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The background image shows a restaurant kitchen on the left with a chef in a white uniform working at a stove. A large flame is visible on the stove. To the right, a dining area is visible with several tables set with white plates, glasses, and silverware. A person is seated at a table in the foreground, looking towards the camera. The lighting is warm and ambient.

**Commercial Gas Equipment
Comparison Chart**

Floor Model Gas Fryer Comparison Chart

Floor model gas fryers are a staple in every foodservice establishment. Whether you operate in a cafeteria, restaurant, diner or deli, commercial deep fryers are the practical and affordable solution to serving up popular favorites like French fries and chicken fingers. These units are great for simple batch cooking or large quantities of your most popular foods. Commercial gas fryers come in a wide range of sizes and oil capacities.

Below are examples of similar light to medium duty fryers.





Brand	BLACK DIAMOND	CPG COOKING PERFORMANCE GROUP	Dean	VULCAN	PITCO	ANETS	AMERICAN RANGE
Model Numbers (NG and LPG)	BDGF-90 BDGF-120 BDGF-150	FF300 FF400 FF500	SR42G SR52G SR62G	LG300 LG400 LG500	35C+ 45C+ 65C+	SLG40 SLG50 SLG100	AF-35/40 AF-35/50 AF-75
Construction	Stainless steel front, door and tank	Stainless steel front, door and tank	Stainless steel front, door and tank	Stainless steel front, door and tank	Stainless steel front, door. Tank is mild steel	Stainless steel front, door and tank	Stainless steel front, door and tank
Oil Capacity (lbs)	35-40 lbs 45-50 lbs 65-70 lbs	35-40 lbs 45-50 lbs 65-70 lbs	43 lbs 50 lbs 75 lbs	35-40 lbs 45-50 lbs 65-70 lbs	35-40 lbs 40-50 lbs 65-80 lbs	40-50 lbs 40-50 lbs 70-100 lbs	35-40 lbs 35-50 lbs 65-80 lbs
Total BTU's	90,000 120,000 150,000	90,000 120,000 150,000	105,000 120,000 150,000	90,000 120,000 150,000	90,000 122,000 150,000	90,000 120,000 150,000	90,000 120,000 160,000
Number of Burners	3 4 5	2 4	3 4 5	3 4 5	3 4 5	2 3 4	2 3 4
Burner Type	Cast Iron	Cast Iron	Cast Iron	Cast Iron	Cast Iron	Cast Iron	Cast Iron
Temperature Range (°F)	200-400 °F	200-400 °F	200-400 °F	200-400 °F	200-400 °F	175-375 °F	200-400 °F
Legs	6" adjustable steel	6" adjustable steel	6" adjustable steel	6" adjustable steel	6" adjustable steel	6" adjustable steel	6" adjustable chrome
Certifications	ETL Listed and ETL Sanitation	ETL Listed and ETL Sanitation	NSF	NSF	NSF	NSF	ETL and NSF
Warranty	1 year parts and labor 5 year tank	1 year parts and labor 5 year tank	1 year parts and labor 5 year tank	1 year parts and labor 5 year tank	1 year parts and labor	1 year parts and labor	1 year parts and labor

Gas Range w/Oven Comparison Chart

A commercial gas range with oven is one of the most important and versatile pieces of equipment you will use in any foodservice establishment. Designed for heavy duty output that allows you to bake, broil, saute, fry and much more. In a commercial kitchen this oven becomes the heart of the cooking line and choosing the right range is a key element to having a smooth and efficiently run operation. Below are examples of similar commercial gas ranges.



