



X-Series 60" Gas Restaurant Range

Project _____
Item _____
Quantity _____
CSI Section 11400
Approved _____
Date _____

Models

- X60-10RR
- X60-6G24RR



Model X60-10RR

Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 4" (102mm) plate rail
- Stainless steel backguard w/ removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- Durable easy to read control knobs
- Easy to clean 6" (152mm) steel core, injection molded legs
- Pressure regulator, 1" NPT
- Ergonomic split cast-iron top ring grates
- 30,000 BTU/8.79 kW 2-piece cast-iron "Q" style donut open burner
- 18,000 BTU/5.27 kW cast-iron "H" style griddle burner per 12"(305mm) width of griddle
- Griddle plates only available on right side of range
- 5/8" (15mm) thick steel griddle plate w/ manual hi/lo valve control
- 4-1/4" (108mm) wide grease trough
- Straight steel tube oven burner 33,000 BTU/7.33 kW
- Easy to access oven pilot
- Reinforced chassis
- Standard size oven with ribbed porcelain oven bottom and door interior, aluminized top, sides and back
- Oven thermostat w/ Low to 500° F

(260° C)

- Nickel-plated oven rack with two fixed-position oven rack guides
- Square door design with strong, "keep-cool" oven door handle

Options & Accessories

- Low-profile 9-3/8" (238mm) backguard stainless steel front and sides
- Four 6" (152mm) levelling swivel casters w/front locking
- Celsius temperature dials

Specifications

Gas restaurant series range with standard oven.

23-5/8" (600mm) wide with a 27" (686mm) deep work top surface.

Stainless steel front, sides and 4"(102mm) wide front rail.

6" (152mm) legs with adjustable feet.

Ten robust 2-piece 30,000 BTU/8.797 kW (Natural gas), cast-iron open burners set in split cast-iron ergonomic grates.

Griddle on applicable models with cast-iron "H" style burners, 18,000 BTU/5.27 kW (natural gas), in lieu of open burners.

Porcelain oven bottom and door liner.

Two fixed-position rack guides w/one oven rack.

Heavy-duty oven door with "keep-cool" door handle.

Straight steel tube oven burner 33,000 BTU/7.33 kW (natural gas) provides quality bake and good recovery.

Oven thermostat ranges from Low to 500° F (260° C).

NOTE: Use only Garland certified casters and approved restraining devices.



X-Series 60" Gas Restaurant Range

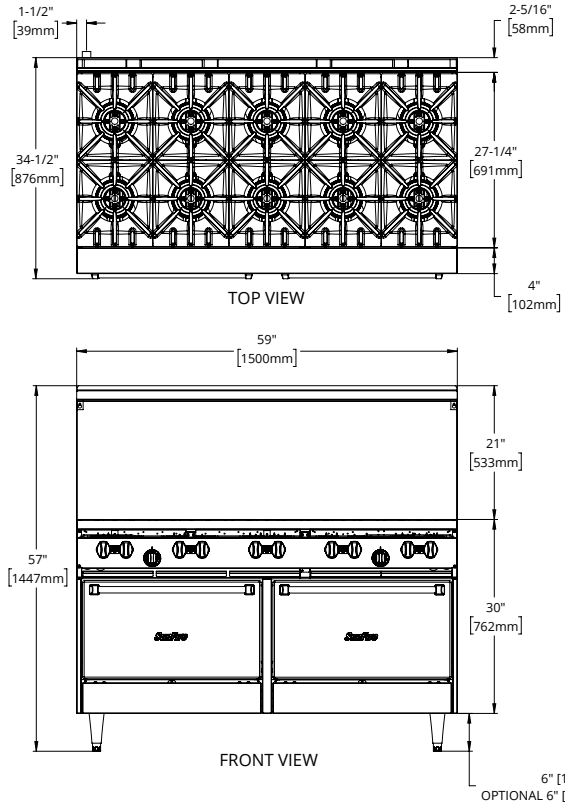
Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

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

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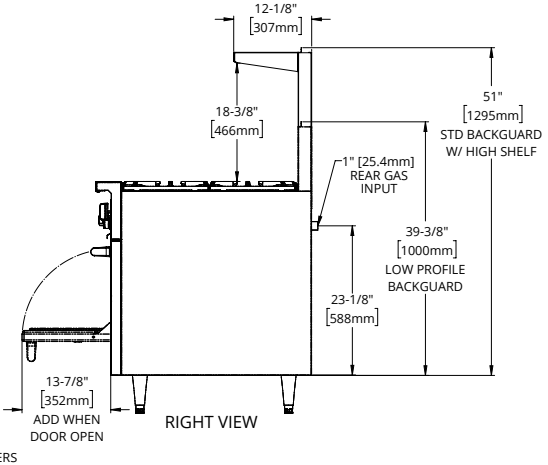
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Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

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



Model Number	Description	Total BTU/Hr Natural Gas	Total BTU/Hr Propane	Shipping Information		
				Lbs.	Kg	Cu Ft
X60-10RR	Ten Open Top Burners w/ Two Standard Ovens	366,000	318,000	726	329	79
X60-6G24RR	24" Griddle, 6 Open Top Burners w/ Two Standard Ovens	282,000	250,000	791	359	79

Width In (mm)	Depth In (mm)	Height w/shelf In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure	
			Height	Depth	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
59-1/16 (1500)	33-1/2 (851)	57 (1448)	13 (330)	22 (559)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10" 25 mbar

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle	Standard Oven
Natural	30,000/8.79	18,000/5.27	33,000/9.67
Propane	26,000/6.1	18,000/5.27	29,000/8.50

Garland/SunFire reserves the right to make changes to the design or specifications without prior notice.

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