

Item#: _____ Quantity: _____

Project: _____ Approval: _____ Date: _____



60" Commercial Ranges (10) Burners with (2) Standard Oven

MODELS

351S60L, 351S60N

DESCRIPTION

This commercial range is equipped with 10 burners and two spacious ovens, making it the most versatile piece of equipment in your kitchen. Effortlessly boil, sauté, simmer, and perform a variety of other cooking tasks atop the heavy-duty cast iron grates. The general-purpose ovens provide a convenient way to warm or bake foods.

STANDARD FEATURES

- Rugged stainless steel front and aluminum sides
- 6" adjustable stainless steel legs
- 30,000 BTU open top burners with standing pilot ignition
- 12" x 12" heavy-duty lift-off cast iron grates
- Pull-out crumb tray with welded corners
- Durable metal control knobs
- 250-550°F oven temperature range
- 2 chrome plated oven racks with 4 rack positions in each oven
- Porcelainized oven bottom for easy cleaning
- 4¾" deep back shelf and 2" front ledge for added storage and safety
- Kick plate protects internal components and provides easy access for servicing
- ¾" rear gas connection



SERIES SPECIFICATIONS

Cooking Surface	12"x12" Cast Iron Grates
Power	Natural Gas or Liquid Propane
Burner Style	Open Top
Total Burners	10
Total Ovens	2
Maximum Oven Temp	550°F
Control Type	Manual
Knob Style	Metal
Gas Inlet Size	¾"

LIMITED WARRANTY

Cooking Performance Group warrants this product from manufacturer defect and workmanship for a period of **1 Year** from the original date of purchase.

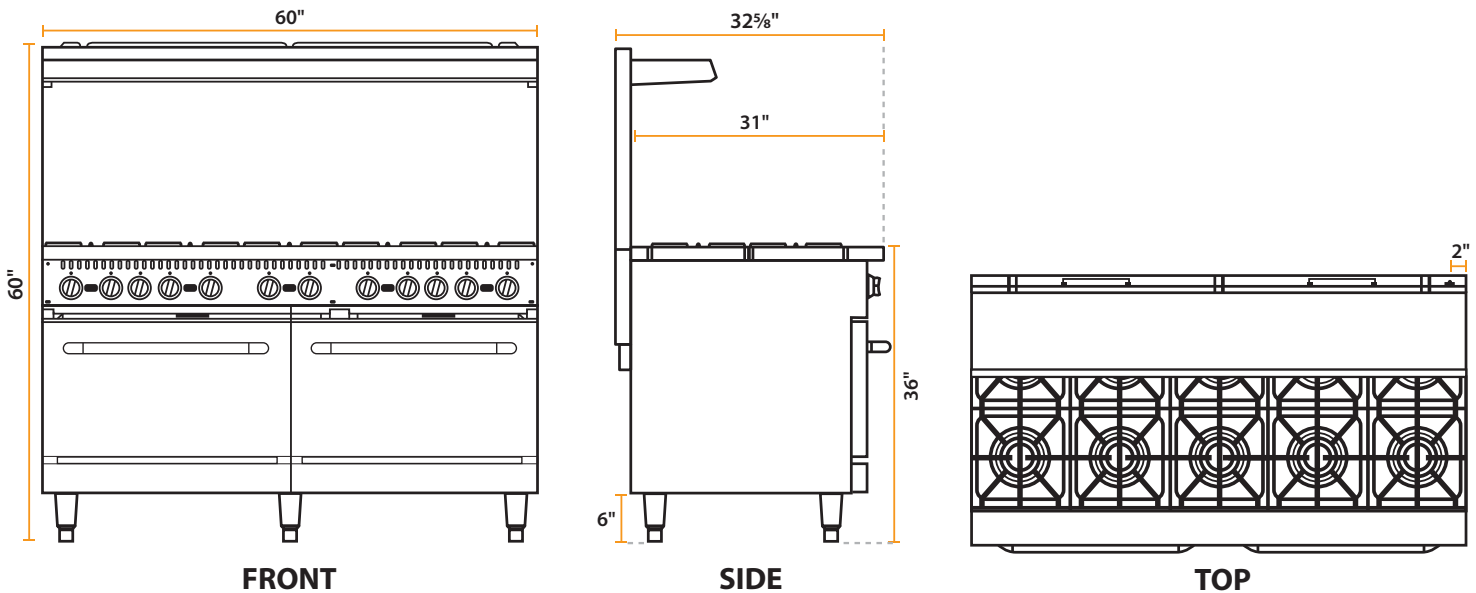
To register your equipment, visit: CookingPerformanceGroup.com





60" Commercial Ranges

PRODUCT SPECIFICATIONS



Model #	Overall Size			Burner BTU	Oven Interior Size			Oven Range BTU	Total Range BTU	Combustible Clearances		
	Width	Depth	Height		Width	Depth	Height			Sides	Rear	Floor
351S60L	60" 6"	32 5/8"	60"	30,000	26 7/8"	25 7/8"	13 7/8"	30,000	360,000	6"	6"	
351S60N												

Note: Regulator - 3/4" depth. Dimensions above do not include regulator.

INSTALLATION

Install the Commercial Range on and around non-combustible surfaces, allowing 6" of clearance on the sides of the range and 6" of clearance from the back of the range. Install underneath a ventilation hood that corresponds with local and national codes.

- 3/4" rear gas connection configured for areas at an altitude less than 2,000 ft
- Manual gas shut-off valve and gas pressure regulator must be installed for safety and ease of servicing

SHIPPING INFORMATION

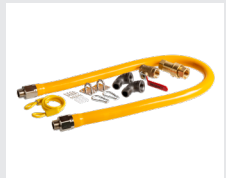
Model #	Shipping Carton Size			Weight	Freight Class
	Width	Depth	Height		
351S60L	64 1/2"	40 1/2"	35"	746 lbs.	85
351S60N					

Note: Unit is shipped in a carton and crate on a pallet

OPTIONS & ACCESSORIES

COMPANION ITEMS

#600GKM3448
Regency 48" Mobile Gas Connector Hose Kit with 2 Elbows, Full Port Valve, Restraining Device, and Quick Disconnect - 3/4"



#351CASTER4
Cooking Performance Group 4 3/4" Plate Casters - 4/Set



#351302110503
Cooking Performance Group Oven Rack - 26" x 24 1/2"

