

# CBR-60-RG24 Open Burner Gas Restaurant Range w/ Double Oven, 24" Raised Griddle & Broiler

MODEL: CBR-60-RG24

DESCRIPTION: GAS RANGE W/ DOUBLE OVEN W/ 24" RAISED GRIDDLE & BROILER

TOTAL BTU/HR: 278,000

PACKING SIZE (IN): 65"x40"x52"

N/W (LB): 727

G/W (LB): 860

## FEATURES

- STAINLESS STEEL FRONT/BACK RISER W/ GALVANIZED SIDES
  - 6 CAST IRON OPEN BURNER (30,000 BTU/HR EACH)
- THERMOSTATICALLY CONTROLLED OVEN (250°F - 550°F)
  - WELDED FRAME STRUCTURE FOR SUPERIOR STABILITY
    - ADJUSTABLE HEAVY DUTY LEGS
    - 12"x12" (30x30CM) CAST IRON GRATE
  - ANTI-CLOGGING PILOT COVER UNDER THE GRATE
- 20"x24" GRIDDLE PLATE (3/4" THICKNESS) W/ SPLASH GUARD
- 8.25" HIGH BROILER OPENING W/ BUILT-IN RACK THAT CAN SLIDE
- PULL-OUT CRUMB TRAY W/ ANGLED HANDLE IN THE FRONT
  - U SHAPE OVEN BURNER (31,000 BTU/HR)
- THERMAL COUPLING SAFETY VALVE FOR OVEN
  - INSULATED STAINLESS STEEL OVEN DOOR
    - OVEN WITH STAINLESS STEEL HANDLE
- KICK PLATE AT THE BOTTOM FOR EASY ACCESS
  - 3/4" NPT REAR GAS CONNECTION
- 2 OVEN RACKS ON EACH SIDE INCLUDED
  - GAS CONVERSION KITS INCLUDED
- ONE YEAR LIMITED PARTS AND LABOR WARRANTY

\*PER OVEN

## OTHER MODELS AVAILABLE



## Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED. NATURAL GAS 4.0" (102 MM) W.C. PROPANE GAS 10.0" (254 MM) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:
 

NON-COMBUSTIBLES	COMBUSTIBLES
SIDES 0"	SIDES 4"
BACK 0"	BACK 4"
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.

