

# RANGES



## RANGES

Restaurant series, gas only, heavy duty cast iron non-clog burner with one standing pilot per burner, a 6" Bullnosed plate rail, two piece back guard and shelf, welded frame with stainless steel front and sides and 6" adjustable legs (casters available as an optional accessory). Additionally every oven fits a full-size sheet pan and comes with full porcelain interior and enameled steel burners. It also comes with chrome plated wire rack, 150° to 500°F temperature range. All units come with an LP conversion kit. Comes with 2 years parts and labor warranty.

Model	Width	Burner	BTU / Power	Griddle	Oven Type	GAS	Dimensions
<b>S240</b>	24"	4	155K BTU	--	(1) 19" 3/4W x 26"D x 14" 1/2H	NG / LP	24"W x 30"1/2D x 58"3/4"H
<b>S360</b>	36"	6	215K BTU	--	(1) 31" 3/4 W x 26" D x 14" 1/2H	NG / LP	36"W x 30"1/2D x 58"3/4"H
<b>S360-24R</b>	60"	6	292K BTU	3/4 Thick, highly polished	(2) 19" 3/4W x 26"D x 14" 1/2H	NG / LP	60"W x 30"1/2D x 58"3/4"H

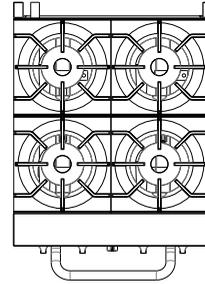
### NEW RANGES



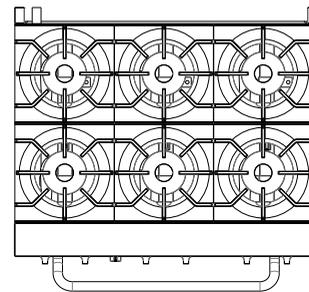
#### Crated Dimensions:

S240	42"D - 28"W - 42"H
S360	42"D - 41"W - 42"H
S360-24R	42"D - 68"W - 42"H

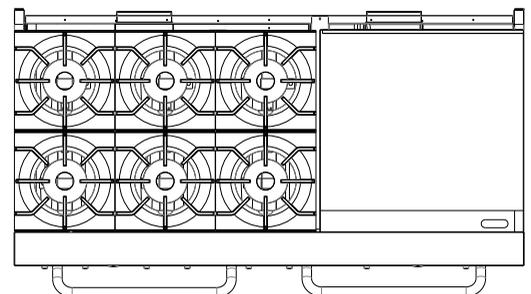
weight 334bs
weight 441 lbs
weight 841lbs



24" Range



36" Range



60" Range