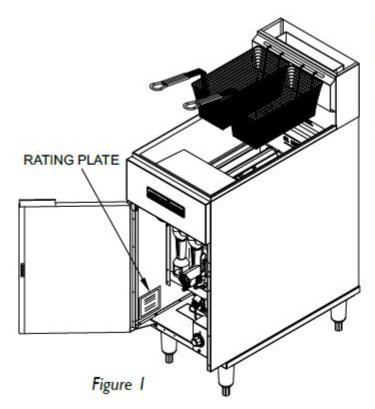
Fryer



RATING PLATE - The location of the rating plate is shown in Figure 1. The information on the rating plate defines the model, serial number, gas type (natural or liquid propane), operating pressures and burner BTU ratings. Keep this information for future reference. It is essential for proper identification of the unit when requesting additional information or factory support.

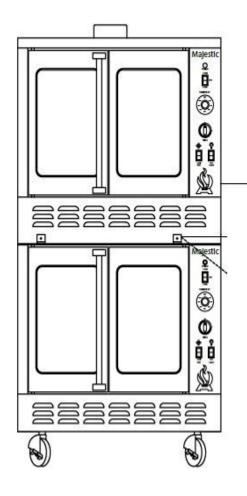


Rating Plate



Appliances must be connected only to the type of gas identified on the rating plate.

OVEN



RATING PLATE

Rating Plate - The location of the rating plate is shown in Figure 2. The information on the rating plate defines the model, serial number, gas type (natural or liquid propane), operating pressures and burner BTU ratings. Keep this information for future reference. It is essential for proper identification of the unit when requesting additional information or factory support.



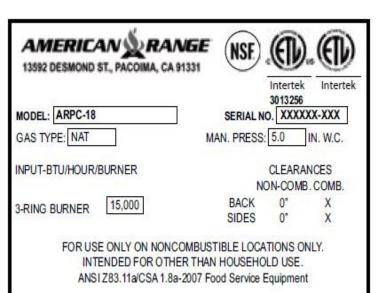
Appliances must be connected only to the type of gas identified on the rating plate.

Clearances - The appliance must be kept free and clear of all combustible materials. This unit is designed and certified for the following installation only:



Rating Plate

PASTA COOKER





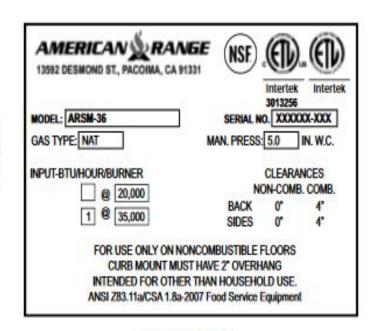
Appliances must be connected only to the type of gas identified on the rating plate.

RATING PLATE - The location of the rating plate on the outside of the right side of the panel. Keep this information for future reference. It is essential for proper identification of the unit when requesting additional information or factory support.

Rating Plate

SALAMANDER

RATING PLATE - The information on the rating plate defines the model, serial number, gas type (natural or liquid propane), operating pressures and burner BTU ratings. It is essential for proper identification of the unit when requesting additional information or factory support.



Rating Plate