G Series 48" Gas Restaurant Range

Models:
- G48-8RS
- G48-8SS
- G48-8LL
- G48-6G12RS
- G48-6G12SS
- G48-6G12LL
- G48-4G24RS
- G48-4G24SS
- G48-4G24LL
- G48-2G36RS
- G48-2G36SS
- G48-2G36LL
- G48-G48RS
- G48-G48SS
- G48-G48LL

Standard Features:
- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, w/removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large easy-to-use control knobs
- Gas regulator

Standard on Applicable Models:
- Open storage base in lieu of oven.
- Ergonomic split cast iron top ring grates
- 33,000 Btuh/9.67 kW 2 piece cast iron Starfire-Pro open top burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control, 23" (584mm) working depth surface, Standard on right, optional on left
- 4-1/4" (108mm) wide grease trough
- 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per 12" (305mm) width of griddle
- 32,000 Btuh/9.38 kW (space saver) or 38,000 Btuh/11.13 kW cast iron "H" style oven burner
- Snap action modulating oven thermostat low to 500° F
- Porcelain oven interior, std. oven fits sheet pans 18x26 in both directions
- Nickel plated oven rack and 3-position removable oven rack guide

Options:
- Convection oven motor 240v 50/60HZ single phase
- Snap action modulating griddle control 175° to 425° F
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast iron "H" burner standard on left side
- Low profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- 6" (152mm) levelling swivel casters (4), w/front locking
- Flanged deck mount legs
- Celsius temperature dials
- Piezo spark ignition for pilots on griddles

NOTE: Ranges supplied with casters must be installed with an approved restraining device.

Specifications:
Gas restaurant series range with 2 space saver ovens, 20" (508mm) wide or large capacity oven 26-1/4" (667mm) wide, 47-1/4" wide, 27" (686mm) deep work top surfaces. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Eight Starfire-Pro 2 piece, 33,000 Btuh/9.67 kW (natural gas), cast open burners set in split cast iron ergonomic grates. Griddle or optional hot top with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of open burners. One piece oven with porcelain interior and heavy duty, "keep cool" door handle. Heavy cast iron "H" oven burner rated 32,000 Btuh/9.38 kW (natural gas) for space saver oven, and 38,000 Btuh/11.13 kW (natural gas) for standard oven. Oven controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection oven in lieu of standard oven or storage base in lieu of oven(s).
**G Series 48” Gas Restaurant Range**

**OB=Open Burners  G=Griddle  O=Oven(s)**

<table>
<thead>
<tr>
<th>Model Number</th>
<th>OB</th>
<th>G</th>
<th>O</th>
<th>Total BTU/HR Natural</th>
<th>Ship Wt.</th>
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1 Available with convection oven change RS to CS

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<th>Model Number</th>
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**Model Number**

- G48-8LL
- G48-8RS
- G48-8SS
- G48-6G12LL
- G48-6G12RS
- G48-4G24SS
- G48-4G24RS
- G48-4G24SS
- G48-G48LL
- G48-G48RS
- G48-G48SS

**Width**

- 47-1/4” (1200mm)
- 34-1/2” (876mm)
- 27-1/4” (692mm)
- 5” (127mm)

**Depth**

- 13-7/8” (352mm)
- 18-3/8” (466mm)
- 39-3/8” (1000mm)

**Ship Wt.**

- 572 Lbs. (259 Kg)
- 602 Lbs. (273 Kg)
- 604 Lbs. (274 Kg)

**Burner Ratings (BTU/Hr/kW)**

<table>
<thead>
<tr>
<th>Gas Type</th>
<th>Open Top</th>
<th>Griddle/ Hot Top</th>
<th>Standard Oven or Convection</th>
<th>Space Saver Oven</th>
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<tbody>
<tr>
<td>Natural</td>
<td>33,000/9.67</td>
<td>18,000/5.27</td>
<td>38,000/11.13</td>
<td>32,000/9.38</td>
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<tr>
<td>Propane</td>
<td>26,000/7.61</td>
<td>18,000/5.27</td>
<td>32,000/9.38</td>
<td>28,000/8.20</td>
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</table>

**Convection Ovens**

- Supplied with 6'/1829mm cord and plug (NEMA 5-15P); 240V,50/60 Hz, 1 phase motors are not supplied with cord and plug and must have direct connect.
- Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.
- This product is not approved for residential use.

**Note:** Installation clearance reductions are applicable only where local codes permit.