

FORTRESSTM

BUILT TO LAST

COMMERCIAL KITCHEN EQUIPMENT

2022

Catalog

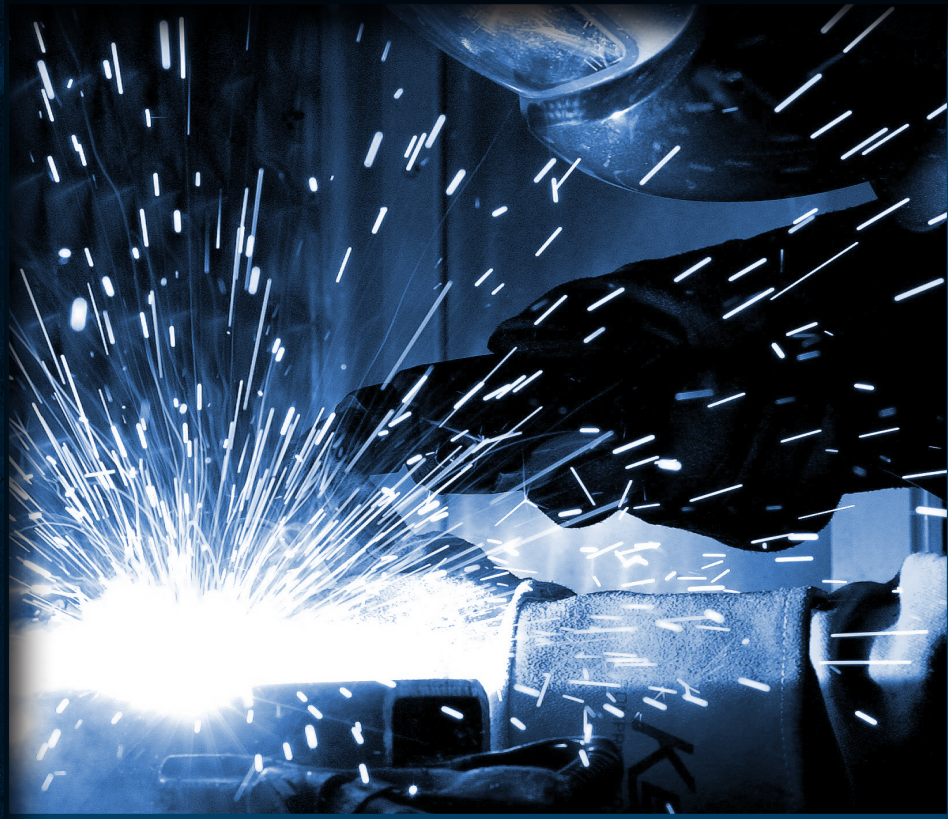
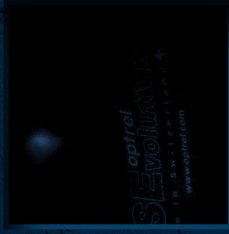
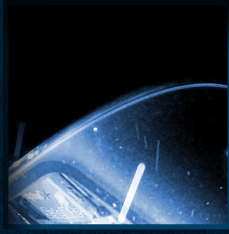
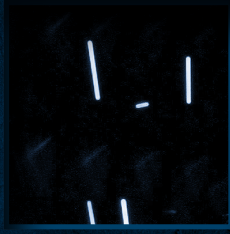
GAS COOKING

For Ordering & Questions Please call:

800.722.6075

www.fortress-cke.com





Built to last and built to perform, Fortress™ creates the cookware for kitchen excellence. When peak demand sets the work flow, the food-service industry needs reliable quality equipment to get the job done. That's where we step in to deliver time and again cookware that performs. Our solid dependable stable of products will be the fortress ready to stand strong and resolute for years of unwavering tireless service.

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GAS FRYERS



FGF40L
FGF40N



FGF50L
FGF50N



FGF75L
FGF75N

Standard Features:

- Fully assembled flue.
- Tank - stainless steel providing durability for high production output.
- 1 1/4" Full port drain valve for fast draining.
- Cabinet - Stainless steel front, door and sides.
- Millivolt Thermostat, 200°F - 400°F.
- 1 - year limited warranty, parts and labor.
- High-Temperature safety limit switch.
- Thermo-Safety pilot with built-in regulator.
- Separate Manual gas shutoffs, for front servicing.
- Heavy-duty cast iron burners.
- Tubes constructed of heavy gauge metal.
- Heavy gauge deflector system providing a quicker recovery time.

