

MO'DELUX
WHERE DELUXE MEETS PERFORMANCE

Premium Gastronomy Innovation





Electric Dumpling Griddle

Cook various types of dumplings, buns and meat with ease.
Maximize value without compromising performance or efficiency.



| Good For

- Fried Dumpling Shop
- Noodle Shop
- Startup Shop
- Social Restaurant
- Japanese Cuisine

| Features

- ⊙ Chrome plated flat grill vat(s).
- ⊙ Built-in spring cylinder support for easy hood lift-up.
- ⊙ Programmable controller for a wide cooking application.
- ⊙ Automatic water feeding to steam food.
- ⊙ High-Efficiency heating element. (30°C to 210°C in 11 minutes)
- ⊙ Buzzer alarm upon completed cooking.

COUNTERTOP ELECTRIC DUMPLING GRIDDLE

PYJ-01 / PYJ-02

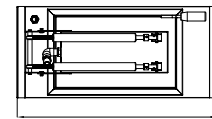
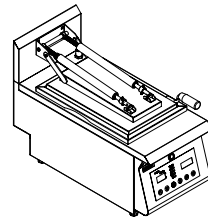
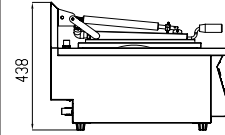
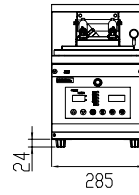
Specifications



PYJ-01



PYJ-02



625

—PYJ-01—


All in metric (mm)



Built-in-spring cylinder support make hood(s) lift up easily.

Model	PYJ-01	PYJ-02
Voltage & Frequency	220-240V~, 50/60Hz	
Power	3kW	6kW
Dimension (mm)	285 x 624 x 437	570 x 624 x 437
IP Rating	IPX3	

Model	PYJ-01/02Default	PYJ-01/02Range
Pre-heating Temperature (°C)	210	50 - 250
Cooking Time	5:40	00:30 - 30:00
Cooking Temperature (°C)	205	50 - 250
Water Feeding Time (mm:ss)	00:10	00:10 - 10:00
Feeding Water Volume (ml)	250	50 - 950

 Buzzer alarms when cook cycle done and flashes "DONE".



Electric Countertop Grill

*Accurate and perfect control of heating output.
Compact control box for a larger cooking area.
Use with a ventilation hood.*

| Good For

Barbeque Stalls
Startup Shop
Chain Stores
Social Restaurant
Japanese Cuisine
Roast Fish

| Features

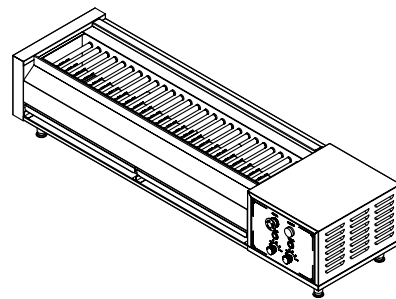
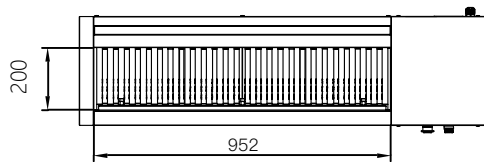
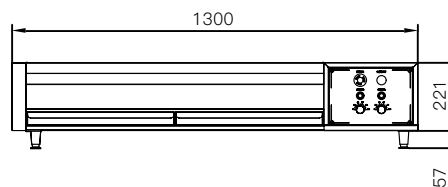
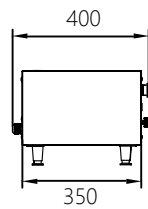
- ⊙ Full stainless steel structure.
- ⊙ Compact control box frees up more space for grilling.
- ⊙ Heating power output controlled by SCR regulator.
- ⊙ Energy-saving twin independent heating systems during non-peak service period.
- ⊙ Two independent oil pans.
- ⊙ 2" stainless steel adjustable legs.



ELECTRIC GRILL

PYC-02

| Specifications



Model	PYC-02
Voltage & Frequency	380-415V 3N~, 50/60Hz
Power	0~10.4kW
Dimension (mm)	1300 x 350 x 277
IP Rating	IPX3

Electric Hyper Steamer

| Features

- ⦿ During secondary reheating, steam temperature can be chosen from 120°C-130°C, 30% higher steam efficiency than a traditional steamer.
- ⦿ Set a time period for automatic reminder window of boiler descaling. Over twice the set time, force descaling.
- ⦿ Automatic water filling of boiler to ensure constantly strong & fresh steam, if water level is not at maximum. After 20 times of replenishment, make up to the max in one time.
- ⦿ Automatically or manually discharge dirty water from the boiler every time the machine is turned on, to ensure steam is clean and fresh. Electric drain valve helps quicker water discharge from boiler.
- ⦿ From cooking state, press the heat preservation key can switch to heat preservation mode, or after cooking into heat preservation mode automatically.
- ⦿ 4 built-in menus, each of which can be set to high temperature steam or not. Max cooking time is 99'99". Only when chamber temperature reaches to preset, cooking can start.
- ⦿ Built-in heat exchange manifold system for energy recycle, so steam is efficient and abundant.
- ⦿ Heater and circulating fan for even distribution of temperature and food color.
- ⦿ Independent module control for uninterrupted operation in the event of equipment failure. Problem code is shown on the screen for maintenance.



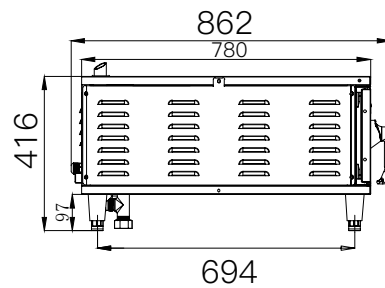
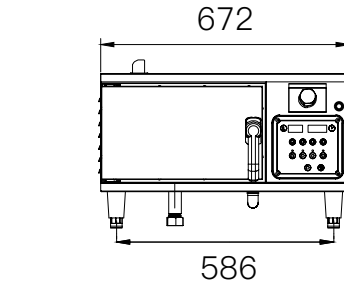
ELECTRIC HYPER STEAMER

NTS-2

Specifications



Model	NTS-2
Voltage & Frequency	220-240V~, 380-415V 3N~, 50/60Hz
Power(kW)	4.4
Dimension (mm)	672 x 862 x 417
Time Range(mm:ss)	00:01~99:59
IP Rating	IPX4

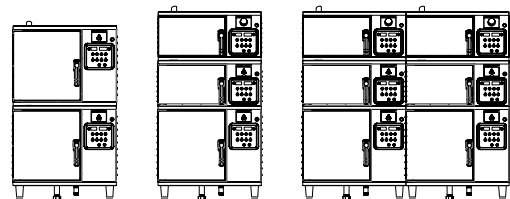
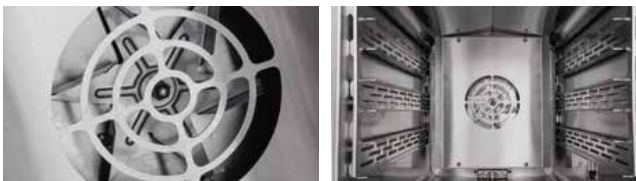
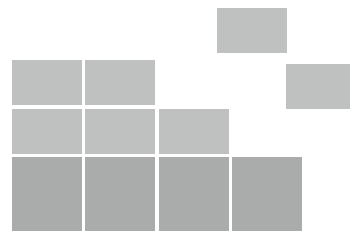


NTS-2

All in metric MM

Boiler for generating fresh and strong steam
 Steam reheating to raise steam's temperature to 130°C
 Built-in heat exchange manifold system for energy recycling.
 Individual control for each layer, stackable layers for space saving.

