



KONA

COOKING EQUIPMENT



Millivolt Control **FRYERS**

Features

- The Kona Gas Fryer line has a tube heat exchange design that incorporates fast temperature recovery and large cold zone.
- Stainless steel fry tanks are completely pressure blasted (peened) for smoother finish and easy cleaning.
- 30,000 BTU / burner
- Models: 3, 4, & 5 tube
- Millivolt (snap action) thermostat, 200°F - 400°F
- Stainless steel front and door
- Sides and back are galvanized steel
- Large cold zone to trap food particles
- 1-1/4" dia. full port drain valve for fast and complete oil draining
- 4, 6" adjustable Stainless Steel legs standard, casters optional
- Drain pipe holder attached to inside door
- Twin nickel plated baskets
- Superior construction, finish, & appearance
- Available in Natural gas(NG) or Liquid Propane(LP)

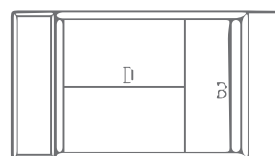
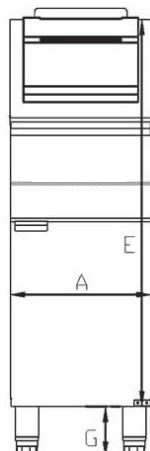
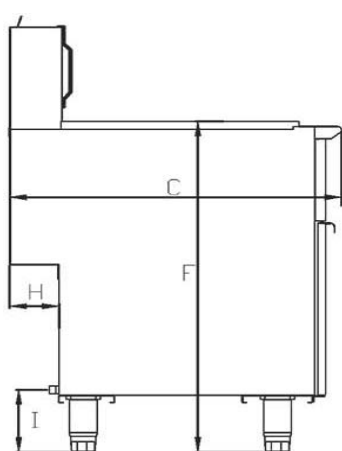


NJGF-35NG





Millivolt Control FRYERS



Legs adjustable from 6" to 8" total leg height

Specifications

Model	Width		Depth		Height			Clearance		Weight	Shipping Dimensions	Ship. Weight
	A	B	C	D	E	F	G	H	I			
NJGF-35NG	15.5"	14.0"	30.8"	14.0"	39.4"	34.7"	6.0"	4.2"	7.0"	133 lbs	18.5"W x 33.5"D x 33.1"H	150 lbs
NJGF-35LP	(39.4cm)	(35.5cm)	(78.2cm)	(35.5cm)	(100cm)	(88.1cm)	(15.2cm)	(10.6cm)	(17.8cm)	(60.4kg)	(47cm x 85.1cm x 84cm)	(68.2kg)
NJGF-40NG	15.5"	14.0"	30.8"	14.0"	39.4"	34.7"	6.0"	4.2"	7.0"	140 lbs	18.5"W x 33.5"D x 33.1"H	158 lbs
NJGF-40LP	(39.4cm)	(35.5cm)	(77.0cm)	(35.5cm)	(100cm)	(88.1cm)	(15.2cm)	(10.6cm)	(17.8cm)	(63.6kg)	(47cm x 85.1cm x 84cm)	(71.8kg)
NJGF-75NG	21.0"	18.0"	34.3"	18.0"	39.4"	34.7"	6.0"	4.2"	7.0"	210 lbs	24.4"W x 37.4"D x 33.1"H	265 lbs
NJGF-75LP	(53.3cm)	(45.7cm)	(87.1cm)	(45.7cm)	(100cm)	(88.1cm)	(15.2cm)	(10.6cm)	(17.8cm)	(95.5kg)	(62cm x 95cm x 84cm)	(120.5kg)

Model	Oil Capacity	Gas Type	Heat Tubes	Tube BTU's	Total BTU's
NJGFS-35NG	35-40 lbs	Natural	3	30,000	90,000
NJGFS-35LP	35-40 lbs	LP	3	30,000	90,000
NJGFS-40NG	40-55 lbs	Natural	4	30,000	120,000
NJGFS-40LP	40-55 lbs	LP	4	30,000	120,000
NJGFS-75NG	75-80 lbs	Natural	5	30,000	150,000
NJGFS-75LP	75-80 lbs	LP	5	30,000	150,000

GAS REQUIREMENTS

- Natural Gas or Liquid Propane (LP) Gas main supply required
- 3/4" NPT gas connection
- Natural gas 4" W.C., LP gas 10" W.C.
- Units are not supplied with conversion kits.
- Gas type must be selected before ordering





Split Tank **GAS FRYERS**

Features

- The Kona Gas Fryer line has a tube heat exchange design that incorporates fast temperature recovery and large cold zone.
- 30,000 BTU / burner
- Models: 4 tubes, 2 split tanks.
- 2 set individual gas control system for 2 split tanks.
- Millivolt (snap action) thermostat, 200°F - 400°F
- Stainless steel front and door
- Sides and back are galvanized steel
- Large cold zone to trap food particles
- 1 -1/4" dia full port drain valve for fast and complete oil draining
- 2" diameter adjustable Stainless Steel legs standard, casters optional
- Tank is fully peened for smoother welds & easy cleaning
- Drain pipe holder attached to inside door
- Twin nickel plated baskets

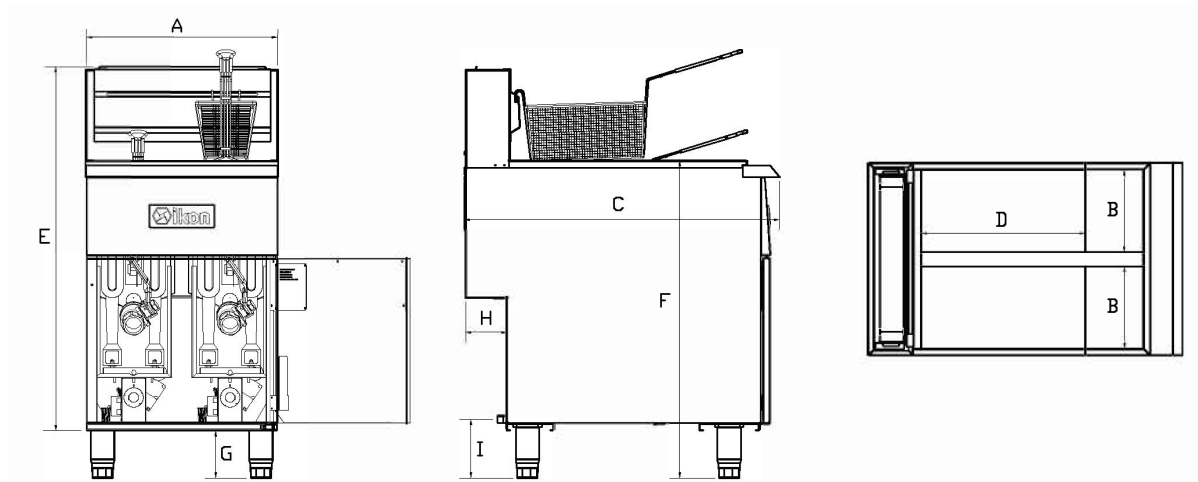


NJGFD-40LP





Split Tank GAS FRYERS



Legs adjustable from 6" - 7 1/2" total leg height.