Specifications



- 30,000 BTU/h per burner.
- Manifold pressure is 4" W.C. (Natural Gas) or 10" W.C. (Propane Gas).
- 3/4" NPT rear gas connection and pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000 ft.

| Model # | Description | TOTAL BTUs | Size | Shipping Weight |
|---------|------------------------------|------------|-----------------------------|-----------------|
| FGF40L | 3 Tube LP Gas - 40 lbs. | 90,000 | 16" W x 33" D x 48.42" H | 150 lbs. |
| FGF40N | 3 Tube Natural Gas - 40 lbs. | 90,000 | 16" W x 33" D x 48.42" H | 150 lbs. |
| FGF50L | 4 Tube LP Gas - 50 lbs. | 120,000 | 16" W x 33" D x 48.42" H | 183 lbs. |
| FGF50N | 4 Tube Natural Gas - 50 lbs. | 120,000 | 16" W x 33" D x 48.42" H | 183 lbs. |
| FGF75L | 5 Tube LP Gas - 75 lbs. | 150,000 | 20" W x 33.70" D x 48.42" H | 209 lbs. |
| FGF75N | 5 Tube Natural Gas - 75 lbs. | 150,000 | 20" W x 33.70" D x 48.42" H | 209 lbs. |

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FGSP1



FGSP2

Standard Features:

- Stock Pot Range: (1) 3-Ring Burner.
- Stainless steel panel and sides.
- 18" x 21" cast iron top grates designed for easy movement of pots across top sections.
- Deflectors to direct waste to crumb/drip pan.
- Large front panel, promoting safety and great functionality.
- Chrome plated injected aluminum knobs providing for better toughness and durability.
- Lower cabinet storage cavity.
- Easily removable stainless steel crumb/drip pan.
- Heavy duty legs with adjustable feet.

Specifications



- 90,000 BTU total output per burner.
- Heat selections from simmer to high heat.
- Burner utilizes two adjustable gas valves for the inner and outer rings.

| Model # | Description | TOTAL BTUs | Size | Shipping Weight |
|---------|------------------------------|------------|-----------------------------|-----------------|
| FGSP1 | Stock Pot with Single Burner | 90,000 | 18" W x 23.83" D x 23.81" H | 121 lbs. |
| FGSP2 | Stock Pot with Double Burner | 180,000 | 18" W x 44.88" D x 23.81" H | 222 lbs. |



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GAS CHARBROILERS



FGCB24



FGCB48

Standard Features:

- Available in 24" and 48" width.
- Stainless steel panel and sides.
- 14" gauge polished stainless steel construction.
- Removable cast iron double-sided top grates, angled for better flame control (flat and 15° angle).
- Cast iron radiant for optimum heat distribution that are individually removable for easy cleaning.
- Enamelled burners placed every 12", providing uniformity when operating.
- Accessible pilots through front panel.
- Chrome plated injected aluminum knobs providing for better toughness and durability.
- 1 - year parts and labor warranty.
- 4" adjustable chromed carbon steel legs.
- Easily removable stainless steel griddle grease trap.

Specifications



- 30,000 BTU/h burners placed every 12", providing best performance.
- Manifold pressure is 4" W.C. (Natural Gas) or 10" W.C. (Propane Gas).
- 3/4" NPT rear gas connection and pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000 ft.

| Model # | Description | TOTAL BTUs | Size | Shipping Weight |
|---------|--------------------------|------------|-----------------------------|-----------------|
| FGCB24 | Gas Charbroiler 2 Burner | 60,000 | 24" W x 30.52" D x 16.84" H | 183 lbs. |
| FGCB48 | Gas Charbroiler 4 Burner | 120,000 | 48" W x 30.52" D x 16.84" H | 329 lbs. |





FGHP12



FGHP24



FGHP36

Standard Features:

- High efficiency open burners.
- Available in 12", 24", and 36" width.
- Stainless steel panel and sides.
- 12" x 12" cast iron top grates designed for easy movement of pots across top sections.
- Deflectors to direct waste to crumb/drip pan.
- Large front panel, promoting safety and great functionality.
- Chrome plated injected aluminum knobs providing for better toughness and durability.
- 1 - year parts and labor warranty.
- 4" adjustable chromed carbon steel legs.
- Easily removable stainless steel crumb/drip pan.

