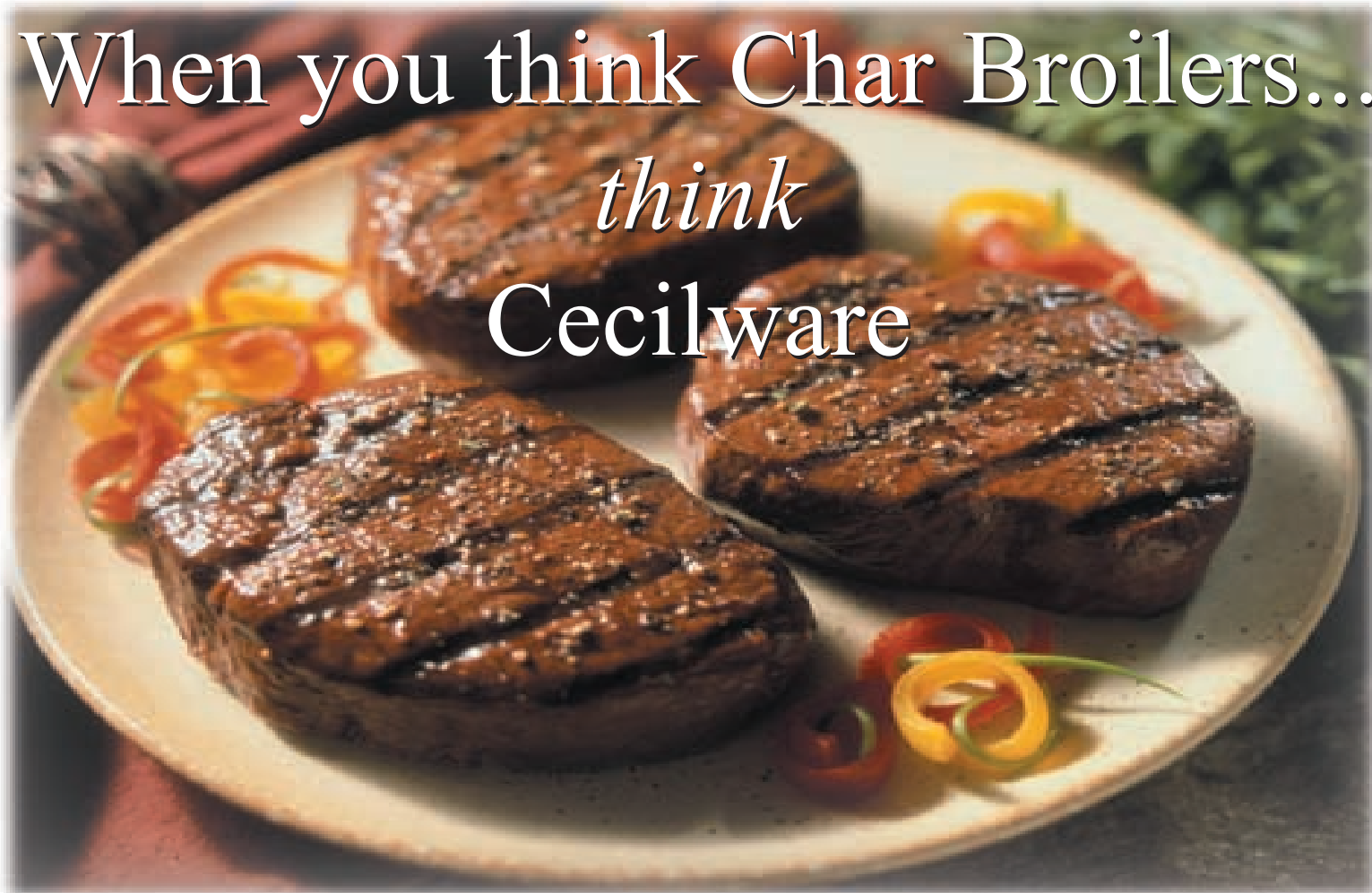


When you think Char Broilers... *think* Cecilware



Performance and durability is what you can expect from a Cecilware product.

