

Savtree



Regency 48" Stationary Gas Connector Hose Kit with 2 Elbows and plus \$54.49 / Each

1 Add to Cart



Noble Chem QuikPacks Kleen 3 oz. L plus \$37.99

1 Add to Cart

- ✓ 240,000 BTU
- ✓ Natural gas



Quick Shipping
Usually ships in 1 business day

Vulcan VHP848 NAT Details

For applications where you don't have room for a full sized range, this Vulcan VHP848 natural gas 8 burner countertop range is the perfect solution! This model is designed to provide a powerful 240,000 BTU output while sitting on an equipment stand, a chef base, or a counter in your kitchen. It has open burners with heavy-duty cast iron top grates that can stand up to continuous use in your restaurant. The standing pilot lights ensure that there is always a flame ready to ignite the burners, and the individual infinite controls let you use one burner at a time or set each burner as needed depending on the foods you are cooking.

The durable stainless steel sides, control panel, and backsplash provide additional longevity and make the unit easy to



VULCAN VHP848 NAT SPECS

Width	48 Inches
Depth	31 3/8 Inches
Height	16 5/8 Inches
Burner BTU	30,000
Control Type	Manual
Gas Inlet Size	3/4 Inches
Installation Type	Countertop
Made in America	Yes
NSF Listed	Yes
Number of Burners	8
Number of Controls	8
Power Type	Natural Gas
Style	Standard
Total BTU	240,000 BTU
Usage	Heavy Duty

Customer questions about this product

My business is at a high elevation; does this change anything when I order gas cooking

[View all Vulcan Countertop Gas Ranges](#)

Resources and Downloads for Vulcan VHP848 NAT



Specsheet



Manual



Warranty



Optional Equipment Check Out

A PDF viewer is required to view this product's information. [Download Adobe Acrobat software](#)

Warranty Info

RESIDENTIAL USERS:

Vulcan assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

[Resources](#)

Steak Prep table

Turbo Air EST-60-24-N
E-line 60 1/4" 2 Door
Mega Top Refrigerated
plus \$2,437.97 / Each

1 Add to Cart

Turbo Air Refrigeration EST-48-18-N-V Details

Outfit your restaurant with this Turbo Air EST-48-18-N E-line 48 1/4" 2 door mega top refrigerated salad prep table! With its aluminum exterior, galvanized steel back and bottom, stainless steel floor, and aluminum interior, this prep table is designed to be an economical but durable and easy-to-clean option for cafes, diners, and restaurants. It has a mega top design that can hold up to (18) 1/6 size, 4" deep pans that come included with the refrigerator so you can get set up to start serving freshly-made salads or sandwiches right away.

This model has Cold Air Compartment technology that maintains the temperatures of the food pans evenly for longer food product life and freshness. Beneath the pans, the compartment isolates them from the

TURBO AIR REFRIGERATION EST-48-18-N-V SPECS

Width	48 1/4 Inches
Depth	33 7/8 Inches
Height	39 Inches
Nominal Width	48 Inches
Cutting Board Depth	9 1/2 Inches
Cutting Board Height	1/2 Inches
Amps	4.4 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
1/6 Size Pan Capacity	18 Pans
Access Type	Doors
Capacity	12 cu. ft.
Casters	Yes
Color	Silver
Compressor Style	Side / Rear Breathing
Door Style	Swing
Door Type	Solid
Horsepower	1/4 HP
Number of 1/6 Size Pans Included	18 Pans
Number of Doors	2
Number of Shelves	2

REFRIGERATOR MANUFACTURER
Turbo air

View all Turbo Air Refrigeration Commercial Sandwich / Salad Preparation Refrigerators

Resources and Downloads for Turbo Air Refrigeration EST-48-18-N-V



Specsheet



Manual

A PDF viewer is required to view this product's information.
Download Adobe Acrobat software

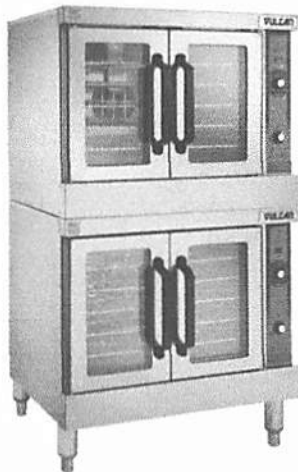
Warranty Info

Warranty does not apply to, and Turbo Air is not responsible for, any warranty claims made on products sold or used outside of the United States and Canada. RESIDENTIAL USERS: The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible. For units, the manufacturer charges an \$80 fee for non-straight truck deliveries and a \$100 fee for straight truck deliveries to a residential address.

