

## 60" Restaurant Series Range, Griddle Manual with Oven

▪ R60 2ST – 36B 24G



Model R60 2ST – 36B 24G

100% manufactured from raw materials providing the highest quality and durability

### STANDARD FEATURES

- 2-year parts and labor warranty
- 14 gauge fully welded interlocking frame provides stability and durability
- 7 " stainless steel belly rail
- Metal Black insulated Knobs
- 6 " stainless steel, adjustable legs.

### RANGE

- Lifetime Warranty Non-Clog Burners
- Standing pilot for open top burners
- Heavy duty 12 " x 12 " removable cast iron grates
- Stainless steel front and sides

### GRIDDLE

- Stainless steel front, sides and splash guards
- Fully welded griddle plate
- Control of the burners allowing the best heat distribution in the industry
- Stainless steel grease trough
- No cold zone or hot spot

- Heavy, highly polished ¾ " griddle plate
- Easy access to burners' box
- Burners, designed to achieve the best performance with 25,000 BTU/h each

### OVEN BASE

- 26 ½ " Standard bakery depth on oven 65,000 BTU/h (Total), with snap action thermostat from 175°F to 550°F (79.4°C to 287.7°C) and 100% safety shut off
- Enamelled oven cavity (top, bottom and side)
- Spark ignition for oven
- Heavy duty oven wired rack – 3/8 " diameter
- Standard oven has 4 shelf positions and 3 racks standard

### OPTIONS & ACCESSORIES

- Modular belly rail accessory for 1/6 pans
- Cutting Board
- (3)6" swivel casters with front locking brakes
- Oven Rack
- Quick disconnect (3/4 Flex hose quick disconnect 4' long)
- Stub Back Flue Riser

### SPECIFICATIONS

- Manifold pressure is 4 " W.C. (Natural Gas) or 10 "W.C. (Propane Gas)
- 6 " stainless steel, adjustable legs.
- ¾ " NPT rear gas connect and pressure regulator for both natural gas and propane

### RANGE

- 32,000 BTU/h Burners, providing maximum control and best heat distribution in the industry
- Each burner is controlled by a gas valve for independent control of flame. One standing pilot services each burner

### GRIDDLE

- 25,000 BTU/h burner, providing best performance
- One standing pilot services each burner
- Heavy, highly polished ¾ " griddle plate
- Control of the burners by a gas valve for independent control of flame allowing the best heat distribution in the industry
- Stainless steel grease trough

### OVEN

- 35,000 & 30,000 BTU/h burner
- One standing pilot services each burner

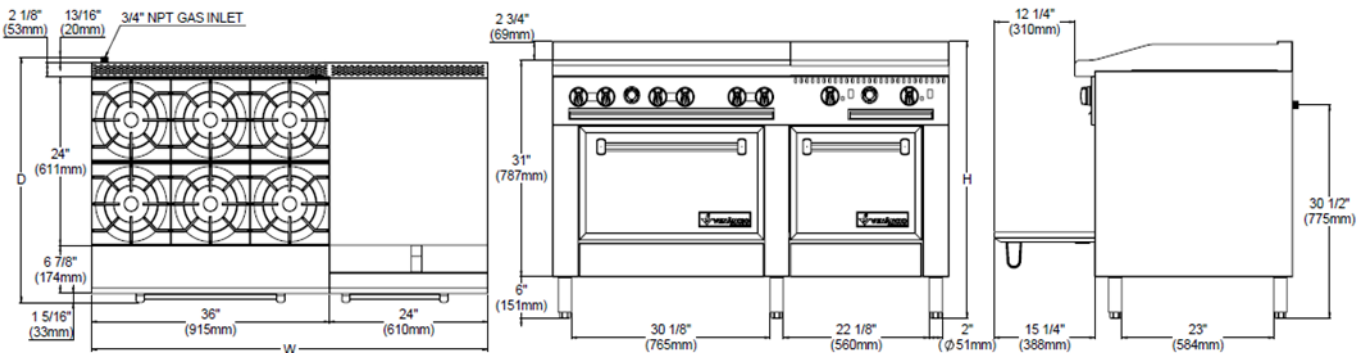


Certified to ANSI/NSF4

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Rev 00 (Nov/2019)

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Model	Exterior Product Dimensions & Weight				Shipping Crate Dimensions & Weight			
	Width	Depth	Height	Weight	Width	Depth	Height	Weight
R60 2ST – 36B 24G	60 " (1,524 mm)	35 3/16 " (894 mm)	39 5/8 " (1,006 mm)	829 lb (376 kg)	64 3/16 " (1,630mm)	38 3/8 " (975 mm)	46 7/8 " (1,190 mm)	1,016 lb (461 kg)

Model	Oven Interior					
	Width		Depth		Height	
Standard	26 1/2 " (673.1 mm)	18 1/2 " (469.9 mm)	26 1/2 " (673.1 mm)	26 1/2 " (673.1 mm)	14 " (355.6 mm)	14 " (355.6 mm)

**UTILITY INFORMATION**

**GAS SUPPLY**

Model	Burners (Range)	Gas (BTU/h)		Burners (Griddle)	Gas (BTU/h)		Burners (Oven)	Gas (BTU/h)		Manifold Pressure	
		Natural	Propane		Natural	Propane		Natural	Propane	Natural Gas	Propane gas
R60 2ST – 36B 24G	6	192,000	180,000	2	50,000	50,000	2 *	65,000	60,000	4 " W.C.	10 " W.C.

\* 1 per oven

- 3/4" NPT rear Gas inlet
- Specify elevation, if over 2000 ft
- LP conversion kit included

**CLEARANCES REQUIREMENTS**

- Provide side and rear clearance is 0 "(0 mm) from non-combustible surfaces. 8 " (203.2 mm) – rear, 6 " (152.4 mm) – sides clearance from combustible surfaces

**MISCELANEOUS**

- Install under vented hood.
- Check local codes for fire, installation and sanitary regulations
- Intended for commercial use only. Not for household use