Brand	BLACK DIAMOND	 CPG COOKING PERFORMANCE GROUP	VULCAN	 AMERICAN RANGE	SunFire
Model Number	BDGR Series	S Series	V Series	AR Series	X Series
Widths Available	24", 36", 60"	24", 36", 60"	24", 36", 60"	24", 36", 60"	24", 36", 60"
Construction	Stainless steel front, back riser and shelf	Stainless steel front, back riser and shelf	Stainless steel front, back riser and shelf	Stainless steel front, sides, back riser and shelf	Stainless steel front, sides, back riser and shelf
Top Burner BTU's (Per) Oven BTU's (Per)	30,000 30,000	30,000 30,000	28,000 35,000	32,000 27,000*/35,000**	30,000 25,000*/33,000**
Oven Cavity Dims (w x d x h) inches	20.5" x 26" x 14"*** 26.75" x 26" x 14"***	22" x 20.75" x 14"*** 26.25" x 22" x 14"***	22" x 20.75" x 14"*** 26.25" x 22" x 14"***	20" x 26.5" x 13.5"*** 26.5" x 22.5" x 13.5"***	20" x 26" x 13"*** 26.25" x 22" x 13"***
Top Burners Number of Burners	12" x 12" cast iron 4, 6, 10	12" x 12" cast iron 4, 6, 10	12" x 12" cast iron 4, 6, 10	12" x 12" cast iron 4, 6, 10	12" x 12" cast iron 4, 6, 10
Oven Temperature Range (°F)	150-500 °F	150-500 °F	150-500 °F	150-500 °F	150-500 °F
Legs	6" adjustable stainless steel	6" adjustable stainless steel	6" adjustable stainless steel	6" adjustable chrome plated	4" adjustable steel legs
Field Convertible to LPG	Yes	Yes	Yes	Yes	Yes
Certifications	ETL Listed and ETL Sanitation	NSF	NSF	ETL Listed and ETL Sanitation, NSF	NSF
Warranty	1 year parts and labor	1 year parts and labor	1 year parts and labor	1 year parts and labor	1 year parts and labor



* - 24" width models

** - 36" and 60" width models

Gas Range/Griddle Combo Comparison Chart

Increase your productivity in the kitchen by adding a commercial range with a griddle to your line. With these units, you can cook, bake and grill all on the same piece of equipment. In a commercial kitchen this unit becomes the heart of the cook line and choosing the right range/griddle combo is a key element to having a smooth and efficiently ran operation. Below are examples of some similar gas range/griddle combos.







Brand	BLACK DIAMOND		VULCAN		SunFire
Model Number	BDGR-G Series	S60-G24	V Series	ARG Series	X Series
Widths Available	36" and 60"	60"	36" and 60"	36" and 60"	36" and 60"
Configurations	2 Burners, 24" Griddle 6 Burners, 24" Griddle	6 Burners, 24" Griddle	2 Burners, 24" Griddle 6 Burners, 24" Griddle	2 Burners, 24" Griddle 6 Burners, 24" Griddle	2 Burners, 24" Griddle 6 Burners, 24" Griddle
Construction	Stainless steel front, back riser and shelf	Stainless steel front, back riser and shelf	Stainless steel front, back riser and shelf	Stainless steel front, sides back riser and shelf	Stainless steel front, back riser and shelf
Total BTU's/hr	124,000 264,000	280,000	126,000 268,000	139,000 302,000	129,000 282,000
Burners	Cast iron on the top burners One U-shaped stainless steel burner every 12"	Cast iron on the top burners One U-shaped stainless steel burner every 12"	Cast iron on the top burners One U-shaped stainless steel burner every 12"	Cast iron on the top burners One U-shaped stainless steel burner every 12"	Cast iron on the top burners One U-shaped stainless steel burner every 12"
Griddle Plate Thickness	3/4" thick polished steel	3/4" thick polished steel	5/8" thick polished steel	5/8" thick polished steel	5/8" thick polished steel
Field Convertible to LPG	Yes	Yes	No	Yes	Yes
Oven Dimensions (WxDxH) in inches	26.75" x 26" x 14"	26.75" x 26" x 14"	22" x 26.25" x 14.5"	26.5" x 22.5" x 13.5"	26.25" x 26" x 13"
Legs	6" adjustable steel legs	6" adjustable steel legs	6" adjustable steel legs	6" adjustable chrome legs	6" adjustable steel legs
Certifications	ETL Listed and ETL Sanitation	ETL Listed and ETL Sanitation	NSF	ETL Listed and ETL Sanitation	NSF
Warranty	1 year parts and labor	1 year parts and labor	1 year parts and labor	1 year parts and labor	2 year parts and labor

Gas Range/Griddle/Broiler Combo Comparison Chart

Increase your productivity in the kitchen by adding a commercial range with a griddle/broiler to your line. With these units, you can cook, bake grill and broil all on the same piece of equipment. In a commercial kitchen this unit becomes the heart of the cook line and choosing the right range/griddle combo is a key element to having a smooth and efficiently ran operation. Below are examples of some similar gas combos units.









