915	274
CIR-10	10 burners + 2 ovens 10 kW	114	1524	800	915	444

GAS PRO SERIES RANGES WITH GRIDDLE TOP FEATURES

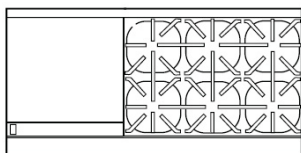


GRIDDLE TOP (G24)

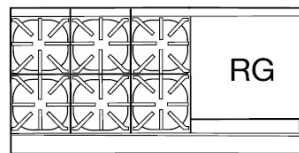
- 25 mm thick highly polished griddle top.
- 2 x 6kW burners for griddle top.
- 76 mm wide stainless steel grease trough and removable grease can for easy cleaning.
- Manual controls are standard, thermostatic controls optional.

RAISED GRIDDLE TOP (RG24)

- 19 mm thick highly polished raised griddle top.
- 2 x 6kW burners for griddle and integrated broiler.



Model: CIR-6-G24
With griddle

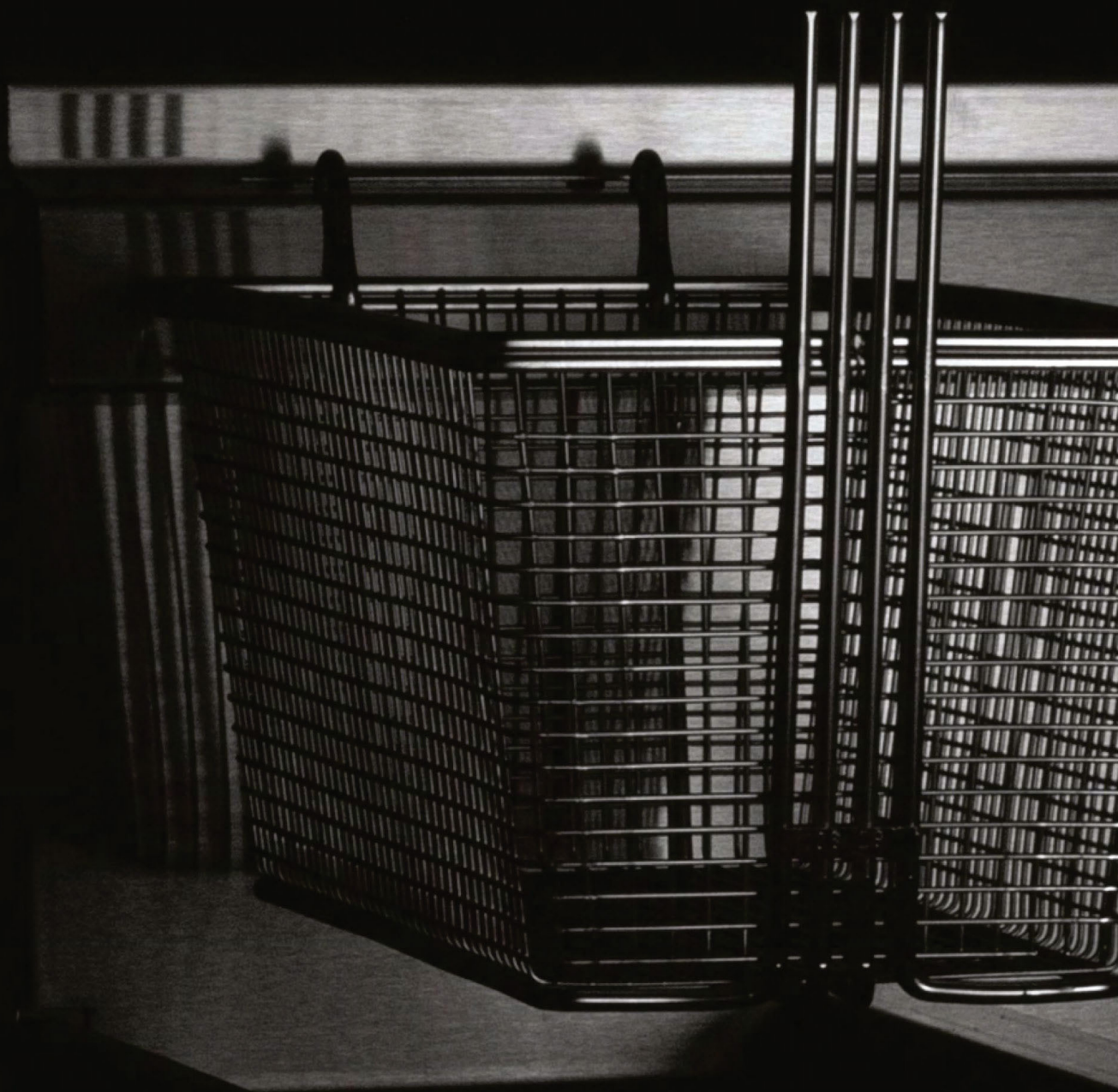


Model: CIR-6-RG24
With raised griddle

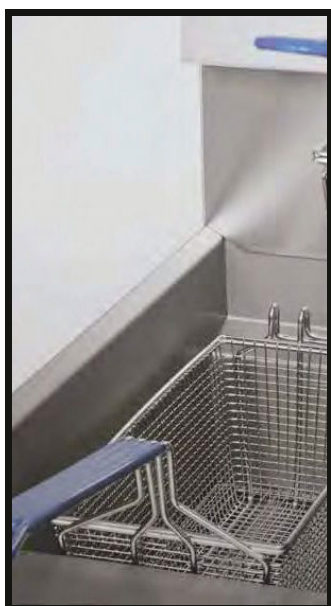
MODEL	DESCRIPTION	GAZ OUTPUT (kW)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CIR-6-G24	6 burners + griddle + 2 ovens 10 kW	89	1525	800	915	480
CIR-6-RG24	6 burners + Raised griddle + 2 ovens 10 kW	89	1525	800	915	496

FRYERS

Imperial is the leading manufacturer of high-efficiency fryers in the United States, the fryers are engineered with a simple and durable design, built for intensive use.



IMPERIAL COUNTER TOP ELECTRIC FRYER



- 2 x half size nickel plated fry baskets with vinyl-coated handles.
- Fine mesh crumb screen.
- Stainless steel front, doors, sides, and basket hanger.
- 304 stainless steel frypot.
- Capacity 14 liters.
- Cold zone and forward sloping bottom collect and remove debris from the fry area, helping maintain oil quality and making clean-up easier.
- Electromechanical thermostat (93 °C - 181 °C) inside the door.
- Full bottom provides structural support.
- 1 fixed flat ribbon element located inside the stainless steel frypot.
- Heats oil quickly resulting in less absorption and better tasting food.
- Recessed bottom for drain accessibility. 25 mm full port drain valve.
- Model: CIFST-25-E Power supply: 380V three-phase 50Hz (3PH+N+T).



MODEL	ELECTRICAL OUTPUT (kW)	OIL CAPACITY (Liters)	FRYING AREA (mm)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CIFST-25-E	9	14	318x356	394	743	622	40

IMPERIAL COUNTER TOP GAS FIRED TUBE FRYER

GAS TUBE FIRED FRYER FEATURES



- 2 x half size nickel plated fry baskets with vinyl-coated handles.
- Fine mesh crumb screen.
- Stainless steel front, doors, sides, basket and hanger.
- Frypot is 304 stainless steel.
- Capacity 14 liters.
- Full bottom provides structural support.
- Large heat transfer area rapidly heats oil to the desired temperature with a faster recovery than an open pot fryer.
- Large "cool zone" helps capture food particles, prolongs oil life.
- Deflector/baffles in tubes absorb and diffuse heat to tube walls.
- Full heat-shield behind control panel.
- High gas output for fast recovery, heats oil quickly resulting in less absorption and better tasting food.
- Recessed bottom for drain accessibility. 25 mm full port drain valve.
- Plate mounted legs/casters for secure support.
- Tube joint sections are robotically precision welded onto specially drawn frypot.
- Radius-formed frypot edges add durability for longer frypot life.



Model: CIFST-25

MODEL	ELECTRICAL OUTPUT (kW)	OIL CAPACITY (Liters)	FRYING AREA (mm)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CIFST-25-E	9	14	318x356	394	743	622	40

IMPERIAL ELECTRIC FRYER WITH IMMERSED ELEMENTS

ELECTRIC FRYERS WITH IMMERSED ELEMENTS FEATURES



Immersed elements

- Simple and economic configuration
- No moving parts
- High-efficiency flat coil elements for quick heating of the oil
- Fine mesh crumb screen.
- WATLOW flat electric heating elements in 304 stainless steel.
- Cold zone and forward sloping bottom collect and remove debris from the fry area, helping maintain oil quality and making clean-up easier.
- Electromechanical thermostat control (93 °C - 181 °C) inside the door.
- Safety thermostat with automatic reset.
- Full bottom provides structural support.
- Elements are located inside the stainless steel frypot, below the fry zone.
- Heats oil quickly resulting in less absorption and better tasting food.
- Double panel door.
- Recessed bottom for drain accessibility. 32 mm full port drain valve.
- Durable legs for secure support.
- Power supply: 400V three-phase.



Model: CIFS-2525-E

2 x half size, split pot
Capacity of 45-50
kg of fries per hour



Model: CIFS-40-E

Capacity of 40-50
kg of fries per hour



Model: CIFS-50-E

Capacity of 50-60
kg of fries per hour



Model: CIFS-75-E

Casters are optional

Capacity of 70-80
kg of fries per hour

MODEL	ELECTRICAL OUTPUT (kW)	OIL CAPACITY (Liters)	FRYING AREA (mm)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CIFS-2525-E	11	(2 half size, split pot) 2x14	171 x 356	394	762	1156	105
CIFS-40-E	14	22	356 x 356	394	762	1156	100
CIFS-50-E	15.3	27	356 x 356	394	762	1156	114
CIFS-75-E	19	41	457 x 457	495	851	1156	122

IMPERIAL ELECTRIC FRYER WITH TILT UP ELEMENTS

ELECTRIC FRYERS WITH TILT UP ELEMENTS FEATURES



Tilt-up elements

- WATLOW flat serpentine stainless steel 304 lift-off heaters
- Designed for better heat exchange and rapid oil heating

- Simple and very sturdy stainless steel construction: Tank, casing, door, basket holder.
- WATLOW flat, tilt-up electric heating elements in 304 stainless steel in the shape of a coil for better heat exchange and rapid heating of the oil.
- Heating elements held in the raised position (90 °C) by powerful magnets with safety switch.
- Large cold zone to trap particles and increase the service life of the oil.
- Tilt-up elements for easier clean-up.
- Large, very strong nickel-plated steel baskets with ergonomic handles.
- On/off switch on the front.
- Electromechanical thermostat control (93 °C - 181 °C) inside the door.
- Safety thermostat with automatic reset.
- Fine mesh crumb screen.
- Elements are located inside the stainless steel frypot, below the fry zone.
- Heats oil quickly resulting in less absorption and better tasting food.
- Adjustable stainless steel feet.
- Power supply: 400V three-phase.



