

**CORE PRO  
COOKING**



**QUALITY • VALUE • SERVICE**

**GAS & ELECTRIC COMMERCIAL  
COOKING EQUIPMENT FOR  
TODAY'S DEMANDING KITCHEN**

Rev 3

**coreprocooking.com**

## CORE PRO COOKING® NATIONAL SUPPORT COVERAGE

**FOR SERVICE**

**CALL:**

**800-660-8052**

**FOR PARTS**

**CALL:**

**800-660-8053**

### AGENCY APPROVALS



**[coreprocooking.com](http://coreprocooking.com)**

# CORE PRO COOKING



## CORE PRO COOKING

The focus is on commercial cooking appliances that require ease of operation and simple maintenance. Dependable and user friendly for daily operation.

Core Pro Cooking® equipment meets the demands of the professional chef, line cook, and commercial operator.



\*shown w/ with optional casters



National SERVICE AND PARTS coverage ensures confidence for the life of the product.

All Core Pro equipment is engineered and designed in the USA, plus tested and approved by CSA or ETL strict protocol and standards.



[coreprocooking.com](http://coreprocooking.com)

## CURRENT PRODUCTS

### • GAS FRYERS

- 3-Tube, nat. or LP gas; millivolt control : Model : CP-F3-NG, CP-F3-LP
- 4-Tube, nat. or LP gas; millivolt control : Model : CP-F4-NG, CP-F3-LP
- 5-Tube, nat. or LP gas; millivolt control : Model : CP-F5-NG, CP-F5-LP
- 4-Tube, nat. or LP gas, Solid State control : Model : CP-F4S-NG, CP-F4S-LP
- 5-Tube, nat. or LP gas, Solid State control : Model : CP-F5S-NG, CP-F5S-LP

#### Fryer Accessories:

- Tank covers • Connecting strips • Casters • Tank Cleaning kit (brush, scoop, push rod)

### • GAS CHARBROILERS

- 12", 1-burner; nat. gas w/ LP conversion kit : Model : CP-CB12-M
- 24", 2-burner; nat. gas w/ LP conversion kit : Model : CP-CB24-M
- 36", 3-burner; nat. gas w/ LP conversion kit : Model : CP-CB36-M
- 48", 4-burner; nat. gas w/ LP conversion kit: Model : CP-CB48-M

### • GAS GRIDDLES - Manual Control, $\frac{3}{4}$ " Plate

- 12", 1-burner; nat. gas w/ LP conversion kit,  $\frac{3}{4}$ " plate: Model : CP-G12-M
- 24", 2-burner; nat. gas w/ LP conversion kit,  $\frac{3}{4}$ " plate: Model : CP-G24-M
- 36", 3-burner; nat. gas w/ LP conversion kit,  $\frac{3}{4}$ " plate: Model : CP-G36-M
- 48", 4-burner; nat. gas w/ LP conversion kit,  $\frac{3}{4}$ " plate: Model : CP-G48-M
- 60", 5-burner; nat. gas w/ LP conversion kit,  $\frac{3}{4}$ " plate: Model : CP-G60-M

### • GAS GRIDDLES- Thermostat Control, 1" Plate

- 24", 2-burner; nat. gas w/ LP conversion kit, 1" plate: Model : CP-G24-T
- 36", 3-burner; nat. gas w/ LP conversion kit, 1" plate: Model : CP-G36-T
- 48", 4-burner; nat. gas w/ LP conversion kit, 1" plate: Model : CP-G48-T
- 60", 5-burner; nat. gas w/ LP conversion kit, 1" plate: Model : CP-G60-T

### • ELECTRIC GRIDDLES - Thermostat Control

- 12",  $\frac{3}{4}$ " plate: Model : CP-EG12
- 24",  $\frac{3}{4}$ " plate: Model : CP-EG24
- 24", 1" plate: Model : CP-EG24-H
- 36",  $\frac{3}{4}$ " plate: Model : CP-EG36
- 36", 1" plate: Model : CP-EG36-H
- 48",  $\frac{3}{4}$ " plate: Model : CP-EG48
- 48", 1" plate: Model : CP-EG48-H

