

HEAVY DUTY COOKLINE

**COUNTER TOP
GRIDDLES,
CHAR-BROILERS,
HOT PLATES,
and FRYERS**



Designed Smart. Built Solid.

APW
wyott
A Standex Company

COUNTER TOP GRIDDLES

Low Profile

Engineered with a low profile design that are only 13 1/8 tall to grilling surface.

Quality Griddle Plates

1" thick by 24" deep, polished, cold-rolled steel plates provide uniform temperatures, high production and quick recovery.

Energy Efficient Burners

High performance, 33,000 BTUH burners located every 12" with individual, operator-controlled valves and are available in two control types: Manual or Thermostatic.

Features

- 1" thick griddle plate and 24" deep grilling surface.
- Front grease trough and stainless steel, slide-out grease pan.
- Heavy-duty 4" NSF approved adjustable chrome legs with bullet feet.
- Stainless steel, welded splash guards, landing ledge.
- Stainless and aluminized steel exterior.
- Up to 198,000 BTUH in natural or LP gas.
- 3/4" (19mm) NPT rear gas connection



ELECTRIC FRYERS

Compact Design

Fits in tight counter space and is available in 15lb capacity or "large basket" capacity version with versatile "twin 15lb" version.

Easy to Operate

Cycling light alerts operator that unit is ready to next batch of food. Unit automatically shuts down if frying compound overheats.

High Performance

Reaches frying temperatures fast and maintains heat levels from one load to the next.

Features

- Stainless steel construction.
- Heavy-duty 4" NSF approved adjustable chrome legs with bullet feet.
- High temperature 392°F (200°C) internal wiring.
- Nickel-plated twin fry baskets with front hangers.
- Lift-out, one piece tank with carrying handles. Large foaming area above frying compound level.
- Cold zone under heating elements reduces circulation of particles in frying compound.
- 3/4" (19mm) NPT rear gas connection



CHARBROILERS

High Performance Burners

Features 24" long, 20,000 BTU/HR, independently controlled, clog-proof, high efficiency burns located every 5" for maximum heat.

Heavy Duty Top Grates

Individual, removable, heavy-duty, cast iron with channels to direct grease to front trough. Each grate may be manually adjusted in any of three separate tilting positions.

Features

- Cast iron top grates for broiling-floating rods or meat grates available at no extra charge
- Stainless steel burners features flame guards-cast iron burners optional
- Heavy-duty 4" NSF approved adjustable chrome legs with bullet feet.
- All stainless exterior front, unitized body construction and stainless steel radiant heat deflectors.
- Up to 24,000 BTUH/HR per broiler in natural or propane gas.
- 3/4" (19mm) NPT rear gas connection



HOTPLATES

High Performance Burners

Features two high performance, cast iron 30,000 BTUH burners located every 12" with lift-off burner for easy cleaning. Individual, operator-controlled valves. Patented valve has a low setting of only 5,000 BTUH for simmering and energy savings.

Heavy Duty Top Grates

Individual, removable, heavy-duty, cast iron with channels to direct grease to front trough. Each grate may be manually adjusted in any of three separate tilting positions.

Features

- Heavy Gauge, hand-welded, heat-resistant steel combustion chamber.
- Heavy-duty 4" NSF approved adjustable chrome legs with bullet feet.
- 180° individually operator controlled burner valves for precise control & low-flame standby position
- Stainless steel, slide-out crumb tray.
- 30" deep range top.
- 3/4" (19mm) NPT rear gas connection



SPECIFICATIONS

GRIDDLES

Gas Specifications:

HGM-2424:	2 burners,	80,000 BTUH total,	23.4 KW
HGM-2436:	3 burners,	120,000 BTUH total,	35.1 KW
HGM-2448:	4 burners,	160,000 BTUH total,	46.8 KW
HGM-2460:	5 burners,	200,000 BTUH total,	58.6 KW
HGM-2472:	6 burners,	240,000 BTUH total,	70.3 KW

Cooking Surface:

HGM-2424:	24" H x 24" W (61 cm x 61 cm)
HGM-2436:	24" H x 36" W (61 cm x 91.5 cm)
HGM-2448:	24" H x 48" W (61 cm x 121.9 cm)
HGM-2460:	24" H x 60" W (61 cm x 152.4 cm)
HGM-2472:	24" H x 72" W (61 cm x 182.9 cm)

Overall Dimensions:

HGM-2424:	15 7/32" H x 24" W x 33 5/16" D (38.7 cm x 61 cm x 63.2 cm)
HGM-2436:	15 7/32" H x 36" W x 33 5/16" D (38.7 cm x 91.4 cm x 63.2 cm)
HGM-2448:	15 7/32" H x 48" W x 33 5/16" D (38.7 cm x 121.9 cm x 63.2 cm)
HGM-2460:	15 7/32" H x 60" W x 33 5/16" D (38.7 cm x 152.4 cm x 63.2 cm)
HGM-2472:	15 7/32" H x 72" W x 33 5/16" D (38.7 cm x 182.9 cm x 63.2 cm)

