U.S. Range

Models:

☐ U60-10RR

☐ U60-10RS

☐ U60-10SS

U Series 60" Gas Restaurant Range

☐ U60-8G12RR

☐ U60-8G12RS

☐ U60-8G12SS

Item:	
Quantity:	
Project:	
Approval:	
Date:	

☐ U60-G60RR

☐ U60-G60RS

☐ U60-G60SS

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Model U60-10RR

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

Standard Features:

• Large 27" (686mm) work top surface

U60-4G36RR

U60-4G36RS

☐ U60-4G36SS

- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, with removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large easy-to-use control knobs
- Gas regulator

☐ U60-6G24RR

☐ U60-6G24RS

☐ U60-6G24SS

Standard on Applicable Models:

- Open storage base in lieu of oven
- Ergonomic split cast iron top ring grates
- Powerful 32,000 Btuh/ 9.37 kW 2 piece cast iron geometric open top burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control, 23" (584mm) working depth surface, Standard on right, optional on left
- 4-1/4" (108mm) wide grease trough
- 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- 38,000 Btuh/ 11.13 kW cast iron "H" style oven burner
- Snap action modulating oven thermostat low to 500° F
- Large oven w/porcelain ribbed bottom & door, aluminized steel top, sides and back; oven fits standard sheet pans in both directions for standard ovens
- Nickel plated oven rack and 3position removable oven rack guide

- Strong, keep-cool oven door handle
- Convection oven w/3 nickel plated oven racks and removable rack guides in lieu of standard oven w/ 1/3HP 120v 60 Hz single phase fan motor; change suffix RS to CS or RR to CR (1) or CC (2) convection ovens, CR or CS ovens standard on right

Series 60" Gas Restaurant Range

Optional Features:

U60-2G48RR

U60-2G48RS

☐ U60-2G48SS

- Convection oven motor 240v 50/60HZ single phase
- Snap action modulating griddle control 175° to 425° F
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast iron "H" burner standard on left side
- Low profile 9-3/8" (238mm)
 backguard stainless steel front and sides
- ☐ Additional oven racks
- 6" (152mm) levelling swivel casters (4), w/front locking
- Flanged deck mount legs
- Piezo spark ignition for pilots on griddles

Specifications:

Gas restaurant series range with deep capacity oven. 59-1/16" (1500mm) wide with 27" (686mm) deep work top surfaces. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Ten powerful 2 piece 32,000 Btuh/9.37 kW (Natural Gas), cast open burners set in split cast iron ergonomic grates. Griddle or optional hot-top with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of open burners. Porcelain oven bottom and door

liner. Durable heavy duty oven door w/ "keep cool" handle. Heavy cast iron "H" oven burner rated 38,000 Btuh/11.13 kW (natural gas) Oven controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection oven or storage base in lieu of standard oven(s).











General Inquires 1-905-624-0260 USA Sales, Parts and Service 1-800-424-2411 Canadian Sales 1-888-442-7526 Canada or USA Parts/Service 1-800-427-6668



OB=Open Burne	ers		G=Grid	dle O=Oven(s)			
Model				Total	Ship Wt.		
Number	ОВ	G	0	BTU/Hr Natural	Lbs.	Kg	
U60-10RR ¹	10	_	(2) 26"	396,000	726	329	
U60-10RS ¹	10	_	(1) 26"	358,000	690	312	
U60-10SS	10	_	_	320,000	581	264	
U60-8G12RR ¹	8	12"	(2) 26"	350,000	756	343	
U60-8G12RS ¹	8	12"	(1) 26"	312,000	720	327	
U60-8G12SS	8	12"	_	274,000	611	277	
U60-6G24RR ¹	6	24"	(2) 26"	304,000	791	359	
U60-6G24RS ¹	6	24"	(1) 26"	266,000	755	342	
U60-6G24SS	6	24"	_	228,000	646	293	

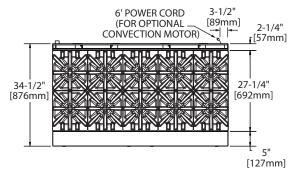
Shipping volume, all models=79 Cu Ft							
Model				Total	Ship Wt.		
Number	ОВ	G	0	BTU/Hr Natural	Lbs.	Kg	
U60-4G36RR ¹	4	36"	(2) 26"	258,000	826	375	
U60-4G36RS ¹	4	36"	(1) 26"	220,000	790	358	
U60-4G36SS	4	36"	_	182,000	681	309	
U60-2G48RR ¹	2	48"	(2) 26"	212,000	851	386	
U60-2G48RS ¹	2	48"	(1) 26"	174,000	815	370	
U60-2G48SS	2	48"	_	136,000	706	320	
U60-G60RR ¹	_	60"	(2) 26"	166,000	866	393	
U60-G60RS ¹		60"	(1) 26"	128,000	830	376	
U60-G60SS		60"		90,000	721	327	

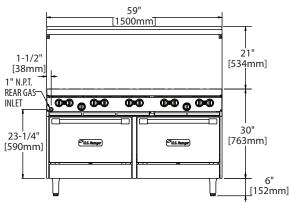
¹ Available with convection oven change RS to CS;, RR to CR for one convection oven or CC for two convection ovens

Width In (mm)	w/shelf		Oven Interior-in (mm)		Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure		
in (mm)	in (mm)	In (mm)	Height	Depth ³	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
59-1/16	34-1/2	57	13	26	26-1/4	14	6	37	36-1/2	4.5" WC	10" WC
(1500)	(876)	(1448)	(330)	(660)	(667)	(356)	(152)	(940)	(927)	11 mbar	25 mbar

² Convection oven base models add 3 7/8" (98mm) to the depth of the unit. ³ Convection oven depth 22" (559mm)

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



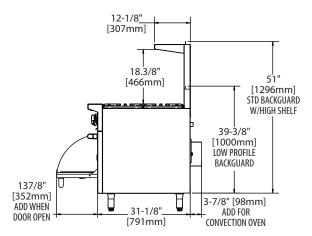


Burner Ratings (BTU/Hr/kW)							
Gas Type	Open Top	Griddle/ Hot Top	Standard Oven or Convection				
Natural	32,000/9.37	18,000/5.27	38,000/11.13				
Propane	26,000/7.61	18,000/5.27	32,000/9.38				

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

This product is not approved for residential use.

Convection ovens with 120V, 60 Hz, 1 phase, 3.4 amps motors are supplied with 6'/1829mm cord and plug (NEMA 5-15P); 240V ,50/60 Hz, 1 phase motors are not supplied with cord and plug and must have direct connect.



Form# U60 Series (10/23/14)