### • GAS HOT PLATES

- 12", 2-burner; nat. gas w/ LP conversion kit : Model : CP-HP12-M
- 24", 4-burner; nat. gas w/ LP conversion kit : Model : CP-HP24-M
- 36", 6-burner; nat. gas w/ LP conversion kit : Model : CP-HP36-M

## CURRENT PRODUCTS

### • GAS STOCKPOT RANGES

- Single burner; nat. gas w/ LP conversion kit, Model : CP-SP-1
- Double burner; nat. gas w/ LP conversion kit, Model : CP-SP-2

### • GAS RANGES

- 24", 4-burner with 1 static oven; nat. gas w/ LP conversion kit, Model : CP-R24
- 24", 24" manual griddle top, 1 static oven; nat. gas w/ LP conversion kit, Model : CP-R24-24MG
- 24", 24" Thermostat griddle top, 1 static oven; nat. gas only, Model : CP-R24-24TG-NG
- 24", 24" Thermostat griddle top, 1 static oven; LP gas only, Model : CP-R24-24TG-LP
- 24", 24" CharBroiler top, 1 static oven; nat. gas w/ LP conversion kit, Model : CP-R24-24CB
- 36", 6-burner with 1 static oven; nat. gas w/ LP conversion kit, Model : CP-R36
- 36", 36" manual griddle top, 1 static oven; nat. gas w/ LP conversion kit, Model : CP-R36-36MG
- 36", 36" Thermostat griddle top, 1 static oven; nat. gas only, Model : CP-R36-36TG-NG
- 36", 36" Thermostat griddle top, 1 static oven; LP gas only, Model : CP-R36-36TG-LP
- 36", 36" CharBroiler top, 1 static oven; nat. gas w/ LP conversion kit, Model : CP-R36-36CB
- 36", 24" manual griddle, 2-burner with 1 static oven; nat. gas w/ LP conv. kit, Model : CP-R36-24MG-2B
- 36", 24" Thermostat griddle, 2-burner with 1 static oven; nat. gas only, Model : CP-R36-24TG-2B-NG
- 36", 24" Thermostat griddle, 2-burner with 1 static oven; LP gas only, Model : CP-R36-24TG-2B-LP
- 36", 24" CharBroiler, 2-burner with 1 static oven; nat. gas w/ LP conv. kit, Model : CP-R36-24CB-2B
- 60", 10-burner with 1 static oven; nat. gas w/ LP conversion kit, Model : CP-R60
- 60", 24" manual griddle, 6-burner, 2 static ovens; nat. gas w/ LP conv. kit, Model : CP-R60-24MG-6B
- 60", 24" Thermostat griddle, 6-burner, 2 static ovens; nat. gas only, Model : CP-R60-24TG-6B-NG
- 60", 24" Thermostat griddle, 6-burner, 2 static ovens; LP gas only, Model : CP-R60-24TG-6B-LP
- 60", 24" CharBroiler, 6-burner, 2 static ovens; nat. gas w/ LP conversion kit, Model : CP-R60-24CB-6B
- 60", 24" man griddle/Cheesemelter, 6-burner, 2 static ovens; nat. gas w/ LP conv. kit  
Model : CP-R60-24MGCM-6B

Manual griddle models have 3/4" thick griddle plate, T Stat griddles have 1" thick griddle plate

### • GAS SALAMANDER

- 36", range riser mount\*\*, wall or counter top mount, nat. gas w/ LP conv. kit., Model : CP-SM-36

### • GAS CHEESE MELTER

- 36", range riser mount\*\*, wall or counter top mount, nat. gas w/ LP conv. kit., Model : CP-CM-36