Model: CIFS-2525-E-LOE

2 x half size, split pot Capacity of 45-50 kg of fries per hour



Model: CIFS-40-E-LOE

Capacity of 40-50 kg of fries per hour



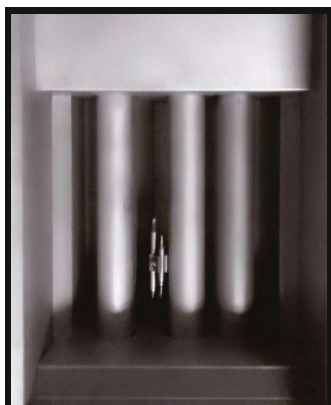
Model: CIFS-50-E-LOE

Capacity of 50-60 kg of fries per hour

MODEL	ELECTRICAL OUTPUT (kW)	OIL CAPACITY (Liters)	FRYING AREA (mm)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CIFS-2525-E-LOE	17	(2 half size, split pot) 2x14	171x356	394	762	1156	105
1 CIFS-40-E-LOE	14	22	356 x 356	394	762	1156	100
1 CIFS-50-E-LOE	15.3	27	356 x 356	394	762	1156	114

IMPERIAL GAS FIRED TUBE FRYERS

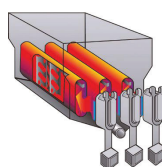
TUBE FIRED FRYER FEATURES



Tubular elements

The oil is heated directly by the tubes welded inside the tank. The burner flames are directed inside the tubes for very fast direct heating.

- Large nickel plated fry baskets with vinyl-coated handles.
- Stainless steel front, doors, sides, basket and hanger.
- Fine mesh crumb screen.
- Frypot is 304 stainless steel.
- Full heat-shield behind control panel.
- Higher power rating for fast recovery, heats oil quickly resulting in less absorption and better tasting food.
- Recessed bottom for drain accessibility. 32 mm full port drain valve (25 mm for IFS-25).
- Double panel door.
- Full bottom provides structural support.
- Plate mounted legs/casters for secure support.
- Large "cool zone" helps capture food particles, prolongs oil life and reduces taste transfer. Deflector/baffles in tubes absorb and diffuse heat to tube walls.
- Large heat transfer area rapidly heats oil to the desired temperature with a faster recovery than an open pot fryer.
- Tube joint sections are robotically precision welded onto specially drawn frypot.
- Radius-formed frypot edges add durability for longer frypot life.



Advantages

- A simple and powerful construction
- Rapid recovery of the oil temperature
- Lower price than indirect heating
- Easy access and maintenance of the burners



Model: CIFS-25

Half size, add a fryer
Capacity of 25 kg of fries per hour *Not to be used as a stand alone supplied with 2 legs.



Model: CIFS-2525

2 x half size, split pot
Capacity of 45-50 kg of fries per hour



Model: CIFS-40

Capacity of 45-50 kg of fries per hour



Model: CIFS-50

Capacity of 50-60 kg of fries per hour



Model: CIFS-75

Capacity of 70-80 kg of fries per hour

MODEL	GAZ OUTPUT (kW)	OIL CAPACITY (Liters)	FRYING AREA (mm)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CIFS-25	21	14	171 x 356	200	762	1156	53
CIFS-2525	41	2x14	171 x 356	394	762	1156	104
CIFS-40	31	22	356 x 356	394	762	1156	100
CIFS-50	41	27	356 x 356	394	762	1156	114
CIFS-75	51	41	457 x 457	495	864	1156	122

IMPERIAL OPEN POT FRYERS

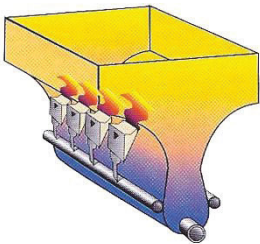
OPEN POT FRYER FEATURES



Indirect heating

The gas burners heat the ceramic reflectors, which in turn heat the walls of the tank indirectly by means of infrared heaters positioned on the outside of the tank.

- Large nickel plated fry baskets with vinyl-coated handles.
- Stainless steel front, doors, sides, basket and hanger.
- Frypot is 304 stainless steel.
- Full heat-shield behind control panel.
- Higher power rating for fast recovery, heats oil quickly resulting in less absorption and better tasting food.
- Recessed bottom for drain accessibility 32 mm full port drain valve.
- Fine mesh crumb screen catches larger particles for quick clean-ups.
- Double panel door.
- Full bottom provides structural support.
- Plate mounted legs/casters for secure support.
- Large "cool zone" helps capture food particles, prolongs oil life and reduces taste transfer.



Advantages

- Radius formed edges precision welded on the outside of the frypot by robots for accuracy and consistency.
- Frying area is 356 x 356 mm for
- 40 and 50 lb. models and 457 x 457 mm for 75 lb. model, perfect for all purpose frying.
- All stainless steel frypot has a large heat transfer area.
- Frypot is 304 stainless steel.
- Large, deep cold zone keeps particles out of fry area.
- Thermostat is placed in the center of the frypot to detect cold food placed in either basket



Model: CIFS-40-OP

22 Liters Capacity of
40-50 kg of fries per
hour



Model: CIFS-50-OP

27 Liters Capacity of
50-60 kg of fries per
hour



Model: CIFS-75-OP

Capacity of 70-80
kg of fries per hour

MODEL	GAZ OUTPUT (kW)	OIL CAPACITY (Liters)	FRYING AREA (mm)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CIFS-40-OP	36	22	356 x 356	394	762	1156	100
CIFS-50-OP	41	27	356 x 356	394	762	1156	114
CIFS-75-OP	51	41	457 x 457	495	864	1156	122

GRIDDLES

The Imperial griddles steel construction provides the unit with excellent heat retention and quick recovery, ensuring your products will be cooked to perfection

IMPERIAL THERMOSTATIC ELECTRIC GRIDDLES

THERMOSTATICALLY CONTROLLED ELECTRIC GRIDDLE FEATURES

- Full 610 mm plate depth plate for more cooking surface.
- Highly polished steel griddle plate for a wide variety of cooking applications.
- Stainless steel front, ledge and sides.
- 102 mm tapered stainless steel splash guard.
- Stainless steel grease trough and one piece rolled front for easy cleaning.
- 102 mm chrome plated adjustable legs included.
- 24, 36, 48 models have a 13 mm thick griddle plate.
- 60, model has a 19 mm thick griddle plate.



Model: CITG-24-E

2 heating elements
Width 61 cm



Model: CITG-36-E

3 heating elements
Width 91 cm



Model: CITG-48-E

4 heating elements
Width 122 cm



Model: CITG-60-E

5 heating elements
Width 152 cm

MODEL	ELECTRICAL OUTPUT (kW)	HEATING ELEMENTS	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CITG-24-E	8	2	610	787	355	136
CITG-36-E	12	3	914	787	355	195
CITG-48-E	16	4	1219	787	355	261
CITG-60-E	20	5	1524	787	355	328

IMPERIAL THERMOSTATIC GRIDDLES GAS

THERMOSTATICALLY CONTROLLED GRIDDLE FEATURES



- Thermostat maintains selected griddle temperature during peak cooking periods.
- 25 mm thick highly polished steel griddle plate maintains selected temperatures and assures quick recovery.
- Optional chrome griddle top also available.
- Aeration baffles between burners spread heat across griddle for more even heating.
- Full width rear flue distributes heat uniformly across griddle surface.
- One burner every 305 mm, rated at 9kW. Each burner has an adjustable gas valve and continuous pilot for instant ignition.
- Stainless steel front, sides and one piece rolled ledge. 102 mm chrome-plated legs included.
- Large 3.8 L capacity grease can with weep hole to indicate when full.
- Stainless steel grease gutter 102 mm wide.
- Full 610 mm depth plate for more cooking surface.



Model: CITG-24

2 burners
Width 61 cm



Model: CITG-36

3 burners
Width 91 cm



Model: CITG-48

4 burners
Width 122 cm

MODEL	GAS OUTPUT (kW)	BURNERS	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CITG-24	18	2	610	822	335	136
CITG-36	26	3	914	822	335	195
CITG-48	35	4	1219	822	335	261

BROILERS SALAMANDERS

Imperial Broilers and Salamanders are perfect to upgrade your restaurant's grilling capabilities or to finish off your signature dishes. They are designed to withstand daily intensive use and can be cleaned with ease.

IMPERIAL BROILERS

SALAMANDER & CHEESEMELTER BROILERS FEATURES



- Infra-red burner.
- Protective screen over infrared burner for splatter protection.
- Stainless Steel, top, bottom, front and sides for ISB.
- Countertop installation or can be installed against the wall.



Model: CIRSB-36

Salamander Broiler



Model: CIRCM-36

Cheesemelter Broiler

SALAMANDER BROILER

MODEL	GAS OUTPUT (kW)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CIRSB-36	12	915	451	483	95

CHEESEMELTER BROILER

MODEL	GAS OUTPUT (kW)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CIRSB-36	12	915	451	483	95

IMPERIAL BROILERS

GAS CHAR-ROCK BROILERS FEATURES



- Simple robust design.
- Stainless steel walls on three sides for maximum protection.
- Large opening for minimum heating efficiency.
- Several cast iron grills with adjustable height.
- Metal knobs for intensive use.
- Delivered with a bag of lava stones.
- Available for Natural Gas or Propane.



Model: CEBA-2223

2 burners
Width 56 cm



Model: CEBA-3223

3 burners
Width 81 cm

MODEL	GAS OUTPUT (kW)	BURNERS	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CEBA-2223	18	2	559	584	355	64
CEBA-3223	27	3	813	584	355	95

IMPERIAL BROILERS

RADIANT CHAR-BROILERS FEATURES



- Stainless steel front and sides with a range match profile.
- Individually controlled 4 kW stainless steel burners located every 127 mm.
- Removable reinforced cast iron radiants prevent clogging of burners and provide even heat distribution.
- Each 76 x 559 mm top grate blade has a cast-in grease trough that allows excess fat to flow to the front grease gutter minimizing flare-up.
- Includes 102 mm adjustable legs.
- One year parts and labor warranty.



Model: CIRB-24

4 burners
Width 61 cm



Model: CIRB-36

6 burners
Width 92 cm



Model: CIRB-48

8 burners
Width 122 cm

MODEL	GAS OUTPUT (kW)	BURNERS	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CIRB-24	18	4	610	797	355	118
CIRB-36	26	6	915	797	355	159
CIRB-48	35	8	1219	797	355	202

HOTPLATES STOCK POTS

Imperial hotplates and stock pots have a robust stainless steel construction with welded and polished seams and cast aluminum control knobs, they are powerful and built to last in busy commercial kitchens.



IMPERIAL HOT PLATES

HOT PLATE FEATURES



- Stainless steel front, ledge and sides.
- Range Match profile when placed on a refrigerated base or equipment stand.
- PyroCentric™ 9kW Anti-Clogging lift-off burner heads for even, high performance cooking is standard. All burners are equipped with continuous pilots for instant ignition.
- Heavy duty cast iron section top
- grates remove easily and safely.
- Cast in bowl directs heat upward.
- Grate design allows pots to slide from section to section and accommodates a full range of cooking utensils.
- Includes 102 mm adjustable legs.
- Anti-clogging pilot shield is designed into the grate.



Model: CIHPA-4-24

4 burners
Width 61 cm



Model: CIHPA-6-36

6 burners
Width 91 cm

MODEL	GAS OUTPUT (kW)	BURNERS	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CIHPA-4-24	38	4	610	796	273	64
CIHPA-6-36	56	6	914	796	273	95

IMPERIAL STOCK POTS

STOCK POTS FEATURES

- 3 ring burner (26 kW) with 2 adjustable gas valves.
- Stainless steel front and steel sides.
- Stainless steel base for storage.
- Sturdy aluminum knob.
- Cast iron top grate.
- Four adjustable feet (102 mm).