Brand	BLACK DIAMOND	 CPG COOKING PERFORMANCE GROUP	 TRI-STAR	 SOUTHBEND	 SunFire
Model Number	BDGR-6024GB/NG	S60-GS24	TSR-RG24-6	S60DD-2RR	X60-6R24RR
Widths Available	60"	60"	60"	60"	60"
Configurations	6 Burners, 24" Raised Griddle/Broiler	6 Burners, 24" Raised Griddle/Broiler	6 Burners, 24" Raised Griddle/Broiler	6 Burners, 24" Raised Griddle/Broiler	6 Burners, 24" Raised Griddle/Broiler
Construction	Stainless steel front, back riser and shelf	Stainless steel front, back riser and shelf	Stainless steel front, back riser and shelf	Stainless steel front, sides back riser and shelf	Stainless steel front, sides back riser and shelf
Total BTU's/hr	276,000	276,000	325,000	271,500	279,000
Burners	Cast iron on the top burners Three stainless steel burners for griddle/broiler	Cast iron on the top burners Three stainless steel burners for griddle/broiler	Cast iron on the top burners Three stainless steel burners for griddle/broiler	Cast iron on the top burners Three stainless steel burners for griddle/broiler	Cast iron on the top burners Three cast iron burners for griddle/broiler
Griddle Plate Thickness	3/4" thick polished steel	3/4" thick polished steel	3/4" thick polished steel	1/2" thick polished steel	5/8" thick polished steel
Field Convertible to LPG	Yes	No	Yes	No	Yes
Oven Dimensions (WxDxH) in inches	(2) 26.75" x 26" x 14"	(2) 26.75" x 26" x 14"	30" x 26.5" x 15" 20" x 26.5" x 15"	26" x 26.5" x 14"	26.25" x 26" x 13"
Legs	6" adjustable steel legs	6" adjustable steel legs	6" adjustable steel legs	6" adjustable steel legs	6" adjustable steel legs
Certifications	ETL Listed and ETL Sanitation	ETL Listed and ETL Sanitation	ETL Listed and ETL Sanitation	NSF	NSF
Warranty	1 year parts and labor	1 year parts and labor	1 year parts and labor	1 year parts and labor	1 year parts and labor

Full Size Gas Convection Oven Comparison Chart

Full size gas convection ovens are an important part of any commercial kitchen. These ovens use circulated hot air inside the oven cavity to create a uniform and consistent temperature. This design reduces the cold air space around the food making it cook faster and more evenly than foods in standard ovens. Below are some examples of similar single deck full size commercial gas convection ovens.





Brand						
Model Number (NG and LPG)	BDCOF-54	VC4GD	TSCO-G1	MSD-1	SCO-GS-10S	BCO-G1
Overall Dimensions (w x d x h) inches	39" x 41" x 60"	40.25" x 41" x 54.75"	39" x 41" x 63"	40" x 42" x 64"	38" x 41.25" x 57.5"	39" x 41" x 63"
Construction	All stainless steel front, sides and top	All stainless steel front, sides and top	All stainless steel front, sides and top	All stainless steel front, sides and top	All stainless steel front, sides and top and legs	All stainless steel front, sides and top
BTU's	54,000	50,000	60,000	70,000	53,000	60,000
Doors	Two double pane glass doors with interlock switch	Two double pane glass doors	Dual 60/40 double pane glass doors with interlock switch	50/50 dependent double door. Swings open 180°	Dual 60/40 solid stainless steel design	Dual 60/40 double pane glass doors with interlock switch
Oven Interior Dimensions (w x d x h) inches	28.25" x 21.5" x 20"	29" x 22" x 20"	29" x 22.25" x 20"	29" x 23" x 20"	29" x 24" x 24"	29" x 22.25" x 20"
Number of Racks	5	5	5	5	5	5
Temperature Range	150-550 °F	150-550 °F	150-550 °F	150-550 °F	150-550 °F	150-550 °F
Controls	Electronic , 120V	Electronic , 120V	Electronic , 120V	Electronic , 120V	Electronic , 115V	Electronic , 120V
Legs Casters	32" steel w/bullet feet Optional	32" steel w/bullet feet Optional	32" steel w/bullet feet Optional	28" stainless steel Optional	25" stainless steel Optional	32" steel w/bullet feet Optional
Field Convertible to LPG	Yes	Yes	Yes	Yes	Yes	Yes
Stacking	Kit sold separately	No	Kit sold separately	Kit sold separately	No kit, double model only	Kit sold separately
Certifications	ETL Listed and ETL Sanitation	NSF	None	ETL and NSF	UL and NSF	UL Listed and UL EPH
Warranty	1 year parts and labor	1 year parts and labor	1 year parts and labor	1 year parts and labor	1 year parts and labor 3 years for the door	1 year parts and labor