Model#	W x H	Total BTU	No. of Burners	Ship. Wt.
BC-1812	12" x 11.25"	17,000	1	48 lbs.
BC-1824	24" x 11.25"	34,000	2	90 lbs.
BC-1836	36" x 11.25"	51,000	3	124 lbs.
CCB-1812	12" x 11.25"	25,000	2	51 lbs.
CCB-1824	24" x 11.25"	50,000	4	95 lbs.
CCB-1836	36" x 11.25"	75,000	6	128 lbs.

Depth: 19.5" Please Specify Natural or L.P. Gas

Features Include:

- ✓ Durable cast iron burners front mount for easy cleaning.
- ✓ Cast iron fire grate and top cooking grate.
- ✓ Unibody construction with heavy gauge steel.
- ✓ Stainless steel front panel.
- ✓ Easy removable non-corrosive aluminum drip pan.
- ✓ Re-usable lava rock briquettes for real charcoal flavor.
- ✓ Supplied with adjustable NSF approved legs.
- ✓ Design A.G.A. Certified and NSF listed, MEA list
- ✓ Optional splash guard and grate tilt.



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Bake and cooking plate

Made of: fully stainless steel, wall thickness 10mm.

Performance: Reaches very fast 300 °C.

Electrical type: armoured electric heater elements made of stainless steel treated "incoloy", on/off buttons, thermostatic regulation from 0° till 300°C, luminous indicators.

Gas type: tube burner, regulation through valve with slow position, thermocouple security.

Maintenance: the gutter all around the plate makes cleaning easy (patented).

FTE-41



Electrical cooking plate

- Cooking surface 400x400mm

mm	kW	V	kg	m³
420x450xh190	3	230/1	29	0,10

FTE-41/CR

Version : Plate treated in chromium

FTE-62



Electrical cooking plate

- Cooking surface 600x400 mm 2 separate.

mm	kW	V	kg	m³
620x450xh190	2x3	2x230/1	29	0,13

FTE-62/CR

Version : Plate treated in chromium

FTG-41



Gas cooking plate

- Cooking surface 400x400 mm.

mm	kcal-h / kW	V	kg	m ³
420x450xh190	2235/2,6	-	27	0,10

FTG-41/CR

Version : Plate treated in chromium.

FTG-62



Bake and cooking plate gas

- Cooking surface 600x400 mm 2 separate.

mm	kcal-h / kW	V	kg	m ³
620x450xh190	4470/5,2	-	27	0,13

FTG-62/CR

Version : Plate treated in chromium.

FTG-93



Bake and cooking plate gas

- Cooking surface 900x400 mm 3 separate

mm	kcal-h / kW	V	kg	m ³
920x450xh190	6700/7,8	-	37	0,19

FTG-93/CR

Version : Plate treated in chromium.

PLANCHA/2-EL



Electric smooth cooking plate

- Cooking plate, thickness 15 mm, with high heat conductivity, equipped with a welded peripheral border to guarantee a perfect closing.
- Useful dimensions 600x400 mm, 24 dm²
- Electric heating, by resistances made of stainless steel, controllable by 2 separate thermostats

mm	kW	V	kg	m ³
605x515xh320	4	230/1	44	0,14

PLANCHA/2



Flat gas cooking plate

- Cooking plate, thickness 15 mm, with high heat conductivity, equipped with a welded peripheral border to guarantee a perfect closing.
- Useful dimensions 600x400 mm, 24 dm²
- Gas firing by stainless steel burners (2x3 kw)

mm	kcal-h / kW	V	kg	m ³
640x505xh297	5000/5,8	-	44	0,14

PLANCHA/3



Flat gas cooking plate

- Cooking plate, thickness 15 mm, with high heat conductivity, equipped with a welded peripheral border to guarantee a perfect closing.
- Useful dimensions 800x400 mm, 32 dm²
- Gas firing by stainless steel burners (3x3 kw)

mm	kcal-h / kW	V	kg	m ³
840x505xh297	7500/8,7	-	57	0,19

G60/PL33T



Flat gas cooking plate, top

- Cooking plate in cast iron, with high heat conductivity.
- Useful dimensions 310x500 mm, 15.5 dm².
- Gas heating through burners with stabilized flame (4 kW).
- Stainless steel foot.