Specifications



- 25,000 BTU total output per burner.
- Manifold pressure is 5" W.C. (Natural Gas) or 10" W.C. (Propane Gas).
- 3/4" NPT rear gas connection and pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000 ft.

| Model # | Description | TOTAL BTUs | Size | Shipping Weight |
|---------|------------------------|------------|-----------------------------|-----------------|
| FGHP12 | Gas Hot Plate 2 Burner | 50,000 | 12" W x 30.52" D x 16.84" H | 93 lbs. |
| FGHP24 | Gas Hot Plate 4 Burner | 100,000 | 24" W x 30.52" D x 16.84" H | 154 lbs. |
| FGHP36 | Gas Hot Plate 6 Burner | 150,000 | 36" W x 30.52" D x 16.84" H | 218 lbs. |

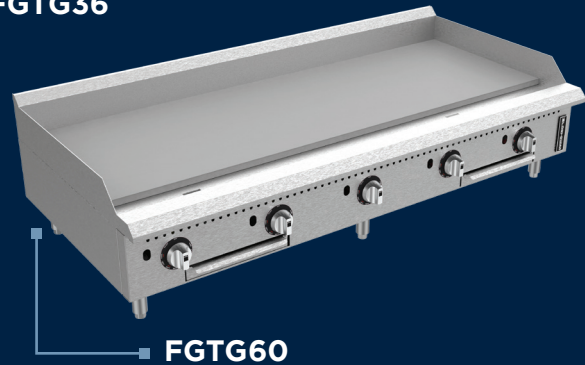
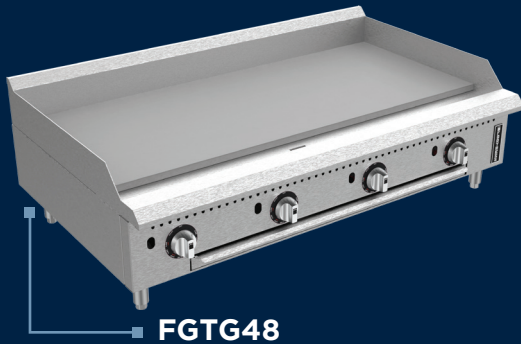
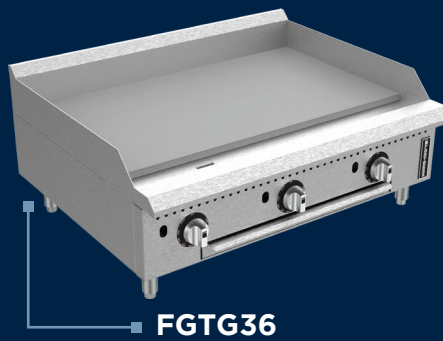
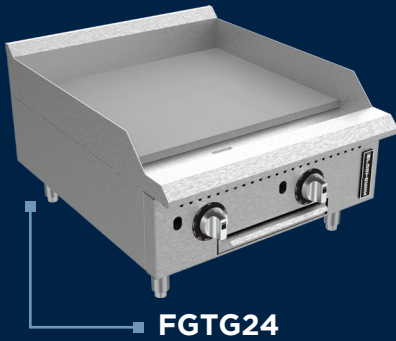


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GAS THERMOSTATIC GRIDDLES



Standard Features:

- Available in 24", 36", 48", and 60" width.
- Stainless steel panel and sides.
- 14" gauge polished stainless steel construction.
- 3/4" thick polished carbon steel working griddle plate.
- Fully welded griddle plate.
- Enamelled burners placed every 12", providing uniformity when operating.
- 200°F - 575°F Energy-saving adjustable thermostat to control desired griddle plate surface temperature.
- Accessible pilots through front panel.
- Chrome plated injected aluminum knobs providing for better toughness and durability.
- 1 - year parts and labor warranty.
- 4" adjustable chromed carbon steel legs.
- Easily removable stainless steel griddle grease trap.