Radiant Style Gas Charbroiler Comparison Chart

A gas charbroiler is one of the most popular pieces of cooking equipment for commercial kitchens. Gas charbroilers are available in a wide range of sizes to fit your needs. Grill burgers, chicken, and more. Below are examples of similar gas radiant charbroilers that are great for medium duty applications.





Brand	BLACK♦DIAMOND	 CPG COOKING PERFORMANCE GROUP	Toastmaster	AMERICAN RANGE	 APW <i>wyott</i> A Stanley Company
Model Number	BDECTC Series	CBL Series	TMRC Series	AERB Series	GCB Series
Widths Available	16", 24", 36", 48"	15", 24", 36", 48"	24", 36", 48"	16", 24", 36", 48"	18", 24", 36", 48"
Construction	Stainless steel front Aluminized sides	Stainless Steel Construction	Stainless steel front Aluminized sides	Stainless steel front Aluminized sides	Stainless steel front Aluminized sides
BTU's per Foot	30,000	40,000	30,000	30,000	40,000
Burners	One stainless steel burner every 12"	One stainless steel burner every 12"	One stainless steel burner every 12"	One stainless steel burner every 6"	One stainless steel burner every 12"
Cooking Grates	Reversible cast iron	Reversible cast iron	Reversible cast iron	Reversible cast iron	Reversible cast iron
Field Convertible to LPG	Yes	Yes	Yes	Yes	Yes
Radiants	Black steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Legs	4-5" adjustable steel legs	adjustable steel legs	4" nickel plated steel legs	4" adjustable steel legs (Optional)	4" adjustable steel legs
Certifications	ETL Listed and ETL Sanitation	ETL Listed and ETL Sanitation	UL Listed and UL EPH	ETL Listed and ETL Sanitation, NSF	UL and CE
Warranty	1 year parts and labor	1 year parts and labor	1 year parts and labor	1 year parts and labor	2 year parts and labor

Manual Gas Griddle Comparison Chart

Gas Griddles are the workhorses in countless foodservice establishments that cook menu items for breakfast, lunch, and dinner. With the ability to prepare everything from pancakes to burgers, salmon and steaks, these pieces of equipment are essential for any foodservice establishment. Below are examples of some popular medium duty manual gas griddles.








Brand	BLACK DIAMOND	 CPG COOKING PERFORMANCE GROUP	Toastmaster	AMERICAN RANGE	 APW Wyott <small>A Standex Company</small>
Model Number	BDECTG Series	G Series	TMGM Series	ARMG	GGM Series
Widths Available	16", 24", 36", 48"	15", 24", 36", 48"	24", 36", 48"	16", 24", 36", 48"	18", 24", 36", 48"
Construction	Stainless steel front Aluminized sides	Stainless steel	Stainless steel front Aluminized sides	Stainless steel front Aluminized sides	Stainless steel front Aluminized sides
BTU's per Foot	30,000	30,000	30,000	30,000	25,000
Burners	One U-shaped stainless steel burner every 12"	One U-shaped stainless steel burner every 12"	One U-shaped stainless steel burner every 12"	One U-shaped stainless steel burner every 12"	One U-shaped stainless steel burner every 12"
Griddle Plate Thickness	5/8" thick polished steel*	3/4" thick polished steel	3/4" thick polished steel	3/4" or 1" polished steel	1" polished steel
Field Convertible to LPG	Yes	Yes	Yes	Yes	Yes
Grease Trough Width	3" wide	3" wide	3.25" wide	3.5" wide	4" wide
Legs	4-5" adjustable steel legs	4-5" adjustable steel legs	4" nickel plated steel legs	4" adjustable steel legs (Optional)	4" adjustable steel legs
Certifications	ETL Listed and ETL Sanitation	ETL Listed and ETL Sanitation	UL Listed and UL EPH	ETL Listed and ETL Sanitation, NSF	UL and CE
Warranty	1 year parts and labor	1 year parts and labor	1 year parts and labor	1 year parts and labor	2 year parts and labor