Modular Design, Flexible for Kitchens of Any Scale



Also available for NTS 4 / NTS-42

Upright Heated Food Holding Cabinet



| Good For

- Pizza Chains
- Light Food Stores
- QSR
- Theme Restaurant Back Kitchen
- Convenience Store
- Bars
- Small Pizza Shops
- Take-Out Convenience Stores

| Features

- ⦿ Stainless steel construction.
- ⦿ Interchangeable heating module to make maintenance easy and minimize.
- ⦿ Digital thermometer for fast and clear reading.
- ⦿ All models can be used as dry or wet.
- ⦿ Adjustable temperature setting from.
- ⦿ Self-closing and lift-off doors with tempered glass window.
- ⦿ Magnetic door gasket.



Multi-deck Flip Door (optional)



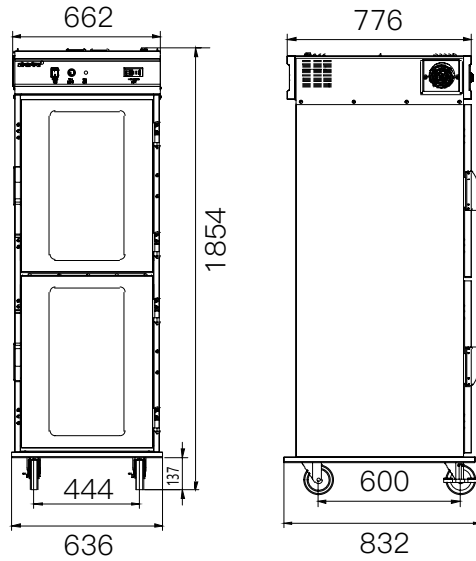
Suitable for both full size sheet pans and GN1/1 pans

UPRIGHT HEATED FOOD HOLDING CABINET

UFC-F

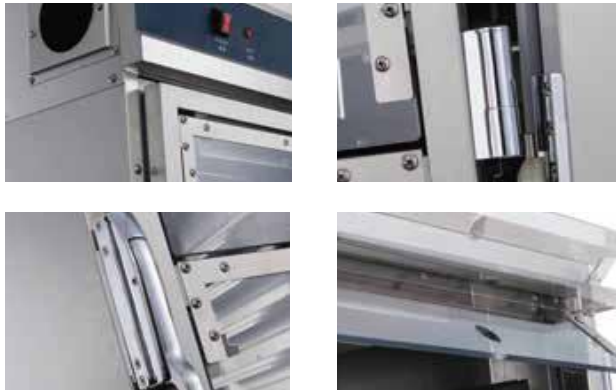


Specifications



Ideal For Holding

- Egg Tart
- Fried Drumstick
- Fried Chicken Wing
- Hash Brown
- Spicy Chicken Wing
- Mexican Twister



Ensure efficient food service operation during peak restaurant period.

Model	UFC-F
Name	Upright Food Holding Cabinet
Description	Front loading
Thermostat	Electronic temperature control
Dimension (mm)	636 x 805 x 1854
Voltage (V)	220-240V ~, 120V ~
Power (kW)	2.2
Frequency (Hz)	50/60
IP Rating	IPX4
Number of Layers	15
Sheet Pan Size	660 x 460 x 25
No. of Sheet Pan	15
GNP size (mm)	530 x 325 x 65 (1/1GNP)
No. of GN pan	14



| GOOD FOR

QSR
Sandwich Restaurant
Sandwich Shop
Coffee Shop
Highway Station Service
Western Food Bar
Chain Restaurant
Bar



| FEATURES

- ⦿ Energy saving, high efficiency and compact footprint.
- ⦿ All stainless steel structure with beadblast finished surface, and food grade frypot.
- ⦿ Numerous size of frypot for options to match different product frying applications.
- ⦿ Swing-up heating element, making cleaning to much easier.
- ⦿ The state-of-the-art computer with up to 18 programmable menu items.
- ⦿ Durable and snap-action probe with high grade accuracy.
- ⦿ Frying temperature range from 150°F (65.6°C) to 375°F(191°C).
- ⦿ 1-1/2" drain value.
- ⦿ Equipped with hi-limit switch and position switches.
- ⦿ Wide frypot(s) with cool zone design collect food debris and prevent carbon buildup.
- ⦿ Furnished with 9" heavy duty legs in front & bearing wheel castors with brakes in rear.
- ⦿ Tool-less removable hanger mounted on the back splash for baskets.
- ⦿ Twin size baskets or one full size basket are available for option.



ELECTRIC DEEP FRYER

NTP14ESF



Equipped with the state-of-the-art frying control system, reliable art frying control system, reliable heating elements and built-in filtration system.

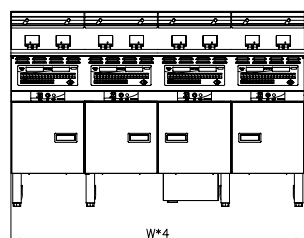
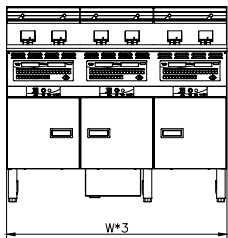
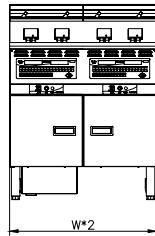
Two-step oil filtration process that takes only 6 minutes to complete.



*Full vat or splitted vat design

*Oil filtration system available for option

Specifications



Cooking Menu

- ◆ Fried Chicken
- ◆ French Fries
- ◆ Spring Rolls
- ◆ Shrimp Steak
- ◆ Doughnuts
- ◆ Fillets

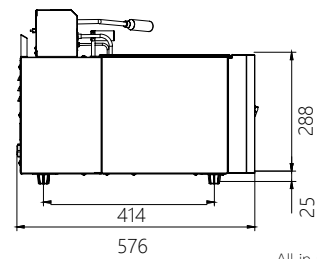
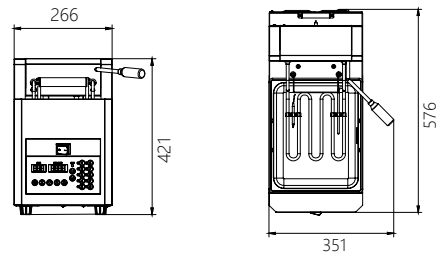
Model	NTP14ESF
Name	Dual Vat Electric Fryer with Filtration System
Dimension WxDxH(mm)	434 x 888 x 1156
Cooking Area. WxDxH(mm)	177 x 396 x 85/(vat)
Capacity (l)	13.5L x 2
Voltage & Frequency (V)(Hz)	380-415V 3N~, 240V 3~, 50/60Hz
Rated Power (kW)	7kW x 2
CTL	computer
Menu No.	9 x 2
IP Rating	IPX4
Filtration System	220-240~, 50/60HZ, 250W

AUTO-LIFT COUNTERTOP FRYER

NTT8E



Specifications



All in metric MM

Multi-stage cooking with automatic lifting function. Easy-to-clean detachable oil tank and programmable computer. Suitable for compact kitchen, convenience store, and light dining.

