

Model:
IR60-10B / IR60-6B-24G / IR60-4B-36G



60" Restaurant Gas Range



FEATURES:

- Stainless steel exterior
- 30,000 BTU anti-clogging and lift-off open burners
- One standing pilot per burner
- Heavy duty 12" x 12" cast iron top grates
- Griddle plates are 3/4" thick polished steel
- Enamel interior oven for easy cleaning
- Oven temperature range between 175° F to 500° F
- 3/4" NPT rear gas connection and regulator standard
- Available in both natural gas and liquid propane
- Oven accommodates 18" x 26" sheet pan
- 4 chrome oven rack is included
- Gas Pressure:
NG: 5" WC LPG: 10" WC
- Casters with lock for easy mobility
- 1 year parts & Labour warranty

Options



MAIN DATA

MODEL	Product Size (in) (W*D*H)	Net Weight	Gross Weight	Gas Source	Burner Count		Single Burner (BTU)	Total Output (BTU)	Gas Pressure	Nozzle	40FT (PCS)
IR60-10B	60*31*56	597.52	716.10	Propane	Open Burners	10	30000	370000	10"WC	52#	44
					Oven	2	35000			49#	
				NG	Open Burners	10	33000	400000	5"WC	41#	
					Oven	2	35000			38#	
IR60-6B-24G		626.12	744.92	Propane	Open Burners	6	30000	306000	10"WC	52#	
					Griddle	2	28000			53#	
					Oven	2	35000			49#	
				NG	Open Burners	6	33000	324000	5"WC	41#	
	Griddle				2	28000	43#				
	Oven				2	35000	38#				
IR60-4B-36G	643.28	762.08	Propane	Open Burners	4	30000	274000	10"WC	52#		
				Griddle	3	28000			53#		
				Oven	2	35000			49#		
			NG	Open Burners	4	33000	286000	5"WC	41#		
				Griddle	3	28000			43#		
				Oven	2	35000			38#		

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PLAN VIEW