\*\* Mount to Core Pro 36" and 60" range risers

### • GAS CONVECTION OVEN

- Single full size gas Convection Oven : Model : CP-COG

### • ELECTRIC CONVECTION OVEN

- Single full size electric Convection Oven, 208 V or 240 V, runs on single or 3 phase,  
Models : CP-COE-208, CP-COE-240

#### ACCESSORIES FOR GAS OR ELECTRIC CONVECTION OVEN:

- Leg kit; 4 s/s legs, peened finish; 4" casters & 4 bullet feet. Model: CP-CO-LK
- Stacking kit for double stack ovens; w/ casters : Model: CP-CO-SK

## Gas Convection Ovens

CP-COG



CP-COG with CP-CO-LK



CP-COG with CP-CO-SK

### CORE PRO PRODUCT FEATURES:

- Full size gas convection oven
- 3 inshot burners, 18,000 BTU each – total 54,000 BTU
- Independent glass window doors
- 2-speed, ½ HP fan motor (1725, 1140 rpm)
- Forced ‘cool down’ fan mode
- Porcelain enamel oven interior
- Electronic ignition (Fenwal)
- Electronic thermostat (FAST) & manual timer control
- Temperature range: 150°-500°F ( 66°-260°C )
- Stainless steel front, sides, & top exterior
- Control panel located on right side, pull down drawer, away from burners
- Standard natural gas, LP conversion kit included
- 2 halogen interior lights, easy to service
- 5 nickel plated racks, 10 rack positions
- Single oven – leg kit including 430 s/s pressure blasted surface, 4” casters w/ brake & 2” adjustable bullet feet (ORDERED SEPARATELY)
- Double oven – stacking kit w/ 5” casters (ORDERED SEPARATELY)



## CONVECTION OVEN LEGS & STACKING KIT

\*ORDERED SEPARATELY FROM CONVECTION OVEN



Leg accepts caster  
or bullet foot!

**4" Swivel Casters w/Brake  
PLUS  
2" Adjustable Bullet Feet**



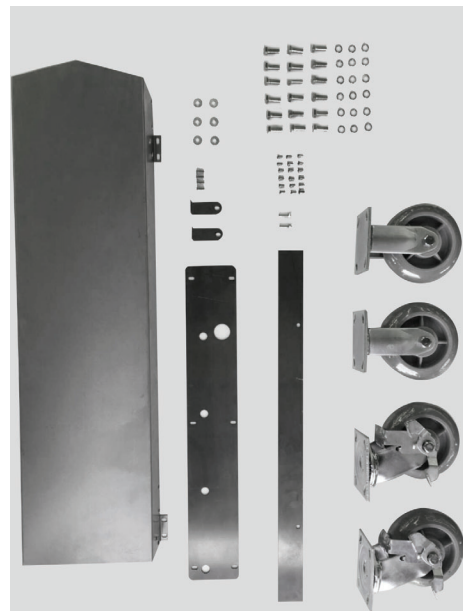
End user  
choice of  
4 casters  
or 4 bullet  
feet