Specifications



Model	Width		Depth		Height		Clearance		Weight	Shipping	Ship.	
	A	B	C	D	E	F	G	H	I	Dimenisons	Weight	
NJGFD-40NG	20.9"	9"	34.5"	17.9"	39.75"	34.66"	6.0"	4.55"	6.25"	192 lbs	22.1/2"W X 36.1/4"D X 33.1/2"H	205 lbs
	(53cm)	(22.8cm)	(87.6cm)	(45.5cm)	(101cm)	(88cm)	(13cm)	(11.6cm)	(16.3cm)	(87kg)	(57cm x 92cm x 85cm)	(93kg)

Model	Oil Capacity	Number of Burners	Heat Tubes	Tube BTU's	Total BTU's
NJGFD-40LP	72 - 78 lbs	4	4	30,000	120,000

GAS REQUIREMENTS

- 3/4" NPT gas connection
- NG gas 4" W.C. ; LP gas 10"W.C.
- Units are not supplied with conversion kits.
- Gas type must selected before ordering



Gas **HOTPLATES**

Features

- The Kona Gas Hotplates are available in 2, 4 and 6 burner models, 12", 24" & 36" 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 controls provide easy and safe operations
- Heavy-duty 12" x 12" cast iron grates
- Octagonal cast iron burners
- 25,000 BTU/ burner
- Standing pilot light for each burner
- All stainless steel cabinet
- Cast iron grates positioned evenly with s/s front ledge
- "Cool-to-the-touch" front s/s edge
- Aeration bowl in each grate to retain heat to each pot/pan
- Adjustable pilot lights
- Adjustable stainless steel legs, non-skid feet
- Full length seamless drip pan, easy to remove and clean
- Hotplate is fully serviceable from the front
- **Available in Natural gas(NG) or Liquid propane(LP).**
A conversion kit is supplied with each unit



NJHP-2-12



NJHP-4-24



NJHP-6-36

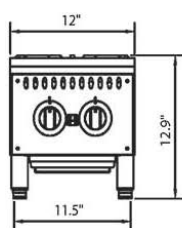




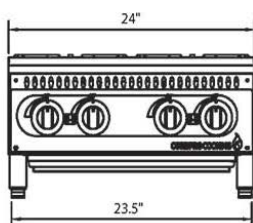
Gas HOTPLATES

Dimensions in inches

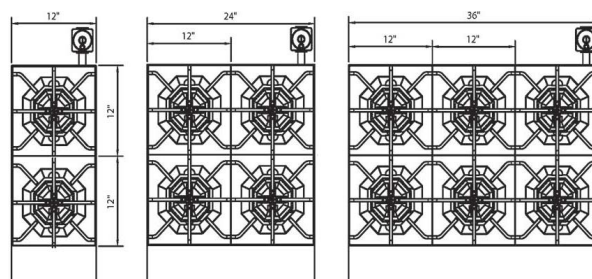
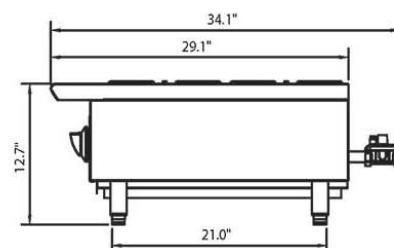
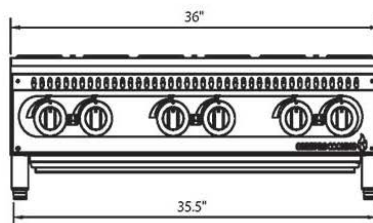
NJHP-2-12



NJHP-4-24



NJHP-6-36



Specifications

Model	Footprint	Overall Dimensions	Weight	Shipping Dimensions	Shipping Weight
NJHP-2-12	11.5"W x 21"D (29.2cm x 53.3cm)	12.0"W x 34.1"D x 13.0"H (30.4cm x 86.6cm x 33.0cm)	69 lbs (31.4kg)	16.1"W x 35.4"D x 17.7"H (41cm x 86cm x 45cm)	93 lbs (42.3kg)
NJHP-4-24	23.5"W x 21"D (60cm x 53.3cm)	24.0"W x 34.1"D x 13.0"H (60.9cm x 86.6cm x 33.0cm)	121 lbs (55kg)	28.3"W x 35.4"D x 17.7"H (72cm x 86cm x 45cm)	152 lbs (69.1kg)
NJHP-6-36	36.5"W x 21"D (92.7cm x 53.3cm)	36.5"W x 34.1"D x 13.0"H (92.7cm x 86.6cm x 33.0cm)	170 lbs (77.3kg)	40.6"W x 36.2"D x 17.7"H (103cm x 92cm x 45cm)	214 lbs (97.3kg)

Please Note: These items are shipped on a pallet and are crated for protection during LTL shipment. Overall Dimensions include the gas regulator located on the back of the unit



Model	Cooking Area	Controls	Number of Burners	BTU's per Burner	Total BTU's
NJHP-2-12	12"W x 24"D	Manual	2	25,000	50,000
NJHP-4-24	24"W x 24"D	Manual	4	25,000	100,000
NJHP-6-36	36"W x 24"D	Manual	6	25,000	150,000

GAS REQUIREMENTS

- Natural Gas or Liquid Propane (LP) Gas main supply required
- A conversion kit is supplied with each unit. In order to avoid any warranty issues, conversion of your unit must be completed by an authorized Ikon service agent.
- 3/4" NPT gas connection
- 25,000 BTU's per burner
- One pilot light per burner
- Natural gas 4" W.C., LP gas 10" W.C.



