



Workline

SERIES



DESIGNED SMART. BUILT SOLID.®

APW
wyott



POWER CONTROL SAFETY

Our Workline Cook Series Cookline is engineered to out-perform all other cooking equipment in its class in both power and durability – consistently delivering delicious, quality food to your customers. Why is Workline Cookline better than ever?

- NEW Clean, Updated Design
- NEW 2 year Parts and Labor Warranty
- NEW Large Stainless Steel Legs
- NEW Stainless Steel Knobs

POWER

- One of the highest BTU ratings in its cooking class delivers more **POWER TO THE PAN**
- Reduces amount of labor time to cook a ¼ pound hamburger up to 20%
- Fast start-up and recovery to prime cooking temperatures.

CONTROL

- Versatile grate system can be adjusted in height to give maximum control
- Front panel openings enable easy pilot lighting without panel removal
- Infinite adjustable gas valves turn 180 degrees to produce the **PERFECT AMOUNT OF HEAT** for all menu needs
- Field convertible and adjustable gas regulator

SAFETY

- Double walled firebox protects control panel from higher temperatures
- Bull-nose front extension protects employees from burns
- Maintenance is safer and easier with bottom-mount grease collection pan and removable top grates



CHARBROILERS

Heavy-Duty Construction and the Hottest Gas Burners Available

- Each CharRock or Radiant Grill is equipped with a system of burners that can reach temperatures up to 825 degrees.
 - Sear a steak or cook a hamburger in 20% less time than competitive grills.
- Double walled steel combustion chamber stands up to years of high BTU volume usage.
- Optional charRock lava stones for a great smoky flavor or heavy-duty steel radiants for optimal heat control.
- Three grate options for customized cooking:
 - Cast Iron meat grate allows the greatest broiling and charbroiling capabilities;
 - Stainless steel fish grate supports more delicate fish skewers and strips;
 - Flat griddle plate overlay.



GAS BTU CHART				
MODEL	GCB-18i GCRB-18i	GCB-24i GCRB-24i	GCB-36i GCRB-36i	GCB-48i GCRB-48i
SIZE	18"	24"	36"	48"
BTUs	60,000	80,000	120,000	160,000

Field Convertible Gas Regulators



GRIDDLES

High BTU Output for great performance

- 1" Thick Griddle plate
- Fast start ups and recoveries give you maximum power to handle surges in orders.
- Gas models available in manual or thermostatic control with snap-action controls.
- Griddles are also available in electrical models that feature snap-action controls.
- Gas "U" shaped burners heat surface evenly.
- Electrical griddles provide over 12% more power to the cooking surface than competitive models.
- Constructed of heavy-duty stainless steel to protect against rust and kitchen wear.



GAS BTU CHART				
MODEL	GGM-18i GGT-18i	GGM-24i GGT-24i	GGM-36i GGT-36i	GGM-48i GGT-48i
SIZE	18"	24"	36"	48"
BTUs	37,500	50,000	75,000	100,000

ELECTRICAL POWER CHART			
MODEL	EG-24i	EG-36i	EG-48i
240V	9 KW	13.5 KW	18 KW
208V	6.75 KW	10 KW	13.5 KW

Field Convertible Gas Regulators
GGT-18i has "S" shaped burner





Wok Ring Accessory
Model 2185507



HOTPLATES

High BTU Output for great performance

- Each Workline hotplate is equipped with a series of 30,000 BTU cast iron burners.
- Turned to maximum power, the Workline cookline can bring a large pot of water to boil in 50% less time than the competition.
- Outstanding durability! Workline hotplates come equipped with heavy cast iron grates and heavy steel base construction.

Available In Standard Or Stepped Versions

- Workline hotplates come in configurations that are ideal for your kitchen.
- The standard version (front and back) comes in a 2, 4, and 6 burner model.
- The stepped models are available in 2, 4, and 6 burner configurations.
- Plus a narrow 2 and 3 burner option. (2 burners / 60,000 BTUs, 3 burner / 90,000 BTUs)
- Workline hotplates are also offered in 2 burner electrical models featuring either high output coil loops or solid plate burners.

GAS BTU CHART				
MODEL	GHP-2i GHPW-2i GHPS-2i	GHPW-3i	GHP-4i GHPS-4i	GHP-6i GHPS-6i
BURNERS	2	3	4	6
BTUs	60,600	90,000	120,000	180,000

ELECTRICAL POWER CHART		
MODEL	EHPi	SEHPi
240V	4.2 KW	4 KW
208V	4.2 KW	4 KW

Field Convertible Gas Regulators



FRYERS

Compact Design With High Output

- Fits in tight counter space and is available in “large basket” capacity version (EF-30i) or versatile “twin 15 lb.” version (EF-30iNT) Both come standard with two full size baskets.
- Reaches frying temperatures fast and maintains heat levels from one load to the next.
- Yellow cycling light alerts operator that unit is ready for the next batch of fries.
- Thick, stainless steel construction protects against kitchen wear and rust.

ELECTRICAL POWER CHART			
MODEL	EF-15iN	EF-30iNT	EF-30i
240V	4.3 KW	8.6 KW	12 KW
208V	5.7 KW	11.4 KW	12 KW





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