



Model PS-24G-6-2626

Specification:

Medium-Duty Range, Model: _____, with total BTU/Hr rating of: _____, when fueled by natural/propane gas. Finish is to be stainless steel, front and sides. Unit is to have 6" (152mm) legs with adjustable feet.

Oven: Oven door is to be one piece. Oven interior is to be porcelainized with a heavy-duty, "keep cool" door handle. Standard oven to come with a thermostat having temperature range from Low to 500°F, (260°C). Oven interior is to have one chrome plated oven rack and four-position rack guides.

Open Burners: are to be 30,000 BTU/Hr per burner, (NAT)/28,000 BTU/Hr (PRO) per burner, with center pilot and a one-piece, cast iron top grate over two open burners.

Griddles: are to be 5/8" (16mm), thick steel plate with 3" (76mm), wide grease trough. Burners are to be rated 20,000 BTU/Hr per burner. One burner per 12" (305mm), section.



Standard Features:

- Stainless steel front, sides and high shelf
- Large, durable control knobs
- 6" (152mm), chrome plated adjustable legs
- Pressure regulator; 3/4" (19mm), rear gas connection
- One year limited warranty on parts and labor, (USA & Canada)

Standard on Applicable Models:

Open Burners

- One-piece, cast iron, lift-off top grate; each 12" (305mm), wide x 25" (635mm), deep
- Geometric burners with center pilot; 30,000 BTU/Hr per burner, (NAT)/28,000 BTU/Hr (PRO) per burner
- Large capacity, removable, aluminized drip pan

Ovens

- Standard, full-size oven: 26 1/4"W x 22"D x 13 1/2"H interior, (667mm x 559mm x 343mm)
- Standard oven rated 35,000 BTU/Hr
- Thermostat with temperature range of Low to 500°F, (260°C)
- Four-position removable rack guides
- One chrome plated oven rack
- Porcelainized oven interior, (excluding top)
- Strong, keep-cool oven door handle

Optional Features:

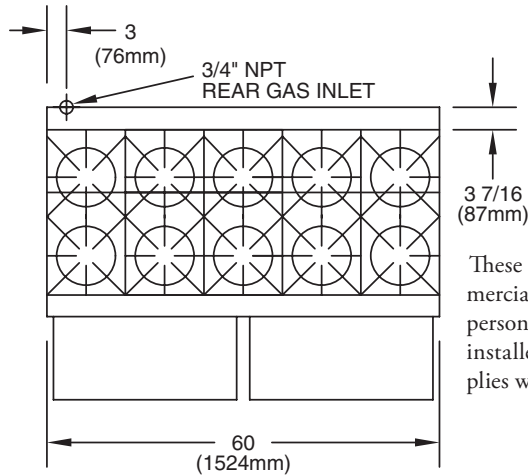
- Thermostat griddle control
- Interconnecting gas line to range-mounted broiler, (salamander or cheesemelter)
- Stainless steel, 5" (127mm), stub back
- Extra oven racks
- Casters; 6" (152mm), swivel casters, set of four; two locking
- Hot top in lieu of two open burners
- Stainless steel work surface in lieu of two open burners
- Grooved griddle
- Convection oven w/1725RPM, 1/3HP fan motor, three chrome plated oven racks on three-position rack guides
- Cabinet base with or without stainless steel doors
- Reverse griddle location, (right side)
- Stainless steel legs
- Flanged feet



OB=Open Burners G=Griddle O=Oven(s) Shipping volume (cube), all models=63.5

Model Number	OB	G	O	Total BTU/Hr	Ship Wt.		Model Number	OB	G	O	Total BTU/Hr	Ship Wt.	
					Lbs.	Kg						Lbs.	Kg
PS-10-2626	10	---	(2) 26"	370,000	756	343	PS-36G-4-2626	4	36"	(2) 26"	250,000	797	362
PS-10-26	10	---	(1) 26"	335,000	710	322	PS-36G-4-26	4	36"	(1) 26"	215,000	698	317
PS-10	10	---	---	300,000	610	277	PS-36G-4	4	36"	---	180,000	598	271
PS-12G-8-2626	8	12"	(2) 26"	330,000	780	355	PS-48G-2-2626	2	48"	(2) 26"	210,000	805	365
PS-12G-8-26	8	12"	(1) 26"	295,000	740	336	PS-48G-2-26	2	48"	(1) 26"	175,000	706	321
PS-12G-8	8	12"	---	260,000	640	291	PS-48G-2	2	48"	---	140,000	606	275
PS-24G-6-2626	6	24"	(2) 26"	290,000	793	360	PS-60G-2626	---	60"	(2) 26"	170,000	823	374
PS-24G-6-26	6	24"	(1) 26"	255,000	719	326	PS-60G-26	---	60"	(1) 26"	135,000	724	328
PS-24G-6	6	24"	---	220,000	619	281	PS-60G	---	60"	---	100,000	624	283

Width	Depth	Height		Oven Interior			Combustible Wall Clearance	
		w/Legs	w/o Legs	Height	Depth	Width	Sides	Rear
60" (1524mm)	32" (813mm)	38-1/2" (978mm)	32-1/2" (826mm)	13-1/2" (343mm)	22" (559mm)	26-1/4" (667mm)	9" (229mm)	6" (152mm)



Burner Ratings (BTU/Hr)		
Open	Griddle	Oven
30,000	20,000	35,000

Operating Pressure		Entry Clearances	
Natural	Propane	Crated	Uncrated*
4.5" WC	10.0" WC	46" (1168mm)	34" (864mm)

**With "RC" option: 39" (991mm)

These appliances are intended for commercial use by professionally trained personnel. It is the responsibility of the installer to ensure that installation complies with national and local codes.

Optional Convection Oven (per oven)			
115V	60Hz	1 Ø	5 Amps
6-ft. cord and plug included.			

