



U Series 60" Raised Griddle/Broiler Gas Range

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

U Series 60" Raised Griddle/Broiler Gas Range

Models:

- U60-6R24RR U60-6R24RS U60-6R24SS



Model U60-6R24RR

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 5" (127mm) plate rail
- Stainless steel backguard, w/removable stainless steel shelf
- 6" (152mm) adj. stainless steel legs
- Large easy-to-use control knobs
- Gas regulator
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- Ergonomic split cast iron top ring grates
- Powerful 32,000 Btuh/ 9.37 kW, 2 piece cast iron geometric open top burner
- 24" (610mm) raised griddle/broiler section W/ 3 cast iron burners each rated 11,000 Btuh/3.22 kW, w/one manual hi/lo valve per burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control, 23" (584mm) working depth surface
- 4-1/4" 108(mm) wide grease trough
- 38,000 Btuh/ 11.13 kW cast iron "H" style oven burner
- Large oven w/porcelain ribbed bottom & door, aluminized steel top, sides and back; oven fits standard sheet pans in both directions for standard ovens
- Nickel plated oven rack and 3-position removable oven rack guide

- Strong, keep-cool oven door handle
- Snap action modulating oven thermostat low to 500° F
- Convection oven w/3 nickel plated oven racks and removable rack guides in lieu of standard oven w/ 1/3HP 120v 60 Hz single phase fan motor; change suffix RS to CS or RR to CR,CC, CS ovens standard on right
- Cabinet base in lieu of oven

Optional Features:

- Convection oven motor 240v 50/60HZ single phase
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast iron "H" burner standard on left side
- Stainless steel back for high shelf, low profile backguard, or range
- Low profile back guard
- Additional oven racks
- 6" (152mm) levelling swivel casters (4), w/front locking
- Flanged deck mount legs
- Two stainless steel doors per section on storage base models
- Intermediate stainless steel shelf for storage base models

Specifications:

Gas restaurant series range with large capacity (standard) oven. 59 1/16" (1500 mm) wide with a 27" (686mm) deep work top surfaces. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Six powerful 2 piece 32,000 Btuh/9.37 kW (Natural Gas), cast open burners set in split cast iron ergonomic grates. 24" (610mm) raised griddle/broiler section with 3 cast iron burners each rated a 11,000 Btuh/3.22 kW. Optional hot-top with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of open burners. Porcelain oven bottom and door liner. Durable heavy duty oven door w/ "keep cool" handle. Heavy cast iron "H" oven

burner rated 38,000 Btuh/11.13 kW (natural gas) Oven controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection oven or storage base in lieu of standard oven.



Model Number	Description	Total BTU/Hr Natural	Shipping Information		
			Lbs.	Kg	Cu Ft
U60-6R24SS	6 Open Burners, 24" Raised Griddle/Broiler w/ Double Storage Base	225,000	662	300	81
U60-6R24RR ¹	6 Open Burners, 24" Raised Griddle/Broiler w/ (2) Standard Ovens	301,000	828	376	81
U60-6R24RS ¹	6 Open Burners, 24" Raised Griddle/Broiler w/ (1) Standard Ovens & Storage Base	263,000	787	357	81

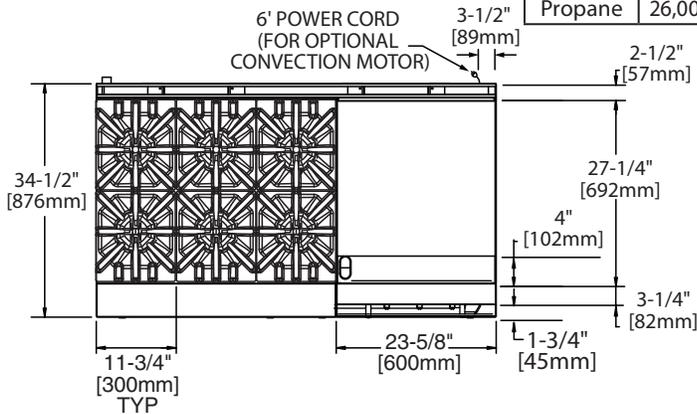
¹ Available with convection oven change RS to CS for single with storage or RR to CC or CR for two convection ovens or combination of one convection and one standard oven.

Width In (mm)	Depth ² 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 ³	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
59-1/16 (1500)	34-1/2 (876)	57 (1448)	13 (330)	26 (660)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10" WC 25 mbar

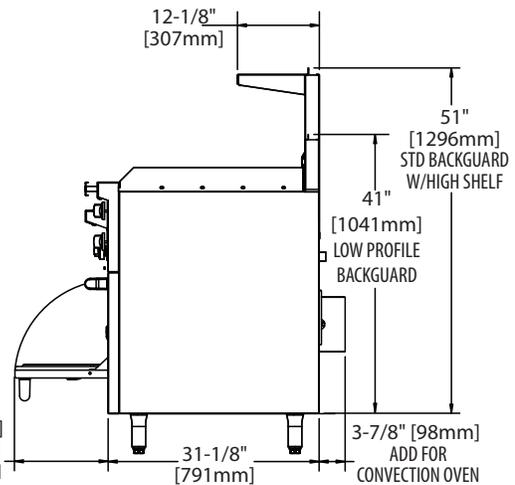
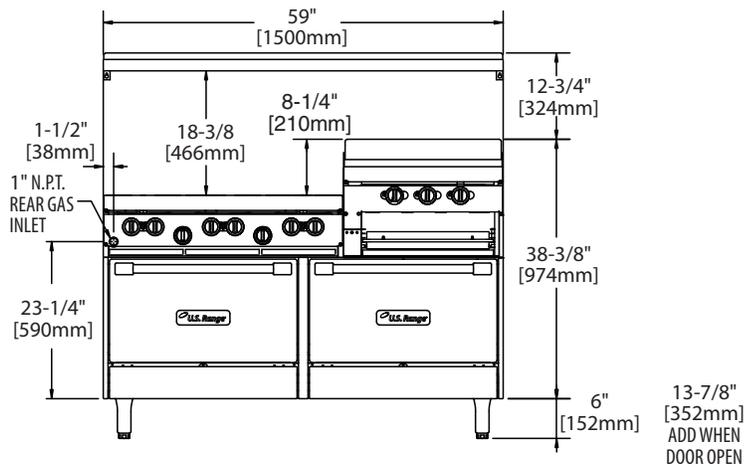
² Convection oven base models add 3 7/8" (98mm) to the depth of the unit. ³ Convection oven depth 22" (559mm)

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	Hot Top	Standard Oven or Convection	Raised Griddle/Broiler
Natural	32,000/9.37	18,000/5.27	38,000/11.13	33,000/9.66
Propane	26,000/7.61	18,000/5.27	32,000/9.38	33,000/9.66



Note: Installation clearance reductions are applicable only where local codes permit.
This product is not approved for residential use. Convection ovens with 120V, 60 Hz, 1 phase, 3.4 amps motors are supplied with 6'/1829mm cord and plug (NEMA 5-15P); 240V ,50/60 Hz, 1 phase motors are not supplied with cord and plug and must have direct connect.



Form# URB60 Series (06/10/13)