mm	kcal-h	V	kg	m ³
330x530xh290	3450/4	-	25	0,12

G60/PL66T



Flat gas cooking plate, top

- Cooking plate in cast iron, with high heat conductivity.
- Useful dimensions 620x500 mm, 31 dm².
- Gas heating through burners with stabilized flame (2x4 kW) (individual).
- Stainless steel foot.

mm	kcal-h	V	kg	m ³
660x530xh290	6900/8	-	50	0,22

E60/PL33T



Electrical plate flat, top

- Cooking plate in cast-iron high thermic conductor.
- Used space: 325X480mm, 15,5 dm².
- Heated by armoured elements in stainless steel, temperature regulation from 50° till 300°C.
- Stainless steel foot.

mm	kW	V	kg	m ³
330x530xh290	3	230/1	28	0,12

E60/PL66T



Electrical plate flat, top

- Cooking plate in cast-iron high thermic conductor.
- Used space: 650X480mm, 31 dm².
- Heated by armoured elements in stainless steel, temperature regulation from 50° till 300°C.
- Stainless steel foot.

mm	kW	V	kg	m ³
330x530xh290	2x3	400-230/3	49	0,21

G60/GPL33T



Gas lava rock grill

- 1 cooking zone, adjustable cooking grid (2 positions).
- Cooking grid "sand texture" (dim.300x500).
- Gas heating, through stainless steel burners (4 kW).
- Stainless steel foot.

mm	kcal-h	V	kg	m ³
330x530xh290	3450/4	-	28	0,12

G60/GPL66T



Gas lava rock grill

- 2 individual cooking zones, adjustable cooking grid (2 positions).
- cooking grid (dim.2x 300x500).
- Gas heating, through stainless steel burners (2x4 kW).
- Stainless steel foot.

mm	kcal-h	V	kg	m ³
660x530xh290	6900/8	-	55	0,22

E65/PL7T



Flat electric cooking plate -top-

- Useful dimensions of the cooking surface 695x520 mm, 36,1 dm²

mm	kW	V	kg	m ²
700x650xh280	9	400/3*	74	0,29

E65/PLCD7T

Version : - with hard chrome plate "50 µm".

E65/PM7T



Electric cooking plate 1/2 flat and 1/2 ribbed -top-

- Useful dimensions of the cooking surface 695x520 mm, 36,1 dm²

mm	kW	V	kg	m ²
700x650xh280	9	400/3*	74	0,29

E65/PMCD7T

Version : - with hard chrome plate "50 µm".



The treatment of the hard chrome plate (thickness "50 µm") guarantees you:

- 1 - Hygienic cooking.
- 2 - Easy maintenance.
- 3 - Less heat radiance towards the user.



Gas lava rock grill

- Manufactured in stainless steel 18/10 AISI 304.

Cooking grid adjustable in height. Frontal catching drawer for cooking fluid in stainless steel Aisi 304.

Gas heating, Through stainless steel burners with stabilized flame. Flame regulation through gas-tap.

G65/GPL4T



Gas lava rock grill, cast iron cooking grid -top-
- Cast iron cooking grid, dimensions 350x500 mm.

mm	kcal-h / kW	V	kg	m ³
400x650xh280	4.750 / 5,5	-	45	0,18

G65/GPL7T



Gas lava rock grill, cast iron cooking grid -top-
- Cast iron cooking grid, dimensions 2x350x500 mm.

mm	kcal-h / kW	V	kg	m ³
700x650xh280	9.460 / 11	-	59	0,29

Gas steam grill

- Manufactured in stainless steel 18/10 AISI 304.

Gas heating, through burners in stainless steel with stabilized flame, placed underneath special little stainless steel caps, that radiate heat. Thanks to this unique heating process, direct contact between the food and the flame will be prevented. Flame regulation through gas tap.

