



# G Series 60" Raised Griddle/Broiler Gas Range

Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Project: \_\_\_\_\_  
 Approval: \_\_\_\_\_  
 Date: \_\_\_\_\_

G Series 60" Raised Griddle/Broiler Gas Range

Models:

- G60-6R24RR       G60-6R24RS       G60-6R24SS



Model G60-6R24RR

NOTE: Ranges supplied with casters must be installed with an approved restraining device.

### Standard Features:

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, w/removable stainless steel shelf
- 6" (152mm) adj. stainless steel legs
- Large easy-to-use control knobs
- Gas regulator
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- Ergonomic split cast iron top ring grates
- 33,000 Btuh/9.67 kW 2 piece cast iron Starfire- Pro open top burner
- 24" (610mm) raised griddle/broiler section W/ 3 cast iron burners each rated 11,000 Btuh/3.22 kW, w/one manual hi/lo valve per burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control, 23" (584mm) working depth surface
- 4-1/4" 108(mm) wide grease trough
- 38,000 Btuh/ 11.13 kW cast iron "H" style oven burner
- Snap action modulating oven thermostat low to 500° F
- Large porcelain oven interior, fits standardize sheet pans in both directions for standard ovens

- Strong, keep-cool oven door handle
- Nickel plated oven rack and 3-position removable oven rack guide
- Convection oven w/3 nickel plated oven racks and removable rack guides in lieu of standard oven w/ 1/3HP 120v 60 Hz single phase fan motor; change suffix RS to CS or RR to CC, CS ovens standard on right
- Cabinet base in lieu of oven

### Optional Features:

- Convection oven motor 240v 50/60HZ single phase
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast iron "H" burner standard on left side
- Low profile backguard (LPBG)
- Stainless steel back for high shelf, low profile backguard, or range
- Additional oven racks
- 6" (152mm) levelling swivel casters (4), w/front locking
- Flanged deck mount legs
- Two stainless steel doors per section on storage base models
- Intermediate stainless steel shelf for storage base models
- Flex Upgrade Package
  - One additional oven rack per oven
  - (4) adjustable-height casters

### Specifications:

Gas restaurant series range with large capacity (standard) oven. 59-1/16" (1500mm) wide, 27" (686mm) deep work top surfaces. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Six Starfire-Pro 2 piece, 33,000 Btuh/ 9.67 kW (natural gas), cast open burners set in split cast iron ergonomic grates. 24" (610mm) raised griddle/broiler section with 3 cast iron burners each rated a 11,000 Btuh/3.22 kW. Optional hot-top with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of open burners. One piece oven with porcelain interior and heavy duty, "keep cool" door handle. Heavy cast iron "H" oven burner rated 38,000 Btuh/11.13 kW (natural gas) Oven controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection oven or storage base in lieu of standard oven.



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Model Number	Description	Total BTU/Hr Natural	Shipping Information		
			Lbs.	Kg	Cu Ft
G60-6R24SS	6 Open Burners, 24" Raised Griddle/Broiler w/ Double Storage Base	231,000	662	300	81
G60-6R24RR <sup>1</sup>	6 Open Burners, 24" Raised Griddle/Broiler w/ (2) Standard Ovens	307,000	828	376	81
G60-6R24RS <sup>1</sup>	6 Open Burners, 24" Raised Griddle/Broiler w/ (1) Standard Ovens & Storage Base	269,000	787	357	81

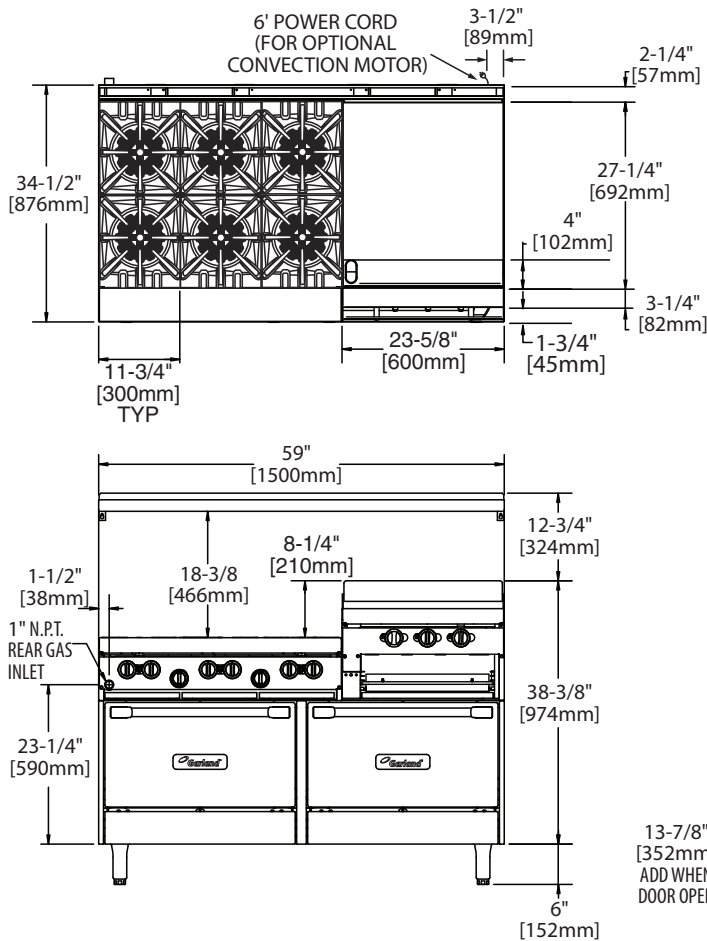
<sup>1</sup> Available with convection oven change RS to CS for single with storage or RR to CC for two convection ovens

Width In (mm)	Depth <sup>2</sup> In (mm)	Height w/shelf In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure	
			Height	Depth <sup>3</sup>	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
59-1/16 (1500)	34-1/2 (876)	57 (1448)	13 (330)	26 (660)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10.0" WC 25 mbar

<sup>2</sup> Convection oven base models add 3 7/8" (98mm) to the depth of the unit. <sup>3</sup> Convection oven depth 22" (559mm)

Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

Burner Ratings (BTU/Hr/kW)				
Gas Type	Open Top	Hot Top	Standard Oven or Convection	Raised Griddle/Broiler
Natural	33,000/9.67	18,000/5.27	38,000/11.13	33,000/9.66
Propane	26,000/7.61	18,000/5.27	32,000/9.38	33,000/9.66



Note: Installation clearance reductions are applicable only where local codes permit. This product is not approved for residential use. Convection ovens with 120V, 60 Hz, 1 phase, 3.4 amps motors are supplied with 6'/1829mm cord and plug (NEMA 5-15P); 240V ,50/60 Hz, 1 phase motors are not supplied with cord and plug and must have direct connect.

Form# G60RGB (01/05/11)

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