

60" Restaurant Series Range, Griddle Manual with Oven

▪ R60 2ST – 24B 36G

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Model R60 2ST – 24B 36G

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 3/4 "

griddle plate

- Easy access to burners box
- Burners, designed to achieve the best performance with 25,000 BTU/h each

OVEN BASE

- 26 1/2 " 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.
- 3/4 " 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

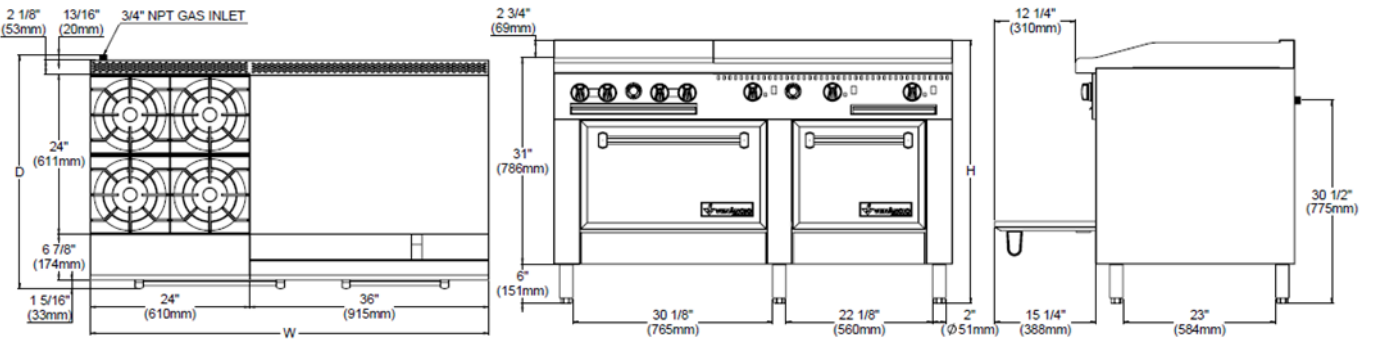
- 25,000 BTU/h burner, providing best performance
- One standing pilot services each burner
- Heavy, highly polished 3/4 " griddle plate
- Control of the burners by a gas valve for independent control of flame allowing the best heat distribution in the industry
- Stainless steel grease trough

OVEN

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



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Model	Exterior Product Dimensions & Weight				Shipping Crate Dimensions & Weight			
	Width	Depth	Height	Weight	Width	Depth	Height	Weight
R60 2ST – 24B 36G	60 " (1,524 mm)	35 3/16 " (894 mm)	39 5/8 " (1,006 mm)	877 lb (398 kg)	64 3/16 " (1,630mm)	38 3/8 " (975 mm)	46 7/8 " (1,190 mm)	1,065 lb (483 kg)

Model	Oven Interior		
	Width	Depth	Height
Standard	26 1/2 " (673.1 mm)	18 1/2 " (469.9 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 – 24B 36G	4	128,000	120,000	3	75,000	75,000	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

MISCELLANEOUS

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