Inferior water basin in stainless steel with double function: 1st catching the cooking fluid and diminish the presence of smoke to a minimum, during the cooking process, 2nd producing steam for an optimal cooking result.



G65/GGF4T



Gas steam grill, with cast iron cooking grid -top-
- Cast iron cooking grid, dimensions 395x520 mm.

mm	kcal-h / kW	V	kg	m ³
400x650xh280	6.450 / 7,5	-	34	0,18

G65/GGF7T



Gas steam grill, with cast iron cooking grid -top-
- Cast iron cooking grid, dimensions 695x520 mm.

mm	kcal-h / kW	V	kg	m ³
700x650xh280	12.900 / 15	-	59	0,29



Gas cooking plates

- Manufactured in stainless steel 18/10 AISI 304.

Cooking plates in cast iron with high conduction of heat, equipped with a peripheral border, to guarantee a perfect cover-up. Frontal catching drawer for cook fluid.

Gas heating, through stainless steel burners with stabilized flame. Regulation of the flame through a gas tap (chrome version, thermostatic gas tap).

G65/PL4T



Flat gas cooking plate -top-

- Useful dimensions of the cooking surface 395x520 mm, 20,5 dm²

mm	kcal-h / kW	V	kg	m ³
400x650xh280	4.900 / 5,7	-	39	0,18

G65/PLCD4T

Version : - with hard chrome plate "50 µm".

G65/PR4T



Ribbed gas cooking plate -top-

- Useful dimensions of the cooking surface 395x520 mm, 20,5 dm²

mm	kcal-h / kW	V	kg	m ³
400x650xh280	4.900 / 5,7	-	41	0,18

G65/PL7T



Flat gas cooking plate -top-

- Useful dimensions of the cooking surface 695x520 mm, 36,1 dm²

mm	kcal-h / kW	V	kg	m ³
700x650xh280	9.800 / 11,4	-	75	0,29

Version : - with hard chrome plate "50 µm".

G65/PLCD7T

G65/PM7T



Gas cooking plate 1/2 flat and 1/2 ribbed -top-

- Useful dimensions of the cooking surface 695x520 mm, 36,1 dm²

mm	kcal-h / kW	V	kg	m ³
700x650xh280	9.800 / 11,4	-	75	0,29

G65/PMCD7T

Version : - with hard chrome plate "50 µm".



The treatment of the hard chrome plate (thickness "50 µm") guarantees you:

- 1 - Hygienic cooking.
- 2 - Easy maintenance.
- 3 - Less heat radiance towards the user.



Gas fry tops

- Manufactured in Stainless/steel 18/10 AISI 304, adjustable feet in stainless/steel.

Frying top, highly conductive, with welded edges to prevent leaks. Drip tray on the front of the machine.

Gas heater stainless/steel burners with static flame, thermostatic temperature control with gas valve (also available chromed).

G99/PLA1



Gas fry top smooth on open cupboard

- cooking surface 375x670 mm = 25,12dm².
- Open cupboard, dim.325x750xh360 mm.

mm	kcal-h / kW	V	kg	m³
450x900xh850/930	6888 / 8	-	70	0,6

G99/PLCA1

Version: - With hard Chrome plate "50 um".

G99/PRA1



Gas fry top ribbed on open cupboard

- Surface cooking 375mm x 670mm= 25,12 dm².
- Open cupboard, dim. 325x750xh360 mm.

mm	kcal-h / kW	V	kg	m³
450x900xh850/930	6888 / 8	-	70	0,6

G99/PLA2



Gas fry top smooth on open bas

- Cooking surface 825x670 mm, 55,27 dm².
- Open base dimension 660x750x360 mm.

mm	kcal-h / kW	V	kg	m ²
900x900xh850/930	13760 / 16	-	152	1,1

G99/PLCA2

Version: - With hard Chrome plate "50 µm".

