



Engineered to meet tough demands, delivering durability, efficiency, and performance that administrators can rely on.

Convection Ovens:

High-Capacity Baking for School Kitchens

- **Higher Heat Output:**
70,000 BTU per deck compared to 50,000 BTU in competitive models—faster recovery times and consistent baking during peak production.
- **Largest Cavity in Class:**
Deep cavity design provides bakery-style depth, allowing more trays per batch and reducing bake cycles.
- **5-Year K-12 Warranty:**
Offering extended peace of mind and reduced maintenance risk.



24" → 72"



Gas Ranges

Engineered for heavy daily use

- **Fully Welded 12-Gauge Stainless Steel Construction:**
Base, frame, firebox, support truss, and gas tubing are fully welded for long-term structural integrity.
- **Fully Porcelainized Oven Interior:**
Durable, easy-to-clean surfaces.
- **Flexible Size & Configuration Options:**
Available in 24" to 72" units with griddle, burner, and oven configurations to fit any kitchen.

Rethermalizers

Efficient Bulk Meal Reheating

- **Durable Stainless Steel Construction:**
Stainless steel exterior and lid with a 317 stainless alloy vessel for corrosion resistance and long service life.
- **105,000 BTU Tube Burner System:**
Provides natural convection action for even temperature distribution.
- **Sustained 200°F Tank with Bulk Racks:**
Maintains safe serving temperatures for large volumes of prepared foods.

