

VANTAGE SERIES RANGES – 60” 6 Burners with 24” Griddle (Raised Griddle Available)



60-BPV-6B-24G-S26

Design Features:

- Raised Griddle – Griddle is raised 8 1/4" for safe and convenient access
- 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.
- 26 1/2" Wide oven is porcelainized on two contact surfaces for easy cleaning
- Unique burner baffle distributes heat flow evenly throughout the 38,000 BTU 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 and left to right in 26 1/2" 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:

- 2 – 26 1/2" ovens with 6 burners and 24" griddle (raised griddle available)
- 3/4" thick polished steel griddle
- 24"W x 21"D griddle plate
- Griddle has two 20,000 BTU burners
- Broiler includes removable crumb tray
- 20 3/4"D x 19 1/2"W broiler rack has 3 guide positions
- 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

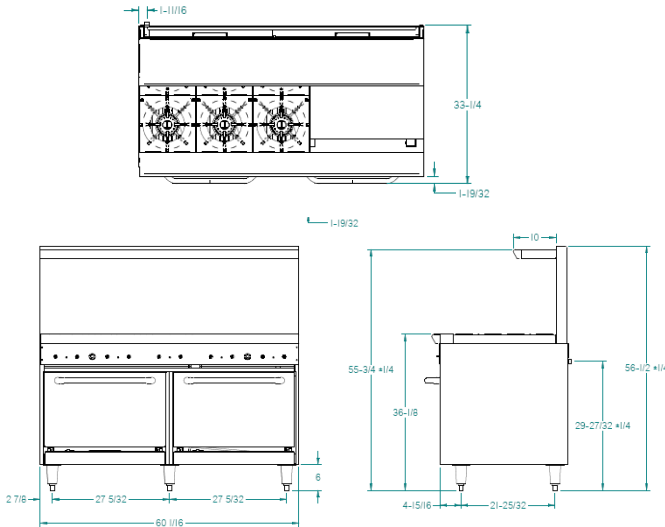
- Casters
- Additional Racks
- Gas Conversion Kits
- Casters – Set of 4
- Quick Disconnect and Flexible Gas Hose

Certifications



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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.

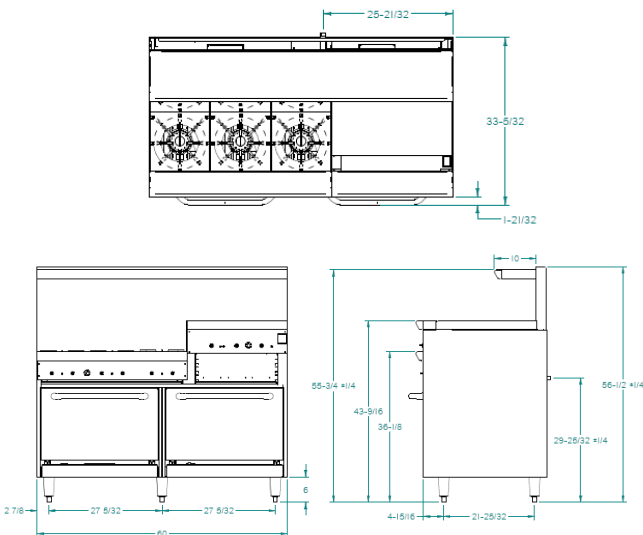
Clearance:

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.

60-BPV-6B-24RG-S26



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6 burner, 24" Griddle, (2) 26 1/2" Standard Oven, 284,000 BTU

60-BPV-6B-24RG-S26

6 burner, 24" Raised Griddle, (2) 26 1/2" Standard Oven, 284,000 BTU

Overall Dimensions:

60-BPV-6B-24G-S26: 31"D x 56 5/8"H x 60"W
60-BPV-6B-24RG-S26 : 31"D x 56 5/8"H x 60"W

Shipping:

60-BPV-6B-24G-S26: 1100
60-BPV-6B-24RG-S26 : 1100

Freight Class: 85

FOB: Standex Dock