



Gas Restaurant Ranges 6 Open Burners with 24" griddle and oven



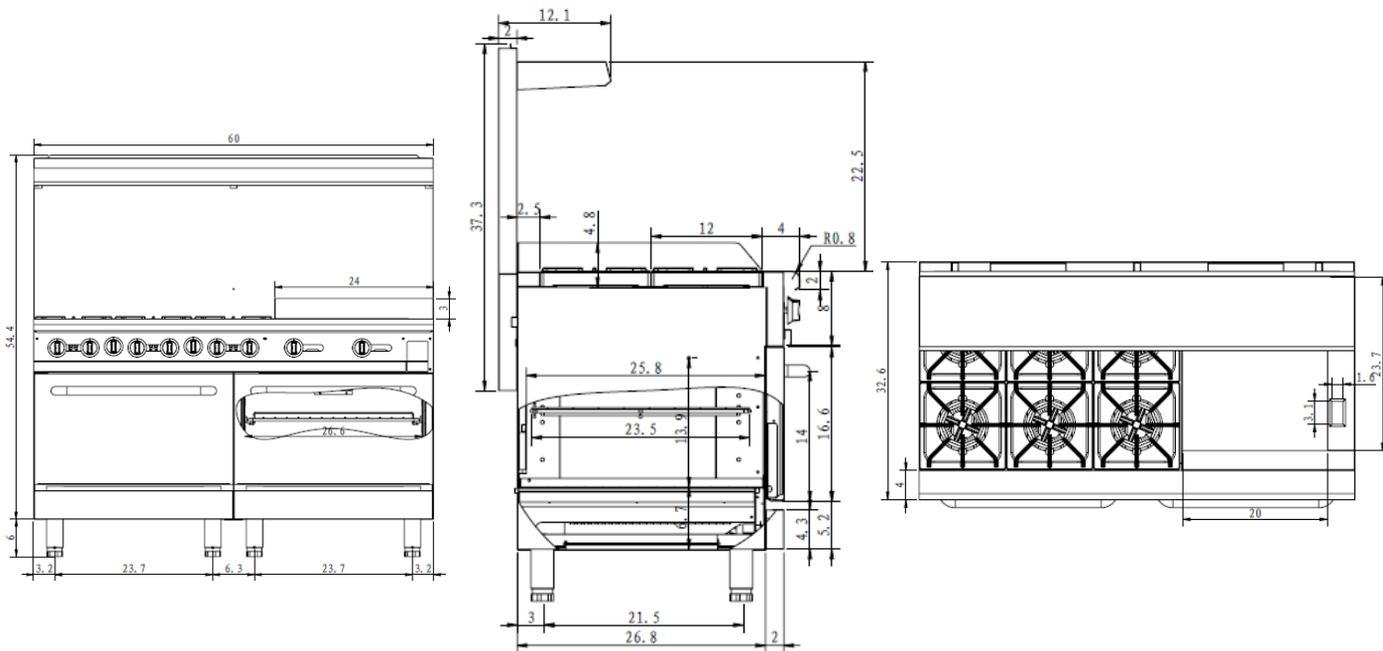
Model: GR60-G24



□ GR-60 –G24 Gas 6 burners with 24" griddle & oven

STANDARD FEATURES

- Stainless steel front, sides, back riser and shelf
- Cast iron open burner, each 30,000 BTU/hr
- Thermostat (250° F- 550° F) controlled oven
- Welded frame structure for best stability
- 24" griddle plate (3/4" thickness) with splash guard
- Adjustable heavy duty legs
- 12" x12" (30x30cm) cast iron grate
- Anti-clogging pilot cover under the grate
- A pull-out crumb tray with angled handle in the front
- U shape oven burner with 31,000 BTU/hr
- Thermal coupling safety valve for the oven
- Stainless steel door with good insulation
- Stainless steel handle for bottom oven
- Kick plate at the bottom, easy access for servicing
- 3/4" NPT rear gas connection
- One year limited parts and labor warranty



Model	Description	Total BTU/HR	Packing Size(IN)	N/W (LB)	G/W (LB)
GR-60-G24	Gas range with 24" griddle & oven	282,000	65x40x48	683	816



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