

# 60-INCH COMMERCIAL RANGE OVEN W/ 24-INCH GRIDDLE AND 6 BURNERS

**SKU#: 17000-536**

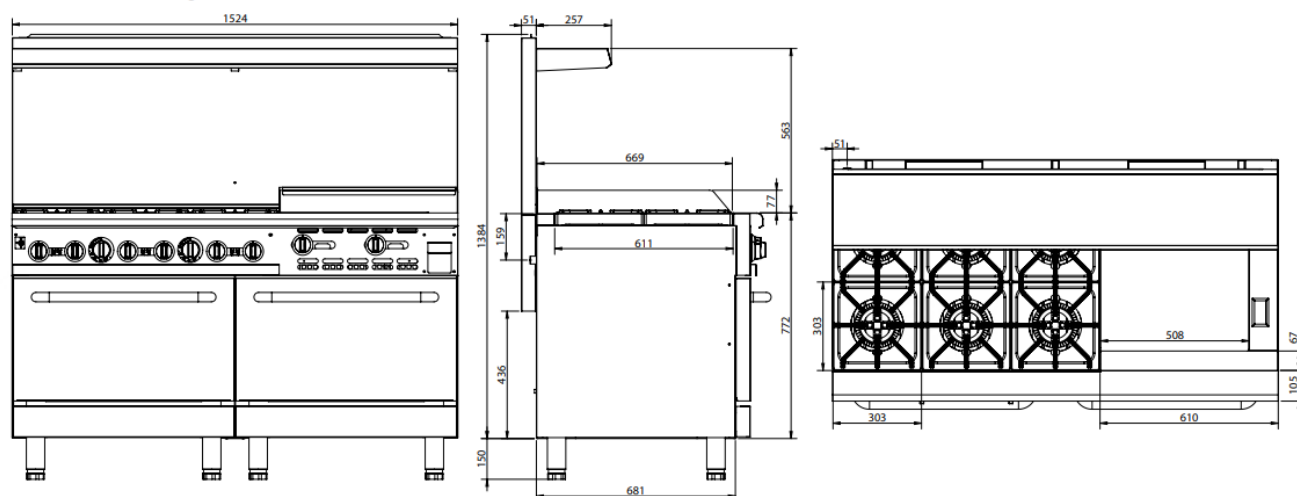


***THIS STAINLESS STEEL  
RANGE IS ONE OF OUR MOST  
DURABLE PRODUCTS; ABLE TO  
TAKE ON ALL THE DISHES YOU  
NEED TO MAKE DURING YOUR  
SERVICE!***



## TECHNICAL DRAWINGS & DIMENSIONS

\*measurements in diagrams are in inches



## TECHNICAL SPECIFICATIONS

SKU	17000-536
GAS TYPE	Natural
NO. OF BURNERS	6 + Griddle Plate
BTU	282,000 BTU Burner: 30,000 (each) Griddle Burner: 20,000 Oven: 31,000
OVEN TEMPERATURE RANGE	250 - 550°F 121.1 - 287.8°C
OVEN DIMENSIONS	26.6 x 23.5 x 13.9-inch
BURNER DIMENSIONS	12 x 12-inch (Open, Cast Iron)
NET WEIGHT	683 lbs   309.8 kg
NET DIMENSIONS	32.6 x 60 x 60.4-inch
GROSS WEIGHT	816 lbs   370.1 kg
GROSS DIMENSIONS	65 x 40 x 48-inch

## FEATURES:

- Stainless steel front and galvanized sides
- Cast iron open burners, each 30,000 BTU/hr
- Welded frame structure for best stability
- 12" griddle plate, with splash guard
- Adjustable heavy-duty legs
- Anti-clogging pilot over under the grate
- Pull-out crumb tray with angled handle in the front
- "U" shape oven burner
- Thermal coupling safety valve for the oven
- Stainless steel oven door with good insulation
- Stainless steel handle for bottom oven
- Kick plate at the bottom for easy access for servicing
- 3/4" NPT rear gas connection