Specifications



- 35,000 BTU/h burners placed every 12", providing best performance.
- Manifold pressure is 4" W.C. (Natural Gas) or 10" W.C. (Propane Gas).
- 3/4" NPT rear gas connection and pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000 ft.

| Model # | Description | TOTAL BTUs | Size | Shipping Weight |
|---------|-----------------------------------|------------|-----------------------------|-----------------|
| FGTG24 | Gas Thermostatic Griddle 2 Burner | 60,000 | 24" W x 30.52" D x 16.84" H | 196 lbs. |
| FGTG36 | Gas Thermostatic Griddle 3 Burner | 90,000 | 36" W x 30.52" D x 16.84" H | 282 lbs. |
| FGTG48 | Gas Thermostatic Griddle 4 Burner | 120,000 | 48" W x 30.52" D x 16.84" H | 355 lbs. |
| FGTG60 | Gas Thermostatic Griddle 5 Burner | 150,000 | 60" W x 30.52" D x 16.84" H | 439 lbs. |



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GAS MANUAL GRIDDLES



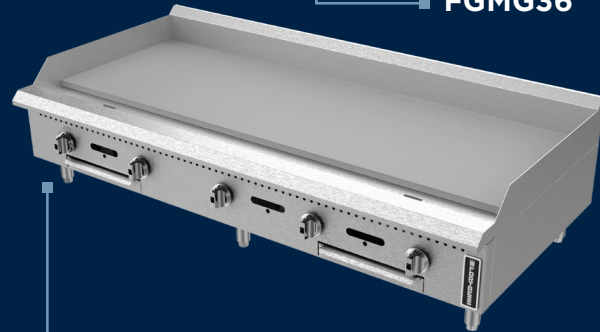
FGMG24



FGMG36



FGMG48



FGMG60

Standard Features:

- Available in the 24", 36", 48", and 60" width.
- 14" gauge polished stainless steel construction.
- 3/4" thick polished carbon steel working griddle plate.
- Fully welded griddle plate.
- Enamelled burners placed every 12", providing uniformity when operating.
- Accessible pilots through front panel.
- Chrome plated injected aluminum knobs providing for better toughness and durability.
- 1 - year parts and labor warranty.
- 4" adjustable chromed carbon steel legs.
- Easily removable stainless steel griddle grease trap.

Specifications



- 30,000 BTU total output per burner.
- Manifold pressure is 5" W.C. (Natural Gas) or 10" W.C. (Propane Gas).
- 3/4" NPT rear gas connection and pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000 ft.

| Model # | Description | TOTAL BTUs | Size | Shipping Weight |
|---------|-----------------------------|------------|-----------------------------|-----------------|
| FGMG24 | Gas Manual Griddle 2 Burner | 60,000 | 24" W x 30.52" D x 16.84" H | 194 lbs. |
| FGMG36 | Gas Manual Griddle 3 Burner | 90,000 | 36" W x 30.52" D x 16.84" H | 273 lbs. |
| FGMG48 | Gas Manual Griddle 4 Burner | 120,000 | 48" W x 30.52" D x 16.84" H | 353 lbs. |
| FGMG60 | Gas Manual Griddle 5 Burner | 150,000 | 60" W x 30.52" D x 16.84" H | 430 lbs. |



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GAS RANGES



Standard Features:

Range

- High efficiency open burners.
- 1 - year parts and labor warranty.
- Available in 24" and 36" width.
- Stainless steel panel and sides.
- 12" x 12" cast iron top grates designed for easy movement of pots across top sections.
- Deflectors to direct waste to crumb/drip pan.
- Large front panel, promoting safety and great functionality.
- Chrome plated injected aluminum knobs providing for better toughness and durability.
- Easily removable stainless steel crumb/drip pan.

Oven

- High efficiency open burners.
- Oven with snap action thermostat from 210°F - 550°F and 100% safety shut off.
- 26 1/2" Standard bakery depth on all ovens.
- Double-sided enamel oven cavity (Exterior and interior top, bottom, and side).
- Heavy-duty oven wired rack - 1/8" diameter.
- The standard oven has 3 shelf positions and 1 rack.
- Counterweight balanced doors for easy opening.