Model: CISPA-18

1 Stockpot, 3
ring burner
Depth 53 cm



Model: CISPA-18-2

Double Stockpot,
2 x 3 ring burner
Depth 107 cm

MODEL	DESCRIPTION	GAS OUTPUT (kW)	BURNERS	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CISPA-18	1 stockpot	26	3 ring burner	457	533	610	57
CISPA-18-2	Double stockpot	53	2x3 ring burner	457	1067	610	114

CONVECTION OVENS

Imperial spacious convection ovens with two-speed motor and independent time and temperature controls will make cooking in your establishment easier than ever.



IMPERIAL ELECTRIC CONVECTION OVENS

GENERAL FEATURES



MANUAL CONTROLS

- Independent time and temperature controls give you maximum versatility for general baking and roasting.
- 2-speed fan switch controls bake or roast.

THERMOSTATIC OVEN CONTROL

- Snap action temperature control 66 °C to 260 °C.

ON-OFF SWITCH

- 60 minutes manual timer.
- Audible buzzer lets you know when the cooking cycle is complete.



Model: CPCVE-1

Single Deck,
Standard Depth



Model: CPCVE-2

Double Deck,
Standard Depth



Model: CPCVDE-1

Single Deck,
Bakery Depth



Model: CPCVDE-2

Double Deck,
Bakery Depth

MODEL	DESCRIPTION	ELECTRICAL OUTPUT (kW)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CPCVE-1	Single Deck. Standard Depth	11	965	1054	1526	236
CPCVE-2	Double Deck. Standard Depth	22	965	1054	1880	455
CPCVDE-1	Single Deck. Bakery Depth	11	965	1156	1526	277
CPCVDE-2	Double Deck. Bakery Depth	22	965	1156	1880	536

IMPERIAL GAS CONVECTION OVENS

GENERAL FEATURES



Updated door handles

- One hand opens and closes both doors simultaneously.
- Large window 60/40 doors swing open to 130 °C.
- Two interior lights.
- Digital electronic controls.
- Stainless steel exterior.
- Rugged ½ HP 2 speed motor per oven.
- Porcelainised oven interior for easy cleaning and better browning.
- Five oven racks with 10 rack positions.
- Most spacious oven interior available.
- Curved corners for easy cleaning.



Model: CPCVG-1

Single Deck,
Standard Depth



Model: CPCVG-2

Double Deck,
Standard Depth



Model: CPCVDG-1

Single Deck,
Bakery Depth



Model: CPCVDG-2

Double Deck,
Bakery Depth

MODEL	DESCRIPTION	ELECTRICAL OUTPUT (kW)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CPCVG-1	Single Deck. Standard Depth	21	965	1054	1526	236
CPCVG-2	Double Deck. Standard Depth	41	965	1054	1880	455
CPCVDG-1	Single Deck. Bakery Depth	23	965	1156	1526	277
CPCVDG-2	Double Deck. Bakery Depth	47	965	1156	1880	536



THE MONTAGUE COMPANY



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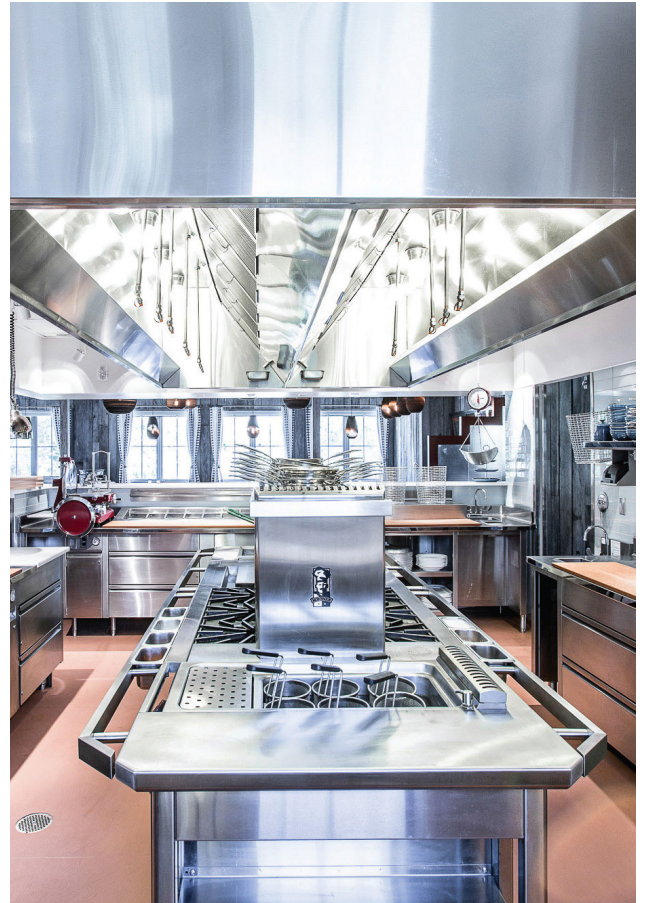




Founded in 1857, The Montague Company is a leading manufacturer of premium commercial cooking and refrigeration equipment. Built on a legacy of craftsmanship and performance, the brand delivers dependable solutions for professional kitchens worldwide.

Heritage Since 1857 Craftsmanship & Durability Professional Kitchen Solutions Made for High-Demand Environments

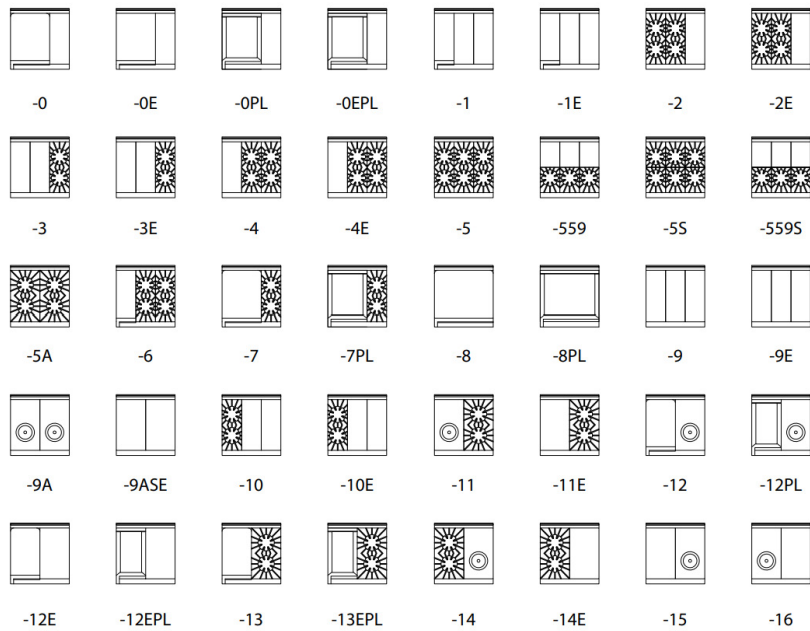
Built for chefs who demand strength, reliability, and long-lasting performance in every service.



The Montague Company stands at the forefront of commercial kitchen equipment, combining more than 160 years of expertise with a strong focus on enduring quality and continuous innovation. From heavy-duty ranges and ovens to custom island suites and refrigeration solutions, each product is engineered to perform reliably in highly demanding professional environments. Every design reflects durable construction, thoughtful engineering, and the dependable performance trusted by chefs and culinary teams worldwide.

Guided by a long tradition of craftsmanship, Montague continues to refine its equipment using advanced manufacturing techniques and practical, user-focused improvements. Now part of the Ali Group, the brand remains committed to creating solutions that deliver durability, efficiency, and consistent results for modern kitchens. Every Montague appliance supports smooth, efficient operations while preserving the timeless values and heritage that define the company's lasting reputation.

HEAVY DUTY RANGE TOPS



MODEL	DESCRIPTION
36" (914mm) Range Tops	36"W x 36-5/8"D (914 x 930mm)
0	One 24" (610mm) Fry top Left and One 12" (305mm) Hot Top Right
-0E	One 24" (610mm) Fry top Left and One 12" (305mm) Even Heat Hot Top Right
-1	One 12" (305mm) Fry top Left and Two 12" (305mm) Hot Top Right
-1E	One 12" (305mm) Fry top Left and Two 12" (305mm) Even Heat Hot Top Right
-2	Two 12" (305mm) Open 1bps Left and One 12" (305mm) Hot Top Right
-2E	Two 12" (305mm) Open 1bps Left and One 12" (305mm) Even Heat Hot Top Right
-3	Two 12" (305mm) Hot 1bps Left and One 12" (305mm) Open Top Right
-3E	Two 12" (305mm) Even Heat Hot 1bps Left and One 12" (305mm) Open Top Right
-4	One 12" (305mm) Hot Top Left and Two 12" (305mm) Open Top Right
-4E	One 12" (305mm) Even Heat Hot Top Left and Two 12" (305mm) Open 1bps Right
-5	Three 12" (305mm) Open Tops
-5A	Two 18" (457mm) Open Tops
-6	One 12" (305mm) Fry top Left and Two 12" (305mm) Open 1bps Right
-7	One 24" (610mm) Fry top Left and One 12" (305mm) Open Top Right
-8	One 36" (914mm) Fry top
-9	Three 12" (305mm) Hot 1bps
-9E	Three 12" (305mm) Even Heat Hot Tops
-9A	Two 18" (457mm) Hot Tops with Ring & Cover
-9ASE	Two 18" (457mm) Even Heat Hot Tops
-10	One 12" (305mm) Open Top Left and Two 12" (305mm) Hot Top Right
-10E	One 12" (305mm) Open Top Left and Two 12" (305mm) Even Heat Hot 1bps Right
-11	One 18" (457mm) Hot Top with Ring/Cover Left and One 18" (457mm) Open Top Right
-11E	One 18" (457mm) Even Heat Hot Top Left and One 18" (457mm) Open Top Right
-12	One 18" (457mm) Fry top Left and One 18" (457mm) Hot Top with Ring/Cover Right
-12E	One 18" (457mm) Fry top Left and One 18" (457mm) Even Heat Hot Top Right
-13	One 18" (457mm) Fry top Left and One 18" (457mm) Open Top Right
-14	One 18" (457mm) Open Top Left and One 18" (457mm) Hot Top with Ring/Cover Right
-14E	One 18" (457mm) Open Top Left and One 18" (457mm) Even Heat Hot Top Right
-15	One 18" (457mm) Even Heat Hot Top Left and One 18" (457mm) Hot Top with Ring/Cover Right

HEAVY DUTY RANGE WITH STANDARD OVEN



E136-5

Standard Features:

- S/S Front and sides with aluminised back.
- Over 40 cook top choices.
- Even Heat Hot Tops. ("E" denotes Even Heat on Hot Tops)
- Gradient Heat Hot Tops. ("G" denotes Gradient Heat on Hot Tops)
- 3/4" (19mm) thick Fry tops, manual control.
- 6" (152 mm) legs, S/S.
- 4" (102mm) high Flue riser, S/S.
- Porcelainised oven interior: 26-5/8"W x 28-1/4"D x 15"H
- One rack & 4-position rack guides.
- 1-1/4" (32mm) front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer.)
- 20,000 BTU/hr Open Burners.