Stock **POT RANGES**

Features

- The Kona Stock Pot Ranges are available in two sizes and offer a solution to a kitchen that has limited space and requires a low work height for large pots and kettles.
- Two models, single grate burner (NJSP-18) and the double grate burner (NJSP-18-2) have galvanized crumb trays and a storage area below the control panel
- The adjustable legs satisfy the most demanding commercial kitchen environment
- Heavy duty construction
- Stainless Steel front and Sides
- Heavy Duty cast iron top grate(s) Three concentric ring burners per grate, 80,000 BTU total per section. Standing pilot ignition system
- Two infinite heat controls per section
- 3/4" rear gas connection with regulator
- Adjustable Stainless Steel legs
- Storage area in cabinet
- **Available in Natural gas(NG) or Liquid propane(LP).**
A conversion kit is supplied with each unit



NJSP-18



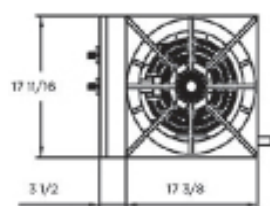
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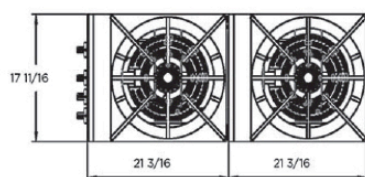
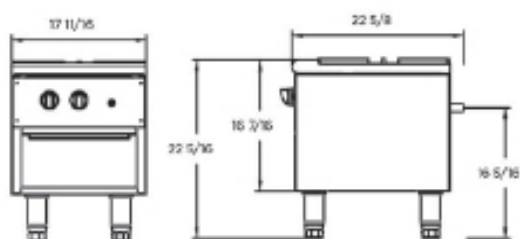


Stock POT RANGES

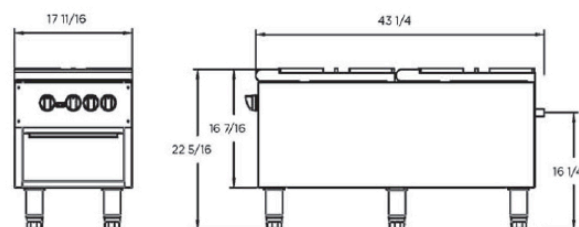
Dimensions in inches



NJSP-18



NJSP-18-2



Specifications

GAS REQUIREMENTS

- Natural Gas or Liquid Propane (LP) Gas main supply required
- A conversion kit is supplied with each unit. In order to avoid any warranty issues, conversion of your unit must be completed by an authorized Ikon service agent.
- 3/4" NPT gas connection
- Natural gas 5" W.C., LP gas 10" W.C.



Model	# of Burners	Total BTU	Overall Dimensions	Weight	Shipping Dimensions	Shipping Weight
NJSP-18	1	80,000	17.9"W x 25.6"D x 22.3"H (45.6cm x 65.0cm x 56.6cm)	101 lbs (46.0 kg)	21.2"W x 27.5"D x 23.6"H (54cm x 70cm x 60cm)	132 lbs (60.0 kg)
NJSP-18-2	2	160,000	17.9"W x 50.2"D x 22.3"H (45.6cm x 127.5cm x 56.6cm)	178 lbs (81 kg)	21.2"W x 56.6"D x 23.6"H (54cm x 143.7cm x 60cm)	222 lbs (101 kg)



Radiant **BROILERS**

Features

- The Kona Radiant Broilers are available in 12", 24", 36", & 48" widths
- The 3 height position cast iron grates allow cooking various products and temperatures
- Adjustable manual gas controls provide easy and safe operations
- Pilot light can be lit from the front for ease of use
- "U" shape burners provide even heat distribution every 12"
- Adjustable pilot light lit from front of unit 35,000 BTU / burner
- 10 Ga. Cast Iron Radiants
- Gas control knob every 12"
- All stainless steel cabinet
- Double wall insulated sides
- Widths: 12", 24", 36", 48"
- "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
- Easy to remove full width crumb tray
- **Available in Natural gas(NG) or Liquid propane(LP).**
A conversion kit is supplied with each unit



NJRB-12



NJRB-24



NJRB-36



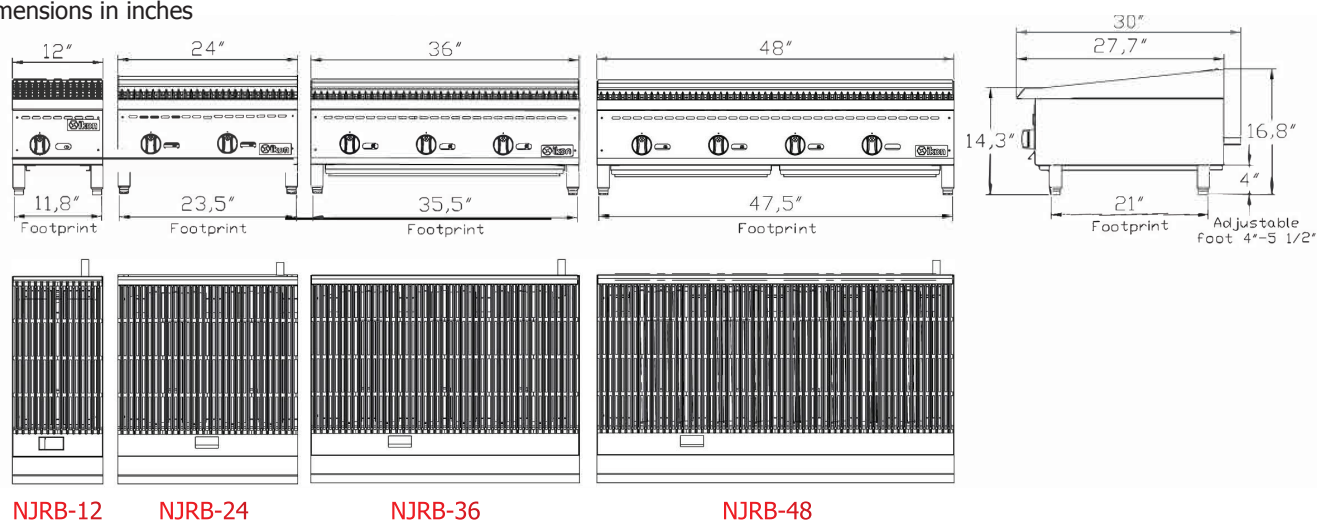
NJRB-48





Radiant BROILERS

Dimensions in inches



Specifications

Model	Footprint	Overall Dimensions	Weight	Shipping Dimensions	Shipping Weight
NJRB-12	11.8\"W x 21\"D (30cm x 54cm)	12.0\"W x 29.1\"D x 15.2\"H (30.5cm x 74cm x 38.6cm)	69.3 lbs (31.5 kg)	16.1\"W x 36.2\"D x 19.3\"H (41cm x 92cm x 49cm)	101 lbs (46 kg)
NJRB-24	23.5\"W x 21\"D (60cm x 54cm)	24.0\"W x 34.4\"D x 15.2\"H (61.0cm x 87.4cm x 38.6cm)	138 lbs (62.7 kg)	28.3\"W x 36.2\"D x 19.3\"H (72cm x 92cm x 49cm)	170 lbs (77.3 kg)
NJRB-36	35.5\"W x 21\"D (90cm x 54cm)	36.0\"W x 34.4\"D x 15.2\"H (91.4cm x 87.4cm x 38.6cm)	185 lbs (84 kg)	40.6\"W x 36.2\"D x 19.3\"H (103cm x 92cm x 49cm)	229 lbs (104 kg)
NJRB-48	47.5\"W x 21\"D (120cm x 54cm)	48.0\"W x 34.4\"D x 15.2\"H (122cm x 87.4cm x 38.6cm)	237 lbs (107.7 kg)	52.8\"W x 36.2\"D x 19.3\"H (134cm x 92cm x 49cm)	288 lbs (130.1 kg)

Please Note: These items are shipped on a pallet and are crated for protection during LTL shipment. Overall Dimensions include the gas regulator located on the back of the unit



Model	Cooking Area	Controls	Number of Burners	BTU's per Burner	Total BTU's
NJRB-12	12\"W x 20.0\"D	Manual	1	35,000	35,000
NJRB-24	24\"W x 20.0\"D	Manual	2	35,000	70,000
NJRB-36	36\"W x 20.0\"D	Manual	3	35,000	105,000
NJRB-48	48\"W x 20.0\"D	Manual	4	35,000	140,000

GAS REQUIREMENTS

- Natural Gas or Liquid Propane (LP) Gas main supply required
- A conversion kit is supplied with each unit. In order to avoid any warranty issues, conversion of your unit must be completed by an authorized Ikon service agent.
- 3/4\" NPT gas connection
- 35,000 BTU's per burner
- One pilot light per burner
- Natural gas 4\" W.C., LP gas 10\" W.C.