Specifications



- Manifold pressure is 4" W.C. (Natural Gas) or 10" W.C. (Propane Gas).
- 3/4" NPT rear gas connection and pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000 ft.

| Model # | Description | TOTAL BTUs | Size | Shipping Weight |
|---------|--------------------------|------------|--------------------------|-----------------|
| FGR4B | Range 4 Burner with Oven | 130,000 | 24" W x 35" D x 62.52" H | 397 lbs. |
| FGR6B | Range 6 Burner with Oven | 185,000 | 36" W x 35" D x 62.52" H | 529 lbs. |



GAS RANGES with GRIDDLE



FGR2B24G



FGR6B24G

Standard Features:

Griddle

- Stainless steel panel and sides.
- 14" gauge polished stainless steel construction.
- 3/4" thick polished carbon steel working griddle plate.
- Fully welded griddle plate.
- Enamelled burners placed every 12", providing uniformity when operating.
- Accessible pilots through front panel.
- Easily removable stainless steel griddle grease trap.

Range

- High efficiency open burners.
- 1 - year parts and labor warranty.
- Stainless steel panel and sides.
- 12" x 12" cast iron top grates designed for easy movement of pots across top sections.
- Deflectors to direct waste to crumb/drip pan.
- Large front panel, promoting safety and great functionality.
- Chrome plated injected aluminum knobs providing for better toughness and durability.
- Easily removable stainless steel crumb/drip pan.

Oven

- High efficiency open burners.
- Oven with snap action thermostat from 210°F - 550°F and 100% safety shut off.
- 26 1/2" Standard bakery depth on all ovens.
- Double-sided enamel oven cavity (Exterior and interior top, bottom, and side).
- Heavy-duty oven wired rack - 1/8" diameter.
- The standard oven has 3 shelf positions and 1 rack.
- Accessible pilots through front panel.
- Easily removable stainless steel griddle grease trap.

Specifications



- Manifold pressure is 4" W.C. (Natural Gas) or 10" W.C. (Propane Gas).
- 3/4" NPT rear gas connection and pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000 ft.

| Model # | Description | TOTAL BTUs | Size | Shipping Weight |
|----------|--------------------------------------|------------|--------------------------|-----------------|
| FGR2B24G | Range Combo 2 Burner w/ Man. Griddle | 135,000 | 36" W x 35" D x 62.52" H | 549 lbs. |
| FGR6B24G | Range Combo 6 Burner w/ Man. Griddle | 275,000 | 60" W x 35" D x 62.52" H | 871 lbs. |

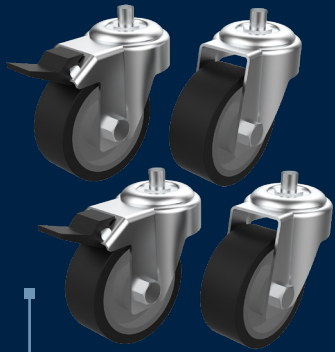


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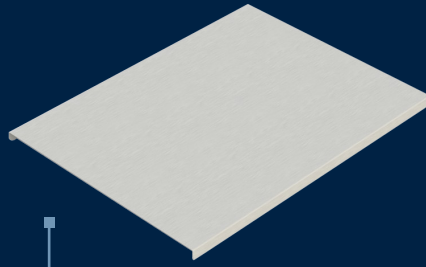
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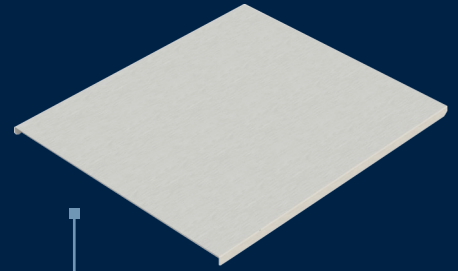
ACCESSORIES



FG-CASTER-KIT



FGTC-40/50



FGTC-75



GHK-36



GHK-48



FS-SW-034

| Model # | Description | Shipping Weight |
|-----------------|---------------------------------|-----------------|
| FG-CASTER-KIT-4 | Fortress Caster Kit- Set of 4 | 9.3 lbs. |
| FG-CASTER-KIT-6 | Fortress Caster Kit- Set of 6 | 14 lbs. |
| FGTC-40/50 | Optional FGF-40/50 Fryer Cover | 3.5 lbs. |
| FGTC-75 | Optional FGF-75 Fryer Cover | 4.7 lbs. |
| GHK-36 | EasyFlex 36 x 3/4" Gas Hose Kit | 7 lbs. |
| GHK-48 | EasyFlex 48 x 3/4" Gas Hose Kit | 7 lbs. |
| FS-SW-034 | EasyFlex 3/4" Gas Hose Swivel | 2 lbs. |

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LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY

Fortress warrants that the equipment, as supplied by the factory to the original purchasers, is free from defects in materials and workmanship because of normal use for a period of one (1) year from the original purchase date or a maximum of eighteen (18) months after the shipment date from Fortress. When evaluating the warranty of each piece of Fortress equipment, proper installation, and start-up in accordance with the instruction manual will be considered. Warranty coverage includes Fortress equipment that is sold only in the Continental United States. Repairs under this warranty are to be performed by a Fortress authorized gas appliance service company that is located nearest to the equipment's location where the equipment is to be repaired.

