



Restaurant Range - 24" - 4 Burners

Compact Design with High Output

Restaurant Range Series provides as standard many of the optional upgrades normally offered at a premium on other range lines. The standard include a stainless steel front, ledge, backguard and shelf; aluminized sides. The stainless steel seams and edges are welded so the range looks as good as it performs.

Standard Features Include:

- 20" oven with 4 open burners
- Stainless steel front, landing ledge and backguard
- Oven is porcelainized on two contact surfaces, bottom and door liner
- 30,000 BTU/hr. lift-off burner heads for performance cooking and easy cleaning
- 12" x 12" heavy duty cast iron section grates remove easily and safely and accommodate a full range of cooking utensils for maximum versatility
- 5" stainless steel landing ledge provides a functional working area
- Oven's thermostat adjustable from low to 500 degrees
- Anti-clogging pilot shield design engineered into the grate
- 6" adjustable legs
- 7" back shelf

Design Features:

- 12" x 12" heavy duty cast iron section grates remove easily and safely. Cast-in bowl directs heat to the cooking surface
- Grate design allows pots to slide from section to section
- 20" wide oven is porcelainized on two contact surfaces for easy cleaning
- Unique burner baffle distributes heat flow evenly throughout the 30,000 BTU oven
- Oven door is removable for easy cleaning
- Stainless steel front, ledge, backguard and shelf; aluminized sides
- 5" wide stainless steel landing ledge provides a functional working area
- 20"W x 26 1/2" D oven
- One year parts and labor warranty



24-CPGV-4B-S20
35124CPG4B

Options & Accessories:

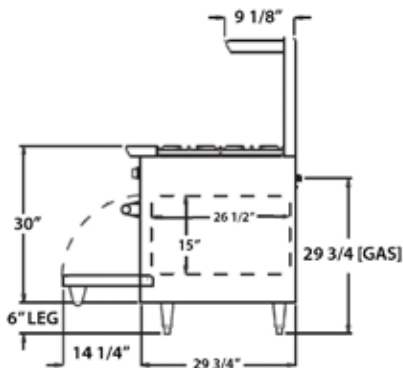
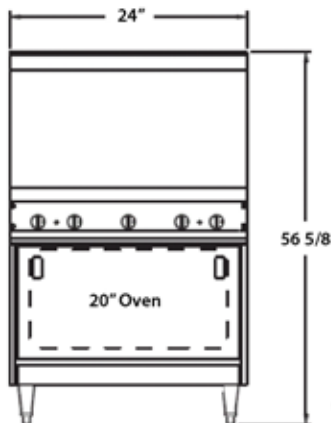
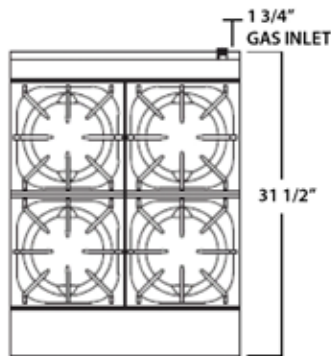
- Additional racks
- Casters - set of 4
- Quick disconnect and flexible gas hose

Certifications





Restaurant Range - 24" - 4 Burners



PRODUCT SPECIFICATIONS

Construction:

16 gauge construction with welded front frame. Fully insulated with non-sag fiberglass. Deck and door linings are porcelainized. Equipped with one heavy-duty locking chrome plated rack with two guide positions.

Clearance:

Legs or casters are required, or 2" over-hang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 4" from back, 10" from sides from combustible surfaces.

Gas Information:

Manifold pressure is 5.0"W.C. for natural gas or 10.0" for propane gas. Manifold size is 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection. Must specify type of gas and elevation if over 2,000 ft. when ordering.

24-CPGV-4B-S20

4 burner, 20" Space Saver Oven, 150,000 BTU

Overall Dimensions:

24-CPGV-4B-S20: 24"W x 31 1/2"D x 56 5/8"H

Shipping:

24-CPGV-4B-S20: 480 lbs

Freight Class: 85