Resources

- Different Types of Prep Tables
- Restaurant Equipment Certification Marks Explained

Cooking in your school kitchen, cafeteria, catering operation, or restaurant will be easier than ever with this VC55GD double deck full-size gas convection oven!



Produce twice as much product within the same footprint as a single oven. Reliable Vulcan double-deck convection oven. This natural gas unit boasts state-of-the-art temperature control with a 500 degree Fahrenheit temperature range well as separate hour timer with alarm. You can focus on other kitchen tasks.

Convection Oven

- ✓ Oven cool switch for rapid cool down
- ✓ 1/2 hp two speed blower motor per deck
- ✓ 120V; natural gas, 100,000 BTU total



Quick Shipping

Usually ships in 1 business day



DONE TO PERFECTION.

[View all Vulcan Commercial Convection Ovens](#)

Need Parts & Accessories?

[View replacements or accessories for Vulcan VC55GD NAT](#)

Resources and Downloads for Vulcan VC55GD NAT



Specsheet



Warranty



Rebate Information



Service Manual



Optional Equipment Check Out



Brochure

A PDF viewer is required to view this product's information. [Download Adobe Acrobat software](#)





Warranty Info

RESIDENTIAL USERS:

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Vulcan assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. **The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.**

Resources

-  [Cooking With a Convection Oven](#)
-  [Restaurant Equipment Certification Marks Explained](#)
-  [NSF International](#)
-  [Top 10 Energy Conservation Tips for Restaurants](#)

NSF Listed

This item meets the standards imposed by NSF International, which focuses on public safety, health, and the environment.

Made in America

This item was made in the United States of America.

Energy Star Qualified

This item has been Energy Star Qualified by the US Environmental Protection Agency and the US Department of Energy, making it an energy-efficient product.

CSA Design Cert

This item has been certified by the Canadian Standards Association (CSA) and meets applicable U.S. standards.

CSA Blue Flame

This item has been certified by the Canadian Standards Association (CSA) and meets applicable Canadian standards for appliances using gas or petroleum fuel.

5-15P

This unit comes with a NEMA 5-15P plug.

3/4" Gas Connection

This unit comes with a 3/4" gas connection to be installed by a professional.

VULCAN VC55GD NAT SPECS

Width	40 1/8 Inches
Depth	40 1/8 Inches
Height	68 5/8 Inches
Interior Width	29 Inches
Interior Depth	22 1/8 Inches
Interior Height	20 Inches
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts
Amps - Per Line	7.7
Control Type	Dial
Door Type	Glass
Energy Star Qualified	Yes
Gas Inlet Size	3/4 Inches
Horsepower	1/2 HP
Installation Type	Freestanding
Made in America	Yes
NSF Listed	Yes
Number of Chambers	2
Number of Decks	Double
Number of Doors	4
Number of Racks	10
Oven Interior Style	Standard Depth

Convenient Interior

Each oven features 2 lights within the porcelain enamel interior, which is both attractive and easy to clean at the end of a busy day. Plus, five nickel plated Grab-n-Go racks fit into 11 different positions per oven for ultimate interior customization.

Power Type	Natural Gas
Size	Full Size
Temperature Range	150 - 500 Degrees F
Total BTU	100,000 BTU

This Avantco CBE-36-HC 36" 2 drawer refrigerated chef base streamlines production and increases efficiency.

Usually ships in 1 business day



View all Avantco Refrigeration Commercial Chef Bases

Provide a convenient place to hold and store cold foods right where they are needed by adding this refrigerated chef base to your kitchen! As a space and productivity solution for your kitchen, this chef base makes it easy to increase efficiency by placing countertop cooking equipment right on top of the chef base where you store your cold ingredients.

Need Parts & Accessories?

View replacements and accessories for this item

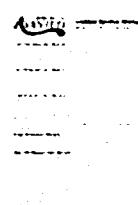
Resources and Downloads



Specsheet



Manual



Warranty

A PDF viewer is required to view this product's information. Download Adobe Acrobat software

Warranty Info

Note: Avantco Refrigeration equipment with a labor warranty purchased prior to October 15th 2020 is warranted for 1 year parts & labor / 5 year compressor. RESIDENTIAL USERS: Vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

Resources

- Restaurant Equipment Certification Marks Explained
- Undercounter Refrigeration Buying Guide

ETL Sanitation

This item meets the sanitation standards imposed by the ETL, a division of the Intertek Group.