MODEL	DESCRIPTION	BTU's /Hr. (kW)	Ship Wt. (lbs.)
E136 Range with Standard Oven		36"W x 37-1/4"D (914 x 946mm)	
EI 36-0	1-24" Frytop (L), 1-12" Hot Top (R)	103,500(30.34)	800
E136-0E	1-24" Frytop (L), 1-12" Hot Top (R)	105,000(30.78)	800
E136-1	1-12" Fry top (L), 2-12" Hot Tops (R)	92,000 (26.96)	770
E136-1E	1-12" Fry top (L), 2-12" Hot Tops (R)	95,000 (27.84)	770
EI 36-2	2-12" Open Tops (L), 1-12" Hot Top (R)	138,500(40.58)	668
E136-2E	2-12" Open Tops (L), 1-12" Hot Top (R)	140,000(41.02)	668
EI 36-3	2-12" Hot Tops (L), 1-12" Open Top (R) (2 OB)	117,000(34.28)	674
E136-3E	2-12" Hot Tops (L), 1-12" Open Top (R) (2 OB)	120,000(35.16)	674
EI 36-4	1-12" Hot Top (L), 2-12" Open Tops (R) (4 OB)	138,500(40.58)	659
E136-4E	1-12" Hot Top (L), 2-12" Open Tops (R) (4 OB)	140,000(41.02)	659
EI 36-5	3-12" Open Tops (6 OB)	160,000(46.88)	636
E136-5A	2-18" Open Tops (4 OB)	120,000(35.16)	616
EI 36-559	3-12" Combi Tops, Open Tops/Hot Tops	145,000(42.49)	660
EI 36-6	1-12" Fry top (L), 2-12" Open Tops (R) (4 OB)	135,000(39.56)	694
EI 36-7	1-24" Fry top (L), 1-12" Open Top (R) (2 OB)	125,000(36.64)	736
EI 36-8	1-36" Fry top, 3/4" Thick, Manual Control	100,000(29.32)	746
EI 36-9	3-12" Hot Tops	95,500 (27.98)	668
E136-9E	3-12" Hot Tops	100,000 (29.3)	668
E136-9A	2-18" Hot Tops with Ring & Cover	120,000(35.16)	716
E136-9ASE	2-18" Hot Tops with Even Heat Burners	110,000 (32.24)	674
E136-10	1-12" Open Top (L), 2-12" Hot Tops (R) (2 OB)	117,000(34.28)	668
E136-10E	1-12" Open Top (L), 2-12" Hot Tops (R) (2 OB)	120,000(35.16)	668
E136-11	1-18" Ring/Cover Top (L), 1-18" Open Top (R) (2 OB)	115,000 (33.7)	645
E136-11E	1-18" Hot Top (L), 1-18" Open Top (R) (2 OB)	120,000(35.16)	645
E136-12	1-18" Fry top (L), 1-18" Ring/Cover Top (R)	105,000(30.78)	710
E136-12E	1-18" Fry top (L), 1-18" Hot Top (R)	110,000 (32.24)	710
E136-13	1-18" Fry top (L), 1-18" Open Top (R) (2 OB)	110,000(32.24)	710
E136-14	1-18" Open Top (L), 1-18" Ring/Cover Top (R) (2 OB)	115,000 (33.7)	645
E136-14E	1-18" Open Top (L), 1-18" Hot Top (R) 2OB	120,000(35.16)	645
E136-15	1-18" Hot Top (L), 1-18" Ring/Cover Top (R)	130,000 (38.1)	645

Options & Accessories — see pages 42-45

HEAVY DUTY RANGE WITH CONVECTION OVEN



E136-9A Shown with optional casters

Standard Features:

- S/S Front and sides with aluminised back.
- Over 40 cook top choices.
- Even Heat Hot Tops. ("E" denotes Even Heat on Hot Tops)
- Gradient Heat Hot Tops. ("G" denotes Gradient Heat on Hot Tops)
- 3/4" (19mm) thick Frytops, manual control.
- 6" (152mm) legs, S/S.
- 4" (102mm) high flue riser, S/S.
- Porcelainised oven interior: 26-5/8"W x 22-1/4"D x 15"H
- Three racks & 5-position rack guides.
- 1-1/4" (32mm) front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer.)
- 20,000 BTU/hr Open Burners.

MODEL	DESCRIPTION	BTU's /Hr. (kW)	Ship Wt. (lbs.)
EV136 Range with Convection Oven		36"W x 37-1/4"D (914 x 946mm)	
EVI 36-0	1-24" Fry top (L), 1-12" Hot Top (R)	103,500 (30.34)	868
EV136-0E	1-24" Fry top (L), 1-12" Hot Top (R)	105,000(30.78)	868
EV 136-1	1-12" Fry top (L), 2-12" Hot Tops (R)	92,000 (26.96)	835
EV 136-1E	1-12" Fry top (L), 2-12" Hot Tops (R)	95,000 (27.84)	835
EV 136-2	2-12" Open Tops (L), 1-12" Hot Top (R)	138,500 (40.58)	731
EV136-2E	2-12" Open Tops (L), 1-12" Hot Top (R)	140,000(41.02)	731
EV 136-3	2-12" Hot Tops (L), 1-12" Open Top (R) (2 OB)	117,000 (34.28)	769
EV136-3E	2-12" Hot Tbps (L), 1-12" Open lop (R) (2 OB)	120,000(35.16)	769
EV 136-4	1-12" Hot Top (L), 2-12" Open Tops (R) (4 OB)	138,500(40.58)	720
EV136-4E	1-12" Hot Top (L), 2-12" Open Tops :R) (4 OB)	140,000(41.02)	720
EV 136-5	3-12" Open Tops (6 OB)	160,000 (46.88)	710
EV136-5A	2-18" Open Tops (4 OB)	120,000 (35.16)	685
EV 136-559	3-12" Combi Tops, Open Tops/Hot Tops	100,000 (29.32)	725
EV 136-6	1-12" Fry* top (L), 2-12" Open Tops (R) (4 OB)	135,000 (39.56)	760
EV 136-7	1-24" Fry top (L), 1-12" Open Top (R) (2 OB)	125,000 (36.64)	785
EV 136-8	1-36" Fry' top. 3/4" Thick, Manual Control	100,000 (29.32)	825
EVI 36-9	3-12" Hot Tops	95,500 (27.98)	745
EV136-9E	3-12" Hot Tops	100,000 (29.32)	745
EV136-9A	2-18" Hot Tops with Ring & Cover	120,000 (35.16)	780
EV136-9ASE	2-18" Hot Tops with Even Heat Burners	110,000 (32.24)	715
EV 136-10	1-12" Open Top (L), 2-12" Hot Tops (R) (2 OB)	117,000 (34.28)	735
EV136-10E	1-12" Open Top (L), 2-12" Hot Tops (R) (2 OB)	120,000 (35.16)	735
EV 136-11	1-18" Ring/Cover Top (L), 1-18" Open Top (R) (2 OB)	115,000 (33.7)	715
EV 136-HE	1-18" Hot Top (L), 1-18" Open Top (R) (2 OB)	120,000 (35.16)	715
EV 136-12	1-18" Fry top (L), 1-18" Ring/Cover Top (R)	105,000 (30.78)	780
EV136-12E	1-18" Fry top (L), 1-18" Hot Top (R)	110,000 (32.24)	780
EV 136-13	1-18" Fry top (L), 1-18" Open Top (R) (2 OB)	110,000 (32.24)	780
EV 136-14	1-18" Open Top (L), 1-18" Ring/Cover Top (R) (2 OB)	115,000 (33.7)	715
EV136-14E	1-18" Open Top (L), 1-18" Hot Top iTt) (2 OB)	120,000 (35.16)	715
EV 136-15	1-18" Hot Top (L), 1-18" Ring/Cover Top Ri	130,000 (38.1)	765

HEAVY DUTY RANGE WITH CABINET BASE



36-5A

Standard Features:

- S/S Front and sides with aluminum back.
- Over 40 cook top choices.
- Even Heat Hot Tops. ("E" denotes Even Heat on Hot Tops)
- Gradient Heat Hot Tops. ("G" denotes Gradient Heat on Hot Tops)
- 3/4" (19mm) thick Fry tops, manual control.
- 6" (152mm) legs, S/S.
- 4" (102mm) high flue riser, S/S
- 1-1/4" (32mm) front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer.)
- 20,000 BTU/hr Open Burners.

MODEL	DESCRIPTION	BTU's /Hr. (kW)	Ship Wt. (lbs.)
E136 Range with Standard Oven		36"W x 37-1/4"D (914 x 946mm)	
E36-0	1-24" Fry top (L), 1-12" Hot Top (R)	103,500 (30.34)	570
E36-0E	1-24" Fry top (L), 1-12" Hot Top (R)	65,000(19.06)	570
E36-1	1-12" Fry top (L), 2-12" Hot Tops (R)	52,000(15.24)	540
E36-1E	1-12" Fry top (L), 2-12" Hot Tops (R)	52,000(15.24)	540
E36-2	2-12" Open Tops (L), 1-12" Hot Top (R)	98,500 (28.86)	490
E36-2E	2-12" Open Tops (L), 1-12" Hot Top (R)	100,000 (29.3)	490
E36-3	2-12" Hot Tops (L), 1-12" Open Top (R) (2 OB)	77,000 (22.56)	500
E36-3E	2-12" Hot Tops (L), 1-12" Open Top (R) (2 OB)	100,000 (29.3)	500
E36-4	1-12" Hot Top (L), 2-12" Open Tops (R) (4 OB)	77,000 (22.56)	480
E36-4E	1-12" Hot Top (L), 2-12" Open Tops (R) (4 OB)	100,000 (29.3)	480
E36-5	3-12" Open Tops (6 OB)	120,000 (35.16)	450
E36-5A	2-18" Open Tops (4 OB)	120,000 (35.16)	450
E36-6	1-12" Fry top (L), 2-12" Open Tops (R) (4 OB)	95,000 (27.84)	520
E36-7	1-24" Fry top (L), 1-12" Open Top (R) (2 OB)	85,000 (24.92)	550
E36-9	3-12" Hot Tops	55,500(16.26)	520
E36-9E	3-12" Hot Tops	60,000(17.58)	520
E36-9A	2-18" Hot Tops with Ring & Cover	110,000 (32.24)	530
E36-9ASE	2-18" Hot Tops with Even Heat Burners	80,000 (23.44)	525
E36-10	1-12" Open Top (L), 2-12" Hot Tops (R) (2 OB)	77,000 (22.56)	500
E36-10E	1-12" Open Top (L), 2-12" Hot Tops (R) (2 OB)	80,000 (23.44)	500
E36-11	1-18" Ring/Cover Top (L), 1-18" Open Top (R) (2 OB)	75,000 (21.98)	490
E36-11E	1-18" Hot Top (L), 1-18" Open Top (R) (2 OB)	80,000 (23.44)	490
E36-12	1-18" Fry top (L), 1-18" Ring/Cover Top (R)	65,000(19.06)	550
E36-12E	1-18" Fry top (L), 1-18" Hot Top (R)	70,000 (20.52)	550
E36-13	1-18" Fry top (L), 1-18" Open Top (R) (2 OB)	70,000 (20.52)	550
E36-14	1-18" Open Top (L), 1-18" Ring/Cover Top (R) (2 OB)	75,000(21.98)	490
E36-14E	1-18" Open Top (L), 1-18" Hot Top (R) (2 OB)	80,000 (23.44)	490
E36-15	1-18" Hot lop (L), 1-18" Ring/Cover lop (R)	130,000 (38.1)	530

Note: *36" S/S Double Doors/Cabinet Base, add 20 lbs.