Model	NTT8E
Dimension (WxDxH)(mm)	351 x 576 x 421
WxDxH (mm)	240 x 300 x 60
Capacity (Liter)	8
Voltage & Frequency	220-240V~, 50/60Hz
Rated Power (kW)	3.2
Menu No.	9
IP Rating	IPX3

Good For

Western-style Fast Food Restaurant, Chinese Fast Food Restaurant, Japanese Cuisine, Hotel, Light Dining, Bakery, Convenience Store etc.

Features

- ⊙ Stainless steel construction
- ⊙ Removable oil vat for easy cleaning
- ⊙ Basket automatically lift-up when cooking done
- ⊙ 9 menu key pads (+1 temporary menu) , 3 programmable stages for each cooking cycle
- ⊙ Automatically extend cooking time when adding extract portions
- ⊙ Temperature range:76°F~391°F (25°C~200°C)
- ⊙ Hi limit Switch
- ⊙ Anti-tilt switch
- ⊙ Swing-up heating element makes cleaning a snap.
- ⊙ Oil capacity: 8L
- ⊙ Buzz when cooking done
- ⊙ Standard configuration: 1 basket/vat
- ⊙ 220V 16A, including plug and cord (6.5 ft.)

| Good For

- Western Restaurant
- QSR
- Pizza and Sandwich Store
- Convenience Store
- 24h Store
- Bar
- Coffee Shop
- Chain Restaurant

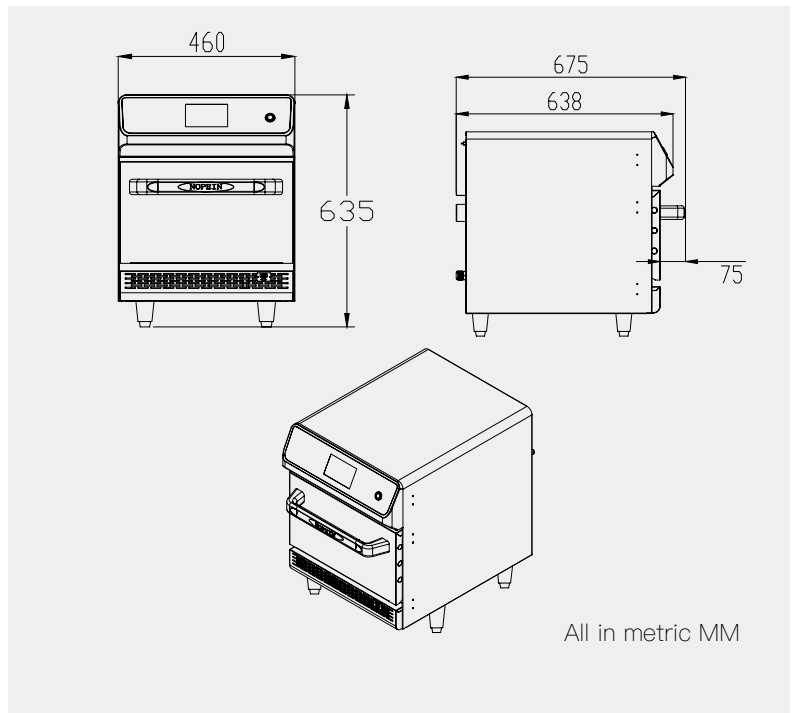
| Features

- ⊙ 5-inch touch screen control.
- ⊙ Single magnetron, low power consumption.
- ⊙ With catalytic converters/ or s/s air filter to eliminate odd smell and less exhaust and pollution.
- ⊙ One-piece flat bottom makes cleaning much easier.
- ⊙ With pre-set menu and manual setting modes, friendly operation.
- ⊙ Hot air impingement make food surface crispy.
- ⊙ Convection at bottom to make color of food more attractive.
- ⊙ Adjustable blower speed from 10% to 100% in 10% increment.
- ⊙ Up to 1024 menus store capacity.
- ⊙ Up to 15-stage for each cooking cycle.
- ⊙ Combination cooking technologies of microwave, Infrared radiance and impingement.
- ⊙ Access with passwords and privilege levels for system management and daily routine operation.



NT-ProSiT

High Speed Oven



Rapid combination oven provides ultra-rapid heating and energy-saving cooking solution to chain restaurants in a convenient operation manner during rush hour.

With the combination of microwave, vertical hot air impingement and Infra-red radiance, it heats food rapidly, evenly and makes it crisp with attractive color.

Microcomputer provides multi-stage cooking cycle for each recipe. Each cooking cycle includes a combination settings of microwave, vertical hot air impingement and Infra-red radiance, providing a wide board of cooking applications.

| Color Available



HOT AIR IMPINGEMENT

With vertical hot air impingement and convection, food is heated rapidly and evenly. Food is crisp, tasty and with attractive color.



COMBINATION OF MICROWAVE AND IMPINGEMENT

With combination of microwave and hot air impingement, it is able to cook in more ways.



ULTRA-SPEED COOKING

With high efficient magnetrons on top, food is cooked ultra rapidly without significant loss of moisture in the food due to hot air impingement.



FROZEN FOOD THAWING

Microwave thaws food rapidly without drying out food moisture.



TYPICAL COOKING TIME

SUITABLE FOR

Frozen Pizza, Egg tart, Sandwich meat patty, Croissant, Burger, all kinds of cooked and chilled or frozen bread etc.

45s | **CHICKEN SANDWICH** (4°C)

15s | **PINEAPPLE BUN** (25°C)

30s | **TOAST BREAD** (25°C)

140 s | **SEAFOOD PIZZA** (-18°C)



Menu	Garlic Bread	
INGREDIENTS	French Baguette(4°C)	
Stages	stage 1	stage 2
Time	40 S	20 S
Temp.	200°C	230°C
Blower speed	(Low speed)	(Hi-speed)
Microwave Power	70%	50%
Infrared Radiance	70%	70%
Tips	The cooking time depends on mostly the beginning core temperature of food. Due to such, the settings might vary between frozen food and the chilled one.	

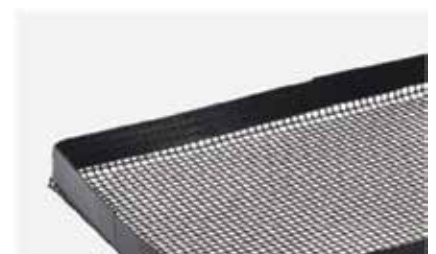


Menu	American Chicken Steak	
INGREDIENTS	Chicken Breast(5°C)	
Stages	stage 1	stage 2
Time	30 S	60 S
Temp.	270°C	270°C
Blower speed	(Low speed)	(Hi-speed)
Microwave Power	100%	100%
Infrared Radiance	100%	100%
Tips	Cooking Time might slightly vary between frozen food and the chilled one.	

