

Item#: _____ Quantity: _____

Project: _____ Approval: _____ Date: _____



60" Commercial Ranges

(6) Burners with 24" Griddle (2) Standard Ovens

MODELS

351S60G24L, 351S60G24N

DESCRIPTION

This commercial range is equipped with 6 burners, 2 spacious ovens, and a 24" griddle/ broiler 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 steel griddle gives you plenty of space to grill a wide variety of product, while the broiler beneath is a convenient way to brown casseroles and other cuisine. 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
- ¾" thick manual steel griddle with (2) 20,000 BTU burners
- 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	6
Total Ovens	2
Total Griddle Burners	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.

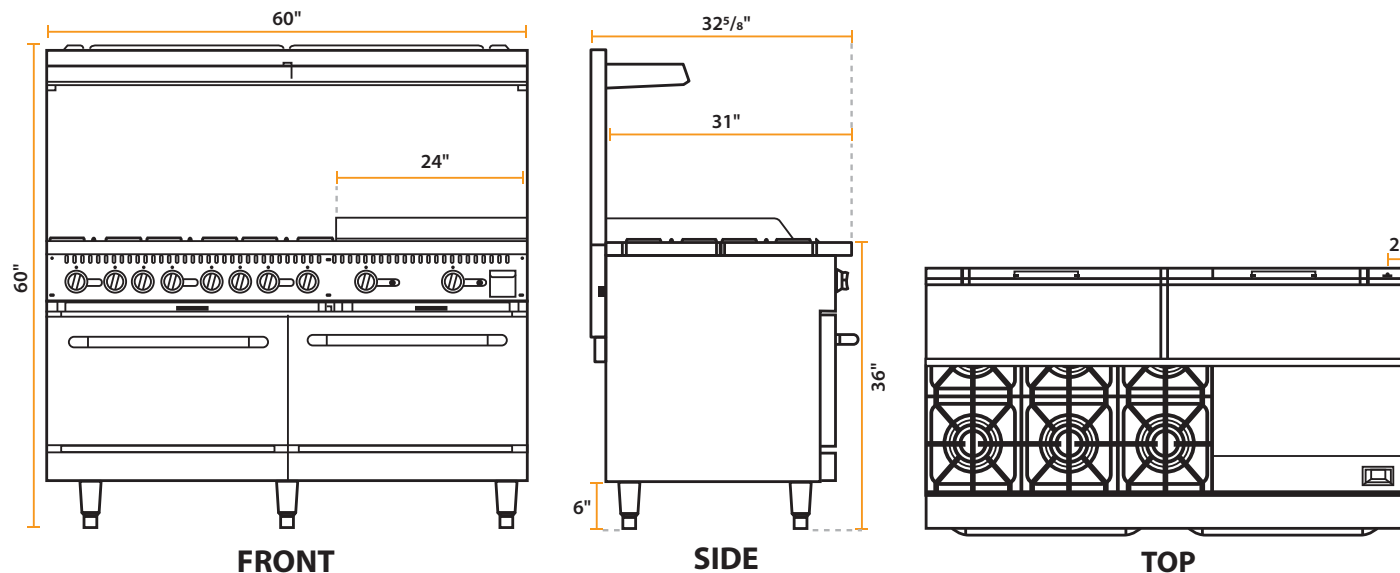
To register your equipment, visit:
CookingPerformanceGroup.com





60" Commercial Ranges

PRODUCT SPECIFICATIONS



Model #	Overall Size			Burner BTU	Oven Interior Size			Oven BTU	Total Griddle BTU	Total Range BTU	Griddle Size		
	Width	Depth	Height		Width	Depth	Height				Width	Depth	Thickness
351S60G24L	60"	32 5/8"	60"	30,000	26 7/8"	25 7/8"	13 7/8"	30,000	40,000	280,000	24"	21 3/8"	3/4"
351S60G24N													

Note: Regulator - 3/4" depth. Dimensions above do not include regulator. Combustible clearance (sides, rear and floor) is 6".

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		
351S60G24L	65"	40"	48"	816 lbs	85
351S60G24N					

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"