This standard warranty is subject to the following conditions and limitations. This warranty is limited to product(s) sold by Fortress to the original buyer in the continental United States. Original installation must occur within one (1) year of the date of the original purchase, and proof of the installation date must be provided. Equipment must be located at the original installation location regardless of the same owner. The Fortress warranty is limited to the repair or replacement of any part found to be defective. The Fortress warranty will cover normal labor charges incurred in the repair or replacement of a warranted piece of equipment. This warranty does not apply to any product(s) which have not been installed in accordance with the directions published in the appropriate installation and operation manuals. Fortress will bear no responsibility or liability for any product(s) which have been mishandled, abused, misapplied, misused, subjected to harsh chemical action or poor water quality, field modified by unauthorized personnel, damaged by flood, fire, or other acts of nature, or which have altered or missing serial numbers. Fortress warranty does not authorize the use of any product(s) in a non-commercial application, including but not limited to residential use. The use or installation of the product(s) in non-commercial applications renders all warranties, express or implied, null and void, including any responsibility for damage, costs, and legal actions resulting from the use or installation of the product(s) in any non-commercial setting. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the installer. Should service be required at times that normally involve premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates. Exceptions to the standard warranty period are as listed: A two (2) year warranty for fryer tanks only will apply. Warranty shall not apply to defects attributable to the usage environment, for example from using dirty, corrosive water, poor quality gas, or electricity of incorrect current rating or voltage. All damage due to over-voltage is excluded from the warranty. Non-clog range top open burners have a lifetime warranty. Original purchased replacement parts supplied by Fortress will be warranted for 90 days from the parts invoice date. This warranty is for parts cost only and does not include freight or labor charges.

Fortress assumes no liability for misuse or inadequate maintenance of the Product. In no event shall the user be entitled to recover incidental or consequential damages. Including but not limited to; damages for inconvenience, food loss, rental or replacement equipment, loss of profits, or other commercial loss. Warranties stated above are the only warranties made in connection with the sale and distribution of Fortress products. ANY AND ALL OTHER EXPRESSED STATUTORY AND IMPLIED WARRANTIES APPLICABLE TO THE PRODUCT INCLUDING, WITHOUT LIMITATION, ALL IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR USE ARE EXPRESSLY DISCLAIMED. The warranty information set forth above shall be governed by and construed in accordance with the laws of the State of North Carolina and, if applicable, the laws of the United States of America. The warranty, as stated, is extended only to the original owner/user and is not assignable. Fortress reserves right to change product specifications without notice due to constant product improvement.