Manual Control **GRIDDLES**

Features

- The Kona Manual Control Griddles are available in 12", 24", 36", 48" & 60" widths, the continuous 30,000 BTU output per burner provides even heat to the 3/4" thick polished steel griddle plate
- Adjustable manual gas controls provide easy and safe operations
- Pilot light can be lit from the front for ease of use
- "U" shape burners provide even heat distribution every 12"
- 3/4" griddle plate
- 30,000 BTU/ burner
- Gas control knob every 12"
- All stainless steel cabinet
- Double wall insulated sides
- Widths: 12", 24", 36", 48", & 60"
- "Cool-to-the-touch" front s/s edge
- Back and side splash guards fully welded to griddle plate
- Flue located on back of unit for ample ventilation
- Adjustable stainless steel legs, non-skid feet
- Easy to remove 3-1/4" grease drawer with "weep hole" and baffle
- Grease trough is standard 4" spatula width
- Griddle is fully serviceable from the front
- **Available in Natural gas(NG) or Liquid propane(LP).**
A conversion kit is supplied with each unit



NJMG-12



NJMG-24



NJMG-36



NJMG-48



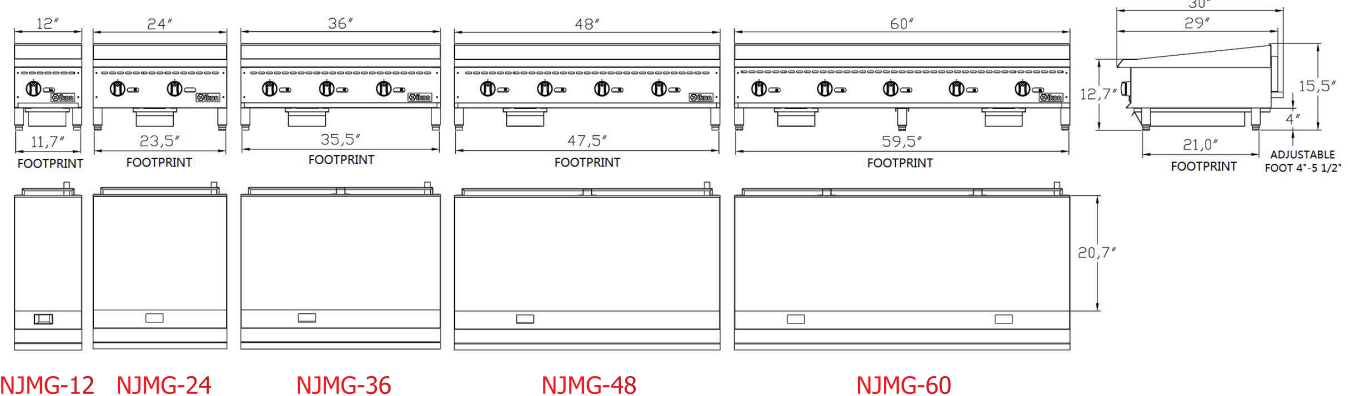
NJMG-60





Manual Control GRIDDLES

Dimensions in inches



Specifications

Model	Footprint	Overall Dimensions	Weight	Shipping Dimensions	Shipping Weight
NJMG-12	11.7\"W x 21.0\"D (53.4cm x 29.7cm)	12.0\"W x 34.4\"D x 15.5\"H (30.5cm x 87.3cm x 39.4cm)	99 lbs (45kg)	16.2\"W x 36.2\"D x 19.3\"H (41cm x 92cm x 49cm)	121 lbs (55kg)
NJMG-24	23.5\"W x 21.0\"D (59.69cm x 53.3cm)	24.0\"W x 34.4\"D x 15.5\"H (61.0cm x 87.3cm x 39.4cm)	156 lbs (71.0kg)	28.3\"W x 36.2\"D x 19.3\"H (72cm x 92cm x 49cm)	196 lbs (89.0kg)
NJMG-36	35.5\"W x 21.0\"D (90.2cm x 53.3cm)	36.0\"W x 34.4\"D x 15.5\"H (91.4cm x 87.3cm x 39.4cm)	220 lbs (100.0kg)	40.6\"W x 36.2\"D x 19.3\"H (103cm x 92cm x 49cm)	284 lbs (129.0kg)
NJMG-48	47.5\"W x 21.0\"D (120.6cm x 53.43cm)	48.0\"W x 34.4\"D x 15.5\"H (122.0cm x 87.3cm x 39.4cm)	277 lbs (126.0kg)	52.8\"W x 36.2\"D x 19.3\"H (134cm x 92cm x 49cm)	355 lbs (161.0kg)
NJMG-60	59.5\"W x 21.0\"D (151.1cm x 53.3cm)	60.0\"W x 34.4\"D x 15.5\"H (152.4cm x 87.3cm x 39.4cm)	340 lbs (154kg)	64.8\"W x 36.2\"D x 19.3\"H (164.5cm x 92cm x 49cm)	417 lbs (189.0kg)

Please Note: These items are shipped on a pallet and are crated for protection during LTL shipment. Overall Dimensions include the gas regulator located on the back of the unit



Model	Cooking Area	Controls	Number of Burners	BTU's per Burner	Total BTU's
NJMG-12	12\"W x 20.5\"D	Manual	1	30,000	30,000
NJMG-24	24\"W x 20.5\"D	Manual	2	30,000	60,000
NJMG-36	36\"W x 20.5\"D	Manual	3	30,000	90,000
NJMG-48	48\"W x 20.5\"D	Manual	4	30,000	120,000
NJMG-60	60\"W x 20.5\"D	Manual	5	30,000	150,000

GAS REQUIREMENTS

- Natural Gas or Liquid Propane (LP) Gas main supply required
- A conversion kit is supplied with each unit. In order to avoid any warranty issues, conversion of your unit must be completed by an authorized Ikon service agent.
- 3/4\" NPT gas connection
- 30,000 BTU's per burner
- One pilot light per burner
- Natural gas 4\" W.C., LP gas 10\" W.C.



