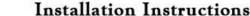
CBR-6 Open Burner Gas Restaurant Range w/ Oven

Model: CBR-6
Description: Gas range W/ single oven
Oven Dimension: 26.5"x23.5"x13.9"
Total BTU/HR: 215,000
Packing Size (in): 41"x40"x44"
N/W (lb): 368
G/W (lb): 456

FEATURES

- STAINLESS STEEL FRONT/BACK RISER W/ GALVANIZED SIDES
 - . Cast Iron open burner (30,000 btu/hr each)
 - THERMOSTATICALLY CONTROLLED OVEN (250°F 550°F)
 - WELDED FRAME STRUCTURE FOR SUPERIOR STABILITY
 - STANDBY S/S PILOT FOR EASY START
 - 4 CASTERS FOR EASY MOVING
 - 12"x12"(30x30cm) cast iron grate
 - · ANTI-CLOGGING PILOT COVER
- 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 INCLUDED
 - · GAS CONVERSION KITS INCLUDED
 - ONE YEAR LIMITED PARTS AND LABOR WARRANTY



FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).

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
- 4. This appliance is intended for commercial installation only and is not intended for home use.
- 5. EQUIPMENT CLEARANCE REQUIREMENT:

COMBUSTIBLES
SIDES 4"

BACK 0" BACK 4"





6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.

 FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.

