

Champion

COOK SERIES



DESIGNED SMART. BUILT SOLID.

APW
wyott
A Standex Company



POWER CONTROL SAFETY

Our Champion 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 Champion 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

Hottest Gas Burners Available

Each CharRock or Radiant Grill is equipped with a system of burners that can reach temperatures up to 825 degrees. This allows the operator to sear a steak and cook a hamburger in 20% less time than competitive grills.

Heavy-Duty Construction

Double walled steel combustion chamber stands up to years of high BTU volume usage.

Maximum Cooking Options

CharRock lava stones for a great smoky flavor or heavy-duty steel radiants for optimal heat control.

Multiple grate options

- (1) Cast Iron meat grate allows the greatest broiling and charbroiling capabilities;
- (2) Stainless steel fish grate supports more delicate fish skewers and strips;
- (3) 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 Champion hotplate is equipped with a series of 30,000 BTU cast iron burners.
- Turned to maximum power, the Champion cookline can bring a large pot of water to boil in 50% less time than the competition.
- Outstanding durability! Champion hotplates come equipped with heavy cast iron grates and heavy steel base construction.

Available In Standard Or Stepped Versions

- Champion 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)
- Champion 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 |





The Standex Culinary Development Center is a state-of-the-art culinary facility located in Allen, Texas. It is fully equipped with a wide range of products from all of our brands. The Standex Culinary Development Center was designed to accommodate the needs of our stakeholders by providing the tools necessary for creating new menu items along with training and testing on equipment. For details on reserving the Culinary Development Center, please contact your Standex representative.

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