RESTAURANT RANGES - GAS



ENDURANCE™ SERIES | 72" Open-Top Burners & Griddle Top



72" RANGE WITH 2 OVENS

6 OPEN-TOP BURNERS & 36" GRIDDLE RIGHT*

Standard Base / Standard Base		Griddle Control	Gas Type	Total BTU/hr
	72SS-6B36GN	Manual	Natural	310,000
	72SS-6B36GTN	Thermostatic	Natural	310,000
	72SS-6B36GP	Manual	Propane	295,000
	72SS-6B36GTP	Thermostatic	Propane	295,000
Standard Base / Convection Base				
Standard E	72SC-6B36GN	Manual	Natural	207 000
				307,000
	72SC-6B36GTN	Thermostatic	Natural -	307,000
	72SC-6B36GP	Manual	Propane	292,000
	72SC-6B36GTP	Thermostatic	Propane	292,000
Convection Base / Convection Base				
<u>x</u> <u>x</u>	72CC-6B36GN	Manual	Natural	304,000
	72CC-6B36GTN	Thermostatic	Natural	304,000
	72CC-6B36GP	Manual	Propane	289,000
	72CC-6B36GTP	Thermostatic	Propane	289,000
Refrigerated Base (Left placement only) / Standard Base				
*	72RS-6B36GN	Manual	Natural	275,000
	72RS-6B36GTN	Thermostatic	Natural	275,000
	72RS-6B36GP	Manual	Propane	260,000
	72RS-6B36GTP	Thermostatic	Propane	260,000
Refrigerated Base (Left placement only) / Convection Base				
*	72RC-6B36GN	Manual	Natural	272,000
	72RC-6B36GTN	Thermostatic	Natural	272,000
	72RC-6B36GP	Manual	Propane	257,000
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	72RC-6B36GTP	Thermostatic	Propane	257,000

Oven accepts full-size sheet pans.

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

^{*}Griddles and convection ovens can be moved to left position for upcharge.

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.