HEAVY DUTY RANGE WITH CABINET BASE



24-9E



24-5 Stainless Steel Work Top

MODEL	DESCRIPTION	BTU's /Hr. (kW)	Ship Wt. (lbs.)
24" W (610mm) Add-a-Units with Cabinet Base			37-1/4"D (946mm)
E24-5	2-12" Open Burners (4 OB)	80,000 (23.44)	350
E24-8	24" Fry top, 3/4" Thick, Manual Control	45,000(13.29)	410
E24-9	2-12" Hot Tops	37,000(10.84)	400
E24-9E	2-12" Hot Tops, Even Heat	40,000(11.72)	400

MODEL	DESCRIPTION	BTU's /Hr. (kW)	Ship Wt. (lbs.)
18"W (460mm) Add-a-Units with Cabinet Base			37-1/4"D (946mm)
EI 8-5 A	1-18" Open Tops (2 OB)	40,000(11.72)	325
EI 8-8	1-18" Fry top, 3/4" Thick, Manual Control	30,000 (8.8)	450
E18-9A	1-18" Hot Top, Ring & Cover	35,000(10.26)	340
E18-9ASE	1-18" Hot Top, Even Heat	40,000(11.72)	340

MODEL	DESCRIPTION	BTU's /Hr. (kW)	Ship Wt. (lbs.)
12" W (305mm) Add-a-Units with Cabinet Base			37-1/4"D (946mm)
EI 2-5	1-12" Open Tops (2 OB)	40,000(11.72)	215
E12-8	1-12" Fry top, 3/4" Thick, Manual Control	15,000 (4.4)	250
EI 2-9	1-12" Hot Top	18,500 (5.42)	250
E12-9E	1-12" Hot Top, Even Heat	20,000 (5.86)	250

HEAVY DUTY RANGE WITH MODULAR STAND



M36-7

Standard Features:

- S/S Front and sides with aluminised back.
- Modular Stand with S/S front and lower S/S shelf. (Sides and back will match ranges)
- Over 40 cooktop choices
- Even Heat Hot Tops. ("E" denotes Even Heat on Hot Tops)
- Gradient Heat Hot Tops. ("G" denotes Gradient Heat on Hot Tops)
- 3/4" (19mm) thick Frytops, manual control.
- 4" (102mm) high flue riser, S/S
- 1-1/4" (32mm) front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer)
- 20,000 BTU/hr Open Burners

MODEL	DESCRIPTION	BTU's /Hr. (kW)	Ship Wt. (lbs.)
EM36 Range with Modular Stand		36"W x 37-1/4"D (914 x 946mm)	
EM36-5	3-12" Open Tops (6 OB)	120,000 (35.16)	110
EM36-5A	2-18" Open Tops (4 OB)	120,000 (35.16)	110
EM36-9	3-12" Hot Tops	55,500 (16.26)	515
EM36-9E	3-12" Hot Tops	60,000 (17.58)	515
EM36-9A	2-18" Hot Tops with Ring & Cover	110,000 (32.24)	175
EM36-9ASE	2-18" Hot 1bps with Even Heat Burners	80,000 (23.44)	175
EM36-15	1-18" Hot Top (L), 1-18" Ring/Cover Top (R)	130,000 (38.1)	475



M24-8

MODEL	DESCRIPTION	BTU's /Hr. (kW)	Ship Wt. (lbs.)
24"W (600mm) Add-a-Units with Modular Stand		37-1/4"D (946mm)	
EM24-5	2-12" Open Burners (4 OB)	80,000 (23.44)	375
EM24-8	24" Fry top, 3/4" Thick, Manual Control	45,000 (13.29)	425
EM24-9	2-12" Hot Tops	37,000 (10.84)	350
EM24-9E	2-12" Hot Tops, Even Heat	40,000 (11.72)	350



M18-5

MODEL	DESCRIPTION	BTU's /Hr. (kW)	Ship Wt. (lbs.)
18"W (460mm) Add-a-Units with Modular Stand		37-1/4"D (946mm)	
EM 18-5 A	1-18" Open Tops (2 OB)	40,000 (11.72)	240
EM 18-8	1-18" Fry top, 3/4" Thick, Manual Control	30,000 (8.8)	350
EM 18-9 A	1-18" Hot Top, Ring & Cover	35,000 (10.26)	325
EM18-9ASE	1-18" Hot Top, Even Heat	40,000 (11.72)	300

MODEL	DESCRIPTION	BTU's /Hr. (kW)	Ship Wt. (lbs.)
12"W (305mm) Add-a-Units with Modular Stand		37-1/4"D (946mm)	
EM 12-5	1-12" Open Tops (2 OB)	40,000 (11.72)	190
EM 12-8	1-12" Fry top, 3/4" Thick, Manual Control	15,000 (4.4)	275
EM 12-9	1-12" Hot Top	18,500 (5.42)	220
EM 12-9E	1-12" Hot Top, Even Heat	20,000 (5.86)	220

Options & Accessories — see pages 42-45

HEAVY DUTY RANGE — 12"-36" COUNTER TOP



EC36-9A shown with optional S/S sides



EC24-5



EC18-5A

Standard Features:

- S/S Front and sides with aluminised back.
- Over 40 cooktop choices.
- Even Heat Hot Tops. ("E" denotes Even Heat on Hot Tops)
- Gradient Heat Hot Tops. ("G" denotes Gradient Heat on Hot Tops)
- 3/4" (19mm) thick Frytops, manual control.
- 4" (102mm) legs, S/S satin nickel finish.
- 4" (102mm) high flue riser, S/S.
- 1-1/4" (32mm) front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer.)
- 20,000 BTU/hr Open Burners.

MODEL	DESCRIPTION	BTU's /Hr. (kW)	Ship Wt. (lbs.)
36"W (914mm) Counter Top Range		37-1/4"D (946mm)	
EC36-5	3-12" Open Tops (6 OB)	120,000 (35.16)	350
EC36-5A	2-18" Open Tops (4 OB)	80,000 (23.44)	325
EC36-9	3-12" Hot Tops	55,500(16.26)	425
EC36-9E	3-12" Hot Tops	60,000(17.58)	425
EC36-9A	2-18" Hot Tops with Ring & Cover	70,000 (20.52)	390
EC36-9ASE	2-18" Hot Tops with Even Heat Burners	80,000 (23.44)	390
EC36-15	1-18" Hot Top (L), 1-18" Ring/Cover Top (R)	90,000 (26.38)	400

MODEL	DESCRIPTION	Width	BTU's /Hr. (kW)	Ship Wt. (lbs.)
12" W (305mm) Add-a-Units with Cabinet Base			37-1/4"D (946mm)	
EC24-5	2-12" Open Tops (4 OB)	24"	80,000 (23.44)	310
EC24-8	1-24" Griddle, Manual	24"	45,000(13.29)	360
EC24-9	2-12" Hot Tops	24"	37,000(10.84)	285
EC24-9E	2-12" Hot Tops Even Heat	24"	40,000(11.72)	285
18"W (460mm) Counter Top Add-a-Units			37-1/4"D (946mm)	
EC 18-5 A	1-18" Open Tops (2 OB)	18"	40,000(11.72)	210
EC 18-8	1-18" Griddle, Manual	18"	30,000 (8.8)	285
EC18-9A	1-18" Hot Top Ring & Cover	18"	35,000(10.26)	270
EC18-9ASE	1-18" Hot lop — Even Heat	18"	40,000(11.72)	240
12"W (305mm) Counter Top Add-a-Units			37-1/4"D (946mm)	
EC 12-5	1-12" OpTn Tops (2 OB)	12"	40,000 (11.72)	135
EC 12-8	1-12" Griddle, Manual	12"	15,000 (4.4)	230
EC 12-9	1-12" Hoi To]]	12"	18,500 (5.42)	160
EC12-9E	1-12" Hot Top, Even Heat	12"	20,000 (5.86)	160

UNITISED CONSTRUCTION



- Including guard rail, front panel & capping strip S/S 3"
- (76mm) wide guard rail and front panel(s).
- Note: Can not unitise fryers, spreaders, or under fired broilers.
- Guard rail for Fry top can not be unitized
- (needs to be open for grease receptacle.)

Item	Notes	
Burners — 20,000 BTU's	Natural Gas / Propane Gas	
Burner Box Assembly — 304 S/S Includes: drip tray, deflector shields & b/b bottom) Beneath open tops and/or ribbon grates)	12" (305mm) Models	
	18" (457mm) Models	
	24" (610mm) Models	
	36" (914mm) Models	
Cast Iron Oven Bottoms	In lieu of steel; 2 pieces, (N/A on VE136 and 124 Series)	
Casters — Ranges	(Set of 4) 5" Wheel; 6" Height	
Caster Channel Frame (Required for units 48" up to 108")	6 Casters (Up to 72" L)	
	8 Casters (Up to 108" L)	
Curb Mount	N/A on VE136 Series	
Drip Tray, S/S	Under Open Burners	
Equipment Stand for Counter Equipment Suitable for multiple combinations of equipment. (Not suitable for griddles/frytops over 36" wide or -40 counter models.)	S/S Front and S/S Lower Shelf Solid S/S Top	24" (54 lbs.)
		30" (64 lbs.)
		36" (72 lbs.)
		48" (108 lbs.,
		54" (115 lbs.
		60" (121 lbs.
Exterior Bottom (304 S/S)	12" (305mm) Models	
	18" (457mm) Models	
	24" (610mm) Models	
	36" (914mm) Models (std. on EI36 & VE136)	

MODEL	DESCRIPTION	BTU's /Hr. (kW)	Ship Wt. (lbs.)
Flex Connector Kit:* (Hose, Disconnect & Restraining Device)	3'x 1" (914 x250mm)	366200	589600
	(Hose, Disconnect & Restraining Device)	351000	565600
Guard Rail Finished End (Right or Left)		per each	
Interconnection (Salamander)			
Oven Racks, extra	Standard		
	Convection		
Piezo Ignitor (Ovens Only)			
Plate Shelf	6" Shelf per foot		
	8" Shelf with Support Brackets per foot		
Plate Shelf Cut-Outs (on 8" Plate Shelves Only)	1 /6 & 1 /4 Pans — Up to 4" Depth (1 cut-out)		
	1 /6 & 1/4 Pans — Up to 4" Depth (2,3,4 cut-outs)		
Prison Package	Consult Factory		
Ribbon Grate	In lieu of Standard 12" Grates		
	In addition to Standard Grates		
Security Options	Consult Factory		
Wok Adapter	Specify 12" or 18" Open Top.		
Flanged Feet (with holes) per each			
42" Depth Suffix -40 per unit	Interior dimensions remain same.		
59 Top OB in front HT rear (In-lieu-of 2 OB)	Deduct 5,000 BTU		

*Note: Additional sizes available upon request, consult the factory.