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for Free Freight**

Norm's

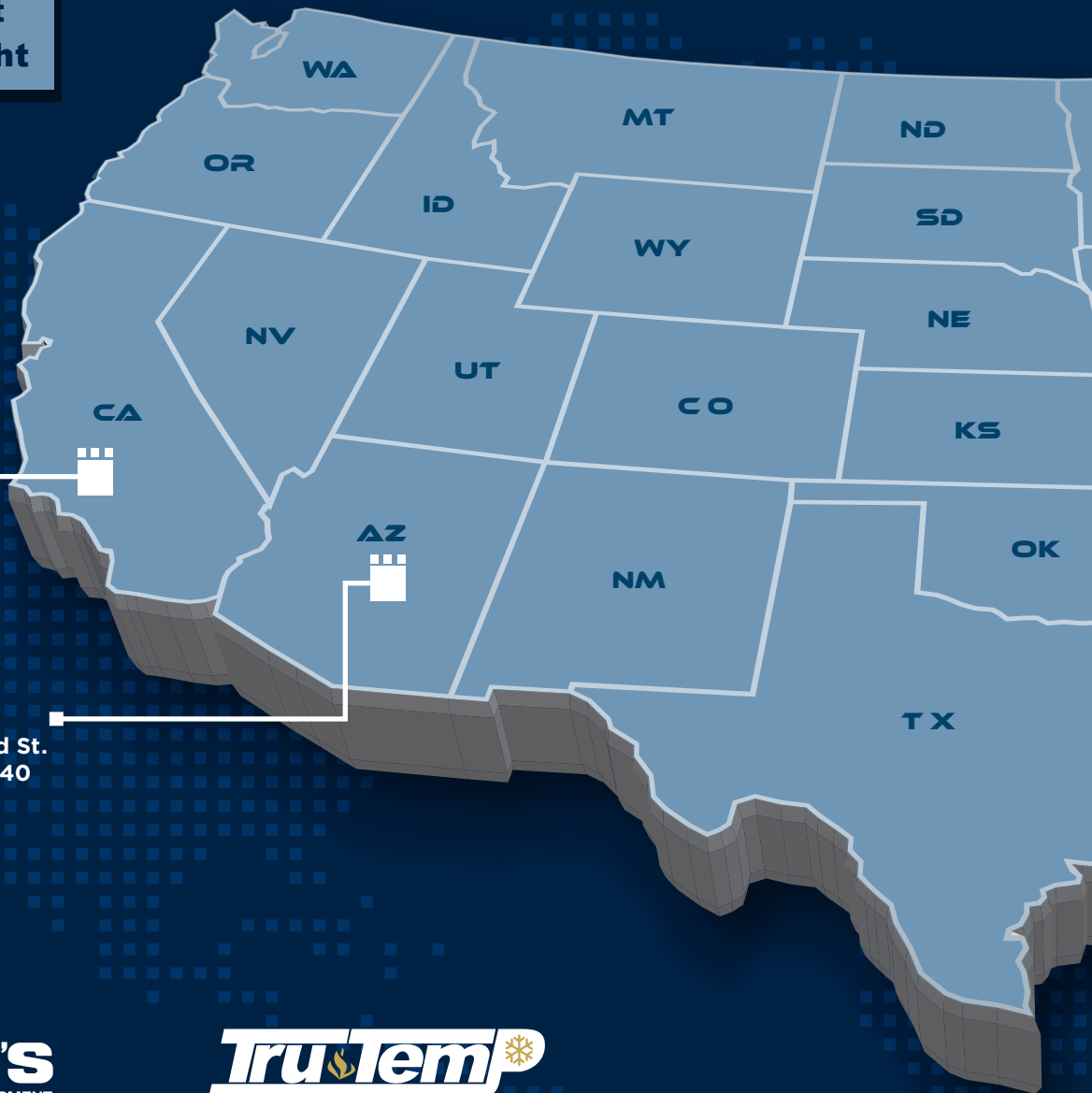
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NORM'S
REFRIGERATION & ICE EQUIPMENT