G99/PMA2



Gas fry top 1/2 smooth and 1/2 ribbed on open base

- Cooking surface 825x670 mm, 55,27 dm².
- Open base, dimension 660x750x360 mm.

mm	kcal-h / kW	V	kg	m ²
900x900xh850/930	13760 / 16	-	152	1,1

G99/PMCA2

Version: - With hard Chrome plate "50 µm".



Chrome plate has the following benefits (thickness "50 µm") guarantees you:

- 1 - Highly hygienic.
- 2 - Easy to clean.
- 3 - Less radiated heat transference to the operator.



Electric Fry top

- Manufactured in Stainless/steel 18/10 AISI 304, adjustable feet in stainless/steel.

Frying top highly conductive top, with welded edges to prevent leaks. Drip tray on the front of the machine.

Electric heater by stainless/steel element, placed under the plate itself. Thermostatic temperature control 50°C to 300°C.

E99/PLA1



Electric fry top smooth on open base

- Cooking surface 375x670 mm, 25,12 dm².
- Open cupboard, dim. 325x750xh360 mm.

mm	kW	V	kg	m³
450x900xh850/930	6	400-230/3	70	0,6

E99/PLCA1

Version: - With hard Chrome plate "50 µm".

E99/PRA1



Electric fry top ribbed on open base

- Dimensions utiles de la cooking surface 375x670 mm, 25,12 dm².
- Open cupboard, dim. 325x750xh360 mm.

mm	kW	V	kg	m³
450x900xh850/930	6	400-230/3	70	0,6

E99/PLA2



Electric fry top smooth on open base

- Cooking surface 825x670mm, 55,27 dm².
- Open base dimensions 660x750xh360 mm.

mm	kW	V	kg	m ²
900x900xh850/930	12	400-230/3	152	1,1

E99/PLCA2

Version: - With hard Chrome plate "50 µm".

E99/PMA2



Electric fry top 1/2 smooth and 1/2 ribbed on open base

- Cooking surface 825x670 mm, 55,27 dm².
- Open base dimensions 660x750xh360 mm.

mm	kW	V	kg	m ²
900x900xh850/930	12	400-230/3	152	1,1

E99/PMCA2

Version: - With hard Chrome plate "50 µm".



Chrome plate has the following benefits (thickness "50 µm") guarantees you:

- 1 - Highly hygienic.
- 2 - Easy to clean.
- 3 - Less radiated heat transference to the operator.



Char grill gas on cupboard

- Manufactured in Stainless/steel 18/10 AISI 304, with adjustable feet in stainless/steel.

Griddle in stainless/steel, 2 stage height adjustment, with insulated handles. Drip tray for juices, in stainless/steel AISI 304, on front of the machine.

Gas stainless/steel burner with static flame. Flame control by gas valve.

G99/GPLA1



Char grill gas on cupboard

- Griddles bars in stainless/steel "0", dimensions 1x 415x585 mm.

mm	kcal-h / kW	V	kg	m ³
450x900xh850/930	9460 / 11	-	70	0,6

G99/GPLA2



Char grill gas on cupboard

- Griddles bars in stainless/steel "0", dimensions 2x 415x585 mm.

mm	kcal-h / kW	V	kg	m ³
900x900xh850/930	18920 / 20	-	150	1,1



Electric cooking plates

- Manufactured in stainless steel 18/10 AISI 304.

Cooking plates in cast iron with high conduction of heat, equipped with a welded peripheral border, to guarantee a perfect cover-up. Frontal catching drawer for cook fluid.

Electric heating, through stainless steel resistance, situated under the plate itself. Temperature regulation through a thermostat from 120°C to

E65/PL4T



Flat electric cooking plate -top-

- Useful dimensions of the cooking surface 395x520 mm, 20,5 dm²

mm	kW	V	kg	m ³
400x650xh280	4,5	400/3*	38	0,18

E65/PL4CDT

Version : - with hard chrome plate "50 µm".

E65/PR4T



Ribbed electric cooking plate -top-

- Useful dimensions of the cooking surface 395x520 mm, 20,5 dm²

mm	kW	V	kg	m ³
400x650xh280	4,5	400/3*	41	0,18