



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





APW Wyott Foodservice Equipment Company
1307 N. Watters Road, Suite 180, Allen, TX 75013
(800) 527-2100 • (972) 908-6100
Fax (214) 565-0976
www.apwwyott.com
customercare@standexcsg.com