

## RESTAURANT EQUIPMENT HAWAII



GAS BURNERS WITH OVEN
FULLY MIG WELDED FRAME FOR STABILITY
STAINLESS STEEL FRONT, BACK-RISER
6" STAINLESS STEEL ADJUSTABLE HEAVY DUTY
LEGS

Four open top burners, each 30,000 BTU/hr

COVED PILOT BURNER COVER TO PREVENT CLOGGING FROM SPILLAGE

Stainless steel pilot for durability Heavy duty cast grates, 12" x 12"(30\*30cm) in size, easy to be removed

PULL OUT CRUMB TRAY WITH ROUNDED EDGES TO PREVENT HEAT TRANSFER

31,000 BTU/HR. U-SHAPE BURNER FOR EACH BOTTOM OVEN

WITH 20000 BTU/HR BURNER (1 PC) FOR GRIDDLE

FULL SIZE SHEET PANS FIT SIDE-TO-SIDE OR FRONT-TO-BACK.

Oven thermostat adjusts from 250°F to 550°F

Two oven racks and four rack positions 12" griddle plate , 3/4" thickness Optional with castors

#### FEATURES AND SPECIFICATIONS

- 30,000 BTU OPEN TOP BURNERS
- (4) 20,000 BTU U-SHAPED BURNERS FOR GRIDDLE MODELS
- 30,000 BTU OVEN WITH TUBE STYLE BURNER
- 250-550 degrees Fahrenheit temperature range
- Dual oven racks with 4 rack positions per oven compartment • Heavy-Duty cast iron, lift-off grates
- Heavy-duty pull-out crumb tray
- Heavy-duty 6" adjustable stainless steel legs



WARRANTY
RESIDENTIAL: REH
ASSUMES NO LIABILITY FOR PARTS
OR LABOR COVERAGE FOR
COMPONENT FAILURE, FACTORY
DEFECT OR ANY OTHER DAMAGES
FOR UNITS INSTALLED IN
NON-COMMERCIAL FOODSERVICE OR
RESIDENTIAL APPLICATIONS.



Parts & Labor



# RESTAURANT EQUIPMENT HAWAII

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## TECHNICAL DATA

| Exterior Dimensions | 36"x325/8"x60" |
|---------------------|----------------|
| Product Weight      | 397 lbs.       |
| Gross Weight        | 459 lbs.       |
| SHIPPING DIMENSIONS | 41"x41"x48"    |
| OVEN TEMP.          | 250°-500°      |
| POWER (BTU)         | 170,000        |

| COOKING SURFACE | Cast Iron Grates           |
|-----------------|----------------------------|
| Power           | NATURAL GAS/LIQUID PROPANE |
| BURNER STYLE    | OPEN TOP                   |
| Total Burners   | 4                          |
| Griddle Size    | 12" Griddle                |
| Knob Style      | METAL                      |

#### Installation

Install the Commercial Range on and around non-combustible surfaces, allong 6" of clearance on the sides of the oven range as well as a 6" clearance fromt the back of the Range. Install Range underneath a ventilation hood that corresponds with local and national codes.

- $\bullet 3/4$ " Rear gas connection configured fir areas at an altitude less than 2,000 FT
- ullet Manual Gas shut-off valve and gas pressure regulator must be installed for safety and ease of servicing.

### PLAN VIEW