*3/4" thick griddle plate on BDECTG-48

Thermostatic Gas Griddle Comparison Chart

Gas Griddles are the workhorses in countless food service establishments that cook menu items for breakfast, lunch, and dinner. With the ability to prepare everything from pancakes to burgers, salmon and steaks, these pieces of equipment are essential for any food service establishment. Below are examples of some popular medium duty thermostatic gas griddles.







Brand					
Model Number	BDCTG-T Series	GT Series	TSGGT-i Series	6TF Series	GGTG Series
Widths Available	24", 36", 48", 60"	15", 24", 36", 48"	18", 24", 36", 48"	15", 24", 36", 48"	24", 36", 48"
Construction	Stainless steel front, sides and splash guards	Stainless steel front, sides and splash guards	Stainless steel front Aluminized sides	Stainless steel front, sides and splash guards	Stainless steel front Aluminized sides
BTU's per Foot	30,000	30,000	37,500 on 18" model 25,000 on all other sizes	28,300	30,000
Burners	One U-shaped stainless steel burner every 12"	One U-shaped stainless steel burner every 12"	S-shaped burner on 18" model. All other sizes have one U-shaped stainless steel burner every 12"	One U-shaped stainless steel burner every 12"	One U-shaped stainless steel burner every 12"
Griddle Plate Thickness	1" thick polished steel	3/4" thick polished steel	1" thick polished steel	1" thick polished steel	1" thick polished steel
Cooking Area Depth	22" deep	20" deep	19.5" deep	20" deep	21" deep
Thermostatic Range	200° - 450°F	200° - 575°F	200° - 450°F	200° - 575°F	200° - 575°F
Field Convertible to LPG	Yes	Yes	Yes	Yes	Yes
Grease Trough Width	3" wide	3" wide	4" x 1" wide	3.25" wide	4" wide
Legs	4-5" adjustable steel legs	4" adjustable steel legs	4" adjustable steel legs	4" nickel plated steel legs	4" adjustable steel legs
Certifications	ETL Listed and ETL Sanitation	ETL Listed and ETL Sanitation	UL and CE	UL Listed and UL EPH	ETL Sanitation
Warranty	1 year parts and labor	1 year parts and labor	2 year parts and labor	2 year parts and labor	2 year parts and labor

Gas Hotplate Comparison Chart

Commercial gas hotplates are a great way to add extra cooking space to your kitchen. These units will allow you to add another pot or keep a saucepan warm during the busiest times of the day. They give you an extra burner or two and provide extra cooking capacity when you need it. Below are examples of similar commercial hotplates.




Brand	BLACK DIAMOND	 CPG COOKING PERFORMANCE GROUP	 Toastmaster	 AMERICAN RANGE	 APW wyott A Spencor Company
Model Number	BDCTH Series	HP Series	TMHP Series	ARHP Series	GHP Series
Widths Available	12", 24", 36"	12", 24", 36"	12", 24", 36"	12", 24", 36"	12", 24", 36"
Construction	Stainless steel front and sides	Stainless steel front Aluminized sides	Stainless steel front Aluminized sides	Stainless steel front and sides	Stainless steel front Aluminized sides
BTU's per Burner	25,000	22,000	22,000	32,000	28,000
Burners	Two cast iron burners every 12"	Two cast iron burners every 12"	Two cast iron burners every 12"	Two cast iron burners every 12"	Two cast iron burners every 12"
Top Grates Number of Grates	12" x 12" cast iron 2, 4, 6	12" x 12" cast iron 2, 4, 6	12" x 12" cast iron 2, 4, 6	12" x 12" cast iron 2, 4, 6	12" x 12" cast iron 2, 4, 6
Field Convertible to LPG	Yes	Yes	Yes	Yes	Yes
Legs	4-5" adjustable steel legs	4" steel legs	4" steel legs	4 steel legs (Optional)	4" adjustable steel legs
Certifications	ETL Listed and ETL Sanitation	NSF	NSF	ETL Sanitation, NSF	UL and CE
Warranty	1 year parts and labor	1 year parts and labor	1 year parts and labor	1 year parts and labor	2 year parts and labor