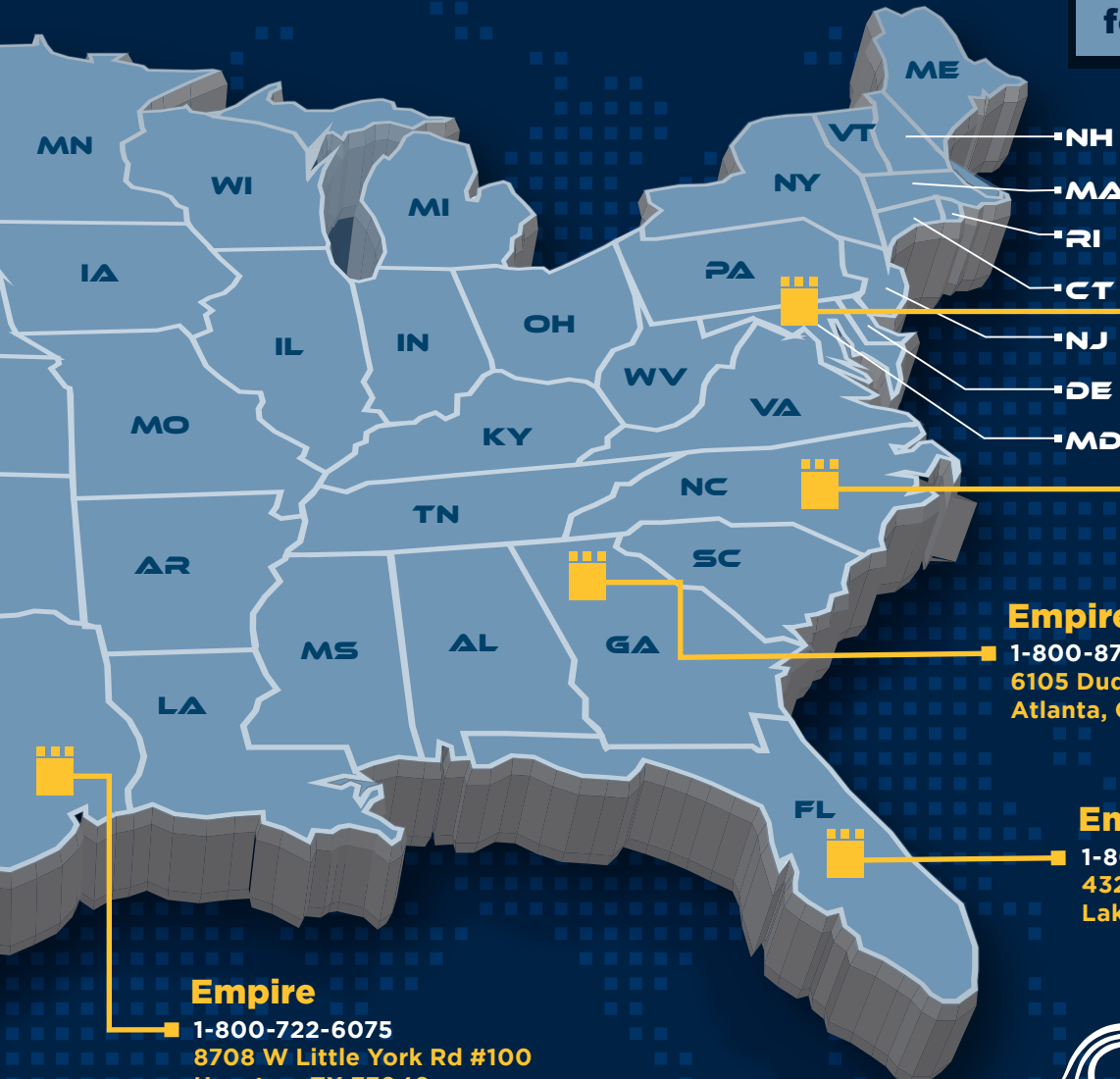


Tru-Temp
EQUIPMENT®

FREE FREIGHT PROGRAM

Fortress offers free freight on qualifying orders, as per the above map, unless otherwise specified. Items must be in stock at the time of purchase and must ship from one location to one destination, within the continental United States. No free freight on back orders is allowed, freight charges will be added to your invoice. You can however combine your back orders (once available) with other items to qualify for the free freight allowance. We reserve the right to choose the shipper. Any additional service such as; lift-gate, notification of delivery, inside delivery or other special requirements will be subject to an additional charge to your invoice. Any charges from freight companies that arise due to incorrect addresses provided by the customer or rejected shipments that were previously approved will be charged back to your account.

**\$3,000 + Net
for Free Freight**



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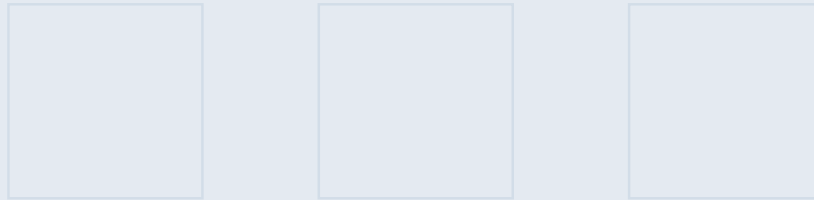


FREIGHT CLAIM

Before accepting any shipment, inspect it carefully and note any damage or shortage on the freight bill before signing for the delivery. If any concealed damage or shortage is found, notify the carrier within five days and request an inspection. Report any damage to Fortress within five days of delivery. Retain the original packaging for claim purposes. Fortress is not liable for any damage or loss. *Our responsibility for shipment ceases with acceptance of the "Bill of Lading" by the carriers.*



407 Jeffrey's Lane
Goldsboro, NC 27530



2022 Catalog

GAS COOKING

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Prop. 65 Warning for California Residents
WARNING: This product may contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

First Edition
Volume 1

