



## Restaurant Range 60" - 6 Burners with 24" Griddle

### Compact Design with High Output

This versatile restaurant range features a 24" griddle that allows you to easily cook burgers, fish, or eggs, while also preparing soups, stocks, and more on the six open burners!

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:

- 2 - 26" ovens with 6 open burners and griddle
- 3/4" thick polished steel griddle
- 24"W x 21"D griddle plate
- Griddle has two 20,000 BTU burners
- Chrome plated rack with support rack guides allow up to two rack positions in each oven
- 5" stainless steel landing ledge provides ample work space
- 30,000 BTU anti-clogging burner with built-in pilot shield
- Exclusive double-wall oven flame spreader with temperature diverters to increase even distribution of heat
- Oven's thermostat adjustable from low to 500 degrees
- 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
- 26 1/2" wide ovens are porcelainized on two contact surfaces for easy cleaning
- Unique burner baffle distributes heat flow evenly throughout the 30,000 BTU ovens
- 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
- 7" deep shelf
- 26 1/2"W x 26 1/2"D ovens
- One year parts and labor warranty



60-CPGV-6B-24G-S26  
35160CPG624G

### Options & Accessories:

- Casters - set of 6
- Additional racks

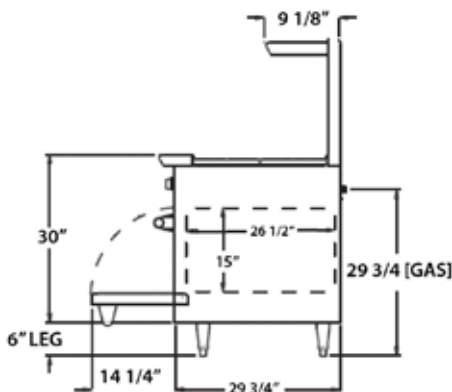
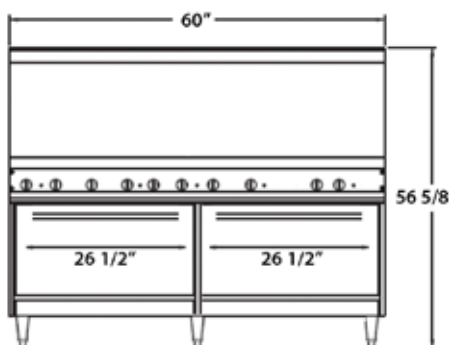
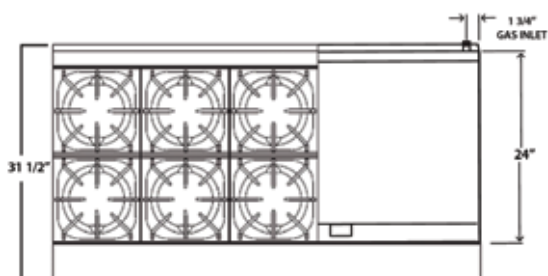
### Certifications





# Restaurant Range

## 60" - 6 Burners with 24" Griddle



### PRODUCT SPECIFICATIONS

#### Construction:

16 gauge construction with welded front frame. Fully insulated with non-sag fiberglass. Porcelainized oven deck and door lining. Equipped with one heavy-duty locking chrome plated rack with two guide positions.

#### Clearance:

For use only on non-combustible surfaces. Legs or stands are required, or 2" overhang 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.)

60-CPGV-6B-24G-S26  
6 burner, 24" Griddle, 26 1/2" Standard Oven (2),  
280,000 BTU

#### Overall Dimensions:

60-CPGV-6B-24G-S26: 60"W x 31 1/2"D x 56 5/8"H

#### Shipping:

60-CPGV-6B-24G-S26: 1100 lbs

#### Freight Class: 85