Thermostat Control **GRIDDLES**

Features

- The Kona Thermostat Control Griddles are 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 manual gas controls provide easy and safe operations
- "U" shape burners provide even heat distribution every 12"
- 1" griddle plate
- 30,000 BTU/ burner
- Gas control knob every 12"
- All stainless steel cabinet
- Double wall insulated sides
- Temperature Range: 200F-450F
- Widths: 24", 36", 48", & 60"
- "Cool-to-the-touch" front s/s edge
- Back and side splash guards fully welded to griddle plate
- Flue located on back of unit for ample ventilation
- Adjustable stainless steel legs, non-skid feet
- Easy to remove 3-1/4" grease drawer with "weep hole" and baffle
- Grease trough is standard 4" spatula width
- Griddle is fully serviceable from the front
- **Available in Natural gas(NG) or Liquid propane(LP).**
A conversion kit is supplied with each unit



NJTG-24



NJTG-36



NJTG-48



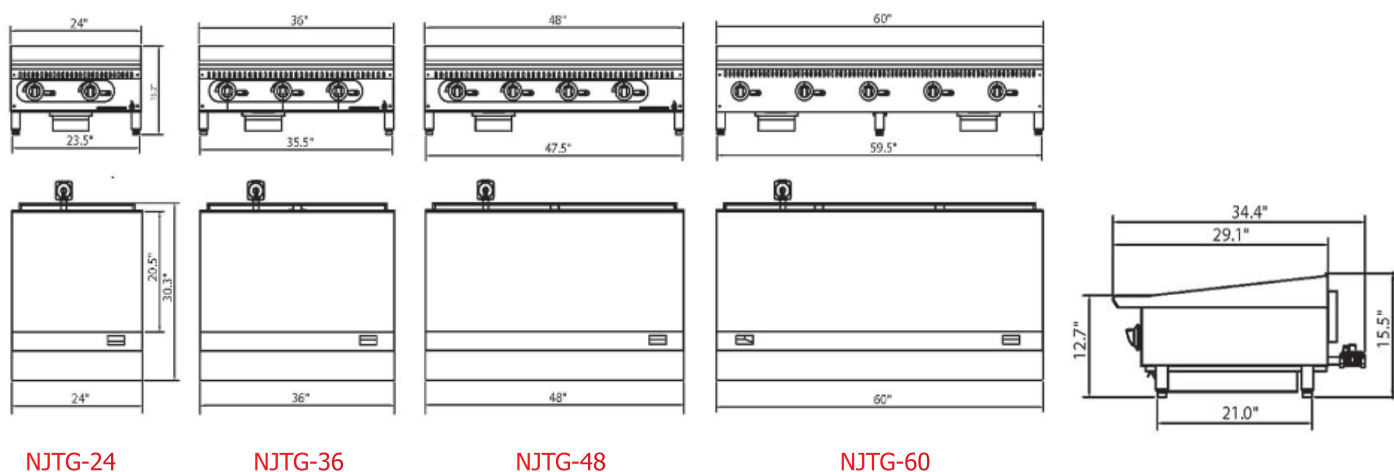
NJTG-60





Thermostat Control GRIDDLES

Dimensions in inches



Specifications

Model	Footprint	Overall Dimensions	Weight	Shipping Dimensions	Shipping Weight
NJTG-24	23.5"W x 21.0"D (59.7cm x 53.4cm)	24.0"W x 34.4"D x 15.5"H (61.0cm x 87.3cm x 39.4cm)	143 lbs (65kg)	28.3"W x 36.2"D x 19.3"H (72cm x 92cm x 49cm)	174 lbs (79.1kg)
NJTG-36	35.5"W x 21.0"D (90.2cm x 53.4cm)	36.0"W x 34.4"D x 15.5"H (91.4cm x 87.3cm x 39.4cm)	198 lbs (90kg)	40.6"W x 36.2"D x 19.3"H (103cm x 92cm x 49cm)	242 lbs (110kg)
NJTG-48	47.5"W x 21.0"D (120.6cm x 53.4cm)	48.0"W x 34.4"D x 15.5"H (122.0cm x 87.3cm x 39.4cm)	253 lbs (115kg)	52.8"W x 36.2"D x 19.3"H (134cm x 92cm x 49cm)	304 lbs (138kg)
NJTG-60	59.5"W x 21.0"D (151.1cm x 53.4cm)	60.0"W x 34.4"D x 15.5"H (152.4cm x 87.3cm x 39.4cm)	308 lbs (140kg)	64.8"W x 36.2"D x 19.3"H (165cm x 92cm x 49cm)	372 lbs (169kg)

Please Note: These items are shipped on a pallet and are crated for protection during LTL shipment. Overall Dimensions include the gas regulator located on the back of the unit



Model	Cooking Area	Controls	Number of Burners	BTU's per Burner	Total BTU's
NJTG-24	24" W X 20.5" D	Thermostatic	2	30,000	60,000
NJTG-36	36" W X 20.5" D	Thermostatic	3	30,000	90,000
NJTG-48	48" W X 20.5" D	Thermostatic	4	30,000	120,000
NJTG-60	60" W X 20.5" D	Thermostatic	5	30,000	150,000

GAS REQUIREMENTS

- Natural Gas or Liquid Propane (LP) Gas main supply required
- A conversion kit is supplied with each unit. In order to avoid any warranty issues, conversion of your unit must be completed by an authorized Ikon service agent.
- 3/4" NPT gas connection
- 30,000 BTU's per burner
- One pilot light per burner
- Natural gas 4" W.C., LP gas 10" W.C.



RANGES

Features

- The Kona Gas Ranges are available in six models, individual standing pilot, w/ static oven(s)
- 24" 4-burner, 1 static oven
- 36" 6-burner, 1 static oven
- 60", 10-burner, 2 static ovens
- 60", 6-burner w/ 24" - 3/4" griddle plate, 2 static ovens
- 60", 6-burner w/ 24" - 1" griddle plate, 2 static ovens
- 60", 6-burner w/ 24" radiant charbroiler, 2 static ovens
- Simple manual thermostat controls (except model NJR-6B-24TG-60)
- Stainless steel front, back riser, & lift off shelf
- 30,000 BTU top burner (each), 30,000 BTU Oven
- Riser with removable shelf(s)
- 12" x 12" Cast iron grates
- Robust 1" adjustable legs match KONA Fryer legs
- 3 position oven rack; 2 racks per oven
- Full pull-out crumb tray
- Oven interior door, sides, hearth are porcelain coated
- **Available in Natural gas(NG) or Liquid propane(LP).**
A conversion kit is supplied with each unit

GAS REQUIREMENTS

- Natural Gas or Liquid Propane (LP) Gas main supply required
- A conversion kit is supplied with each unit. In order to avoid any warranty issues, conversion of your unit must be completed by an authorized Ikon service agent
- 3/4" NPT gas connection
- 30,000 BTU's per burner
- One pilot light per burner
- Natural gas 4" W.C., LP gas 10" W.C.