Both in  
each leg  
set kit for  
the single  
convection  
oven

**CP-CO-LK  
STAINLESS STEEL LEGS  
(PEENED FINISH)**



**CP-CO-SK  
STACKING KIT  
(STACKS 2 OVENS)**



**with 5" Heavy Duty Casters**

# CORE PRO COOKING

## GAS RANGES

### 20 gas models:

- 24", 4-burner with 1 static oven; nat. gas w/ LP conversion kit, Model : CP-R24
- 24", 24" manual griddle top, 1 static oven; nat. gas w/ LP conversion kit, Model : CP-R24-24MG
- 24", 24" Thermostat griddle top, 1 static oven; nat. gas only, Model : CP-R24-24TG-NG
- 24", 24" Thermostat griddle top, 1 static oven; LP gas only, Model : CP-R24-24TG-LP
- 24", 24" CharBroiler top, 1 static oven; nat. gas w/ LP conversion kit, Model : CP-R24-24CB
- 36", 6-burner with 1 static oven; nat. gas w/ LP conversion kit, Model : CP-R36
- 36", 36" manual griddle top, 1 static oven; nat. gas w/ LP conversion kit, Model : CP-R36-36MG
- 36", 36" Thermostat griddle top, 1 static oven; nat. gas only, Model : CP-R36-36TG-NG
- 36", 36" Thermostat griddle top, 1 static oven; LP gas only, Model : CP-R36-36TG-LP
- 36", 36" CharBroiler top, 1 static oven; nat. gas w/ LP conversion kit, Model : CP-R36-36CB
- 36", 24" manual griddle, 2-burner with 1 static oven; nat. gas w/ LP conv. kit, Model : CP-R36-24MG-2B
- 36", 24" Thermostat griddle, 2-burner with 1 static oven; nat. gas only, Model : CP-R36-24TG-2B-NG
- 36", 24" Thermostat griddle, 2-burner with 1 static oven; LP gas only, Model : CP-R36-24TG-2B-LP
- 36", 24" CharBroiler, 2-burner with 1 static oven; nat. gas w/LP conv. kit, Model : CP-R36-24CB-2B
- 60", 10-burner with 1 static oven; nat. gas w/ LP conversion kit, Model : CP-R60
- 60", 24" manual griddle, 6-burner, 2 static ovens; nat. gas w/ LP conv. kit, Model : CP-R60-24MG-6B
- 60", 24" Thermostat griddle, 6-burner, 2 static ovens; nat. gas only, Model : CP-R60-24TG-6B-NG
- 60", 24" Thermostat griddle, 6-burner, 2 static ovens; LP gas only, Model : CP-R60-24TG-6B-LP
- 60", 24" CharBroiler, 6-burner, 2 static ovens; nat. gas w/ LP conversion kit, Model : CP-R60-24CB-6B
- 60", 24" man griddle/Cheesemelter, 6-burner, 2 static ovens; nat. gas w/ LP conv. kit  
Model : CP-R60-24MGCM-6B

## CORE PRO PRODUCT FEATURES:

- Individual standing pilot, w/static oven(s)
- Manual griddle models have 3/4" thick griddle plate, T Stat griddles have 1" thick griddle plate
- Simple manual thermostat controls (except for T-Stat control models)
- Stainless steel front, back riser, and lift off shelf
- 30,000 BTU per top burner; 33,000 BTU oven burner(s) • 12" x 12" cast iron grates with aeration bowl
- Oven interior side guides & bottom porcelain coated, with 2-racks, 3 positions
- Robust 1" adjustable stainless steel legs match Core Pro Fryer legs • Optional casters available.
- Easy to remove full width crumb tray • Fully serviceable from the front



# CORE PRO COOKING

## RANGES



**CP-R36**



**CP-R24**  
\* shown w/ optional casters



**CP-R60-24MG-6B**



**CP-R36-24MG-2B**



**CP-R60-24CB-6B**



**CP-R36**  
with **CP-SM-36**  
\* shown w/ optional casters



**CP-R60-24MGCM-6B**  
\* available 4th Qtr. 2019



**CP-R24-24MG**

# CORE PRO COOKING

## RANGES



**CP-R60**

\* shown w/ optional casters



**CP-R24-24TG-2B-NG**



**CP-R36-36CB**



**CP-R36-36MG**



**CP-R36-24CB-2B**



**CP-R36-36TG-NG**



**CP-R24-24CB**



# CORE PRO COOKING

## GAS FRYERS

CP-F3-NG, CP-F4-NG, CP-F5-NG, CP-F4S-NG, CP-F4S-NG, CP-F5S-NG  
(Also available in LP)

