





# GAS CHARBROILER

The ideal option for the increasing demand of char grilled food. With heavy-duty cast iron grilling grates, manually controlled, independent cooking zones, and grates designed to be tilted for different level heating. Available in four widths, and versatile with the ability to alternate between lava rock and radiant cooking methods.



| Model                       | Cooking Surface (W x D)       | No. of Burners | Grates                                 | Power           | Product Dimensions (H x W x D)                     | Ship Dimensions (H x W x D)                             | Ship Weight         |
|-----------------------------|-------------------------------|----------------|--|-----------------|--|---|---------------------|
| <b>CCP15</b><br>(6600-1000) | 15" x 20"<br>37.7 cm x 51 cm  | 1              | 3" and 6"<br>(7.6 cm and 15.2 cm) wide | 40,000<br>BTUs  | 15.6" x 15.0" x 31.5"<br>39.5 cm x 38.1 cm x 80 cm | 19.49" x 18.23" x 31.6"<br>49.5 cm x 46.3 cm x 80.3 cm  | 86 lbs.<br>39 kg.   |
| <b>CCP24</b><br>(6600-1001) | 24" x 20"<br>60.6 cm x 51 cm  | 2              | 6" (15.2 cm) wide                      | 80,000<br>BTUs  | 15.6" x 24.0" x 31.5"<br>39.5 cm x 61 cm x 80 cm   | 19.49" x 27.09" x 31.6"<br>49.5 cm x 68.8 cm x 80.3 cm  | 121 lbs.<br>55 kg.  |
| <b>CCP36</b><br>(6600-1002) | 36" x 20"<br>91.1 cm x 51 cm  | 3              | 6" (15.2 cm) wide                      | 120,000<br>BTUs | 15.6" x 36.0" x 31.5"<br>39.5 cm x 91.5 cm x 80 cm | 19.49" x 39.29" x 31.6"<br>49.5 cm x 99.8 cm x 80.3 cm  | 184 lbs.<br>84 kg.  |
| <b>CCP48</b><br>(6600-1003) | 48" x 20"<br>121.6 cm x 51 cm | 4              | 6" (15.2 cm) wide                      | 160,000<br>BTUs | 15.6" x 48.3" x 31.5"<br>39.5 cm x 122 cm x 80 cm  | 19.49" x 51.30" x 31.6"<br>49.5 cm x 130.3 cm x 80.3 cm | 265 lbs.<br>120 kg. |

**Note:** All models can be operated using natural or LP gas (conversion kit included)  
Lava Rock Kit and Holding Rack options available in 24", 36", and 48"



### Angled Sidewalls & Bottom Plate

The angled design reflects heat into the cooking zone for better and more accurate heat distribution.



### Individual Grate Tilt Settings

Grates are in individual sections and are designed to be tilted for different heating levels.



### Iron Grilling Grates

Reversible heavy-duty cast iron grilling grates for delicate proteins.

# GAS GRIDDLE



The ultimate in flexibility for your kitchen! Available in four widths with manually controlled, independent cooking zones and a polished steel cooking surface for the best results in grilling. Stainless steel full-cooking depth dual-ported burners and bottom-welded plate provide consistent quality.



| Model                       | Cooking Surface (W x D)       | No. of Burners | BTUs per Hour | Product Dimensions (H x W x D)                   | Ship Dimensions (H x W x D)                         | Ship Weight           |
|-----------------------------|-------------------------------|----------------|---------------|--|---|-----------------------|
| <b>GCP15</b><br>(6601-1000) | 15" x 20"<br>37.7 cm x 51 cm  | 1              | 30,000        | 15.6" x 15" x 30"<br>39.6 cm x 38.1 cm x 76.2 cm | 19.1" x 18.5" x 32.5"<br>47 cm x 82.6 cm x 48.5 cm  | 165 lbs.<br>74.8 kg.  |
| <b>GCP24</b><br>(6601-1001) | 24" x 20"<br>60.6 cm x 51 cm  | 2              | 60,000        | 15.6" x 24" x 30"<br>39.6 cm x 61 cm x 76.2 cm   | 19.1" x 28" x 32.5"<br>71.1 cm x 82.6 cm x 48.5 cm  | 210 lbs.<br>95.3 kg.  |
| <b>GCP36</b><br>(6601-1002) | 36" x 20"<br>91.1 cm x 51 cm  | 3              | 90,000        | 15.6" x 36" x 30"<br>39.6 cm x 91 cm x 76.2 cm   | 19.1" x 40" x 32.5"<br>101.6 cm x 82.6 cm x 48.5 cm | 345 lbs.<br>156.5 kg. |
| <b>GCP48</b><br>(6601-1003) | 48" x 20"<br>121.6 cm x 51 cm | 4              | 120,000       | 15.6" x 48" x 30"<br>39.6 cm x 122 cm x 76.2 cm  | 18" x 52" x 32.5"<br>132.1 cm x 82.6 cm x 48.5 cm   | 360 lbs.<br>163.3 kg. |

**Note:** All models can be operated using natural or LP gas (conversion kit included)



## Bottom-Welded Plate

Bottom welds provide accurate heat distribution on 1" thick plates.



