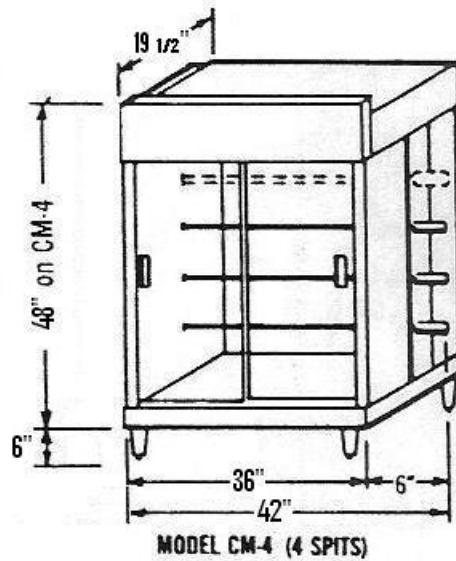
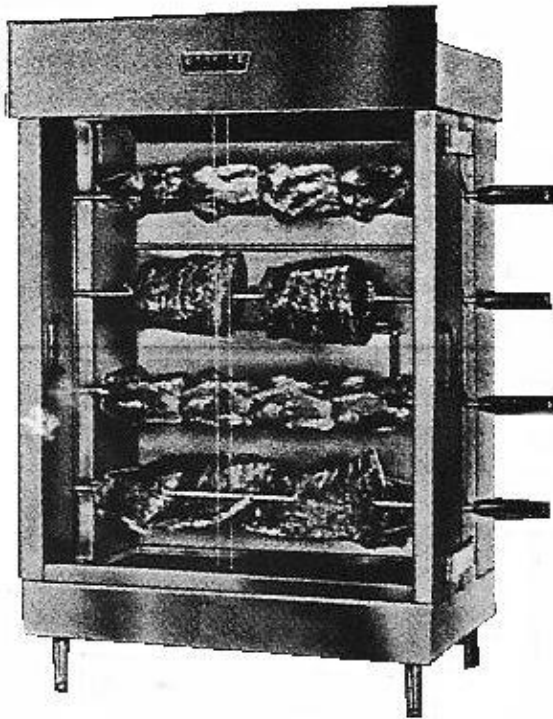
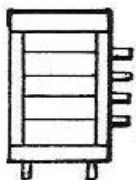


ESQUIRE MECHANICAL CORP.

- Expand your menu.
- Barbecue ribs, chicken and other meats.
- Meat cooks in its own juices.
- Requires no special preparation.
- Lower in cholesterol than fried foods.
- Economical.
- Aromatic.
- Gas



ELECTRICAL AND GAS DATA			
MODEL	RATED POWER	NOMINAL AMPERES	BTU RATING
CM - 4G	8 AMP	115 Volts	60,000



MODEL	SPIT CAPACITY (BIRDS)
CM-4G	16-20
G=GAS	



STANDARD ACCESSORIES

- 4 Spits
- 8 Single Skewers
- 12 Double Skewers
- 18 Double Radiants (Gas Only)

Model CM-4

CM-4

BODY: Front, sides and interior of polished stainless steel; exterior back and top of heavy gauge corrosion resistant coated steel.

All joints electrically welded for maximum strength. Welded integral seamless grease pan and Double swing hinged stainless steel right hand panel provided.

INSULATION: Minimum of 1" thick approved thermal insulation material on top and sides.

LEGS: Adjustable 6" high die cast, natural finish.

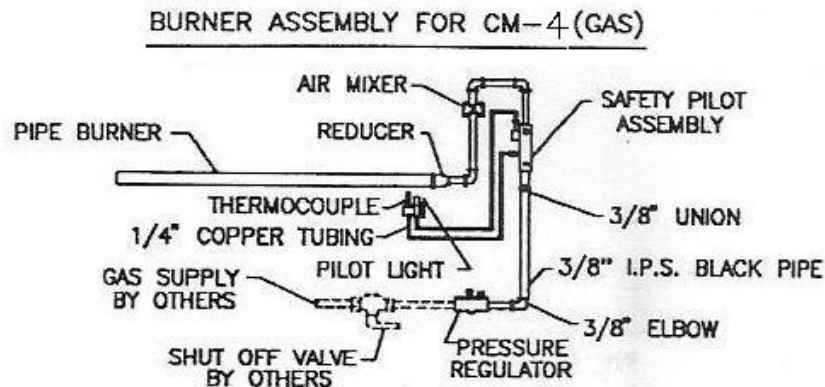
SLIDING DOORS: Full vision shatter proof, tempered glass sliding doors, mounted on removable bottom roller track.

SPITS: Stainless steel with heat resistant plastic handles.

SKEWERS: Corrosion resistant plated single and double skewers with thumb screws.

LIGHTING: Illuminated by (2) heavy duty commercial 120 Volts/50 Watt oven bulb, wired to a toggle switch.

GAS HEATED MODEL: Provided with (2) heavy duty pipe burner, complete with Venturi air mixer. 110 volt power source required to operate motors and lights. Furnished with cord set and plug (NEMA # 5-15P) for plug in operation. Specify type of gas.



ESQUIRE
MECHANICAL CORP.
A DIVISION OF DUNHILL FOOD EQUIPMENT CORP.

Phone 718-625-4006 Fax 718-625-0115