Cooking Performance Group CC60-L Liquid Propane 10 Burner 60" Range with 2 Convection Ovens -364,000 BTU









## Certifications



ETL, US & Canada



**ETL Sanitation** 



3/4" Gas Connection



Item #: <u>35</u>	1CC60L	Qty:
Project:		_
Approval:		Date:

## **Features**

- (10) 30,000 BTU open top burners with cast iron lift-off grates for easy cleaning
- Rugged stainless steel front and aluminum sides; porcelainized oven bottom
- 9 1/2" deep back shelf and 4 1/2" plate rail for added storage and
- Requires a liquid propane connection; located on the right side of the unit

## Technical Data

Width	60 Inches	
Depth	39 11/16 Inches	
Height	61 3/8 Inches	
Power Cord Length	6 Feet	
Nominal Width	60 Inches	
Oven Interior Width	26 11/16 Inches	
Oven Interior Depth	22 3/8 Inches	
Oven Interior Height	14 Inches	
Amps	5.4 Amps	
Hertz	60 Hz	

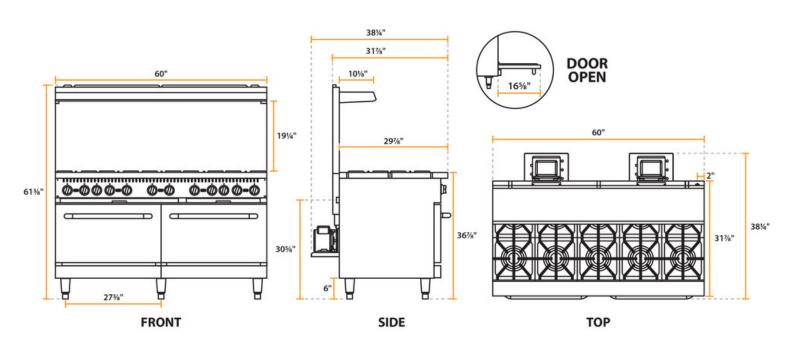
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## Technical Data

Voltage	120 Volts
Wattage	648 Watts
Burner BTU	30000 BTU
Control Type	Manual
Gas Connection Size	3/4 Inches
Installation Type	Freestanding
Number of Burners	10 Burners
Number of Ovens	2 Ovens
Number of Racks	4 Racks
Oven BTU	32000 BTU
Plug Type	NEMA 5-15P
Power Type	Liquid Propane
Range Base Style	Convection Oven
Temperature Range	250 - 500 Degrees F
Top Configuration	Open Burners
Total BTU	364000 BTU
Туре	Gas Ranges

# Plan View



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#### Notes & Details

Boost your kitchen's efficiency, reliability, and overall performance with this Cooking Performance Group liquid propane range! This liquid propane range boasts (10) 30,000 BTU open top burners to deliver the impressive cooking performance you demand. The independently controlled burners mean you can simultaneously execute a wide variety of tasks while their 12" x 12" heavy-duty cast iron grates support your sauce pans, fry pans, and other cookware. These rugged grates allow you to confidently boil, saute, and simmer as needed while effortlessly sliding even the heaviest stock pots from one burner to another. A 4 1/2" plate rail gives you a bit of extra room to work with and combines with a 9 1/2" deep back shelf that holds go-to seasonings and supplies to maximize your cooktop efficiency.

Two 32,000 BTU convection ovens make this unit even more versatile by giving you a convenient way to warm your delicious foods or even do a bit of baking for your dessert menu! Each oven's temperature can be adjusted from 250-500 degrees Fahrenheit to accommodate virtually any recipe, and each oven includes a fan to circulate the heat for even baking and high performance. Each oven includes 2 chrome plated racks that can be used in 4 different positions, allowing you to easily arrange the ovens to best complement your specific needs.

This 60" range features a rugged stainless steel front and durable aluminum sides that are not only designed to provide you with years of trouble-free performance, but are also extremely simple to clean! The cast iron grates lift off for a simple, thorough cleansing while the deep pull-out crumb tray further expedites end-of-day cleanup. And, thanks to the porcelainized bottom, maintaining a spotless oven is easier than ever. 6" adjustable stainless steel legs ensure that your unit is level and allow you to easily clean underneath for a safe and sanitary kitchen. A liquid propane connection, located on the right side of the unit, is required for operation. This unit also requires a 120V electrical connection.

△ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to <a href="https://www.p65warnings.ca.gov">www.p65warnings.ca.gov</a>.