Model	NT-ProSiT
Micro Computer	(5in Touch Screen CTL)
Dimension WxDxH	460 X 675 X 635
Chamber Dimension WxDxH	305 X 240 X 140
Capacity (Liter)	10
Voltage & Frequency	208-240V~, 50/60Hz
Rated Power (kW)	3.5
Colour available	White/Black/Red/Orange/SSI finish
Stock Menu	1024
Cooking stage	15
Cooking mode	Vertical hot air impingement, Microwave and convection
Microwave power(kW)	1.2
Hot air power(kW)	2
Infrared radiance power	NIL
Microwave output range	0-100%, in 10% increment
Blower speed	10(Grade)
Max cooking temp (°C)	280
Catalytic Converters	(Yes)
USB Port	(Yes)
IP Rating	IPX3

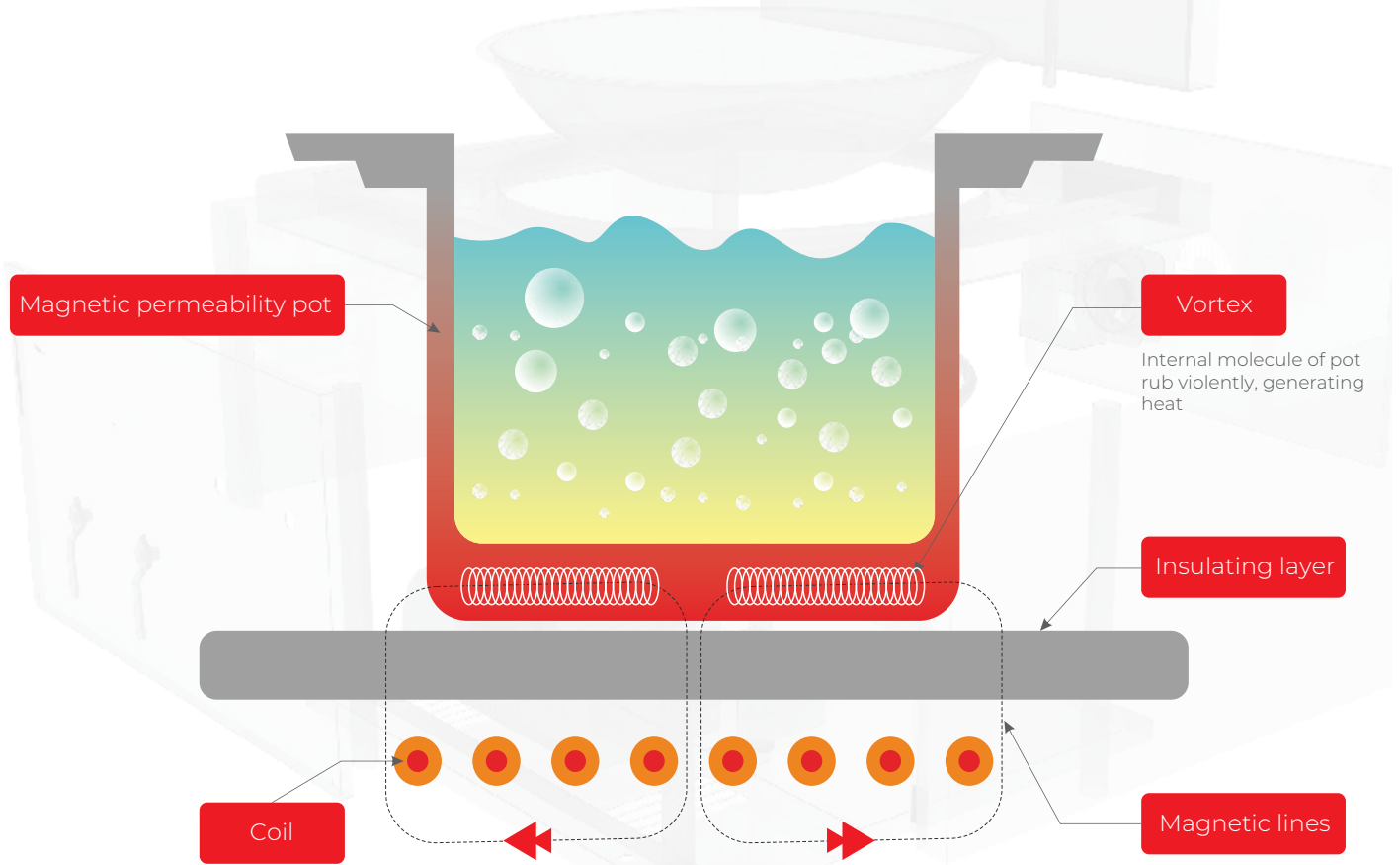


Aluminium grilled plated
(American Chicken Steak)



Teflon mesh basket
(Garlic Bread)

PRINCIPLE OF INDUCTION COOKER



01 Power Input



02 Core chip processor
High frequency alternating current output



03 Coil
Generate high frequency magnetic field lines.



04 Heat Output

TABLETOP INDUCTION COOKER

MDX-TPM-B135/MDX-TAM-B135
MDX-TZL-B135/MDX-TPL-B135/MDX-TMIV-B135

Commercial Induction Cooker

- High Controllability
- High Fuel Safety
- Low Cost Of Use
- Low Maintenance Cost
- High Operating Safety
- Clean And Healthy Food



Traditional Gas stove

- ✗ Low Controllability
- ✗ High Cost Of Use
- ✗ Low Fuel Safety
- ✗ Low Operating Safety
- ✗ Unhealthy Food



| Features

- ⊙ High energy efficiency, lower noise, no pollution.
- ⊙ National patent coil, more even firepower.
- ⊙ Soft start technology, automatic alarm device.
- ⊙ Self-developed 9-gears magnetic sensor switch.
- ⊙ Triple dimensional radiation protective shell design.
- ⊙ Use the leading German "Infineon" IGBT.
- ⊙ Automatic shutdown function when unattended in 3 hours.
- ⊙ Fully sealed PCB box, anti-oil, anti-water and anti-insect erosion.

| Good For

QSR, Western Restaurant, Pizza and Sandwich store, 24h store, Bar, Coffee shop, Chain Restaurant etc.



Green and energy saving



Intelligent control



Multiple protection



Temperature monitoring



Low noise



INDUCTION COOKER



MDX-TPM-B135



MDX-TPM-A335



MDX-TAM-B135

Model	MDX-TPM-B135	MDX-TPM-A335	MDX-TAM-B135
Dimension (LxWxH)(mm)	420 x (470+50) x 180	340 x (410+50) x 110	420 x (470+50) x 240
Power (kW)	3.5	3.5	3.5
Voltage (V)	220	220	220
Frequency (Hz)	50	50	50



MDX-TZL-B135



MDX-TPL-B135



MDX-TMIV-B135

Model	MDX-TZL-B135	MDX-TPL-B135	MDX-TMIV-B135
Dimension (LxWxH) (mm)	450 x 530 x 300+100	550 x 530 x 300+100	450 x 530 x 300+100
Type	Deep Fryer	Griddle	Pasta Cooker
Power (kW)	3.5	3.5	3.5
Voltage (V)	220	220	220
Frequency (Hz)	50	50	50



1. BPA - Free Jug

Made with BPA-Free Eastman Tritan Copolyester, the durable jug is easy to clean, and has a melting point of over 120°C. It can also withstand over 125KG of pressure.

2. Tamper Tool and Lid Plug

Fitted securely in the lid, the tamper tool allows you to coax your ingredients in the right direction without having to turn off your machine. The lid plug substitutes for the tamper when it is not in use and seals up the lid to prevent any leakage.

3. Superior Blade

Made of laser-cut Japanese stainless steel, the blade assembly consists of six blades which are dull, and have flat edges so it can pulverise ingredients from ice to spices in seconds without ever losing its sharpness.