Shipping Information:

HGM-2424:	308 lbs. (14 kg)	HGM-2436:	460 lbs. (20.9 kg)
HGM-2448:	540 lbs. (24.5 kg)	HGM-2460:	655 lbs. (29.7 kg)
HGM-2472:	770 lbs. (34.9 kg)		

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CHARBROILERS

Gas Specifications:

HCB-2424:	4 burners,	66,000 BTUH total,	19.3 KW
HCB-2436:	6 burners,	99,000 BTUH total,	20.0 KW
HCB-2448:	8 burners,	132,000 BTUH total,	38.7 KW
HCB-2460:	10 burners,	165,000 BTUH total,	48.3 KW
HCB-2472:	12 burners,	198,000 BTUH total,	58.0 KW

Cooking Surface:

HCB-2424:	15 7/32" H x 24" W (38.7 cm x 61 cm)
HCB-2436:	15 7/32" H x 36" W (38.7 cm x 91.5 cm)
HCB-2448:	15 7/32" H x 48" W (38.7 cm x 121.9 cm)
HCB-2460:	15 7/32" H x 60" W (38.7 cm x 152.4 cm)
HCB-2472:	15 7/32" H x 72" W (38.7 cm x 182.9 cm)

Overall Dimensions:

HCB-2424:	15 7/32" H x 24" W x 33 5/16" D (38.7 cm x 61 cm x 63.2 cm)
HCB-2436:	15 7/32" H x 36" W x 33 5/16" D (38.7 cm x 91.5 cm x 63.2 cm)
HCB-2448:	15 7/32" H x 48" W x 33 5/16" D (38.7 cm x 121.9 cm x 63.2 cm)
HCB-2460:	15 7/32" H x 60" W x 33 5/16" D (38.7 cm x 152.4 cm x 63.2 cm)
HCB-2472:	15 7/32" H x 72" W x 33 5/16" D (38.7 cm x 182.9 cm x 63.2 cm)

Shipping Information:

HCB-2424:	167 lbs. (76 kg)	HCB-2436:	225 lbs. (102 kg)
HCB-2448:	335 lbs. (152 kg)	HCB-2460:	478 lbs. (217 kg)
HCB-2472:	613 lbs. (278 kg)		

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HOT PLATES

Gas Specifications:

HHP-212:	2 burners,	60,000 BTUH total,	17.57 KW
HHP-424:	4 burners,	120,000 BTUH total,	35.15 KW
HHP-636:	6 burners,	180,000 BTUH total,	52.72 KW
HHP-848:	8 burners,	240,000 BTUH total,	70.30 KW

Cooking Surface:

HHP-212:	23 3/4" H x 12" W (60.3 cm x 30.5 cm)
HHP-424:	23 3/4" H x 24" W (60.3 cm x 60.3 cm)
HHP-636:	23 3/4" H x 36" W (60.3 cm x 91.4 cm)
HHP-848:	23 3/4" H x 48" W (60.3 cm x 121.9 cm)

Overall Dimensions:

HHP-212:	13 13/16" H x 12" W x 30 1/8" D (35.1 cm x 30.5 cm x 76.5 cm)
HHP-424:	13 13/16" H x 24" W x 30 1/8" D (35.1 cm x 61 cm x 76.5 cm)
HHP-636:	13 13/16" H x 36" W x 30 1/8" D (35.1 cm x 91.4 cm x 76.5 cm)
HHP-848:	13 13/16" H x 48" W x 30 1/8" D (35.1 cm x 121.9 cm x 76.5 cm)

Shipping Information:

HHP-212:	80 lbs. (36 kg)	HHP-424:	75 lbs. (75 kg)
HHP-636:	227 lbs. (103 kg)	HHP-848:	298 lbs. (135 kg)

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FRYERS

Electrical Information:

Units are wired for hard wiring in the field.

Electrical Specifications:

HEF-15S 208V:	208V,	5.7KW,	27.4 AMPS
HEF-15S 230V:	230V,	5.7KW,	24.8 AMPS
HEF-15S 240V:	240V,	5.7KW,	23.8

Capacity:

HEF15S: 15 lbs. (6.8kg)

Basket Size:

2 Half Size 6.9" H x 3.5" W x 11.4" D

Overall Dimensions:

HEF-15S: 17-9/16" H x 12" W x 31-1/32"
(44.6 cm x 30.5 cm x 78.8 cm)

Shipping:

HEF-15S: 36 lbs. (16.32 kg)

Freight Class: 85

FOB: Cheyenne, WY

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