### CORE PRO PRODUCT FEATURES:

- **Millivolt Control Tube Design:** model offerings can accommodate most deep-fryer operator needs; ( 3-tube 35-40 lb oil cap., 4-tube 40-50 lb oil cap., & 5-tube 70-80 lb oil cap. )
- Simple controls, no electrical connections, cost savings, reliable, easy to service
- **Solid-State Controls Tube Design:** 4 & 5 tube models
  - *Faster Recovery,*
  - *DVI (drain valve interlock),*
  - *Melt Cycle,*
  - Stainless steel cabinet; tank cleaning tools incl.
- Fry tank integrity: peened finish; each tank tested in pressurized water bath
- Superior construction, finish, & appearance

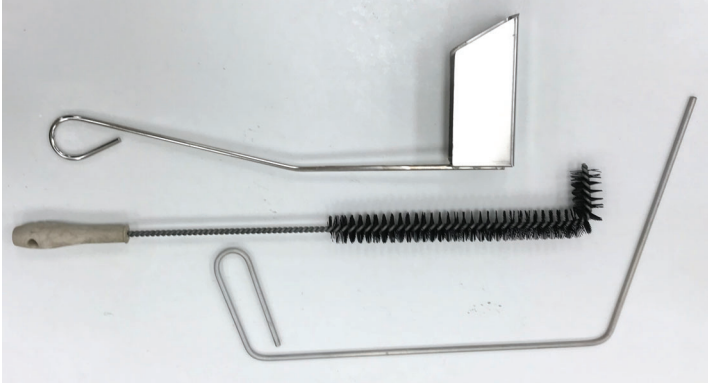


CP-F5S-NG



CP-F4S-NG

# **FRYER ACCESSORIES**



**TANK CLEANING TOOL SET**  
Brush, Scoop, & Push Rod  
(Standard with Solid State Fryers)



**TANK COVER: 2 Sizes**  
3&4 tube models and 5 tube models



**CHANNEL STRIPS: 2 Sizes**  
3&4 tube models and 5 tube models



**CASTERS: Rigid, Swivel w/2 brake**

# CORE PRO COOKING®

## GAS GRIDDLES

CP-12-M, CP-G24-M, CP-G36-M, CP-G48-M, CP-G60-M / CP-G24-T, CP-G36-T, CP-G48-T, CP-G60-T

### CORE PRO PRODUCT FEATURES:

- The 5 gas model size offerings can accommodate most griddle operator needs
- Simple MANUAL CONTROLS ; ¾" steel griddle plate, AND
- THERMOSTATIC CONTROLS; 1" steel griddle plate; T-stat probe imbedded into plate
- All stainless steel cabinet, Double wall insulated sides
- Back and side splash guards fully welded to griddle plate
- "U" style burner- burner every 6", temperature control every 12"
- Standard with Natural gas, LP conversion kit included
- Unit serviceable from the front, Four adjustable legs with non-skid feet
- Easy to remove 3-1/4 " grease drawer with "weep hole" and baffle
- Grease trough is standard 4" spatula width



CP-G12-M



CP-G24-M



CP-G60-T



CP-G36-M



CP-G48-T



CP-G48-M



CP-G36-T



CP-G60-M



CP-G24-T



## GAS CHARBROILERS

CP-CB-12, CP-CB24-M, CP-CB36-M, CP-CB48-M

### CORE PRO PRODUCT FEATURES:

- The 4 model offering can accommodate most charbroiler operator needs
- All stainless steel cabinet
- Double wall sides
- Simple manual thermostat controls
- Standard with Natural gas, LP conversion kit included
- Cast iron grates – 3 positions
- Heavy Duty 10-gauge stainless steel radiants
- “U” style burner, gas control knob every 12”
- Unit serviceable from the front
- Four adjustable legs with non-skid feet



CP-CB12-M



CP-CB48-M



CP-CB24-M



CP-CB36-M



# CORE PRO COOKING

## GAS HOTPLATES

CP-HP12-M, CP-HP24-M, CP-HP36-M

### CORE PRO PRODUCT FEATURES:

- The 3 gas model offering; 2-burner (12"), 4-burner (24"), & 6-burner (36")
- Simple manual gas controls
- All stainless steel cabinet
- Double wall Sides
- 12" x 12" Heavy duty cast iron grates
- Units shipped nat. gas standard, LP conversion kit included
- Octagon shape burners ( 25,000 BTU ea.)
- Individual standing pilot lights
- Full length drip pan
- Unit serviceable from the front