4. Powerful Motor

The 38,000 RPM, 3HP motor generates enough power to liquefy even the toughest ingredients. Made from quality parts, you can count on the motor to perform for years to come.

5. Intelligent

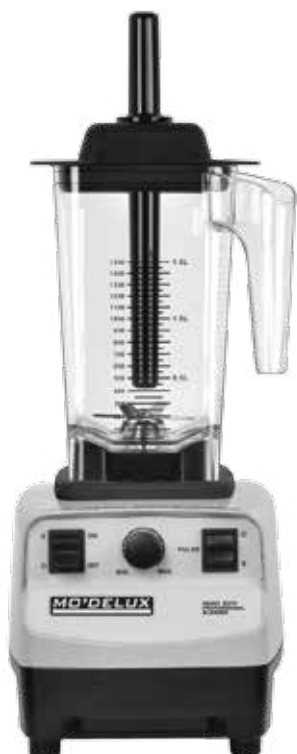
Seven simple buttons make it easy to control the speed and intensity. A built-in sensor also automatically turns off the motor when it detects excess usage and includes a reset switch in case you need to reset manually.

6. Sound Enclosure

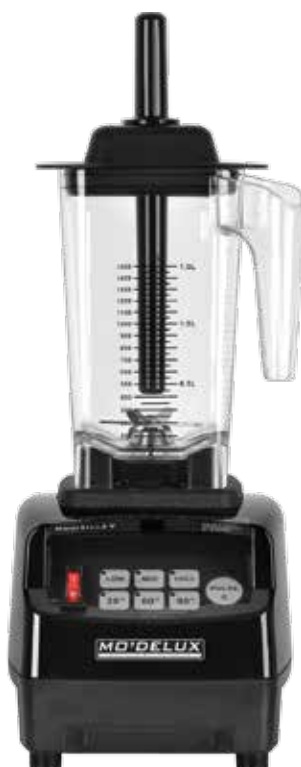
Best SHIELD with BUILT-IN-TYPE blender. The soft-sound technology reduces 80% of noise, allowing guests a relaxing, customer-focused and fine-dining experience.

BLENDER

TM-767A / TM-800A / TM-800AQ



TM-767A



TM-800A



TM-800AQ

| Features

- ⊙ 3HP high efficiency motor.
- ⊙ Maximum speed up to 38,000 rpm.
- ⊙ Simple to use and easy to clean.
- ⊙ Precision technology.

Model	TM-767A	TM-800A	TM-800AQ
Dimension (LxWxH)(mm)	280 x 240 x 340	222 x 250 x 414	290 x 260 x 420
Net Weight (kg)	4.5	4.5	6.3
Gross Weight (kg)	5	5	6.8
Capacity (ℓ)	1.5	1.5	1.5
Voltage (V)	1.5	1.5	1.5

MO'DELUX
WHERE DELUXE MEETS PERFORMANCE

Premium Gas Range





GAS HOTPLATE GRIDDLE

MDX-HPG24-T MDX-HPG36-T

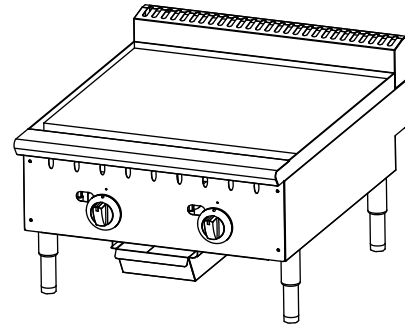
Specifications

Available in 24", 36", 48" & 60" widths.

The continuous 30,000 BTU output per burner.

Provides even heat to the 1" thick polished steel griddle plate.

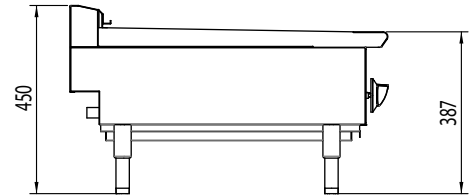
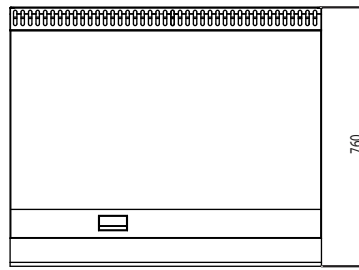
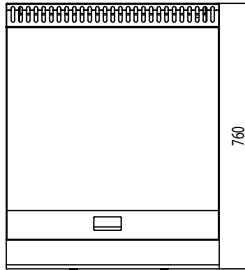
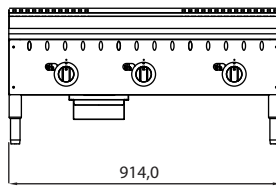
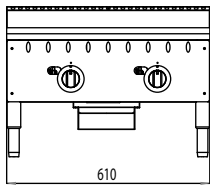
Adjustable thermostat gas controls provide easy and safe operations. Precise temperature control.



Features

- ⦿ "U" shape burners provide even heat distribution every 6"
- ⦿ 1" thick griddle plate.
- ⦿ 30,000 BTU / burner.
- ⦿ Gas control knob every 12"
- ⦿ All stainless steel cabinet.
- ⦿ Double wall insulated sides.
- ⦿ Widths: 24", 36", 48", & 60"
- ⦿ "Cool-to-the-touch" front s/s edge.
- ⦿ Back and side splash guards fully welded to griddle plate.
- ⦿ Located on back of unit for ample ventilation.
- ⦿ Adjustable stainless steel legs, non-skid feet.
- ⦿ Each griddle shipped standard Natural gas, LP conversion kit included.
- ⦿ Easy to remove 3-1/4" grease drawer with "weep hole" and baffle.
- ⦿ Grease through is standard 4" spatula width.
- ⦿ Griddle is fully serviceable from the front.





MDX-HPG24-T

MDX-HPG36-T

Model	MDX-HPG24-T	MDX-HPG36-T
Dimension (LxWxH)(mm)	610 x 760 x 387	914 x 760 x 387
Footprint(LxWxW)(mm)	587 x 534	902 x 534
Weight(kg)	88	125

Model	MDX-HPG24-T	MDX-HPG36-T
Cooking Area(LxW)(mm)	610 x 521	914 x 521
Controls	Thermostatic	Thermostatic
Number of Burners	2	3
BTUs(per burner)	30,000	30,000
Total BTUs	60,000	90,000

GAS REQUIREMENTS:

- Natural Gas or Liquid Propane (LP) Gas main supply required.
- As units ship ready for Natural Gas, a LP conversion kit is included for converting to LP Gas. In order to avoid any warranty issues, conversion of your unit from Natural Gas to LP must be completed by an authorized Modelux service agent.
- 3/4" NPT gas connection
- 30,000 BTUs (per burner)
- One pilot light per burner
- Natural gas 4" W.C. , LP gas 10" W.C.



GAS CHARBROILERS

MDX-CB24-M MDX-CB36-M

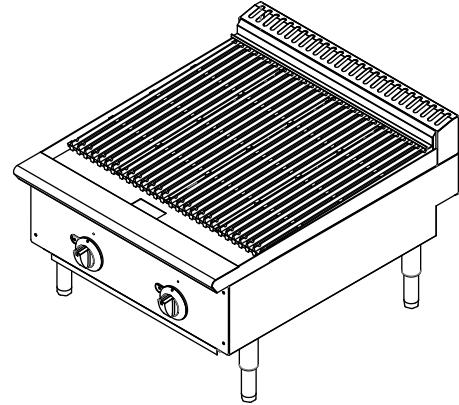
Specifications

Available in 24", 36", 48" & 60" widths.