THE LEGEND STANDARD OVEN WITH A
CAST IRON OVEN BOTTOM, COMBINED
WITH A 342C° THERMOSTAT MAKES THE
PERFECT FINISHING OVEN

OPTIONS & ACCESSORIES

Ribbon Grate



Features:

- Ideal for small pans and pots
- Pans easily slide smoothly and evenly across open burners

Legend Lighting Options for Open Top Sections

Standard:

- Flame Failure – RangeTop Safety Valve Automatically Shuts Off Gas When Pilot Flame is Extinguished

Electronic Solid State

- Flame Failure – Energy Saving Design uses an Intelligent Oven Control to Automatically Ignite Oven Pilot eliminating the need for a standing oven pilot

Item	Description	Notes
Pilot Ignition Range Top and Electronic Oven Control		
12" & 18"	Unit Wide RangeTop Cabinet Base, Counter Top or Modular Stand	(a) Range Top Pilot Ignition Only Lift-Out 304 SS Drip Pans; Concealed SS Pilot Tubing & Pilot Burners on Open Tops; 304 SS Burner Box Bottom
24"		
36"		
EV 136, EI 36	RangeTop with Oven	(b) Range Top Pilot Ignition with No Standing Oven Pilot, Intelligent Oven Control Lift-Out 304 SS Drip Pans; Concealed SS Pilot Tubing & Pilot Burners on Open Tops; 304 SS Burner Box Bottom
Flame Failure Range Top Safety Valves		
12" & 18"	Unit Wide RangeTop Oven Base, Cabinet Base, Counter Top or Modular Stand	(c) One Thermocouple-Sensed Pilot per Burner, Lift-Out 304 SS Drip Pans (-9A excluded), concealed SS Pilot Tubing & Pilot Burners on Open Tops; 304 SS Burner Box Bottom
24"		
36"		
Pilot Ignition and Flame Failure Range Top and Electronic Oven Control		
12" & 18"	Unit Wide RangeTop Cabinet Base, Counter Top or Modular Stand	Includes (a) and (c) as noted above
24"		
36"		
EV136, E136	RangeTop with Oven	Includes (b) and (c) as noted above



OPTIONS & ACCESSORIES

Item	
Fry top/Griddle 1" Plate Extra – Single Unit	
1" Plate	36" Deep Range
1" Plate	42" Deep Range

Fry top Width				
12" (305mm)	18" (457mm)	24" (610mm)	30" (762mm)	36" (914mm)

Fry top/Griddle over more than one unit
3/4" (Standard) Plate over more than one unit add: \$1,160

Item
Fry top Chrome Plate Option (requires thermostat option)
24" Plate (61 Omni)
36" Plate (914mm)
48" Plate (1219mm)
60" Plate (1524mm)
72" Plate (1829mm)

Item		Fry top Width						
Fry top/Griddle over more than one unit								
1" Plate	36" Deen Range	24" (610mm)	30" (762mm)	36" (914mm)	48" (1220mm)	54" (1372mm)	60" (1524mm)	72" (1830mm)
1" Plate	42" Deep Range							

Note: Add Prefix 2/ to model number for Fry top/Griddle on more than one range.

Item
Manifolding
1" Left Rear Manifold with Pressure Regulator
1" Pressure Regulator
1-1/4" Pressure Regulator
1 -1 /4" Tee with Regulator and Shutoff Valve*
1" Pee with Regulator and Shutoff Valve*
Manifold (Jap & S/S Cover (When ordering, specify left or right side).



Tubular double high shelf



Single high shelf

SHELVES & HIGHBACKS

HB, SHS or DHS
Width
E136 Series Tubular Single & Double Shelves
12" (305mm)
18" (457mm)
24" (610mm)
36" (914mm)
48" (1219mm)
54" (1372mm)
60" (1524mm)
72" (1829mm)
84" (2134mm)
90" (2286mm)
96" (2438mm)
108" (2743mm)
Shipping Wt. appox.

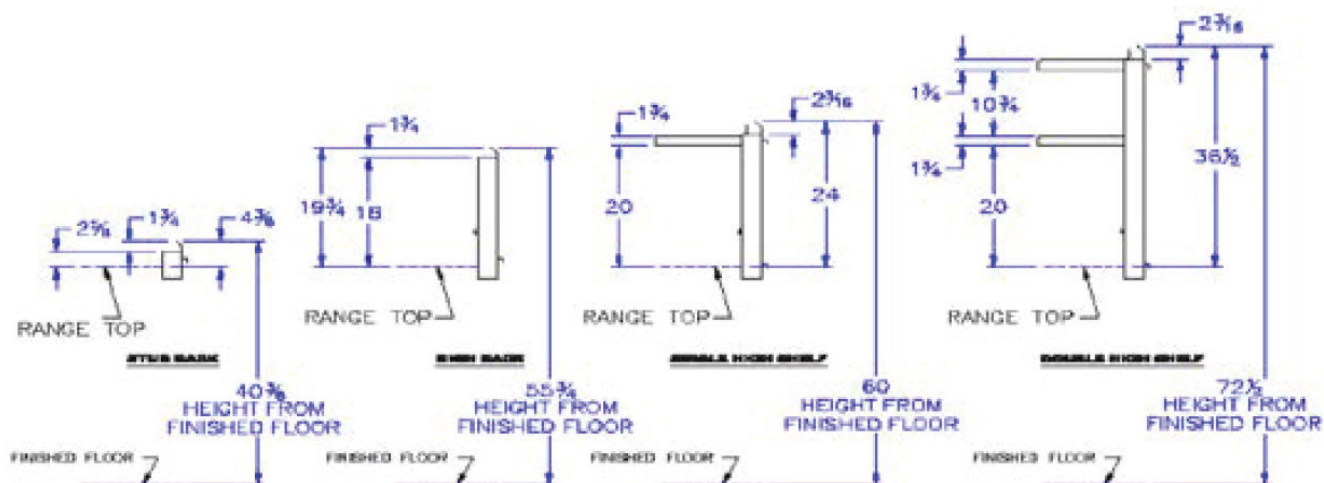
HB, SHS or DHS
Width
E136 Series High Solid Shelves and High Backs*
12" (305mm)
18" (457mm)
24" (610mm)
36" (914mm)
48" (1219mm)
54" (1372mm)
60" (1524mm)
72" (1829mm)
84" (2134mm)
90" (2286mm)
96" (2438mm)
108" (2743mm)
Shipping Wt. appox.

*Note: High Shelves not recommended for Counter/Modular Stand units.

*Note: High Shelves not recommended over Fryers/Under fired Broilers.

Special order:

- High Backs & High Shelves in odd size widths, use next larger size plus 20%.
- High Backs to match height of Single High Shelf, add 20%.
- High Backs to match height of Double High Shelf or Salamander, add 50%.
- Single High Shelf to match height of Double High Shelf or Salamander, add 20%.
- Note: No revisions, no cancellations, no returns.



OPTIONS & ACCESSORIES

Easy Cleaning Features:



Removable Lift-off Burners and Venturis.



Lift-Out 304 SS Drip Pans with integrated handles for easy handling and component positioning.



Pilots with stainless steel tubing are concealed beneath easily removable shields. Components are protected from grease and over-spill for long lasting performance.



Legend Models & Standard Features			
		E136-5	E136I-5
RANGETOP	Lift-Off Burner	X	X
	Lift-Out Drip Pans	X	X
	Rangetop Flame Failure Valves	X	X
	Standing Rangetop Pilots	X	X
	Rangetop Spark Ignition		
OVEN	Throttling Thermostat	X	
	Snap-Action Thermostat		X
	Standing Oven Pilot	X	
	Oven Electronic Ignition		X
	Cast Iron Oven Bottom		

HEAVY-DUTY GASES AND CATEGORIES

COUNTRY	ALL MODELS GAS: G20 CATERGORY: I2H PRESSURE: 20 mbar	ALL MODELS GAS: G20 CATERGORY: I2E PRESSURE: 20 mbar	ALL MODELS GAS: G31 CATERGORY : I3P PRESSURE: 37 mbar	ALL MODELS GAS: G30 CATERGORY: I3B/P PRESSURE: 30 mbar
AT Australia	X			X
BE Belgium			X	X
CH Switzerland	X		X	
CY Cyprus	X			X
CZ Czech Republic	X		X	X
DE Germany		X		X
DK Denmark	X			X
EE Estonia	X			X
ES Spain	X		X	
FI Finland	X			
FR France	X		X	X
GB United Kingdom	X		X	X*
GR Greece	X		X	X
HR Croatia	X		X	X
HU Hungary	X			X
IE Ireland	X		X	
IT Italy	X		X	X
LT Lithuania	X		X	X
NL Netherlands		X	X	X
LU Luxembourg	X			
LV Latvia	X			
NO Norway	X			X
PL Poland		X	X	X
PT Portugal	X		X	X
RO Romania	X			X
SE Sweden	X			X
SI Slovenia	X		X	X
SK Slovakia	X		X	X
TR Turkey	X		X	X

OVER FIRED BROILERS



E136XC36SHPL shown with optional casters

Standard Features:

- S/S Front and Sides with aluminised back.
- S/S Top on units except C36SHB, C36SHBPL, C45SHB, C45SHBPL
- Cast iron burners, rated @ 42,000 BTU's/Hr. each
- Adjustable grid heights
- 1-1/4" (32mm) front manifold with one half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer. For E136W36, VE136W36, 36W36, 43W36.)
- 3/4" (19mm) NPT left manifold with gas pressure regulator provided for
- 236W36, 243W36, C36, C45. (One per broiler section)
- 6" (152mm) legs, S/S. Except "C" models which have 25" (635mm) high modular stand with S/S lower shelf
- Steakhouse Broiler with Plancha: 3/4" thick plate on top with 3-sided grease trough and interior grease container (C36 & C45 models only)
- Steakhouse Broiler: 1/2" thick plate on top with splash on sides and back. Grease trough in front runs left to grease container hanging on left front (C36 & C45 models only)
- 3 year Parts Warranty

Model #	Description	BTU's/Hr (kW)	1 Ship Wt. (lbs.)
36"W x 34"D (914 x 864mm)			
EG36	Broiler on Mod. Stand with S/S Front & Shelf Below	84,000 (24.6)	583
EC36SHB	Broiler with Sear Plate on Modular Stand	84,000 (24.6)	723
EC36SHBPL	Broiler with Plancha on Modular Stand	84,000 (24.6)	723
E236W36	Double Broiler	168,000 (49.2)	1,222
45" W x 34"D (1143 x 864mm)			
EG45	Broiler on Mod. Stand with S/S Front & Shelf Below	126,000 (36.9)	738
EC45SHB	Broiler with Sear Plate on Modular Stand	126,000(36.9)	925
EC45SHBPL	Broiler with Plancha on Modular Stand	126,000 (36.9)	925
E243W36	Double Bmiler	252,000 (73.8)	1,222
36"W x 36"D (914 x 914mm)			
E36W36	Broiler with Cabinet Base and Warming Oven	84,000 (24.6)	916
EI 36036	Broiler with Standard Oven	124,000(36.3)	1,040
EV136C36	Broiler with Convection Oven Oven	124,000 (36.3)	1,055
E136W36	Broiler with Standard Oven and Warming Oven	124,000(36.3)	984
EV136W36	Broiler with Convection Oven and Warming Oven	124,000 (36.3)	991
E136C36SHB	Broiler with Sear Plate over Standard Oven	124,000(36.3)	1,103
EV136C36SHB	Broiler with Sear Plate over Convection Oven	124,000 (36.3)	1,103
E136C36SHBPL	Broiler with Plancha over Standard Ox en	124,000 (36.3)	1,103
EV136C36SHBPL	Broiler with Plancha over Convection Oven	124,000 (36.3)	1,103
E136XC36SHB	Broiler with Sear Plate over Extra Low Ox en	116,000(34)	983
E136XC36SHBPL	Broiler with Plancha over Extra Low Oven	116,000 (34)	983
45"W x 36"D (1143 x 914mm)			
E43W36	Broiler xxith Cabinet Base	126,000 (36.9)	1,020
EI 36045	Broiler xxith Standard Oxen	166,000 (48.7)	1,050
EV 136045	Broiler xxith Convection Oven	166,000 (48.7)	1,055
E136G45SHB	Broiler xxith Sear Plate over Standard Oven	166,000 (48.7)	1,203
EV136C45SHB	Broiler xxith Sear Plate over Convection Ox en	166,000(48.7)	1,220
E136C45SHBPL	Broiler xxith Plancha over Standard Oven	166,000 (48.7)	1,203
EV136C45SHBPL	Broiler xxith Plancha over Convection Oven	166,000 (48.7)	1,220
E136XG45SHB	Broiler xxith Sear Plate over Extra Loxv Oven	158,000 (46.3)	1,080
E136XG45SHBPL	Broiler xxith Plancha Plate over Extra Loxv Oven	158,000 (46.3)	1,080

HEAVY DUTY SBE36 SALAMANDER BROILER



SBE36-W

Standard Features:

- S/S Front, 2 sides, top & bottom with aluminized back.
- Infrared Rapid Start On/Of burner
- SB36 Full-flow burner operation
- 42,000 BTU's/Hr.
- Adjustable grid heights
- Broiling area is 13-1/8"D x 26-3/4"W (333 x 679mm)
- 1/2" (13mm) NPT gas connection at top right rear
- 1/2" (13mm) NPT gas pressure regulator provided.

