

CR60-24G-NG Natural Gas 60" Commercial Range, 6 Burner, 2 Oven, 24" Flat Griddle



FEATURES

- Stainless steel front, back riser and shelf
- Cast iron open lift off burner, each 30,000 BTU/hr
- Thermostat (250°F- 550°F) controlled oven
- Welded frame structure for best stability
- Standby S/S pilot for easy start
- Casters standard, optional legs
- 12" x 12" cast iron grate
- Anti-clogging pilot cover under the grate
- A pull-out crumb tray with angled handle front
- U-Shape oven burner with 31,000 BTU/hr
- Thermal coupling safety valve for the oven
- Stainless steel oven door with good insulation
- Stainless steel handle for bottom oven
- Kick plate at the bottom for easy servicing
- LP conversion kit included
- 3/4" NPT rear gas connection

- ETL US & Canada
- ETL Sanitation
- Conforms to NSF Standards



USR Brands Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	60"L x 32.6"D x 60"H
Oven Dimensions	26.6"L x 26"D x 13.9"H
Packaging Dimensions	65"L x 40"D x 48"H
Unit Weight	683 lb.
Shipping Weight	853 lb.

COOKING

Numbers of Burners	6
Per Burner BTU	30,000
Burner Style	Grates
Numbers of Oven	2
Numbers of Oven Racks	4
Per Oven BTU	31,000
Oven Style	Standard Oven
Max. Oven Temperature	550°F
Griddle Plate Size	24"
Total Griddle BTU	40,000
Total Burner BTU	180,000
Total Oven BTU	62,000
Total BTU	282,000
Control Type	Manual
Gas Inlet Size	3/4"
Gas Type	Natural Gas

CONSTRUCTION

Frame Structure	Welded
Number of Caster	(6) Qty: 3 with brakes, 3 without
Kick Plate Access	Yes
Pull Out Tray	Yes
Back Riser Shelf	Yes
Removable Grates	Yes

TECHNICAL DRAWING

MODEL: CR60-24G-NG

MFR MODEL:

