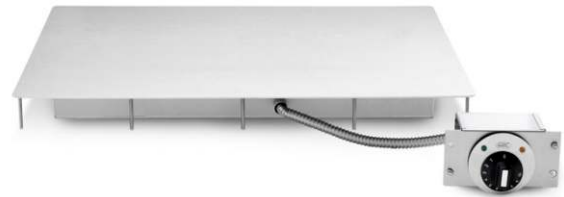


### STAY-COOL-EDGE

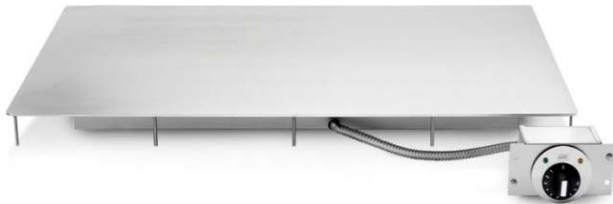
### PATENTED SHALLOW-DIP-TECHNOLOGY + CONTACT HEAT



**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**  
**31-1/2" x 23-5/8"** | 80 cm x 60 cm



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



### EDGE Collection: 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 | **Made-To-Order; 3-4 weeks lead time + 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

