

X Series 60" Gas Restaurant Range

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Models

- X60-10RR
- X60-6G24RR
- X60-6R24RR



Model X60-10RR

Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 4" (102mm) plate rail
- Stainless steel backguard w/ removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- Durable easy to read control knobs
- Easy to clean 6" (152mm) steel core, injection molded legs
- Pressure regulator, 1" NPT

Standard on Applicable Models:

- Ergonomic split cast iron top ring grates
- 30,000 Btuh/ 8.79 kW 2 piece cast iron "Q" style donut open burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control
- 4-1/4" (108mm) wide grease trough
- 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle (6G24RR/6R24RR)
- Griddle plates only available on right side of range (6G24RR)
- Raised griddle/broiler only available on right side of range (6R24RR)
- Straight steel tube oven burner 33,000 Btuh/9.67 kW
- 2 Standard size Sunfire ovens with ribbed porcelain oven bottom and

- door interior, aluminized top, sides
- Oven thermostat w/ Low to 500° F (260° C)
- Nickel plated oven rack with two fixed position oven rack guides
- Heavy duty oven door w/keep-cool handle

Options & Accessories

- Low profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- 6" (152mm) swivel casters (4), with front locking
- Celsius temperature dials

Specifications

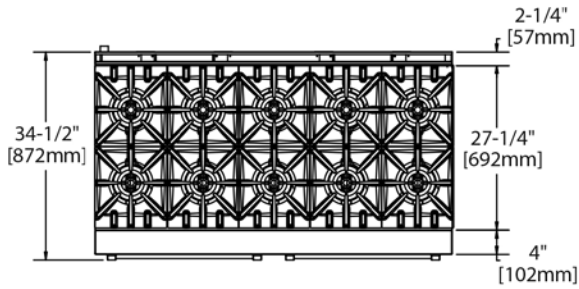
Gas restaurant series range with 2 standard size Sunfire ovens. 59-1/16" (1500mm) wide with a 27" (686mm) deep work top surface. Stainless steel front, sides and 4"(102mm) wide front rail. 6" (152mm) legs with adjustable feet. Ten robust 2 piece 30,000 Btuh/8.797 kW (Natural gas), cast open burners set in split cast iron ergonomic grates. Griddle on applicable models with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of open burners. Porcelain oven bottom and door liner. Two position fixed rack guide w/one oven rack. Heavy duty oven door with "keep cool" door handle. Straight steel tube oven burner 33,000 Btuh/9.67 kW (natural gas) provides quality bake and good recovery . Oven thermostat ranges from Low to 500° F (260° C).

NOTE: Ranges supplied with casters must be installed with an approved restraining device.



X Series 60" Gas Restaurant Range

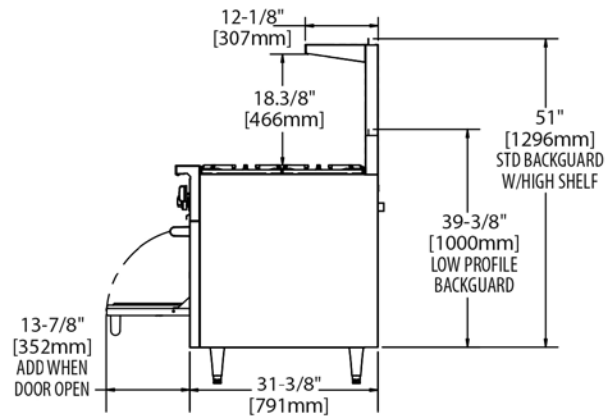
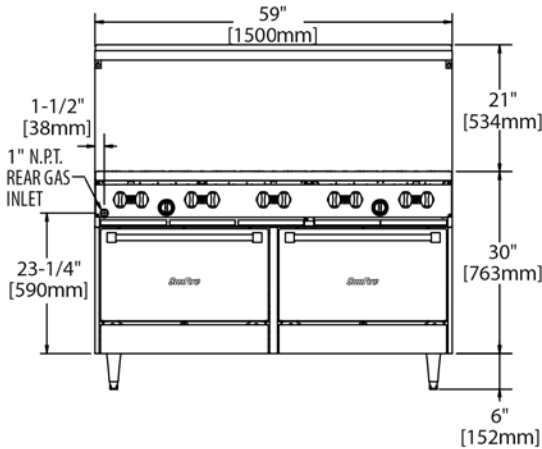
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Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

Note: Installation clearance reductions are applicable only where local codes permit.



Model Number	Description	Total BTU/Hr Natural Gas	Shipping Information		
			Lbs.	Kg	Cu Ft
X60-10RR	Ten Open Top Burners w/Two Standard Ovens	366,000	726	329	85
X60-6G24RR	24" Griddle, 6 Open Top Burners w/ Two Standard Ovens	286,000	581	264	85
X60-6R24RR	24" Raised Griddle/Broiler, 6 Open Top Burners w/ Two Standard Ovens	289,500	720	327	85

Width In (mm)	Depth In (mm)	Height w/shelf In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure	
			Height	Depth	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
59-1/16 (1500)	33-1/2 (851)	57 (1448)	13 (330)	22 (559)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10" 25 mbar

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle	Standard Oven
Natural	30,000/8.79	18,000/5.27	33,000/9.67
Propane	26,000/6.1	18,000/5.27	29,000/8.50

Garland reserves the right to make changes to the design or specifications without prior notice.

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