NJR-4-24



NJR-6-36



NJR-10-60



NJR-6B-24MG-60
NJR-6B-24TG-60



NJR-6B-24RB-60



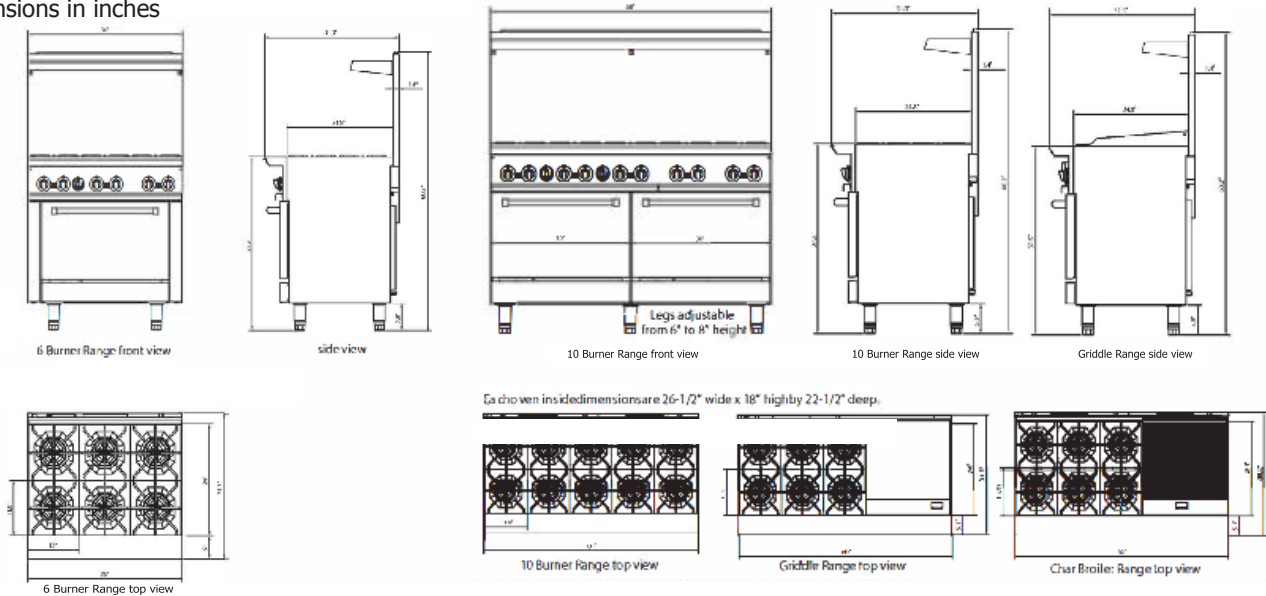
NJR-6B-24RG-60



RANGES



Dimensions in inches



Specifications

Oven inside dimensions

NJR-4-24 19-3/4"W x 22-1/2"D x 18"H \ NJR-6-36 26-1/2"W x 22-1/2"D x 18"H \ NJR-10-60 26-1/2"W x 22-1/2"D x 18"H

Please Note: These items are shipped on a pallet and are crated for protection during LTL shipment.

Model	Description	Total BTU	KW	Overall Dimensions	Weight	Shipping Dimensions	Shipping Weight
NJR-4-24	(4) Burners	153,000 NG	45	23.9"W x 31.4"D x 60.2"H	277 lbs	28.0"W x 37.0"D x 45"H	366 lbs
		136,000 LP	40	(61cm x 79.8cm x 153.0cm)	(126 kg)	(71cm x 94cm x 114cm)	(166kg)
NJR-6-36	(6) Burners	213,000 NG	63	35.9"W x 31.4"D x 60.2"H	361 lbs	39.8"W x 37.0"D x 45"H	471 lbs
		190,000 LP	56	(91.2cm x 79.8cm x 153.0cm)	(164.0kg)	(101cm x 94cm x 114cm)	(214kg)
NJR-10-60	(10) Burners	366,000 NG	107	59.9"W x 31.4"D x 60.2"H	621 lbs	65.0"W x 37.0"D x 45"H	764 lbs
		326,000 LP	96	(152.3cm x 79.8cm x 153.0cm)	(282kg)	(165cm x 94cm x 114cm)	(347kg)
NJR-6B-24MG-60	24"Griddle& (6)Burners (Manual Control)	306,000 NG	90	59.9"W x 31.4"D x 60.2"H	674 lbs	65.0"W x 37.0"D x 49"H	817 lbs
		272,000 LP	80	(152.3cm x 79.8cm x 153.0cm)	(306kg)	(165cm x 94cm x 125cm)	(371kg)
NJR-6B-24TG-60	24"Griddle& (6)Burners (Therm Control)	306,000 NG	90	59.9"W x 31.4"D x 60.2"H	708 lbs	65.0"W x 37.0"D x 49"H	864 lbs
		272,000 LP	80	(152.3cm x 79.8cm x 153.0cm)	(322kg)	(165cm x 94cm x 125cm)	(392kg)
NJR-6B-24RB-60	24" Radiant Broiler & (6)Burners	316,000 NG	93	59.9"W x 31.4"D x 60.2"H	631 lbs	65.0"W x 37.0"D x 49"H	787 lbs
		288,000 LP	85	(152.3cm x 79.8cm x 153.0cm)	(287kg)	(165cm x 94cm x 125cm)	(357kg)
NJR-6B-24RG-60	24" Radiant Broiler & (6)Burners	306,000 NG		59.9"W x 31.4"D x 60.2"H	704 lbs	65.0"W x 37.0"D x 52.4"H	860 lbs
		272,000 LP		(152.3cm x 79.8cm x 153.0cm)	(320kg)	(165cm x 94cm x 133cm)	(390kg)



Salamander **BROILER**

Features

- The Kona " Salamander Broiler" provides 3-level broiling positions
- Stainless Steel front and Sides
- 35,000 BTU Infra-red burner
- Manual gas control from 300°F to 750°F
- Standing pilot igniton system
- 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
- Ready to mount over any Kona 36, 60 inch range
- 4" adjustable height, non-skid SS Legs included for countertop operation
- **Available in Natural gas(NG) or Liquid propane(LP).**
A conversion kit is supplied with each unit



