

PROJECT NAME: _____ LOCATION: _____

ITEM: _____ MODEL: _____

Commercial Gas Range with Griddle

FEATURES LIST

R10-G24

- **Top Burner**

- Cast iron burners each giving off 30,000 BTU/hour
- 12" x 12" cast iron top grates are removable for easy cleaning
- Each burner has an individual standing pilot light
- Push in knob with efficient Hi-Low burner system
- Removable crumb tray

- **Griddle**

- ¾" thick griddle plate
- 4" welded griddle side shields
- Stainless Steel "U" burner
- Heat every 6" — valve control every 12"

- **Oven**

- 30,000 BTU/hr total output
- Flame failure safety device
- Adjustable thermostat from 200°F – 450°F
- Steel liner on door and sides with a porcelain oven liner
- Includes 2 removable and adjustable oven racks
- Cool to touch stainless steel oven door handles

- **Construction**

- Stainless steel front, back riser and shelf
- Spring loaded door with cool to touch stainless steel oven door handle
- 6" stainless steel adjustable legs
- ¾" rear NPT gas connection

Optional Accessory:

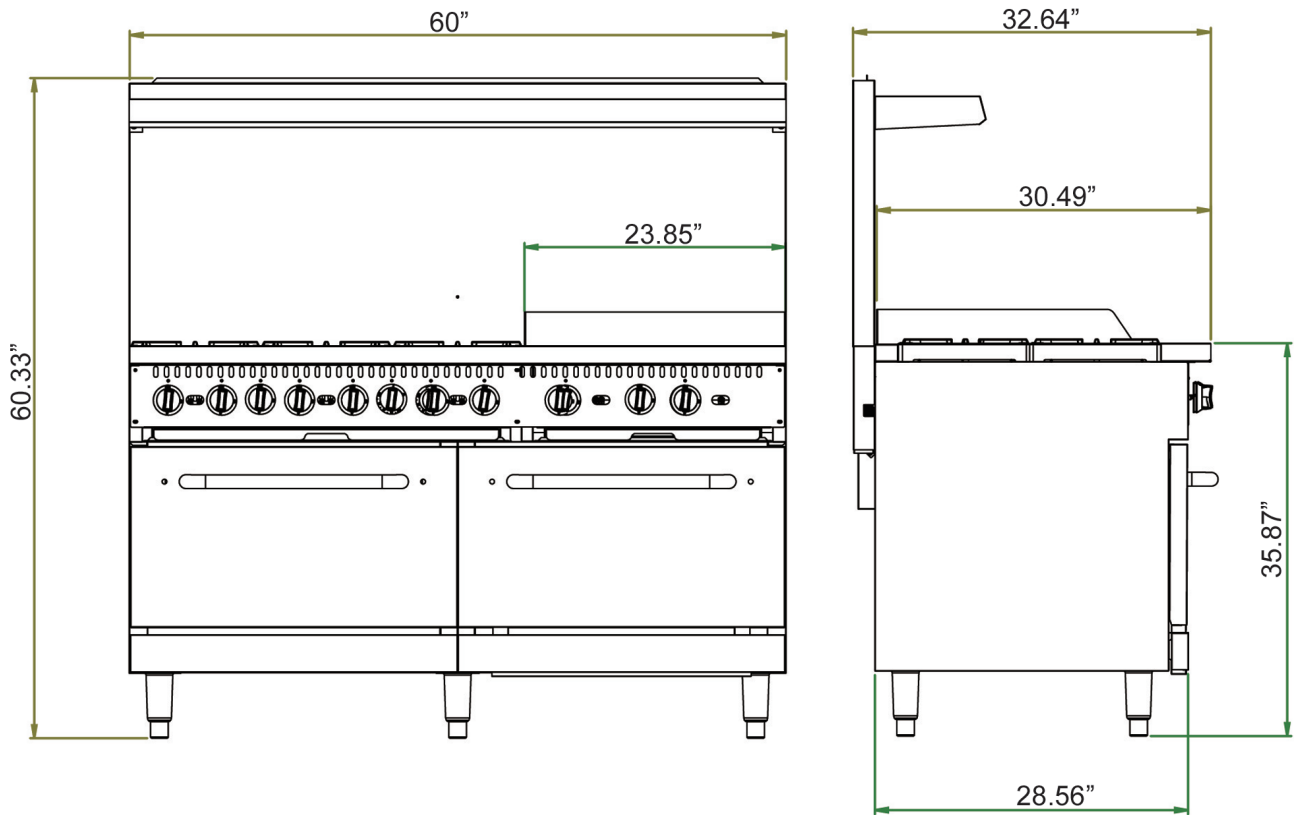
- 4" Swivel Casters



PLAN VIEW

- A pressure regulator is provided with this unit.
 Natural Gas 4.0" W.C.
 Propane Gas 10.0" W.C.
- Rear Gas Connection ¾" NPT

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Model	Burners	External Dimensions			Internal Oven Dimensions			BTU's (per burner)	BTU's (per oven)	Total BTU's	Crated Weight (lbs)
		W	D	H	W	D	H				
R10-G24	6	60	32.5	35.9+24.6	26.88	25.8	13.8	30,000	30,000 x 2	360,000	816