



X Series 60" Raised Griddle/Broiler Gas Range

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Models:

X60-6R24RR

X60-6R24RS



Model X60-6R24RR

NOTE: Ranges supplied with casters must be installed with an approved restraining device.

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
- 24" (610mm) raised griddle broiler section w/3 cast iron burners each rated 14,500 Btuh/4.25kW
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- Durable easy to read control knobs
- Easy to clean 6" (152mm) steel core, injected molded legs
- Pressure regulator, 1" NPT
- Ergonomic split cast iron top ring grates
- 30,000 Btuh/ 8.79 kW 2 piece cast iron "Q" style donut open burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control
- 4-1/4" (108mm) wide grease trough
- Heavy duty oven door w/keep-cool handle
- Straight steel tube oven burner 33,000 Btuh/9.67 kW
- Standard size Sunfire oven w/ 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
- Cabinet base in lieu of oven(s)

Optional Features:

- Low profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- 6" (152mm) swivel casters (4), w/ front locking
- Celsius temperature dials

Specifications:

Gas restaurant series range with 2 standard size Sunfire ovens. 59-1/16" (1500mm) 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. Six robust 2 piece 30,000 Btuh/8.797 kW (Natural gas), cast open burners set in split cast iron ergonomic grates. 24" (610mm) raised griddle/broiler with cast iron burners each rated at 14,500 Btuh/4.25kW. Porcelain oven bottom and door liner. Two position fixed rack guide w/one oven rack. Heavy duty oven door with "keep cool" door handle. Straight steel tube oven burner 33,000 Btuh/9.67 kW (natural gas) provides quality bake and good recovery . Oven thermostat ranges from Low to 500° F (260° C). Available with storage base.



X Series 60" Raised Griddle/Broiler Gas Range

Model Number	Description							Total BTU/Hr Natural	Shipping Information	
									Lbs.	Kg
X60-6R24RR	6 Open Burners, 24" Raised Griddle/Broiler w/ (2) Standard Ovens							279,000	828	376
X60-6R24RS	6 Open Burners, 24" Raised Griddle/Broiler w/ (1) Standard Ovens & Storage Base							246,000	787	357
Width In (mm)			Depth In (mm)			Height w/shelf In (mm)		Oven Interior-in (mm)		Combustible Wall Clearance-In (mm)
Height			Depth			Sides		Rear		Entry Clearances In (mm)
59-1/16 (1500)	33-1/2 (8512)	57 (1448)	13 (330)	22 (559)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	Crated
									4.5" WC 11 mbar	Uncrated
									10" 25 mbar	Manifold Operating Pressure

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

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Standard Oven	Raised Griddle/Broiler
Natural	30,000/8.79	33,000/9.67	33,000/9.66
Propane	26,000/7.61	29,000/8.50	33,000/9.66

2-1/2" [57mm]

34-1/2" [876mm]

11-3/4" [300mm] TYP

27-1/4" [692mm]

4" [102mm]

3-1/4" [82mm]

23-5/8" [600mm]

1-3/4" [45mm]

59" [1500mm]

1-1/2" [38mm]

1" N.P.T. REAR GAS INLET

23-1/4" [590mm]

18-3/8" [466mm]

8-1/4" [210mm]

12.3/4" [324mm]

38-3/8" [974mm]

6" [152mm]

13-7/8" [352mm] ADD WHEN DOOR OPEN

12-1/8" [307mm]

51" [1296mm] STD BACKGUARD W/HIGH SHELF

41" [1041mm] LOW PROFILE BACKGUARD

31-1/8" [791mm]

Note: Installation clearance reductions are applicable only where local codes permit.
This product is not approved for residential use.

Form# XRB60 Series (08/17/11)