SPECS

Width	36 3/8 Inches
Depth	32 1/8 Inches

ETL US & Canada

This item meets the electrical product safety standards imposed by the ETL, a division of the Intertek Group, for use in the United States and Canada.

5-15P

This unit comes with a NEMA 5-15P plug.



"used to sit a 36" griddle, the chef base allows for cooks to access their proteins easier, can be used in a food truck and works with any piece of equipment."

[Read More Reviews](#)

1 3/4" Stainless Steel Top

This base features a durable 1 3/4" stainless steel top that can hold up to 1,100 lb. Equipped with a marine edge, the unit's top helps to contain drips and spills for easy cleanup.

Height	25 7/8 Inches
Interior Width	24 5/8 Inches
Interior Depth	27 1/2 Inches
Interior Height	16 1/2 Inches
Amps	2.5 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
Access Type	Drawers
Base Style	Refrigerator
BTU (LBP)	786
Capacity	6.5 cu. ft.
Construction	Stainless Steel
Horsepower	1/6 HP
Number of Drawers	2
Refrigerant Type	R-290
Temperature Range	33 - 40 Degrees F
Top Capacity	1,100 lb.
Top Style	Marine Edge

Equivalent Items

Avantco Refrigeration CBE-36 (Formerly)

Salad Prep

Beverage-Air SPE60HC-08-23 Details

The Beverage-Air SPE60HC-08-23 Elite series 60" 2 door sandwich / salad prep table is designed to keep your freshest toppings and ingredients close at hand at food-safe holding temperatures. Boasting a 10" deep removable polyethylene cutting board, it's perfect for building your signature sandwiches, subs, and salads. The top rail holds (8) 1/6 size food pans (included), and it comes with heavy-duty pan liner that keeps food spillage from entering the cabinet and keeps the air cooling the food pans.

To the right of the pans is 28 5/32" of countertop space, ideal for storing countertop slicers, food processors, and vegetable prep equipment. For additional refrigerated storage space, four epoxy-coated wire shelves are included for the cabinet.

The table's high-capacity refrigeration system with 1/4 hp compressor runs on eco-friendly R290 refrigerant. This



Beverage Air Refrigerated Food Prep Tables

[About](#) [Transcript](#) [Embed](#)

Watch this video to learn about our great selection of Beverage Air Elite Series refrigerated prep tables. With a large number of sizes and configurations available, you'll be sure to find one that fits your needs.

BEVERAGE-AIR SPE60HC-08-23 SPECS

Width	60 Inches
Depth	32 Inches
Height	45 Inches
Nominal Width	60 Inches
Work Surface Height	33 Inches
Phase	1 Phase
Voltage	115 Volts
1/6 Size Pan Capacity	8 Pans
Access Type	Doors
Capacity	12.2 cu. ft.
Casters	Yes
Compressor Style	Side / Rear Breathing
Door Style	Swing

Installation Services

We're expanding our network! Let us know if you're interested in installation services for your area. [Get in touch >](#)

Product Overview

- ✓ Top holds (8) 1/6 size food pans (included)
- ✓ ADA compliant work height
- ✓ Tested and certified to ambient class of 100 degrees Fahrenheit.
- ✓ Stainless steel front, sides, top, and doors
- ✓ CFC and HCFC-free foamed-in-place polyurethane insulation

Shipping:

Usually Ships in 7-8 Weeks

[View all Beverage-Air Commercial Sandwich / Salad Preparation Refrigerators](#)

Need Parts & Accessories?

[View replacements or accessories for Beverage-Air SPE60HC-08-23](#)

Resources and Downloads for Beverage-Air SPE60HC-08-23



THE ENVIRONMENT



Made in America

This item was made in the United States of America.



CE Listed

This item complies with the standards imposed by the Conformance European (CE), a division of the Intertek group.



UL US & Canada

This item has been tested and meets safety standards imposed by the Underwriters Laboratories (UL) for use in the United States of America and Canada.



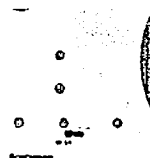
ARI / AHRI

This certification is awarded by the Air-Conditioning, Heating, and Refrigeration Institute to denote products of exceptional performance.



Hardwired

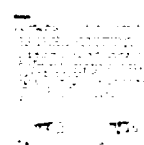
This product must be hardwired by a professional; it does not plug into a standard wall outlet.



