

# Restaurant Equipment Hawaii







- RUGGED STAINLESS STEEL FRONT AND ALLMINUM SIDES
- 6" ADJUSTABLE STAINLESS STEEL LEGS
- 30,000 BTU OPEN TOP BURNERS WITH STANDING PILOT IGNITION
- 12" x 12" heavy-duty lift-off cast iron grates
- PULL-OUT CRUMB TRAY WITH WELDED CORNERS
- Durable metal control knobs
- 250-550°F OVEN TEMPERATURE RANGE
- 2 CHROME PLATED OVEN RACKS WITH 4 RACK

#### POSITIONS

- PORCELAINIZED OVEN BOTTOM FOR EASY CLEANING
- 43/4" DEEP BACK SHELF AND 2" FRONT LEDGE FOR ADDED STORAGE AND SAFETY
- KICK PLATE PROTECTS INTERNAL COMPONENTS AND PROVIDES EASY ACCESS FOR SERVICING
- 3/4" REAR GAS CONNECTION

This commercial range is equipped with 4 burners and a spacious oven, making it the most versatile piece of equipment in your kitchen. Effortlessly boil, sauté, simmer, and perform a variety of other cooking tasks atop the heavy- duty cast iron grates. The general-purpose oven provides a convenient way to warm or bake foods.



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

| OVERALL SIZE       | 24"Wx325m" Dx60"H    |
|--------------------|----------------------|
| OVEN INTERIOR SIZE | 205/8"Wx257/8"Dx13"H |
| BURNER BTU         | 36,000               |
| OVEN BTU           | 30,000               |
| TOTAL RANGE BTU    | 150,000              |
| KNOB STYLE         | METAL                |

| COOKING SURFACE   | 12"x12" Cast Iron Grates       |
|-------------------|--------------------------------|
| Power             | NATURAL GAS OR LIQUID PROPANE. |
| BURNER STYLE      | OPEN TOP                       |
| TOTAL BURNERS     | 4                              |
| TOTAL OVENS       | 1                              |
| MAXIMUM OVEN TEMP | 550°F                          |

| CONTROL TYPE         | Manual            |
|----------------------|-------------------|
| GAS INLET SIZE       | 3/4"              |
| SHIPPING CARTON SIZE | 29"Wx401/2"Dx35"H |
| Weight               | 366lbs            |
| FREIGHT CLASS        | 110               |

#### INSTALLATION

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

- •3/4" REAR GAS CONNECTION CONFIGURED FOR AREAS AT AN ALTITUDE LESS THAN 2,000 FT
- •Manual gas shut-off valve and gas pressure regulator must be installed for safety and ease of servicing

### PLAN VIEW

