

VANTAGE SERIES RANGES – 60” 10 Burner



60-BPV-S26

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.
- 26 1/2" Wide oven is porcelainized on two contract 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 10 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

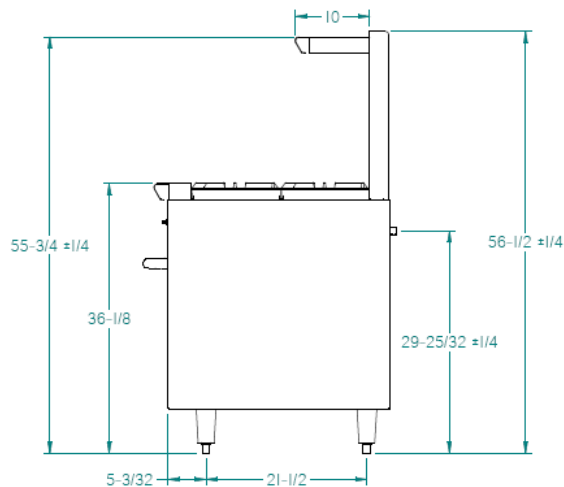
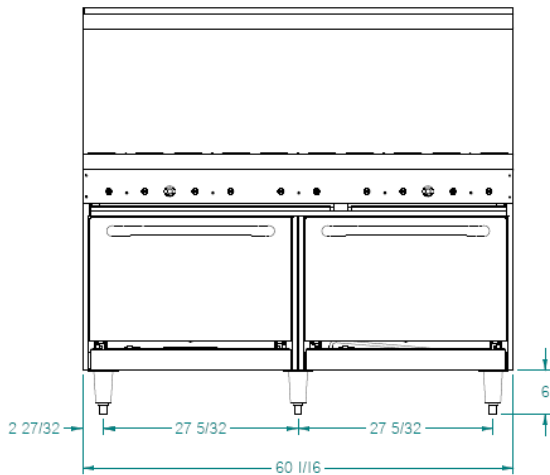
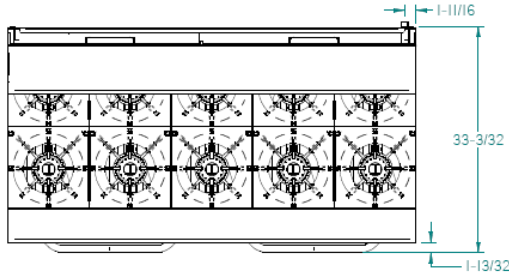
- Casters
- Additional Racks
- Gas Conversion Kits
- Casters – Set of 4
- Quick Disconnect and Flexible Gas Hose

Certifications





VANTAGE SERIES RANGES – 60" 10 Burner



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 o 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-S26

10 burner, 26 1/2" Standard Oven, 356,000 BTU

Overall Dimensions:

60-BPV-S26: 31"D x 56 5/8"H x 60"W

Shipping:

60-BPV-S20: 995 lbs

Freight Class: 85

FOB: Standex Dock