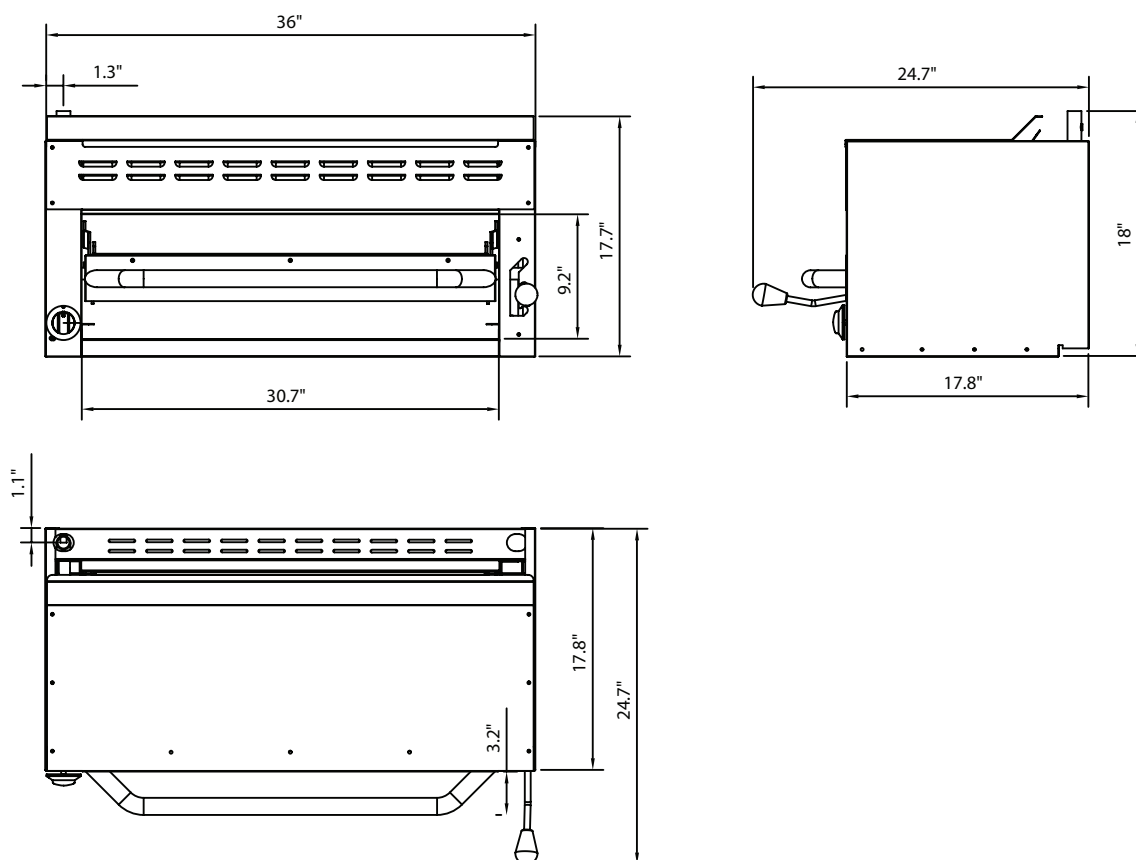
NJSB-36





Salamander BROILER

Dimensions in inches



Specifications

GAS REQUIREMENTS

- Natural Gas or Liquid Propane (LP) Gas main supply required
- A conversion kit is supplied with each unit. In order to avoid any warranty issues, conversion of your unit must be completed by an authorized Ikon service agent.
- 3/4" NPT gas connection
- Natural gas 5" W.C., LP gas 10" W.C.



Model	# of Burners	Total BTU	Overall Dimensions	Weight	Shipping Dimensions	Shipping Weight
NJSB-36	1	35,000	36.0"W x 24.7"D x 18.0"H (91.4cm x 62.7cm x 45.7cm)	143lbs (65.0 kg)	39.4"W x 25.6"D x 21.6"H (100cm x 65cm x 55cm)	150 lbs (68.2 kg)



Gas **CONVECTION OVEN**

Features

- 3 inch hot burners, 18,000 BTU each-total 54,000 BTU
- Electronic thermostat (FAST) & manual timer control
- Temperature range: 150°-500°F (66°-260°C)
- Independent doors with full view windows
- 2-speed, ½ HP fan motors (1725, 1140rpm) for even heat distribution and forced "cool down" fan mode
- Porcelain enamel oven interior for easy cleaning
- Stainless steel front, sides & top exterior
- 5 nickel plated Heavy Duty racks, 11 rack positions
- **Available in Natural gas(NG) or Liquid propane(LP)**
- **A conversion kit is supplied with each unit**