## Front Panel Pilot Adjustments

Easy access to pilot adjustments in the front simplify operation.



## Stainless Steel Legs

1¾" sturdy non-marring stainless steel legs provide a substantial and stable foundation.



# GAS HOT PLATE

Easily expand your menu offerings! Available in two, four, and six burner configurations with individually controlled burners and heavy-duty cast iron trivets for a sturdy work surface.



| Model                         | Cooking Surface (W x D)      | No. of Burners | Power           | Product Dimensions (H x W x D)                   | Ship Dimensions (H x W x D)                              | Ship Weight        |
|-------------------------------|------------------------------|----------------|-----------------|--|--|--------------------|
| <b>HPCP212</b><br>(6200-2000) | 12" x 20"<br>30.5 cm x 51 cm | 2              | 44,000<br>BTUs  | 13.4" x 12.0" x 30.3"<br>34 cm x 30.5 cm x 77 cm | 17.99" x 16.65" x 30.91"<br>45.7 cm x 42.3 cm x 78.5 cm  | 70 lbs.<br>32 kg.  |
| <b>HPCP424</b><br>(6200-4000) | 24" x 20"<br>60.6 cm x 51 cm | 4              | 88,000<br>BTUs  | 13.4" x 24.0" x 30.3"<br>34 cm x 61 cm x 77 cm   | 17.99" x 28.54" x 30.91"<br>45.7 cm x 72.5 cm x 78.5 cm  | 123 lbs.<br>56 kg. |
| <b>HPCP636</b><br>(6200-6000) | 36" x 20"<br>91.1 cm x 51 cm | 6              | 132,000<br>BTUs | 13.4" x 36.0" x 30.3"<br>34 cm x 91.4 cm x 77 cm | 17.99" x 40.67" x 30.91"<br>45.7 cm x 103.3 cm x 78.5 cm | 176 lbs.<br>80 kg. |

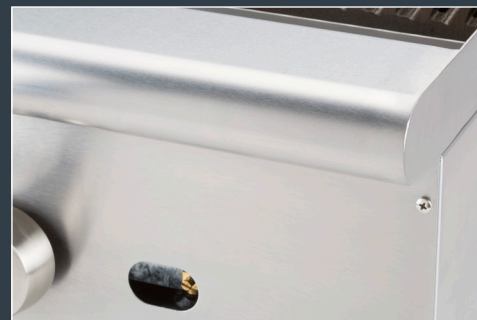
**Note:** All models can be operated using natural or LP gas (conversion kit included)



**Individually Controlled Burners**  
Durable anti-clogging dual-ported burners provide manually controlled, independent cooking zones.