Model #	Description	BTU's/Hr (kW)	Ship Wt. (lbs.)
Salamander Broilers			
SBE3618-IIB	with High Back for Mounting on EI36, VE136 & 36	42,000 (12.3'1	290
SBE3618-W	with Wall Mounting Brackets (No exterior back panel)	42,000(12.31	235
SBE3618-C	Counter Unit with 4" (102mm) legs	42,000 (12.3)	290

FREE STANDING COUNTER/MODULAR MODELS, UFSCE & UFSME SERIES



Standard Features:

- S/S front, top trim and splash shields in cooking area, with aluminized back.
- 24"W, 30"W, 36"W, 48"W, 60"W or 72"W x 20-5/8"H x 32-7/8"D (610mm, 762mm, 914mm, 1219mm, 1524mm or 1829mm Wide x 524mm High x 835mm Deep)
- Ceramic briquettes – UFSCE(C), UFSME(C)
- Radiants – self-cleaning, S/S heat deflectors – UFSCE(R), UFSME(R)
- 3/4" (19mm) left rear gas inlet
- 3/4" (19mm) NPT gas pressure regulator provided
- Adjustable 3-position cast iron ULTRA-FLOW reversible top grate
- Modular Stand with S/S front & lower shelf – UFSME(C), UFSME(R)
- High Backs and extended plate shelves are not available on Counter or Modular units

Model #	Description	BTU's/Hr (kW)	Ship Wt. (lbs.)	Standard Finish	s/s Back	#of Grates
Free Standing Counter Broilers						
UFSCE-24R	24" (610mm) Radiant	80,000 (23.44)	430	SI 2,776	N/A	3
UFSCE-30R	30" (762mm) Radiant	100,000 (29.32)	460	\$15,172	N/A	4
UFSCE-36R	36" (914mm) Radiant	120,000(35.16)	490	\$16,692	N/A	5
UFSCE-48R	48" (1219mm) Radiant	160,000 (46.88)	765	\$20,802	N/A	7
UFSCE-60R	60" (1524mm) Radiant	200,000 (58.6)	825	\$23,728	N/A	8
UFSCE-72R	72" (1829mm) Radiant	240,000 (70.32)	885	\$25,626	N/A	10
Free Standing Modular Broilers						
UFSME-24R	24" (610mm) Radiant	80,000 (23.44)	430	\$14,286	N/A	3
UFSME-30R	30" (762mm) Radiant	100,000 (29.32)	460	\$16,782	N/A	4
UFSME-36R	36" (914mm) Radiant	120,000 (35.16)	490	\$18,374	N/A	5
UFSME-48R	48" (1219mm) Radiant	160,000 (46.88)	765	\$22,598	N/A	7
UFSME-60R	60" (1524mm) Radiant	200,000 (58.6)	825	\$26,672	N/A	8
UFSME-72R	72" (1829mm) Radiant	240,000 (70.32)	885	\$28,982	N/A	10

*UFSME-18R Available- Consult Factory for Details

OVER FIRED BROILERS



UFLCE-36R
(Shown on optional broiler stand)

Standard Features:

- S/S Front and top trim in cooking area with aluminized back.
- Radiants — self-cleaning heavy gauge S/S heat deflectors
- 2-position cast iron ULTRA-FLOW reversible top grate
- 4" (102mm) legs, bright nickel finish
- 1" (25mm) flue riser, S/S. Matches height of 4" (102mm) flue riser on LEGEND series E136 ranges
- 1-1/4" (32mm) front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer)
- 6" (152mm) S/S guard rail
- S/S tube burners rated @ 19,000 BTU/ Hr. each

Model #	Description	BTU's/Hr (kW)	Ship Wt. (lbs.)	#of Grates
Range Match Counter Broilers — with 4" (102mm) Legs				
UFLCE-18R	18" (457mm) Radiant	40.000(11.72)	210	2
UFLCE-24R	24" (610mm) Radiant	80.000 (23.44)	270	3
UFLCE-30R	30" (762mm) Radiant	100.000 (29.32)	325	4
UFLCE-36R	36" (914mm) Radiant	120.000 (35.16)	370	5
UFLCE-48R	48" (1219mm) Radiant	160.000 (46.88)	465	7
UFLCE-60R	60" (1524mm) Radiant	200.000 (58.6)	570	9
UFLCE-72R	72" (1829mm) Radiant	240.000 (70.32)	670	11

Item	Description	
UFLCE Low Profile Counter Broilers — Options & Accessories		
42" Depth (Suffix -40) UFE Models (Same grid size)	18", 24", 30", 36"	
	48", 60", 72"	
Broiler Stands (UFLCE only) S/S lower shelf and 24" (610mm) high S/S tubular legs, (only one piece of broiler counter equipment per stand)	24" (610mm)	(45 lbs.)
	30" (762mm)	(53 lbs 2
	36" (914mm)	(60 lbs 2
	48" (1219mm)	(90 lbs 2
	60" fl 524mm)	(101 lbs.)
	72" (1829mm)	(115 lbs.)
Broiler Stand Casters (5" wheel, 6" height)	Set of 4 (24". 30". 36". 48" Models)	
	Set of 6 (60". 72" Models)	
Manifolding -	(In-lieu-of 1-1/4" front manifold)	
1" Left Rear Manifold	Up to 500,000 B I U with Pressure Reg.	
Manifold Cap & S/S Cover	Must specify when ordering (each end)	
Plate Shelf-per foot	9" Wide S/S to match 6" Plate Shelf on EI36 Series Ranges	
	11" Wide S/S to match 8" Plate Shelf on EI36 Series Ranges	
Plate Shelf Cut-Outs (on 10-1/2" plate shelves only)	1/6 or 1/4 pans up to 4" deep (1 cut-out) 1	
	/6 or 1/4 pans up to 4" deep (2, 3, 4	
Removable Splash Guard, S/S	cut-outs) 18" (457mm) 24" (610mm)	
	30" (762mm)	
	36" (914mm)	
	48" (1219mm)	
	60" (1524mm)	
	72" (1829mm)	

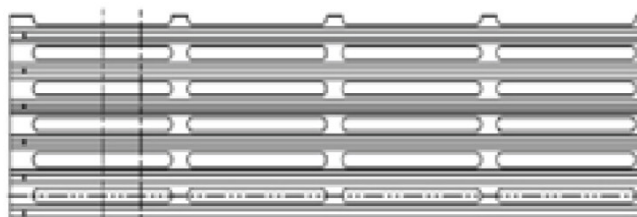
COUNTER UNITS — OPTIONS & ACCESSORIES



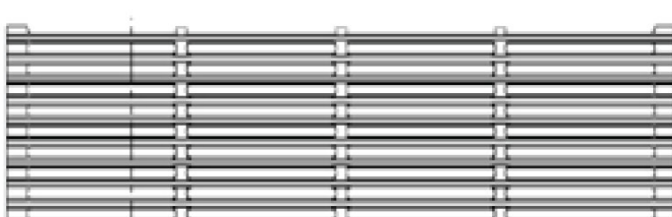
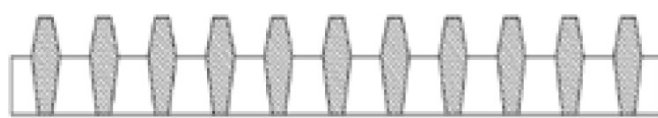
UFLCE-36R

Item	Description
UFLCE, UFSCE & UFSME Series — Counter and Modular Units — Options & Accessories	
Casters (5" wheel, 6" height) (UFSME Only)	Set of 4 124". 30". 36" Models)
	Set of 6 148". 60". 72" Models)
Cast Iron Radiants	18" (2 ea. Required)
	24" (4 ea. Required)
	30" (5 ea. Required)
	36" (6 ea. Required)
	48" (8 ea. Required)
	60" (11 ea. Required)
	72" 113 ea. Required)

		Natural (BTU/hr) Max. Capacity	Propane (BTU/ hr) Max. Capacity
Flex Connector Kit: (Hose, Disconnect & Restraining Device) Note: Additional sizes available upon request, consult the factory.	3'x 3/4" (914 x 19mm)	204.000	328.440
	4'x 3/4" (1219 x 19mm)	185.800	299.140
	3'x 1" (914 x25mm)	366.200	589.600
	4'x 1" (1219 x25mm)	351.000	565.600
Round Rod Cold Rolled Steel	In Addition To	Per 6" Section	
	In Lieu of Standard	Per 6" Section	
Round Rod Hard Chrome	In Addition lb	Per 6" Section	
	In Lieu of Standard	Per 6" Section	
Scraper Cleaner	For Round Rods		
Seafood Grates 3/8" spacing	In Addition To	Per 6" Section	
	In Lieu of Standard	Per 6" Section	



ULTRA-FLOW GRATE



SEAFOOD GRATE

RANGE MATCH MODELS, UFE SERIES



UFE-36R (Shown with optional lower warming rack.)

Standard Features:

- S/S front, top trim and splash shields in cooking area, with aluminized back.
- 18"W, 24"W, 30"W, 36"W, 48"W, 60"W, or 72"W x 41-3/8"H x 37-1/4"D. (457mm, 610mm, 762mm, 914mm, 1219mm, 1524mm or 1829mm Wide x 1051mm High x 930mm Deep).
- Radiants — self-cleaning, S/S heat deflectors — UFE(R).
- Ceramic briquettes — UFE(C).
- 1-1/4" (32mm) front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer.)
- Adjustable 3-position cast iron ULTRA-FLOW reversible top grate.
- Cabinet base with 6" (152mm) legs, S/S.

Model #	Description	BTU's/Hr (kW)	Ship Wt. (lbs.)	# of Grates
Range Match Broilers — Cabinet Base				
UFE-18R*	18" (457mm) Radiant	40,000(11.72)	320	2
UFE-24R	24" (610mm) Radiant	80,000 (23.44)	472	3
UFE-30R	30" (762mm) Radiant	100,000 (29.32)	502	4
UFE-36R	36" (914mm) Radiant	120,000 (35.16)	532	5
UFE-48R	48" (1219mm) Radiant	160,000 (46.88)	845	7
UFE-60R	60" (1524mm) Radiant	200,000 (58.6)	905	8
UFE-72R	72" (1829mm) Radiant	240,000 (70.32)	965	10

*UFE18R is not available as stand alone unit.

FREE STANDING MODELS, UFSE SERIES



UFSE-36R (Shown with optional lower warming rack and casters.)

Standard Features:

- S/S front, top trim and splash shields in cooking area, with aluminum back.
- 24"W, 30"W, 36"W, 48"W, 60"W or 72"W x 41-3/8"H x 32-7/8"D. (610mm, 762mm, 914mm, 1219mm, 1524mm or 72" 1829mm Wide x 1051mm High x 930mm Deep).
- Radiants — self-cleaning, S/S heat deflectors — UFE(R).
- Ceramic briquettes — UFE(C).
- 3/4" (19mm) left rear manifold standard with regulator.
- Adjustable 3-position cast iron ULTRA-FLOW reversible top grate.
- Cabinet base with 6" (152mm) legs, S/S.

