

SENTRY RANGES

Master/Starfire Sentry Series Ranges

All Sentry Series Ranges have as standard flame failure and spark ignition on ovens. The Starfire burners all have pilot lights for economy of gas and ease of use. The unique Starfire burner gives a greater power output of even heat over a greater surface area than a traditional ring style burner. Therefore Star Fire burners have quicker response times and better heat production. Stainless steel construction exterior and heavy duty cast iron tops and ring grates give greater durability. While the well insulated even heat ovens with complete porcelain finish and four position rack guides gives superior cooking results. Options include hot tops and/or griddle, convection ovens, high shelves and castors..

Model	Oven Size W x D x H	Burners	Rating	W x D x H	Gas
ST28	514 x 559 x 343	4	121,000 Btu	610 x 873 x 958	3/4"
ST286	667 x 559 x 343	6	174,000 Btu	915 x 873 x 958	3/4"
ST288	514 x 559 x 343	8	242,000 Btu	1220 x 873 x 958	3/4"
ST284	667 x 559 x 343	10	300,000 Btu	1524 x 873 x 958	3/4"
ST283	667 x 559 x 343	6/Griddle/Grill	247,500 Btu	1524 x 873 x 958	3/4"
SU686	667 x 559 x 343	6	19kW	915 x 873 x 958	
ST280-45R	667 x 559 x 343	Twin Bullseye	125,000 Btu	915 x 873 x 958	3/4"
Char Broiler					
ST28024B			60,000 Btu	610 x 873 x 632	3/4"



Model SHOWN ST283



Model SHOWN ST286



Master Series
Garland Suite

Convection Ovens

Master 200 Solid State Control with 150 ° F ((66 °C) to 500 °F (250 °C)temperature range and electromechanical timer Electronic spark ignition, including automatic pilot system with Stainless steel front, sides, top and legs. Double deck models available, tin grid, 13 amp supply required. Porcelain oven interior.10 shelf positions comes with five shelves.

Grill, heavy duty roll-in roll-out grill for floor, wall, bench or range mounting

Model	Capacity	Oven Size W x D x H	Rating	W x D x H	Gas Inlet
MCO-GS-10	Single Deck	736 x 610 x 610	60,000 Btu	965 x 900 x 1448	3/4" BSP
MCO-GS-20	Double Deck	736 x 610 x 610 x 2	120,000 Btu	965 x 900 x 1448	3/4" BSP
MCO-ES-10	Single Deck	736 x 610 x 610	10.4kW	965 x 900 x 1448	
MCO-ES-20	Double Deck	736 x 610 x 610 x 2	20.8kW	965 x 900 x 1778	
MSTSRC	Grill		30,000Btu	965 x 900 x 1448	1/2" BSP
MTSR16-280	Grill	c/w backguard	30,000Btu	965 x 900 x 1778	1/2" BSP



Model SHOWN
MCO-GS-10
with castors

DESIGNER COUNTER TOP

Heavy Duty Designer Griddles

Three sizes available. Improved insulation underneath the elements and burners, gives better heat efficiency. The grease drawer is concealed behind the lower hinged panel. Panel will not close when drawer is removed, ensuring drawer must be in position. Thermostat controlled temperature, one per foot of width for uniform grilling, Piezo pilot ignition, grooved griddle option. Base cabinets or leg stand available

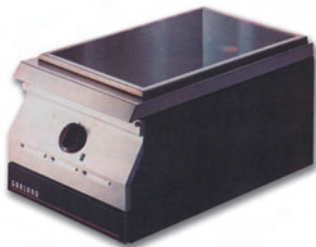


Model Shown GD-24G

Model	Output	Rating	Gas Inlet	W x D x H
GD-24G	66kg per hr	40,000 Btu	3/4"	610 x 610 x 381
GD-36G	91kg per hr	60,000 Btu	3/4"	914 x 610 x 381
G24-36GFSD	160kg per hr	100,000 Btu	3/4"	915 x 787 x 337
G24-48GFSD	227kg per hr	133,000 Btu	1"	1220 x 787 x 337
ED-24G	61kg per hr	6.7 kW 1ph/3ph		610 x 610 x 381
ED-36G	80kg per hr	10.1 kW 3ph		914 x 610 x 381



Model shown ED 15HSE



Model shown ED-15W

ED Boiling Tops - Food Warmers

Boiling Top - Two high speed elements provide quick, even heat offering cooking versatility. Recast top helps contain spillage. Easily removed porcelain enamel element bowls catch spill overs. Each plate is controlled by a switch with 6 heat positions that automatically cycle down on low heat when left unused. Two and four ring gas available

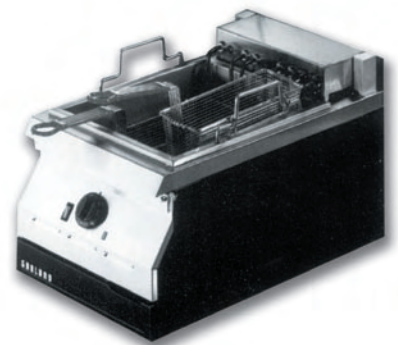
Food Warmers - Stainless Steel deep removable well ensures easier cleaning and quicker draining. For wet use only excepts gastronorm one by one cafeteria pans.

Model	Capacity	Output	Rating	W x D x H
ED-15HSE	Solid Elements		5.2kW 3ph	381 x 610 x 381
ED-15W	Food Warmer	3 x 1/3 GN	1kW 1ph	380 x 610 x 381
GD-152H	2 Ring Gas		29,600 Btu	381 x 610 x 381
GD-304H	4 Ring Gas		59,200 Btu	380 x 610 x 381

Counter Top Fryers

Two fryer sizes - electronic thermostat providing precise accurate control is now situated in a cooler, safer area. Removable flat bottom, Stainless Steel tank with large surge area allows the operator a proper grip when removing the tank and stability when setting it down. Twin tank model has two sets of independent controls

Model	Capacity	Output	Rating	W x D x H
ED-15SF	8 litres	23kg per hr	8kW	381 x 610 x 381
ED-30FT	16 litres	32kg per hr	11.86kW 3ph	782 x 610 x 381
ED-30SFT	16 litres	34kg per hr	16kW 3 ph	782 x 610 x 381



Model shown ED Fryer-15SF