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## RANGE SPECIFICATIONS

#### STANDARD FEATURES:

- \* Stainless Steel front, Sides, Landing Ledge, Backguard, Shelf, Valve Cover and Kick Plate.
- \* Heavy gauge welded front frame.
- \* 6" Legs with adjustable feet.
- \* One year parts and labor warranty.

#### STANDARD OVEN:

- \* Porcelain finish on contact surfaces.
- \* Standing pilot with 100% safety shut down.
- \* "U" Burner rated at 35,000 Btu/Hr (26" Oven), 27,000 Btu/Hr (20" Oven).
- \* Insulated Oven cavity has one chrome rack with two positions.

#### GRIDDLE:

- \* Highly polished 5/8" thick griddle plate with 3" wide grease trough.
- \* 20,000Btu/Hr Steel burner every 12".
- \* Manual controls standard, thermostatic control is optional.

#### RAISED GRIDDLE/BROILER:

- \* Available in 12", 24", and 36" widths.
- \* 20,000 Btu/Hr steel burner every 12".
- \* Heavy duty removable chrome rack with 2 position adjustment.
- \* Full width large removable drip tray.

#### CLEARANCES:

- For use on non-combustible floors only.  
 Unit to overhang 2" in the front when mounted on curb.  
 0" clearance from non-combustible walls, rear and sides.  
 4" in the rear and 15" at the sides from combustible walls.  
 NOTE: Radiant Broilers are for installation in non-combustible locations only.

#### OPEN BURNERS:

- \* 2 piece lift off cast iron burner rated at 30,000 Btu/Hr.
- \* Protected standing Pilot for each burner.
- \* 12" x 12" cast iron top grate with double angled slope for efficient heating.

#### CONVECTION OVEN:

- \* 2 speed (1725/1140 rpm), 1/2 HP motor.  
120V, 50-60 Hz, single phase, 8 amps.
- \* 6 foot , 3 prong grounded power cord.
- \* 30,000 Btu/Hr "U" burner with automatic ignition.
- \* 3 heavy duty chrome racks with 5 position adjustment.
- \* Cook and Cool option on the switch.
- \* Thermostat adjustable from 150° F to 500° F.
- \* High and Low speed fan switch.

#### RADIANT BROILER:

- \* Stainless steel burners rated at 15,000 Btu/Hr located every 6".
- \* Heavy cast iron radiants.
- \* Reversible cast iron top grates.

#### GAS:

- Manifold Pressure - 5" W.C. for Natural Gas  
 10" W.C. for Propane Gas.  
 Manifold Inlet - 3/4" NPT male connection.  
 Pressure regulator supplied with the appliance to be installed in the field.

INFORM FACTORY FOR INSTALLATION ABOVE 2,000 FEET ELEVATION.

