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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.