The continuous 35,000 BTU output per burner provides even heat to heavy duty 10-gauge stainless steel radiants.

The 3 height position cast iron grate allows cooking various products and temperatures.

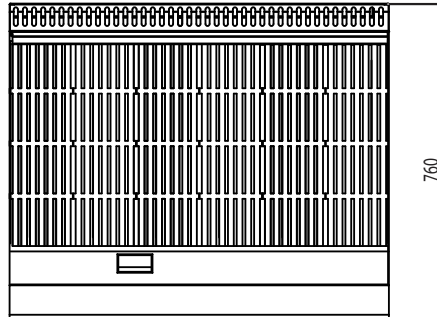
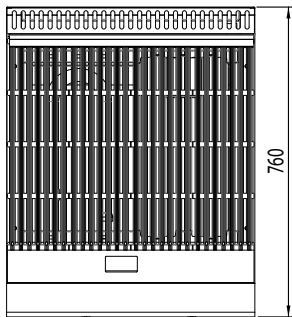
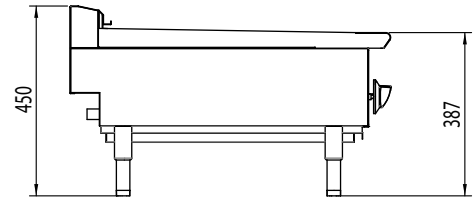
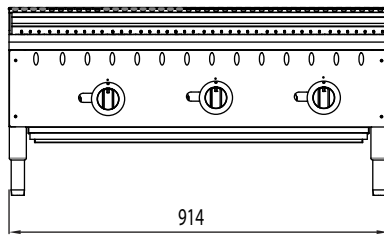
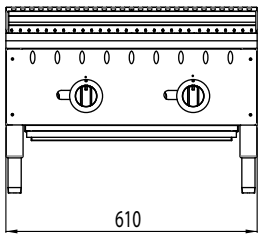
Adjustable manual gas control provide easy and safe operations. Pilot light can be lit from the front for ease of use.



Features

- ⊙ "U" shape burners provide even heat distribution every 6".
- ⊙ Adjustable pilot light lit from front of unit.
- ⊙ 30,000 BTU / burner.
- ⊙ 10 ga. Stainless Steel Radiants
- ⊙ Gas control knob every 12"
- ⊙ Widths: 24", 36", 48", & 60"
- ⊙ Double wall insulated sides.
- ⊙ "Cool-to-the-touch" front s/s edge.
- ⊙ Back and side splash guards.
- ⊙ Flue located on back of unit for ample ventilation.
- ⊙ Adjustable stainless steel legs, non-skid feet.
- ⊙ Each charbroiler shipped standard Natural gas, LP conversion kit included.
- ⊙ Easy to remove full width crumb tray.





MDX-CB24-M

MDX-CB36-M

Model	MDX-CB24-M	MDX-CB36-M
Dimension(LxWxH)(mm)	610 x 760 x 387	914 x 760 x 387
Footprint(LxWxW)(mm)	600 x 540	900 x 540
Weight(kg)	52	71

Model	MDX-CB24-M	MDX-CB36-M
Cooking Area(LxW)(mm)	610 x 508	914 x 508
Controls	Manual	Manual
Number of Burners	2	3
BTUs(per burner)	35,000	35,000
Total BTUs	70,000	105,000

GAS REQUIREMENTS:

- Natural Gas or Liquid Propane (LP) Gas main supply required.
- As units ship ready for Natural Gas, a LP conversion kit is included for converting to LP Gas. In order to avoid any warranty issues, conversion of your unit from Natural Gas to LP must be completed by an authorized Modelux service agent.
- 3/4" NPT gas connection
- 35,000 BTUs (per burner)
- One pilot light per burner



GAS OPEN BURNERS

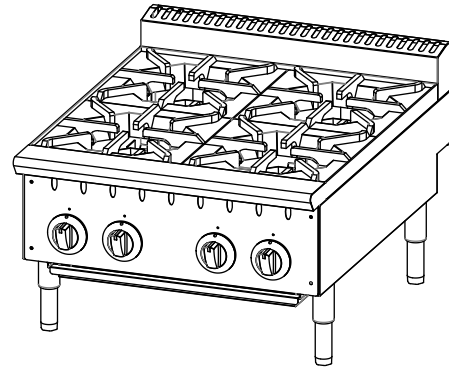
MDX-OB12-M MDX-OB24-M
MDX-OB36-M

Specifications

Available in 2, 4, and 6 burner models, 24", 36", 48" & 60" widths.

The continuous 25,000 BTU output per burner provides even heat to each cast iron grate with a built-in aeration bowl.

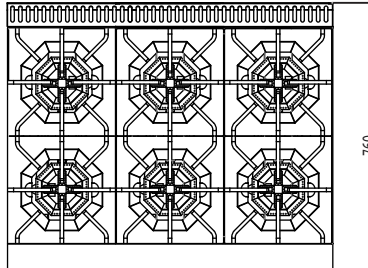
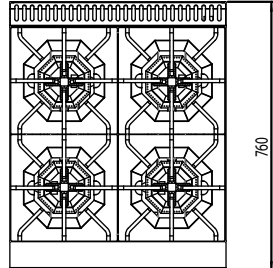
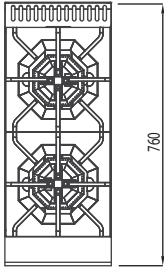
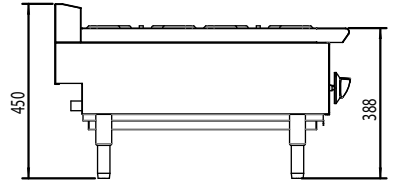
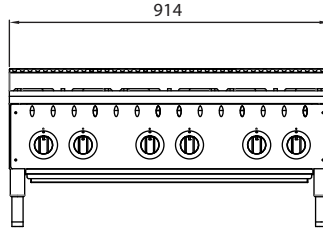
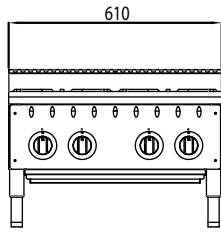
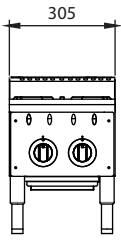
Adjustable manual gas control provide easy and safe operations.



Features

- ⊙ Heavy-duty 12" x 12" cast iron grates.
- ⊙ Octagonal cast iron burners.
- ⊙ 25,000 BTU / burner.
- ⊙ All stainless steel cabinet.
- ⊙ Cast iron grates positioned even with s/s front ledge.
- ⊙ Double wall insulated sides.
- ⊙ "Cool-to-the-touch" front s/s edge.
- ⊙ Aeration bowl in each grate to retain heat each pot/pan.
- ⊙ Adjustable pilot lights.
- ⊙ Adjustable stainless steel legs, non-skid feet.
- ⊙ Each hot plate shipped standard Natural gas, LP conversion kit included.
- ⊙ Full length seamless drip pan, easy to remove and clean.
- ⊙ Hot plate is fully serviceable from the front.