Specsheet



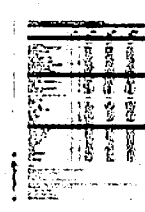
Manual



Instructions



Warranty



Cornelius Beverage and Ice Dispenser Compatibility



How To Order

A PDF viewer is required to view this product's information. Download Adobe Acrobat software

Warranty Info

RESIDENTIAL USERS: Vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

Resources

- [Types of Ice Machines](#)
- [Restaurant Equipment Certification Marks Explained](#)
- [NSF International](#)

SCOTSMAN C0630MA-32 SPECS

Width	30 Inches
Depth	24 Inches
Height	23 Inches
Amps	18.2 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	208 - 230 Volts
24 Hour Ice Yield	501 to 775 Pounds
	640 Pounds
Condenser Type	Air Cooled
Ice Type	Full Size Cubes
Installation Type	Modular

For easy, organized washing, rinsing, and sanitizing, choose this Regency 94" stainless steel 3 compartment sink!



Perfect for busy commercial kitchens, this Regency sink provides convenient and efficient draining. Durable and functional, this is a great

94" Sink



View all Regency Tables & Sinks 3 Compartment Sinks



WATERLOO

See Our Full Line of Faucets and Pre-Rinses

Shop Now

Need Parts & Accessories?

Regency 94" ...
★★★★★

Details

Compare

Reviews 71

\$829.00/Each

1

Add to Cart



your kitchen



NSF Listed

This item meets the standards imposed by NSF International, which focuses on public safety, health, and the environment.



"We purchased this 3 compartment sink for two new restaurants and it is an outstanding sink for the price. It is equal to or better quality that sinks almost twice the price. Highly recommend this sink."

Read More Reviews

Resources and Downloads



Specsheet



Warranty



Buying Guide

A PDF viewer is required to view this product's information. Download Adobe Acrobat software

Resources

- How to Clean Stainless Steel
- Types of Compartment Sinks
- NSF International
- Three Compartment Sink Rules

SPECS

Char broiler

Garland / US Range GD-24RB NAT Details

Fire up the barbeque with this Garland Designer series GD-24RB natural gas 24" countertop radiant charbroiler. It features an easy-to-clean stainless steel front that provides durability in eye-catching style. To achieve optimum backyard barbeque flavor in each of your delicious appetizers, entrees, or sides, this unit is equipped with heavy-duty cast iron radiant grates. Manual hi-lo valve temperature controls allow you to control the cooking temperature for all of your smoky dishes.

This Garland GD-24RB 24" countertop charbroiler features a piezo spark ignition, 4" sanitary legs, and an 18" deep cooking surface, ensuring that you'll have plenty of room to work and keep up with customer demands.

Overall Dimensions:

Width: 24"
Depth: 24"
Height: 15"

This Item Ships via



How To Season A Charbroiler

About Transcript Embed

Unpacking, cleaning, and seasoning your charbroiler is easy! Follow these simple steps, and you'll be grilling up savory burgers and fish fillets in no time without the hassle of sticky grates.

GARLAND / US RANGE GD-24RB NAT SPECS	
Width	24 Inches
Depth	24 Inches
Height	15 Inches
Cooking Surface Width	24 Inches
Cooking Surface Depth	18 Inches
Control Type	Manual
Features	Spark / Piezo Ignition
Gas Inlet Size	3/4 Inches
Heating Source	Radiant
Installation Type	Countertop
NSF Listed	Yes
Number of Controls	2
Power Type	Natural Gas

- ✓ Stainless steel front and sides
- ✓ 4" sanitary legs
- ✓ Manual hi-lo control
- ✓ Cast iron radiants
- ✓ Natural gas



Quick Shipping
Usually ships in 1 business day



View all Garland / US Range Charbroilers

Need Parts & Accessories?

View replacements or accessories for Garland / US Range GD-24RB NAT

Resources and Downloads for Garland / US Range GD-24RB NAT



Specsheet



Manual



Warranty

A PDF viewer is required to view this product's information. Download Adobe Acrobat software

Warranty Info

Please note that this item is subject to a 7% export warranty administration fee for all international orders.

Please note that this item is subject to a 15% Export Infringement Administration fee for all international orders.

RESIDENTIAL USERS:

Vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. Note: This warranty covers products shipped to and installed in the USA only.