Gas Salamander Comparison Chart

Commercial gas salamanders provide you with a quick and easy way to broil, reheat and finish off your menu items. Their spring adjusted broiler grids allow you to quickly move the food closer to the top heat source to give you that perfect finish every time. These items can be mounted over your range, into your wall or countertop for easy access during your busiest hours. Below are some example of commercial gas salamanders.



Brand	BLACK DIAMOND	 CPG COOKING PERFORMANCE GROUP	VULCAN	AMERICAN RANGE	SunFire®
Model Number (NG and LPG)	BDSAL-36	CPG Series	36IRB	ARSB-36	GIR36
Overall Dimensions (w x d x h) inches	35" x 21" x 23"	36" x 19" x 19.5"	36" x 19" x 19.5"	36" x 18" x 20"	35.5" x 16" x 15"
Construction	All heavy duty stainless steel	All heavy duty stainless steel	All heavy duty stainless steel	All heavy duty stainless steel	All heavy duty stainless steel
Total BTU's	36,000	30,000	30,000	36,000	40,000
Burners	3 infrared burners	2 ceramic infrared burners	2 ceramic infrared burners	2 infrared burners	2 infrared burners
Controls	3	2	2	2	2
Broiler Positions	4	6	6	3	3
Field Convertible to LPG	Yes	Yes	Yes	Yes	Yes
Mounting Options	Range, wall or countertop	Range, wall or countertop	Range, wall or countertop	Range, wall or countertop	Range or countertop
Legs	Optional 4" steel legs	Optional 4" steel legs	Optional 4" steel legs	Optional 4" steel legs	Optional 4" steel legs
Certifications	ETL Listed and ETL Sanitation	NSF	NSF	ETL and NSF	NSF
Warranty	1 year parts and labor	1 year parts and labor	1 year parts and labor	1 year parts and labor	2 year parts and labor

Gas Cheesemelter Comparison Chart

Commercial gas cheesemelters are a quick and simple way to melt cheese, toast sandwiches, and finish off meats and fish before serving. Their removable broiler racks make loading and unloading the food into the melting chamber quick and safe. Below are some examples of commercial gas cheesemelters.



Brand	BLACK DIAMOND	VULCAN	TRI-STAR ★★★	AMERICAN RANGE	SunFire ®
Model Number (NG and LPG)	BDCHM-36	VICM36	TSCM-36	ARCM-36	IRCMA-36
Overall Dimensions (w x d x h) inches	35" x 21" x 23"	36.5" x 18 x 23"	36" x 18" x 19"	36" x 18" x 21.5"	36" x 17.5" x 18.75"
Construction	All heavy duty stainless steel	All heavy duty stainless steel	All heavy duty stainless steel	All heavy duty stainless steel	All heavy duty stainless steel
Total BTU's	36,000	30,000	35,000	35,000	30,000
Burners	3 infrared burners	1 infrared burner	1 infrared burner	1 infrared burner	1 infrared burner
Controls	3	1	1	1	1
Rack Positions	4	3	1	2	1
Field Convertible to LPG	Yes	Yes	Yes	Yes	Yes
Mounting Options	Countertop	Wall or countertop	Range, wall or countertop	Range, wall or countertop	Range, wall or countertop
Legs	Optional 4" steel legs	Optional 4" chrome legs	Optional 4" steel legs	Optional 4" steel legs	N/A
Certifications	ETL Listed and ETL Sanitation	NSF	ETL Listed and ETL Sanitation	ETL and NSF	NSF
Warranty	1 year parts and labor	1 year parts and labor	1 year parts and labor	1 year parts and labor	1 year parts and labor