MDX-OB12-M

MDX-OB24-M

MDX-OB36-M

Model	MDX-OB12-M	MDX-OB24-M	MDX-OB36-M
Dimension(LxWxH)(mm)	305 x 760 x 388	610 x 760 x 388	914 x 760 x 388
Footprint(LxWxW)(mm)	292 x 540	600 x 540	902 x 540
Weight(kg)	24.5	43.5	62

Model	MDX-OB12-M	MDX-OB24-M	MDX-OB36-M
Cooking Area(DxW)(mm)	305 x 610	610 x 610	914 x 610
Controls	Manual	Manual	Manual
Number of Burners	2	4	6
BTUs(per burner)	25,000	25,000	25,000
Total BTUs	50,000	100,000	150,000

GAS REQUIREMENTS:

- Natural Gas or Liquid Propane (LP) Gas main supply required.
- As units ship ready for Natural Gas, a LP conversion kit is included for converting to LP Gas. In order to avoid any warranty issues, conversion of your unit from Natural Gas to LP must be completed by an authorized Modelux service agent.
- 3/4" NPT gas connection
- 25,000 BTUs (per burner)
- One pilot light per burner
- Natural gas 4" W.C. , LP gas 10" W.C.

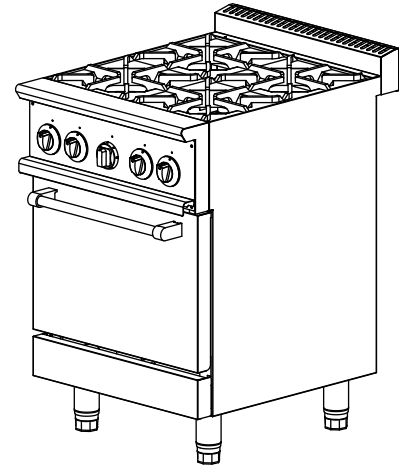


GAS OPEN BURNERS C/W OVEN - 24 INCH, 4 BURNER & 36INCH, 6 BURNER

MDX-OB024 / MDX-OB036

Specifications

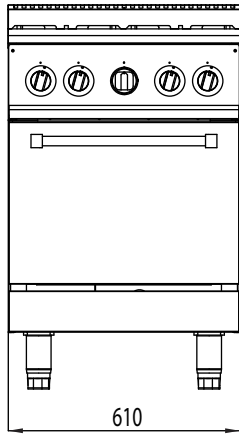
Sturdy construction for demanding commercial cooking applications. User friendly operation with simple controls and easy to clean.



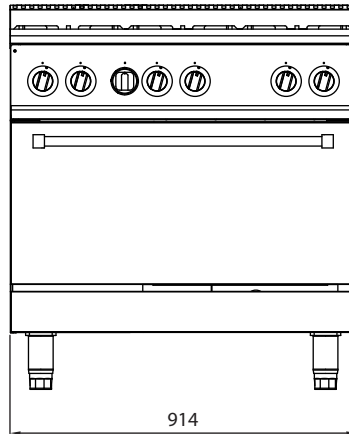
Features

- ⦿ 30,000 BTU per top burner with lift off heads.
- ⦿ 12" x 12" cast iron grates with aeration bowl.
- ⦿ 33,000 BTU static oven.
- ⦿ Oven interior side guides & bottom porcelain coated.
- ⦿ Oven thermostat adjusts from 200°F - 500°F.
- ⦿ Manual gas control.
- ⦿ Oven with 2-racks, 3 positions.
- ⦿ Stainless steel legs standard.
- ⦿ "Cool-to-the-touch" front s/s deck.
- ⦿ Flue located on back of unit for ample ventilation.
- ⦿ Ranges shipped standard Natural gas, LP conversion kit included.
- ⦿ Easy to remove full width crumb tray.
- ⦿ Range is fully serviceable from the front.

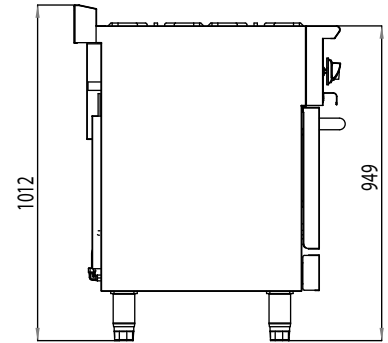




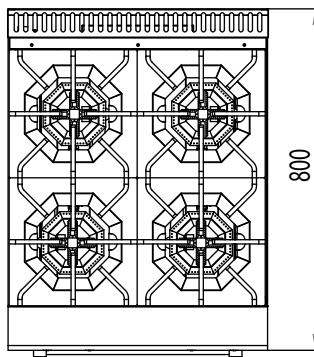
4 Burner Range front view



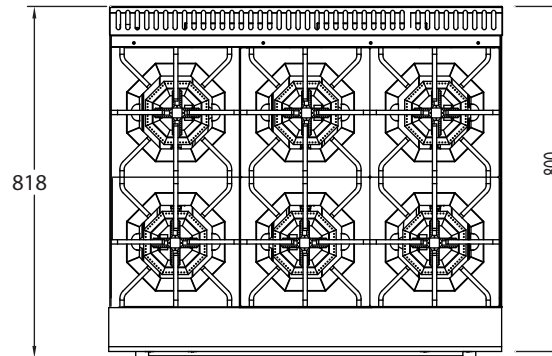
6 Burner Range front view



Oven inside dimensions are 26-1/2" wide x 18" high by 22-1/2" deep.



4 Burner Range top view



6 Burner Range top view

Model	MDX-OBO24	MDX-OBO36
Description	4 Burners	6 Burners
Total BTUs	153,000 NG / 136,000 LP	213,000 NG / 190,000 LP
KW	45 / 40	63 / 56
Dimension (LxWxH)(mm)	610 x 818 x 1012	914 x 800 x 1012
Weight(kg)	126	164

GAS REQUIREMENTS:

- 3/4" NPT gas inlet. Natural Gas 5" W.C. or Liquid Propane (LP) 10" W.C.
- As units ship ready for Natural Gas, a LP conversion kit is included for converting to LP Gas. In order to avoid any warranty issues, conversion of your unit from Natural Gas to LP must be completed by an authorized Modelux service agent.



