

Cooking with Gas!

Our top quality cooking equipment is perfect for outdoor events and crowds of any size.

The following table should give you an idea how much propane you will need.

Propane allowances are approximate and based on maximum output for each piece of equipment.

Item	1 day Chg.	Comments	Max. BTU Output/Hr	20# Tank	40# Tank
Single Burner	\$20.00	Great for use with stock pots	160,000	2.5	5 hours
Double Burner	\$51.50	Tabletop model for pan frying	30,000	13.5	27 hours
2'x3' Grill	\$104.00	Includes 4' steel topped table	80,000	5	10 hours
2'x5' Grill	\$156.50	Dual 40# propane tanks required	160,000	N/A	10 hours/tank
Convection Oven	\$320.25	Interior: 20" H, 29" W, 28.25" D 5 Racks, 11 positions	60,000	N/A	13.5 hours
Oven	\$210.00	Interior: 14" H, 28" W, 22" D	25,000	16.5	33 hours
Oven + Burners	\$309.75	Same as oven + 4 or 6 burner stove	125,000	N/A	6.5 hours

*20# Propane Gas with tank rental \$25.00

*40# Propane Gas with tank rental \$45.00

Propane Grill Production per hour (approx.)		
(Thawed meat)	2'x3' Grill	2'x5' Grill
4 oz. Hamburger	300	600
10 oz. Steak	200	400
4 oz. Chicken Breast	400	800
6 oz. Fish Steak	250	500
Chicken	125	250

Stock Pots	1 day Chg.	W/ Burner
40 Qt. w/ lid & basket	\$21.00	\$41.00
60 Qt. w/ lid & basket	\$26.25	\$46.25
80 Qt. w/ lid & basket	\$31.50	\$51.50

WE REFILL PROPANE TANKS.



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