

VANTAGE SERIES RANGES – 24-36"



36-BPV-S30

Design Features:

- 12" x 12" heavy duty cast iron section grates remove easily and safely. Cast-in bowl directs heat to the cooking surface.
- Grate design allows pots to slide from section to section.
- 30" Wide oven is porcelainized on two contact surfaces for easy cleaning
- Unique burner baffle distributes heat flow evenly throughout the 30,000 BTU oven (20" oven) / 38,000 BTU oven (30" oven)
- Oven door is removable for easy cleaning
- Stainless steel front, ledge, backguard and shelf; aluminized sides.
- 5" wide stainless steel landing ledge provides a functional working area
- Standard pans fit front to back in 20" oven
- Standard pans fit front to back and left to right in 30" oven
- 2 Rack guides with 1 rack

Compact Design with High Output

Vantage Series provides as standard many of the optional upgrades normally offered at a premium on other Range lines. The standard include a stainless steel front, ledge, back guard and shelf; aluminized sides.

Standard features include:

- 24" Range includes 20" oven with 4 open burners
- 36" Range includes 30" oven with 6 open burners
- Stainless steel front, landing ledge and backguard
- Oven is porcelainized on two contact surfaces, bottom and door liner
- 28,000 BTU/hr. lift-off burner heads for performance cooking and easy cleaning
- 12" x 12" heavy duty cast iron section grates remove easily and safely and accommodates a full range of cooking utensils for maximum versatility
- 5" stainless steel landing ledge provides a functional working area
- 10" Back shelf
- Oven has 150° - 500° holding range
- 6" adjustable legs

Options & Accessories

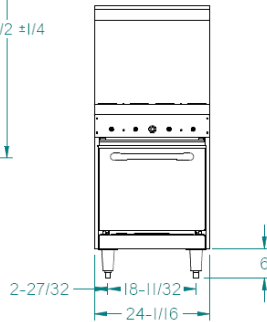
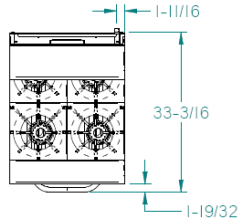
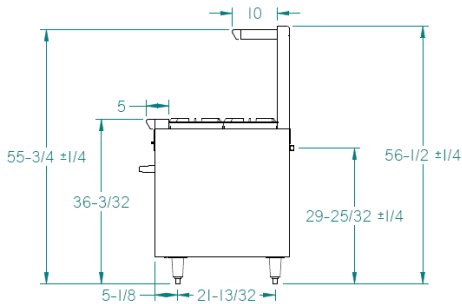
- Casters
- Additional Racks
- Gas Conversion Kits
- Casters – Set of 4
- Quick Disconnect and Flexible Gas Hose

Certifications

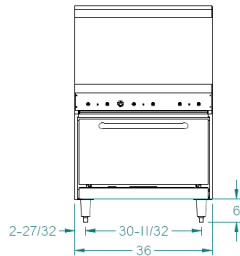
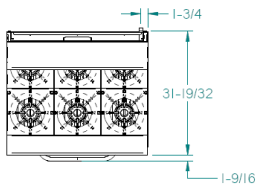
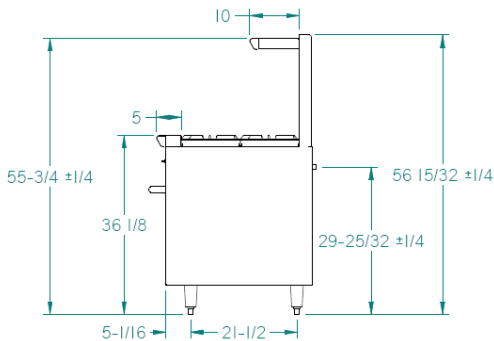


VANTAGE SERIES RANGES – 24-36"

24-BPV-S20



36-BPV-S30



PRODUCT SPECIFICATIONS

Construction:

16 gauge construction with welded front frame. Porcelainized oven interior oven includes, deck and door linings. Equipped with one heavy-duty locking chrome plated rack.

Clearance:

Legs or casters are required. Provide 4" from back, 14" from sides from combustible surfaces.

Gas Information:

Manifold pressure is 5.0"W.C. or natural gas or 10.0" for propane gas. Manifold size is 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection. Must specify type of gas and elevation if over 2000 ft. when ordering.

24-BPV-S20

4 burner, 20" Standard Oven, 142,000 BTU

36-BPV-S30

6 burner, 30" Standard Oven, 206,000 BTU

Overall Dimensions:

24-BPV-S20: 31"D x 56 5/8"H x 24"W
36-BPV-S30: 31"D x 56 5/8"H x 36"W

Shipping:

24-BPV-S20: 480 lbs
36-BPV-S30: 600 lbs

Freight Class: 85

FOB: Standex Dock