The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

Resources

(2) Fryers



With enough power to fry a variety of popular appetizers and ENTREPRENEUR french onion and honey wings, fryer features durable stainless steel exterior and fry tank to stand the demand of your busy kitchen. 40 lb. capacity make this unit a choice light-duty use in restaurant, concession stand, pizza

Resources and Downloads



Specsheet



Manual



Warranty



Elevation Chart

A PDF viewer is required to view this product's information. [Download Adobe Acrobat software](#)

Warranty Info

5 year frypot warranty; 1 year parts and service

Resources

-  [How to Choose the Best Commercial Deep Fryer](#)
-  [Restaurant Equipment Certification Marks Explained](#)

SPECS	
Width	15 1/2 Inches
Depth	30 1/4 Inches
Height	47 1/8 Inches
Fry Pot Width	14 Inches
Fry Pot Depth	14 Inches
Application	Light Duty
Burner Style	Tube
Cabinet	Stainless Steel
Capacity	40 lb.
Gas Inlet Size	3/4 Inches
Number of Fry Baskets	2
Number of Fry Pots	1
Power Type	Natural Gas



ETL Sanitation
This item meets the sanitation standards imposed by the ETL, a division of the Intertek Group.

(2)

Southbend P32C-32B Specifications

Low Price Guarantee On All Southbend Products!

This sectional upright radiant broiler is great for use in cooking meats. Ideal for steak houses, cafeterias, and other restaurants.

Features

Platinum Series
Sectional match
Single deck
110,000 BTUs in Natural or 90,000 BTUs in LP, two broiler burners with separate controls
Stainless steel cabinet base
Removable doors
Removable drip drawer
Insulated lining and burner boxes
24 1/2" Wide broiler grid and 28" deep easily rolls 17 1/4"
6" Adjustable legs
Warming oven heat by broiler flue gases (25" wide x 25" deep)
1 1/4" Front manifold and rear gas connection
Gas type: Natural or LP
NSF, CSA approved
Crated weight: 955 lbs.

Please note that all sectional units require a regulated gas supply; pressure regulator must be ordered separately

Warranty

2 Years on specified operational parts
1 Year on labor from date of purchase

⚠ Attention CA Residents**NSF Listed**

This product meets National Sanitation Foundation (NSF) standards for public safety & environmental factors with regards to design, manufacture, operation, and labeling.

**CSA Certified**

This product has been certified by the Canadian Standards Association (CSA) for its use type. Products with more than one power type, such as electric and gas features, will have multiple CSA certifications.

**Made in the USA**

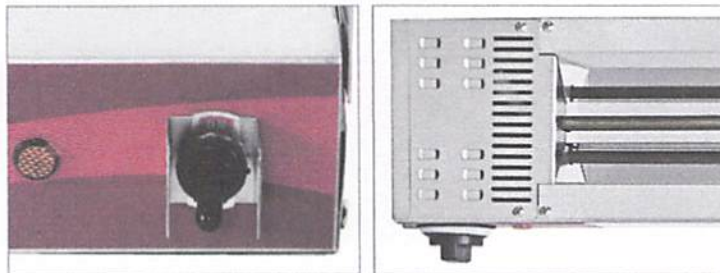
This product was manufactured in the United States of America.

Manufacturer InformationBrand SouthbendModel P32C-32B**Power Information**Uses Gas? YesBTU's 110,000**Item Dimensions**Weight 955.00 lbs.Width 32.00 in.Depth 39.00 in.Height 75.00 in.**Shipping Locations**

Your order will be shipped from
Fuquay Varina, NC 27526

Customer Pick Up

(Not Available for pickup)



Strip Warmers with On/Off Toggle Controls, Hardwired

SPECIAL FEATURES

- Attached toggle controls for simple on/off operation to hold food at a safe serving temperature after plating
- Metal sheathed elements heat foods to maintain peak serving temperatures without drying out
- Heavy-duty stainless steel construction does not sag, includes brackets for easy installation
- Aluminum reflector retains and directs heat; perfect for cafeterias, restaurants, or buffet lines
- 120V, High Wattage, Hardwired



TECHNICAL DATA



Item	Exterior Dimensions	Control Type	Connection Type	Wattage	Voltage	Material Type
177SW24T	24" x 6 ¹ / ₈ " x 2 ⁵ / ₈ "	Attached Toggle	Hardwired	500W	120V	Stainless Steel
177SW36T	36" x 6 ¹ / ₈ " x 2 ⁵ / ₈ "	Attached Toggle	Hardwired	850W	120V	Stainless Steel
177SW48T	48" x 6 ¹ / ₈ " x 2 ⁵ / ₈ "	Attached Toggle	Hardwired	1200W	120V	Stainless Steel
177SW60T	60" x 6 ¹ / ₈ " x 2 ⁵ / ₈ "	Attached Toggle	Hardwired	1550W	120V	Stainless Steel
177SW72T	72" x 6 ¹ / ₈ " x 2 ⁵ / ₈ "	Attached Toggle	Hardwired	1725W	120V	Stainless Steel