**Industrial Metal Knobs**  
Solid and dependable metal knobs for long life and easy maintenance.



**Rounded Front Bull Nose**  
Ergonomically rounded front bullnose provide optimum comfort and safety.

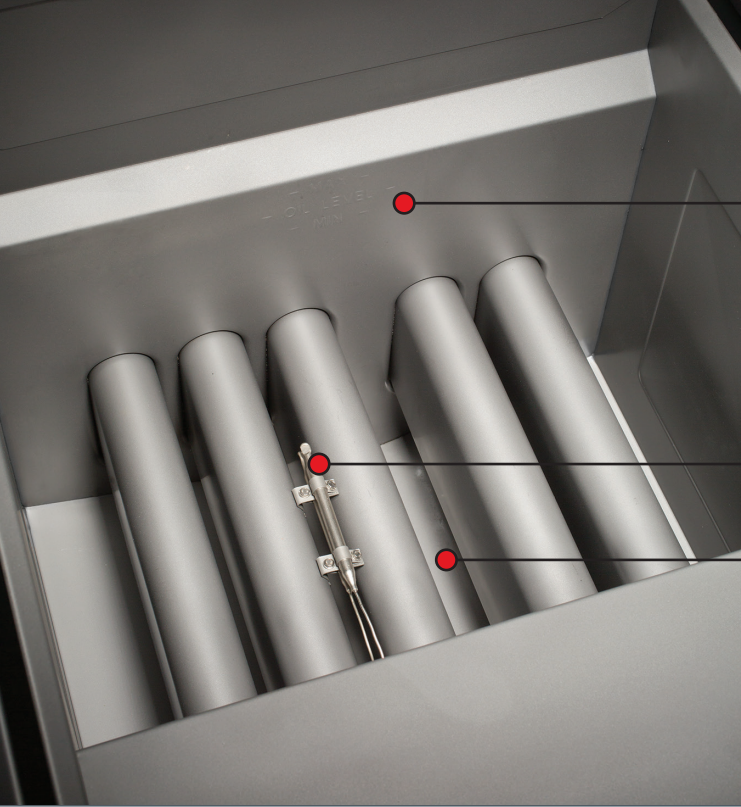
# CECILWARE PRO GAS FRYER



## Designed To Be Superior

We are proud to introduce the new Cecilware Pro line of gas floor fryers. Offering heavy-duty construction at value prices, these tube fryers are ideal for heavy volume restaurants. All models feature stainless steel tank and front, and are built using the best components the industry has to offer. The deep cold zone meets the demand for healthier foods by preventing the breakdown of oil, and maximizes savings by prolonging oil life span. Cecilware Pro fryers carry a 2 year parts and labor warranty on the entire fryer and a 5 year limited oil tank warranty.

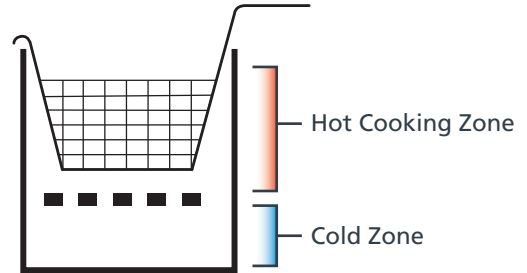




● **Heavy-duty stainless steel tank**

● **Auto reset high limit**

● **Cold zone in fry tank**



With the heat coming from the center of the tank, a cold zone is created in the bottom. When food particles escape from the basket, they sink to the bottom and collect in the cold zone where lower temperature keeps them from burning and tainting the oil.



● **Invensys® thermostat: 200-400° F**  
Assuring accurate cook times

● **Robert Shaw™ gas valve**

● **Double wall door**  
For better insulation

**Quick recovery period for oil**  
Maintaining high quality of food

● **Robust, heavyweight 6-inch adjustable legs**

**All models available in natural or LP gas**

**Working height of 36.25"**

**Plumbing:** 1.25" ball type full port drain

**90,000 – 150,000 BTU tubes (30k per tube)**

● **Heavy-duty basket hanger**

● **Two nickel chrome wire mesh fry baskets**

**Warranty:** 2 year parts and labor warranty



# Three Models for Every Need



## FMS403LP and FMS403NAT (555700) and (555710)

- 40 lbs. (18 kg) Capacity
- 90,000 BTUs per hour
- 3 BTU Tubes
- Stainless Steel Front and Galvanized Sides

### Tank Size:

14" x 14" (35.6 cm x 35.6 cm)

### Dimensions:

15.5" W x 30.25" D x 48 1/8" H  
(39.4 cm x 76.8 cm x 122.2 cm)

**Ship Weight:** 130 lbs.



## FMS504LP and FMS504NAT (555720) and (555730)

- 50 lbs. (23 kg) Capacity
- 120,000 BTUs per hour
- 4 BTU Tubes
- Stainless Steel Front and Sides

### Tank Size:

14" x 14" (35.6 cm x 35.6 cm)

### Dimensions:

15.5" W x 30.25" D x 48 1/8" H  
(39.4 cm x 76.8 cm x 122.2 cm)

**Ship Weight:** 156 lbs.



## FMS705LP and FMS705NAT (555740) and (555750)

- 70 lbs. (32 kg) Capacity
- 150,000 BTUs per hour
- 5 BTU Tubes
- Stainless Steel Front and Sides

### Tank Size:

19.5" x 14" (49.5 cm x 35.6 cm)

### Dimensions:

21.0" W x 30.25" D x 48.125" H  
(53.3 cm x 76.8 cm x 122.2 cm)

**Ship Weight:** 172 lbs.

Available With



Certification



Intertek



Intertek



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# Cooking With Gas?

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BY GMCW<sup>™</sup> **PRO**

*Performance. Value. Style.*

Sleek, stainless steel gas-powered charbroilers, floor fryers, griddles, and hot plates that will give you incredible tasting food and an incredible looking kitchen.

[www.CecilwarePro.com](http://www.CecilwarePro.com)