NJGCO



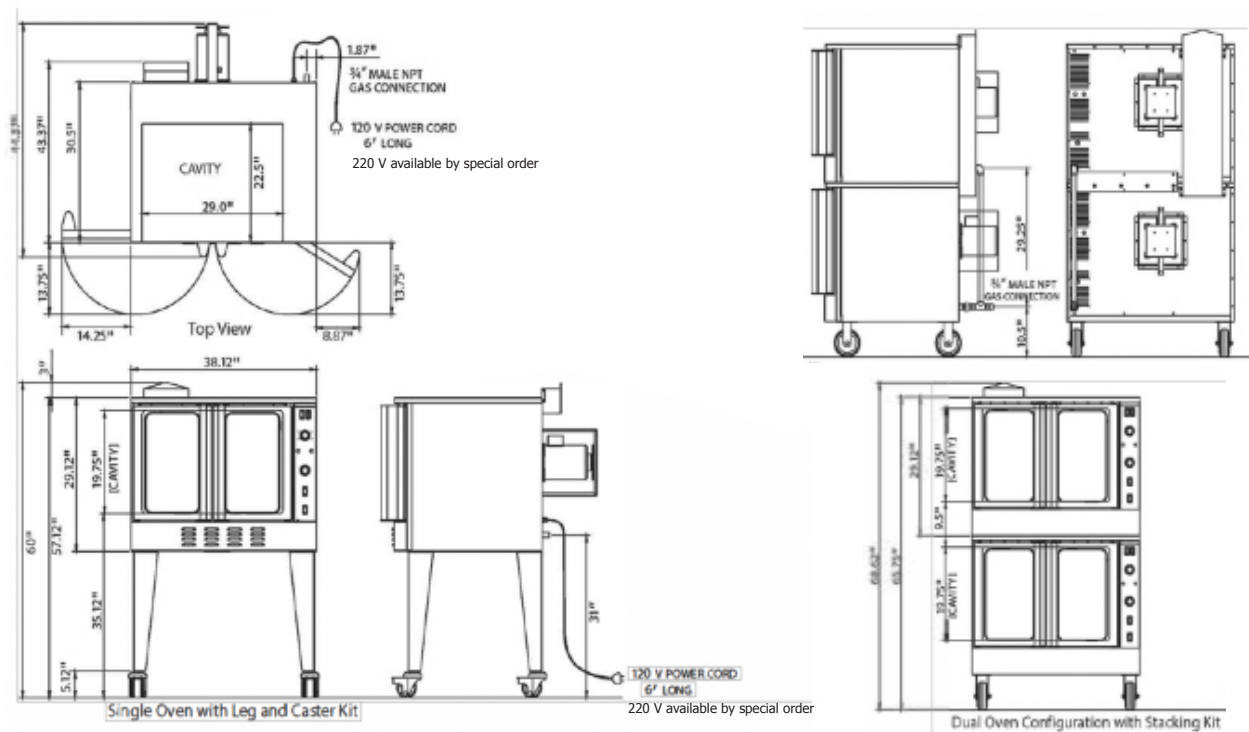
NJGCO-2





Gas CONVECTION OVEN

Dimensions in inches



Specifications



Model	Overall Dimensions	Oven Interior	Rack Clearance	Shipping Crate(s)
NJGCO	38.12"W x 44.37"D x 60"H (96.8cm x 112.7cm x 152.4cm)	29" W x 22.5" D x 19.37" H (74cm x 57cm x 50cm)	28"W x 21"D (72cm x 53.3cm)	45.3"W x 49.2" D x 37" H, 48 cu ft., 511 lbs (115cm x 125cm x 99cm, 1.35 cu m., 232kgs)
NJGCO-2	38.12"W x 44.37"D x 65.62"H (96.8cm x 112.7cm x 166.7cm)	29" W x 22.5" D x 19.37" H (74cm x 57cm x 50cm)	28"W x 21"D (72cm x 53.3cm)	2 Single Oven Crates, Total, 96cu ft., 1022 lbs. (2.7cu m., 464kgs.)

GAS REQUIREMENTS

- Natural Gas or Liquid Propane (LP) Gas main supply required
- A conversion kit is supplied with each unit. In order to avoid any warranty issues, conversion of your unit must be completed by an authorized Ikon service agent.
- 3/4" NPT gas connection
- Natural gas 3.5" W.C., LP gas 10" W.C.
- NJGCO Includes leg and caster kit
- NJGCO-2 Includes stacking kit

Leg or Stacking Kits	Shipping Carton	Weight
NJGCO SINGLE LEG AND CASTER KIT	29.9"W x 18.1"D x 8.7"H (76cm x 46cm x 22cm)	41lb 18.5kg
NJGCO DUAL STACKING KIT	38.2"W x 11.8"D x 6.7"H (97cm x 30cm x 17cm)	35lb 16kg



Electric **CONVECTION OVEN**

Features

- 3 high power 3.3KW heating elements-total 10KW
- Dial type easy to use thermostat
- Temperature range: 150°-500°F (66°-260°C)
- Independent doors with full view windows
- 2-speed, ½ HP fan motors (1725, 1140rpm) for even heat distribution and forced "cool down" fan mode
- Porcelain enamel oven interior for easy cleaning
- Stainless steel front, sides & top exterior
- 5 nickel plated Heavy Duty racks, 11 rack positions



NJECO



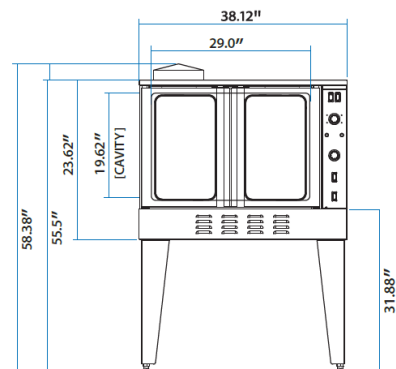
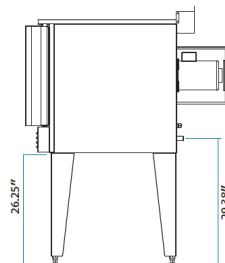
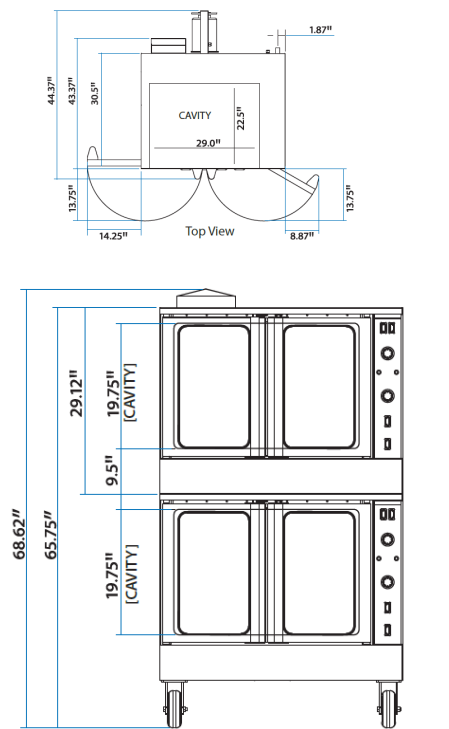
NJECO-2



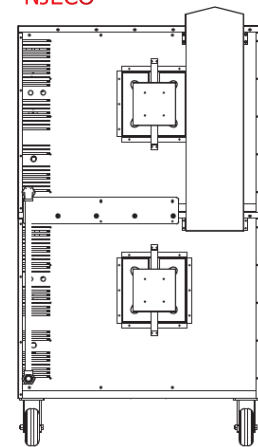
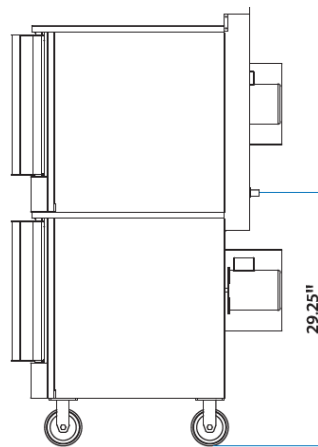


Electric CONVECTION OVEN

Dimensions in inches



NJECO



NJECO-2

Specifications

Model	Overall Dimensions	Oven Interior	Rack Clearance	Shipping Crate(s)
NJECO	38.12"W x 44.37"D x 60"H (96.8cm x 112.7cm x 152.4cm)	29" W x 22.5" D x 19.37" H (74cm x 57cm x 50cm)	28"W x 21"D (72cm x 53.3cm)	45.3"W x 49.2" D x 37" H, 48 cu ft., 511 lbs (115cm x 125cm x 99cm, 1.35 cu m., 232kgs)
NJECO-2	38.12"W x 44.37"D x 65.62"H (96.8cm x 112.7cm x 166.7cm)	29" W x 22.5" D x 19.37" H (74cm x 57cm x 50cm)	28"W x 21"D (72cm x 53.3cm)	2 Single Oven Crates, Total, 96cu ft., 1022 lbs. (2.7cu m., 464kgs.)

- NJECO Includes leg and caster kit
- NJECO-2 Includes stacking kit

Leg or Stacking Kits	Shipping Carton	Weight
NJECO SINGLE LEG AND CASTER KIT	29.9"W x 18.1"D x 8.7"H (76cm x 46cm x 22cm)	41lb 18.5kg
NJECO DUAL STACKING KIT	38.2"W x 11.8"D x 6.7"H (97cm x 30cm x 17cm)	35lb 16kg

