

PROJECT NAME: \_\_\_\_\_ LOCATION: \_\_\_\_\_

ITEM: \_\_\_\_\_ MODEL: \_\_\_\_\_

## Commercial Gas Range



This commercial gas range has powerful Planck 30,000 BTU cast iron burners. Each burner has a lift off head - individual pilot light - heavy duty 12" x 12" removable cast iron grate and individual instant light control knob. It is constructed with a stainless steel front, 24.75" high backriser and shelf, 6" adjustable stainless steel legs or casters and a 3/4" NPT gas connection.

The standard oven is powered with a 30,000 BTU Burner and comes with two easy to remove oven racks. It includes a porcelain oven liner for easy cleaning and a compression spring door hinge system for durability. The oven thermostat adjusts from 200°F - 500°F and is equipped with a flame failure safety device.

## FEATURES LIST

### MODEL: CR10

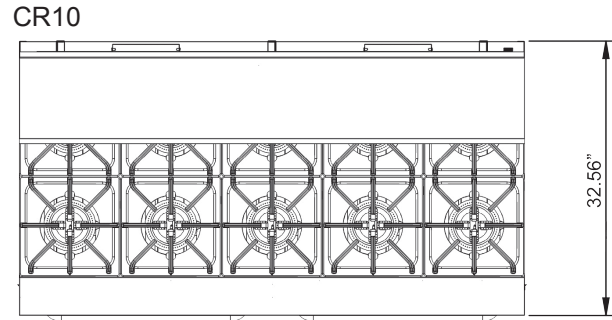
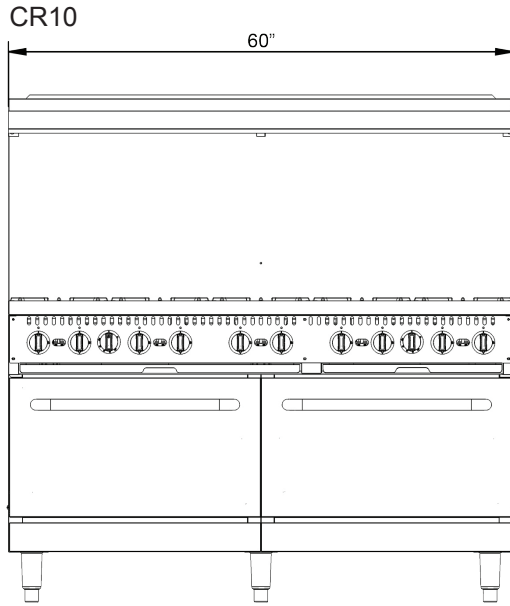
- 30,000 Planck cast iron burners
  - Lift off heads
  - Individual pilot lights
  - Heavy duty 12" x 12" removable cast iron grates
  - Flame adjustable control knobs
- Full Size Oven
  - 30,000 BTU oven burner
  - Cool to touch oven door handle
  - Two adjustable oven racks easily removable
  - Compression spring door system
  - Flame failure safety device
  - Adjustable thermostat: 200°F – 500°F
  - Hold full size sheet pans
- Construction
  - Heavy duty steel frame
  - Stainless Steel front – 24.75" high backriser and shelf
  - Removable crumb tray under the top burners
  - 6" adjustable Stainless steel legs or casters
  - 3/4" NPT gas connection
- Gas Type
  - Ships as natural gas
  - LP conversion kit included

Specifications subject to change without notice



# 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



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				
CR10-N/ CR10-P	10	60	32.56	35.9+24.6	26.8	25.8	13.7	30,000	30,000 x 2	360,000	737