

X Series 60" Raised Griddle/BroilerGasRange

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Project:
Approval:
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☐ X60-6R24RR

 ☐ X60-6R24RS



Model X60-6R24RR

NOTE: Ranges supplied with casters must be installed with an approved restraining device.

Standard Features:

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 4" (102mm) plate rail
- Stainless steel backguard w/ removable stainless steel shelf
- 24" (610mm) raised griddle broiler section w/3 cast iron burners each rated 14,500 Btuh/4-25kW
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- Durable easy to read control knobs
- Easy to clean 6" (152mm) steel core, injected molded legs
- Pressure regulator, 1" NPT
- Ergonomic split cast iron top ring grates
- 30,000 Btuh/ 8.79 kW 2 piece cast iron "Q" style donut open burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control

- 4-1/4" (108mm) wide grease trough
- Heavy duty oven door w/keepcool handle
- Straight steel tube oven burner 33.000 Btuh/9.67 kW
- Standard size Sunfire oven w/ ribbed porcelain oven bottom and door interior, aluminized top, sides and back
- Oven thermostat w/ Low to 500° F (260° C)

Series 60" Raised Griddle/Broiler Gas Range

- Nickel plated oven rack with two fixed position oven rack guides
- Open storage base in lieu of oven(s)

Optional Features:

Low profile 9-3/8" (238mm) back
guard stainless steel front and
sides

Additional	oven	racks

6" (152mm) swivel casters (4	1),	W
front locking		

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Specifications:

Gas restaurant series range with 2 standard size Sunfire ovens. 59-1/16" (1500mm) wide with a 27" (686mm) deep work top surface. Stainless steel front, sides and 4"(102mm) wide front rail. 6" (152mm) legs with adjustable feet. Six robust 2 piece 30,000 Btuh/8.797 kW (Natural gas), cast open burners set in split cast iron ergonomic grates. 24" (610mm) raised griddle/broiler with cast iron burners each rated at 14,500 Btuh/4.25kW. Porcelain oven bottom and door liner. Two position fixed rack guide w/one oven rack. Heavy duty oven door with "keep cool" door handle. Straight steel tube oven burner 33,000 Btuh/9.67 kW (natural gas) provides quality bake and good recovery . Oven thermostat ranges from Low to 500° F (260° C). Available with storage base.













Model	Model Number Description				Shipping Information		
Number		Natural	Lbs.	Kg	Cu Ft		
X60-6R24RR	6 Open Burners, 24" Raised Griddle/Broiler w/ (2) Standard Ovens	279,000	828	376	81		
X60-6R24RS	6 Open Burners, 24" Raised Griddle/Broiler w/ (1) Standard Ovens & Storage Base	246,000	787	357	81		

Width In (mm)	Depth In (mm)	Height w/shelf	Oven Interior-in (mm)		Oven interior-in (mm)			Entry Clearances In (mm)		Manifold Operating Pressure	
in (mm)	in (mm)	In (mm)	Height	Depth	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
59-1/16	33-1/2	57	13	22	26-1/4	14	6	37	36-1/2	4.5" WC	10"
(1500)	(8512	(1448)	(330)	(559)	(667)	(356)	(152)	(940)	(927)	11 mbar	25 mbar

Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

Burner Ratings (BTU/Hr/kW)								
Gas Type	Open Top	Standard Oven	Raised Griddle/Broiler					
Natural	30,000/8.79	33,000/9.67	33,000/9.66					
Propane	26,000/7.61	29,000/8.50	33,000/9.66					

2-1/2"
[57mm]

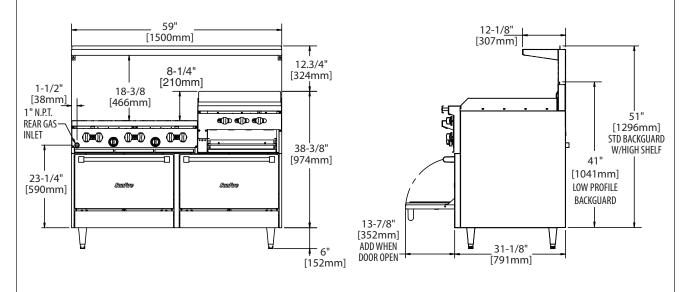
27-1/4"
[876mm]

4"
[102mm]

11-3/4"
[82mm]
[300mm]

Note: Installation clearance reductions are applicable only where local codes permit.

This product is not approved for residential use.





Form# XRB60 Series (10/23/14)