

STAY-COOL-EDGE

PATENTED SHALLOW-DIP-TECHNOLOGY + CONTACT HEAT



MO-51 serves approx. 3-4* persons
20" x 15" 51 cm x 38 cm



MO-61 serves up to 6* persons
24" x 18" 61 cm x 45 cm



MO-80 1800 Watt
31-1/2" x 23-5/8"
80 cm x 60 cm



MO-80.2 Dual-Burner 3600 Watt combined
31-1/2" x 23-5/8" **CHEF EDITION**
80 cm x 60 cm
Forms ONE continuous OVAL cooking well with both burners on



NEW 4-POINT FASTENING

MO-E80.2 Dual-Burner** 3600W combined
31-1/2" x 23-5/8" x 3/4"H above counter
Forms ONE continuous OVAL
cooking well with both burners on



MO-111 Dual-Burner** 2 SEPARATE Hot Spots
44" x 24"
111.8 cm x 60.9 cm
FORMS TWO SEPARATE COOKING WELLS
side-by-side; the very center is cool

Standard Configuration:
120V | 1800 Watt | requires 20 AMP breaker/ea. outlet

ProStyle "C" Configuration:
240V | 2250 Watt | 10 AMP per heating element | **Special Order; 3-4 weeks + domestic transit**

*depending on type of food being cooked

**Special-Order model; lead time is 2 to 3 weeks + domestic transit



SINCE 1887 - OVER 125 YEARS OF INNOVATION & PRECISION MANUFACTURING

