

Gas Restaurant Ranges

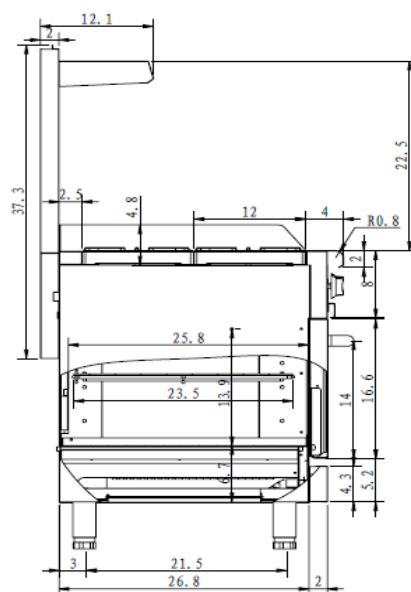
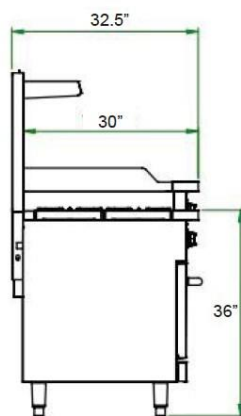
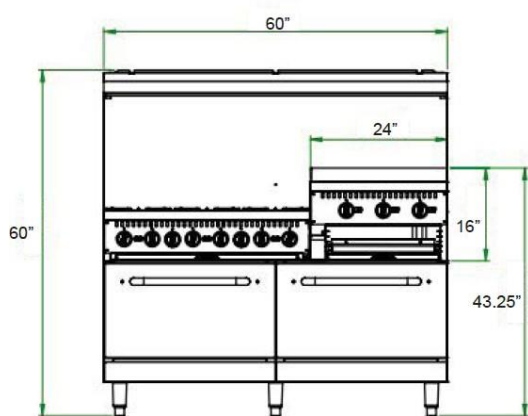
- AR60-24RB Gas burners with 24" raised griddle/broiler & oven



Model: AR60-24RB

STANDARD FEATURES

- Stainless steel front, galvanized sides
- Cast iron open burner, each 30,000 BTU/hr
- Thermostat (250° F- 550° F) controlled oven
- Welded frame structure for best stability
- 24" raised griddle plate (3/4" thickness) with splash guard
- 8.25" high broiler opening with a built-in rack that can slide
- Adjustable heavy duty legs
- 12" x 12" (30x30cm) cast iron grate
- Anti-clogging pilot cover under the grate
- A pull-out crumb tray with angled handle in the front
- U shape oven burner with 31,000 BTU/hr
- Thermal coupling safety valve for the oven
- Stainless steel oven door with good insulation
- Stainless steel handle for bottom oven
- Kick plate at the bottom, easy access for servicing
- 3/4" NPT rear gas connection
- One year limited parts and labor warranty



| Model | Description | Total BTU/HR | Packing Size(IN) | N/W (LB) | G/W (LB) |
|-----------|---|--------------|------------------|----------|----------|
| AR60-24RB | Gas range with 24" griddle/Broiler & oven | 278,000 | 65x40x52 | 727 | 860 |