GAS SALAMANDER BROILER

MDX-SM-36

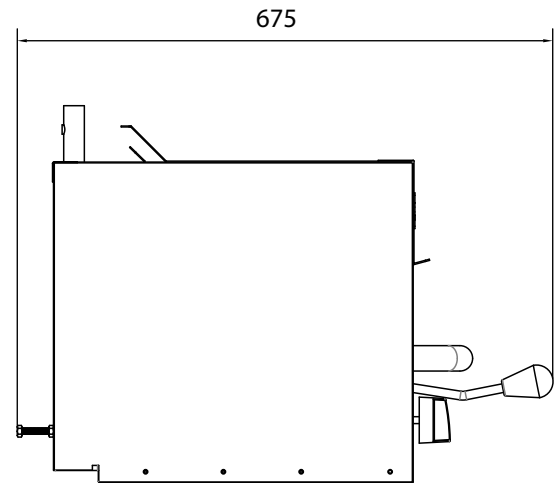
Specifications

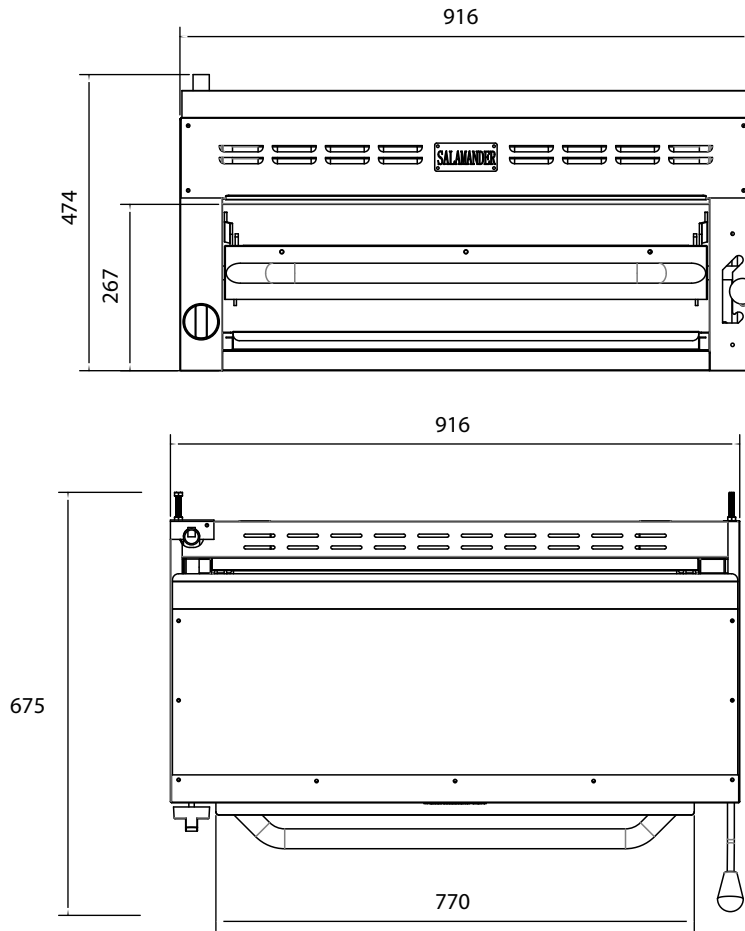
Provide 3-level broiling positions. Ideal for beef, chicken and fish products.

Powerful infrared burner ensures even heat distribution and customer satisfaction.

Features

- ⦿ Stainless steel front and sides.
- ⦿ 35,000 BTU Infra-red burner.
- ⦿ Full width broiler pan.
- ⦿ 3/4" rear gas connection with regulator.
- ⦿ 3 position adjustable spring balanced rack.
- ⦿ Ball grip handle on adjustable rack for ease and comfort.
- ⦿ LP gas conversion kit included.
- ⦿ Ready to mount over any (36) / (60) inch range.
- ⦿ 4" adjustable height, non-skid SS Legs included for countertop operation.





MDX-SM-36

Model	MDX-SM-36
# of Burners	1
Total BTUs	35,000
Dimension (LxWxH)(mm)	916 x 675 x 474
Weight(kg)	65

GAS REQUIREMENTS:

- Natural Gas or Liquid Propane (LP) gas main supply required
- As units ship ready for Natural Gas, a LP conversion kit is included for converting to LP Gas. In order to avoid any warranty issues, conversion of your unit from Natural Gas to LP must be completed by an authorized Modelux service agent.
- 3/4" NPT gas connection.
- Natural gas 4" W.C., LP gas 10" W.C.



GAS STOCK POT RANGES

MDX-SP-1 MDX-SP-2

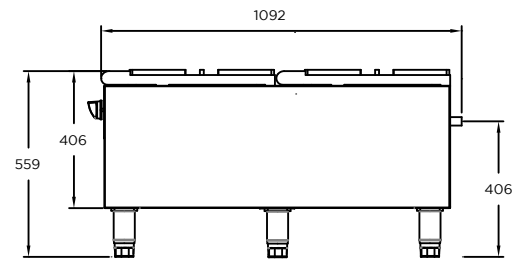
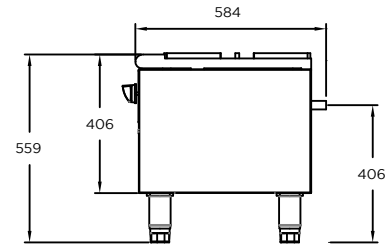
Specifications

Made for kitchens with limited space and require a low work height for large pots and kettles.

The two models, single grater burner (MDX-SP-1) and the double grate burner (MDX-SP-2) have galvanized crumb trays and a storage area below the control panel.

The adjustable legs satisfy the most demanding commercial kitchen environment.

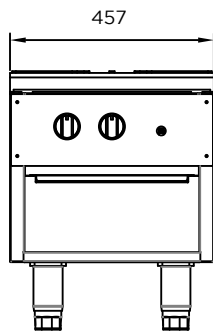
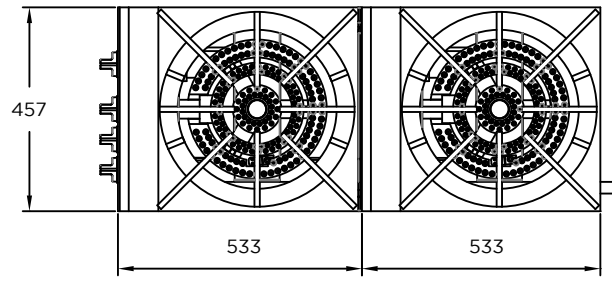
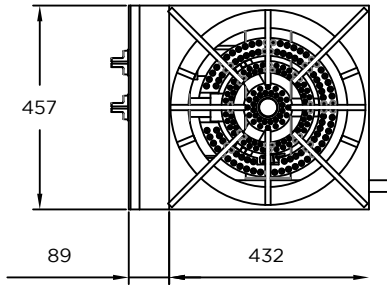
The unit comes standard natural gas, with a LP conversion kit included.



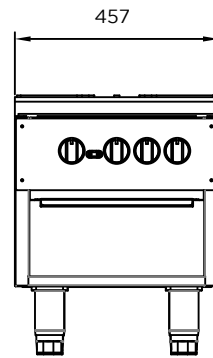
Features

- ⦿ Stainless steel front and sides.
- ⦿ Heavy duty cast iron top grate.
- ⦿ Three concentric ring burners per grate, 80,000 BTU total per section.
- ⦿ Two infinite heat controls per section.
- ⦿ 3/4" rear gas connection with regulator.
- ⦿ Adjustable stainless steel legs, 1" adjustable.
- ⦿ Storage area in cabinet.
- ⦿ LP gas conversion kit included.





MDX-SP-1



MDX-SP-2

Model	MDX-SP-1	MDX-SP-2
# of Burners	1	2
Total BTU	80,000	160,000
Dimension (LxWxH)(mm)	457 x 584 x 559	457 x 1092 x 559
Weight(kg)	46	81

GAS REQUIREMENTS:

- Natural Gas or Liquid Propane (LP) gas main supply required
- As units ship ready for Natural Gas, a LP conversion kit is included for converting to LP Gas. In order to avoid any warranty issues, conversion of your unit from Natural Gas to LP must be completed by an authorized Modelux service agent.
- 3/4" NPT gas connection.
- Natural gas 4" W.C., LP gas 10" W.C.