



Model PS-6-26

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

Griddle, (std on left, working depth: 20-1/2"/521mm)

- 5/8" (16mm) thick steel plate with manual valve control
- 3" (76mm), wide drip trough to internal grease drawer
- One burner every 12" (305mm), section, rated 20,000 BTU/Hr

Oven

- 26 1/4" wide x 22" deep x 13 1/2" high interior, (667mm x 559mm x 343mm)
- Steel burner, 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



Model Number	Description	Total BTU/Hr	Shipping Information		
			Lbs.	Kg	Cube
PS-6-26	Six Open Burners w/26" Oven	215,000	446	202	38.0
PS-6	Six Open Burners w/open storage	180,000	346	157	38.0
PS-12G-4-26	12" Griddle, Four Open Burners w/26" Oven	175,000	460	209	38.0
PS-12G-4	12" Griddle, Four Open Burners w/open storage	140,000	360	163	38.0
PS-24G-2-26	24" Griddle, Two Open Burners w/26" Oven	135,000	480	218	38.0
PS-24G-2	24" Griddle, Two Open Burners w/open storage	100,000	380	172	38.0
PS-36G-26	36" Griddle w/26" Oven	95,000	500	227	38.0
PS-36G	36" Griddle w/open storage	60,000	400	181	38.0

Width	Depth	Height		Oven Interior			Combustible Wall Clearance	
		w/Legs	w/o Legs	Height	Depth	Width	Sides	Rear
36" (914mm)	32" (813mm)	38-1/2" (978mm)	32-1/2" (826mm)	13-1/2" (343mm)	22" (559mm)	26-1/4" (667mm)	9" (229mm)	6" (152mm)

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.

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: 37" (940mm)

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