CP-HP12-M



CP-HP36-M



CP-HP24-M

## GAS STOCK POT RANGES

CP-SP-1, CP-SP-2

### CORE PRO PRODUCT FEATURES:

- The 2 gas model offering; 1-burner (80,000 BTU) , 2-burner (160,000 BTU)
- Simple manual gas controls
- Stainless steel front & sides
- Heavy duty cast iron grates
- Units shipped nat. gas standard, LP conversion kit included
- 3 concentric ring burners per grate
- Individual standing pilot lights
- 1" adjustable legs
- Storage area in cabinet
- Unit serviceable from the front



CP-SP-1



CP-SP-2

## GAS SALAMANDER BROILER AND GAS CHEESE MELTER

CP-SM-36, CP-CM-36

### CORE PRO SALAMANDER PRODUCT FEATURES:

- Stainless Steel front and Sides
- 35,000 BTU Infra-red burner
- Manual gas control from 300°F to 1000°F
- Full width broiler pan
- 3 position adjustable spring balanced rack



CP-SM-36  
GAS SALAMANDER

- **36" Gas**
- **Range riser mount for Core Pro**
- **Countertop mount with Legs**
- **Optional Accesory - Wall Mount Kit**



CP-R36 WITH CP-SM-36

- \* SHOWN MOUNTED ON CORE PRO RANGE  
USING INCLUDED RISER MOUNTING KIT
- \* SHOWN W/ OPTIONAL CASTERS



CP-CM-36  
GAS CHEESE MELTER

\* SHOWN WITH INCLUDED LEGS INSTALLED

### CORE PRO CHEESE MELTER PRODUCT FEATURES:

- Stainless Steel front and Sides
- 35,000 BTU Infra-red burner
- Manual gas control from 300°F to 1000°F
- Full width broiler pan
- 4 position nickel plated rack

# **ELECTRIC**

- **Convection Ovens**
- **Griddles**

## ELECTRIC CONVECTION OVENS

CP-COE-208, CP-COE-24



CP-COE-208 with CP-CO-LK



CP-COE-240 with CP-CO-SK

### CORE PRO PRODUCT FEATURES:

- Full size electric convection oven
- 10 kW of heating power
- Order for 208 or 240 volt installation, supports single or 3 phase incoming power
- Independent glass window doors
- 2-speed, ½ HP fan motor (1725, 1140 rpm)
- Forced 'cool down' fan mode • Porcelain enamel oven interior
- Electronic thermostat (FAST) & manual timer control
- Temperature range: 150°-500°F ( 66°-260°C )
- Stainless steel front, sides, & top exterior
- Control panel located on right side, pull down drawer, away from burners
- 2 halogen interior lights, easy to service
- 5 nickel plated racks, 10 rack positions
- Single oven – leg kit including 430 s/s pressure blasted surface, 4" casters w/ brake & 2" adjustable bullet feet (ORDERED SEPARATELY)
- Double oven – stacking kit w/ 5" casters (ORDERED SEPARATELY)



## ELECTRIC GRIDDLES THERMOSTAT CONTROL

CP-EG12, CP-EG24-H, CP-EG36-H, CP-EG48-H

### CORE PRO PRODUCT FEATURES:

- Thermostat Controls for faster heat recovery
- 208 -240 Volt Single or 3 phase power requirement
- Temperature range of 150 to 450 degrees F
- 1" (-H) or 3/4" thick CR steel griddle plate depending on model
- 4000 Watt heating elements
- Temperature control knob every 12"
- All stainless steel cabinet
- Double wall insulated sides
- Widths: 12", 24", 36", & 48"
- Back and side splash guards fully welded to griddle plate
- 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



