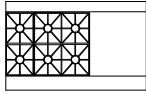


# RESTAURANT RANGES - GAS









## ENDURANCE™ SERIES | 60" Open-Top Burners & Griddle Top



### 60" RANGE WITH 2 OVENS

6 OPEN-TOP BURNERS, 24" GRIDDLE RIGHT\*

Standard Base / Standard Base	Griddle Control	Gas Type	Total BTU/hr
 60SS-6B24GN	Manual	Natural	278,000
 60SS-6B24GTN	Thermostatic	Natural	278,000
60SS-6B24GP	Manual	Propane	263,000
60SS-6B24GTP	Thermostatic	Propane	263,000
<b>Standard Base / Convection Base</b>			
 60SC-6B24GN	Manual	Natural	275,000
 60SC-6B24GTN	Thermostatic	Natural	275,000
60SC-6B24GP	Manual	Propane	260,000
60SC-6B24GTP	Thermostatic	Propane	260,000
<b>Refrigerated Base (Left placement only) / Standard Base</b>			
 60RS-24G6BN	Manual	Natural	243,000
 60RS-24GT6BN	Thermostatic	Natural	243,000
60RS-24G6BP	Manual	Propane	228,000
60RS-24GT6BP	Thermostatic	Propane	228,000

Oven accepts full-size sheet pans.

\*Griddles and oven bases can be moved to left position for upcharge.

Griddles can only be placed over the 36" oven base section. Convection ovens can only be in the 36" oven base.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.

Thermostatic griddle controls allow user to set and maintain a specific temperature.

See page 21 for optional flame safety device for open-top burners.



#### 60SS-6B24GTN

Shown on optional casters

Pictures shown are for illustration purpose only.

Actual product may vary.