Model #	Description	BTU's/Hr (kW)	Ship Wt. (lbs.)	#of Grates
Range Match Broilers — Cabinet Base				
UFSE-24R	24" (610mm) Radiant	80,000 (23.44)	472	3
UFSE-30R	30" (762mm) Radiant	100,000 (29.32)	502	4
UFSE-36R	36" (914mm) Radiant	120,000 (35.16)	532	5
UFSE-48R	48" (1219mm) Radiant	160,000 (46.88)	845	7
UFSE-60R	60" (1524mm) Radiant	200,000 (58.6)	905	8
UFSE-72R	72" (1829mm) Radiant	240,000 (70.32)	965	10
UFE-72R	72" (1829mm) Radiant	240,000 (70.32)	965	10

CABINET BASE — OPTIONS & ACCESSORIES

Item	Description
UFE and UFSE — Cabinet Base Units — Options & Accessories	
Cao & S/S Manifold Cover	UF Rantre Match Series (each end)
Casters (5" wheel, 6" height) (Also available on UFSME units)	Set of 4 (24". 30". 36" Models)
	Set of 6 (48". 60". 72" Models)
Cast Iron Radiants	18" (2 ea. Required)
	24" (4 ea. Required)
	30" (5 ea. Required)
	36" (6 ea. Required)
	48" (8 ea. Required)
	60" (11 ea. Required)
	72" (13 ea. Required)

Item	Description	Natural (BTU/hr) Max. Capacity	Propane (BTU/hr) Max. Capacity
Cao & S/S Manifold Cover	3'x3/4" (914 x 19mm)	204.000	328.440
	4'x 3/4" (1219 x 19mm)	185.800	299.140
	3'x 1" (914 x25mm)	366.200	589.600
	4'x 1" (1219 x25mm)	351.000	565.600

Note: Additional sizes available upon request, consult the factory.

Item	Description
Hood Assembly	UFE-36 ® & ©
Manifolding- 3/4" rear gas standard on UFS	
1" Rear Manifold — UFE(C) & UFE(R)	
Plate Shelf	9" Wide S/S to match 6" Plate Shelf on EI36 Series Ranges
	11" Wide S/S to match 8" Plate Shelf on EI36 Series Ranges
Plate Shelf Cut-Outs (on 1 1" plate shelves only)	1/6 or 1/4 Pans up to 4" deep (1 cut-out)
	1/6 or 1/4 Pans up to 4" deep (2, 3, 4 cut-outs)
Round Rod Cold Rolled Steel	In Addition To per 6" section
	In Lieu of Standard per 6" section
Round Rod Hard Chrome	In Addition To per 6" section
	In Lieu of Standard per 6" section
Scraper Cleaner	For Round Rods
Seafood Grates 3/8" spacing	In Addition To per 6" section
	In Lieu of Standard per 6" section
42" Depth (Suffix -40) UFE Models (Same grid size)	18". 24". 30", 36"
	48". 60". 72" It

OFB GASES AND CATEGORIES

COUNTRY	ALL MODELS GAS: G20 CATERGORY : I2H PRESSURE: 20 mbar	ALL MODELS GAS: G20 CATERGORY : I2E PRESSURE: 20 mbar	ALL MODELS GAS: G31 CATERGORY : I3P PRESSURE: 37 mbar	ALL MODELS GAS: G30 CATERGORY : I3B/P PRESSURE: 30 mbar
AT Australia	X			X
BE Belgium			X	X
CH Switzerland	X		X	
CY Cyprus	X			X
CZ Czech Republic	X		X	X
DE Germany		X		X
DK Denmark	X			X
EE Estonia	X			X
ES Spain	X		X	
FI Finland	X			
FR France	X		X	X
GB United Kingdom	X		X	X*
GR Greece	X		X	X
HR Croatia	X		X	X
HU Hungary	X			X
IE Ireland	X		X	
IT Italy	X		X	X
LT Lithuania	X		X	X
NL Netherlands		X	X	X
LU Luxembourg	X			
LV Latvia	X			
NO Norway	X			X
PL Poland		X	X	X
PT Portugal	X		X	X
RO Romania	X			X
SE Sweden	X			X
SI Slovenia	X		X	X
SK Slovakia	X		X	X
TR Turkey	X		X	X

UNDERFIRED BROILERS GASES AND CATAGORIES

COUNTRY	ALL MODELS GAS: G20 CATERGORY : I2H PRESSURE: 20 mbar	ALL MODELS GAS: G20 CATERGORY : I2E PRESSURE: 20 mbar	ALL MODELS GAS: G31 CATERGORY : I3P PRESSURE: 30 mbar	ALL MODELS GAS: G31 CATERGORY : I3P PRESSURE: 37 mbar
AT Australia	X		X	
BE Belgium				X
CH Switzerland	X			X
CY Cyprus	X			
CZ Czech Republic	X		X	X
DE Germany		X	X	
DK Demnark	X			
EE Estoma	X			
ES Spain	X			X
FI Finland	X		X	
FR France	X			X
GB United Kingdom	X			X
GR Greece	X			X
HR Croatia	X			X
HU Hungary	X			
IE Ireland	X			X
IT Italy	X			X
LT Lithuania	X			X
ML Netherlands		X	X	X
LU Luxembourg	X			
LV Latvia	X			
NO Norway	X			
PL Poland		X		X
PT Portugal	X			X
RO Romania	X		X	
SE Sweden	X			
SI Slovenia	X			X
SK Slovakia	X			X
TR Turkey	X			X





REFRIGERATED LOCKER

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FROZEN LOCKER 63

AMBIENT LOCKER

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FOOD WARMER LOCKER

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Parcel Hive provides smart locker solutions designed to simplify parcel management with secure, flexible, and always-accessible systems for modern environments.

**Smart Locker Innovation 24/7
Convenient Access Cyber Hive
Remote Management Secure &
Efficient Delivery Solutions**



Parcel Hive designs and manufactures advanced smart locker systems that simplify parcel delivery, collection, and storage across residential, retail, and commercial environments. Each solution is engineered with secure construction, intuitive access, and dependable performance, helping users manage deliveries efficiently while improving convenience, security, overall operational flow, and daily user satisfaction.

Powered by Cyber Hive™ management software, Parcel Hive systems offer remote monitoring, flexible configuration, and seamless integration with existing infrastructure and digital platforms. With a strong focus on scalability, security, and user experience, the brand delivers reliable smart locker solutions that support the growing demands of modern logistics, e-commerce, shared delivery networks, and future-ready smart cities.

Smart locker systems engineered for secure, accessible, and efficient delivery experiences anywhere, anytime.



CLUCK & COLLECT

CLICK & COLLECT SMART LOCKERS

Today's life is extremely fast paced and the need for fast food delivery to the home and workplace, calls for innovation to make life easier where possible.

We are committed to ensuring that the hospitality industry can adapt and thrive in the face of evolving consumer demands whilst also empowering all sectors to harness seamless and secure Click-and-Collect solutions.

Parcel Hive's smart lockers provide significant assistance to operators dealing with 3rd party delivery drivers in the UK hospitality industry, with Click-and-Collect.



CLICK & COLLECT SMART LOCKERS: FEATURES

Streamlined Pickup Process:

Customers can place orders online and pick them up at their convenience from secure lockers, reducing wait times and enhancing the overall customer experience.



Optimised Space Utilisation:

Lockers can be installed in various locations, including outside the main premises, optimising the use of physical space and potentially reducing the need for large dining areas.

24/7 Availability:

Lockers can be accessible round-the-clock, catering to customers who prefer off-peak hours for their convenience.



Contactless Transactions:

Lockers enable contactless pickups, which is particularly beneficial in maintaining hygiene and safety standards, especially in the post-pandemic era.

Lower Staffing Needs:

With automated lockers handling the distribution of food orders, businesses can reduce the number of staff needed for front-of-house operations.



Temperature Control:

Advanced lockers can maintain the appropriate temperature for hot and cold foods, ensuring food safety and quality.



CLICK & COLLECT SMART LOCKERS: BENEFITS

These innovative lockers provide a convenient, secure, and automated solution for order pickups

The implementation of Click-and-Collect smart lockers brings numerous benefits to the hospitality industry. These advantages make smart lockers an invaluable asset for modern hospitality businesses looking to stay competitive and meet the needs of their customers.



Temperature Control:

Keeps food at optimal temperatures, ensuring freshness and quality from the moment of preparation to pick-up.



User Friendly Interface

Offers a simple, intuitive design that is easy for both customers and staff to use.



Smart Notifications

Sends real-time alerts to customers when their orders are ready, reducing wait times.



Labour Cost Saving

Sends real-time alerts to customers when their orders are ready, reducing wait times.

INTEGRATED SOLUTIONS

GambleFS offers integrated solutions featuring automated lockers, parcel terminals, and cobotics, combining flexibility, convenience, and innovation to meet the highest industry standards.

Smart Lockers Our advanced storage solutions incorporate technology for secure and efficient handling of items, while cobotics enhance operational efficiency through automation and collaboration with human staff.

Scalable Solutions: Our systems are tailored to fit businesses and operations of all sizes, ensuring flexibility and adaptability as your needs grow.

Seamless Integration: Our automated lockers and cobotics work together harmoniously, streamlining processes and enhancing overall efficiency.

Data Insights: Our solutions provide valuable analytics, enabling informed decision-making and optimising operational performance.



REFRIGERATED LOCKER

The refrigerated locker range allows the user to keep any refrigerated food at a set temperature for sustained periods.

Suitable for a variety of uses, including grocery collections, the refrigerated units are robust and durable.

Perfect for corporate canteens, food halls or a fast-moving takeaway that has refrigerated orders, customers can collect their food knowing that quality can be maintained and the right order is delivered every time.

These units can be indoors or outdoors and can have additional items such as roof canopies, CCTV, lighting and more fitted to them.



FROZEN LOCKER

Our range of frozen lockers are ideal for frozen grocery, click & collect or food delivery solutions.

For operators that require frozen collections, such as ice cream parlours, frozen yoghurt or dessert/ bakery businesses, this unit is perfect for automated collection.

These units can be indoors or outdoors and can have additional items such as roof canopies, CCTV, lighting and more fitted to them.



AMBIENT LOCKER

Our range of ambient food lockers, for fast-moving takeaway environments, is designed with speed and cleanliness in mind. The outer shell of the locker system is made from cold steel, however, the internal base and ceiling are made from stainless steel to allow for the retention of either heat or cold and also for the hygiene and wipe down requirements.

Fitted with a bright interface screen and a QR/Barcode reader for additional functionality.



FOOD WARMER LOCKER

The heated food lockers have been designed with a high level of flexibility in mind.

Each compartment can be individually pre-set to create the optimum environment to help keep food warm at a required temperature. The dual zone function offers the ability to divide the locker allowing drinks or cold items to be placed in the same compartment. This makes the collection easier for the server and the customer which guarantees order accuracy.

When integrated with the many available delivery channels, the business owner can create large-scale efficiency in the serving process without incurring high labour costs.

Available as single or double-sided, indoor or outdoor modules; the heated locker is perfect for any business wanting to improve their click & collect operation.







GFS: Sourcing Excellence Since 1947.

IMPERIAL

 www.gamblefs.co.uk



 **Parcel Hive**
Automated Delivery Solutions

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