CP-EG12



CP-EG24-H



CP-EG36-H



CP-EG48-H



## CORE PRO® COMMERCIAL COOKING WARRANTY: Terms and Conditions

### **GAS & ELECTRIC EQUIPMENT**

Core Pro will warrant new gas and electric products to be free from defects in materials and workmanship for a period of one (1) year from the date of installation. This warranty includes parts and reasonable labor rates. Travel covers 50 miles (80 km) from authorized service agency. Time and travel exceeding the 50 miles will be the responsibility of the buyer requesting the service. Warranty parts may be either repaired or replaced at the company's discretion. Warranty coverage is for commercial application that the product is intended.

### **FRYER TANKS**

Fryer tanks will be warrantied for a period of two (2) years free from manufacturing defects and oil leaks. In the case of tank failure during the period of two years from date of installation, the fryer will be replaced at no charge to the customer with proper proof of purchase date and fryer tank defect. Labor coverage is standard for one (1) year. For fryer(s) being replaced under the 2-year full fryer replacement warranty, the service company is required to remove the data plate from fryer being replaced.

### **WARRANTY CONDITIONS**

- 1. *Equipment installation provided by an authorized service company***
- 2. *This warranty is limited to the repair or replacement, at the company's option and discretion, without charge of any part or product diagnosed by an authorized service agent as a manufacturing defect within the warranty period.***
- 3. *Complete Warranty Registration Card within 30 days after installation to validate warranty coverage. If Registration Card not completed, customer will be required to provide a "Proof Of Purchase" to request warranty service***
- 4. Labor rates are standard. Additional rates, including *after normal business hours, holidays, weekends*, etc., will be the responsibility of the customer / end user**
- 5. Mileage rates are covered for 100 miles round trip to place of service. Additional mileage is the responsibility of the customer / end user.**
- 6. Warranty claims to include:**
  - A. Model number**
  - B. Serial number**
  - C. Date of installation**
  - D. Technicians diagnosis**

cont'd.

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7. Warranty exclusions:

- A. Installations outside of continental United States & Canada
- B. Warranty is for original equipment owner; non transferable
- C. Improper installation
- D. Improper ventilation
- E. Calibration (this procedure should be performed by installer)
- F. Harsh chemicals and/or abrasives used on equipment
- G. Light bulbs, lamps, indicator lamps, fuses, knobs
- H. Damage during transit
- J. Customer abuse, misuse, neglect, and/or purposes other than a commercial gas/electric equipment environment
- K. Residential
- L. Any gas cooking equipment installed in a non-permanent structure, such as a mobile kitchen, food truck, or trailer shall have a thirty (30) days limited warranty from the date of purchase. A proof of purchase is required.

No other warranty, implied or stated, will be acceptable. The above warranty is in lieu of all other liabilities and warranties. The Company will not be responsible for property damage, loss of product, personal injury, punitive or consequential damages, or excessive time / travel associated with a warranty claim.

<b>WARRANTY REGISTRATION CARD</b> PLEASE MAIL THIS CARD IMMEDIATELY AFTER INSTALLATION *		
_____ Name of Business	_____ Dealer Name	
_____ Street Address	_____ Brand Name / Model Number	
_____ City, State, ZIP Code	_____ Serial Number	
_____ OWNER NAME ( Please Print )	_____ Date Of Purchase / Installation date	
_____ OWNER SIGNATURE	_____ Name Of Installer	
_____ DATE	_____ PH Number	_____ E-mail Address
<b>* Warranty Registration Card MUST BE MAILED within 30 DAYS after installation to validate warranty coverage</b>		

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### AGENCY APPROVALS



**[coreprocooking.com](http://coreprocooking.com)**

Please visit our website at:

**coreprocooking.com**

**A division of Foremost Groups, Inc.  
East Hanover, New Jersey**

**COMMERCIAL COOKING  
EQUIPMENT FOR THE  
FOOD SERVICE INDUSTRY**