



# 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 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.



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| 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 <sup>1</sup> | 6 Open Burners, 24" Raised Griddle/Broiler w/ (2) Standard Ovens                | 301,000              | 828                  | 376 | 81    |
| U60-6R24RS <sup>1</sup> | 6 Open Burners, 24" Raised Griddle/Broiler w/ (1) Standard Ovens & Storage Base | 263,000              | 787                  | 357 | 81    |

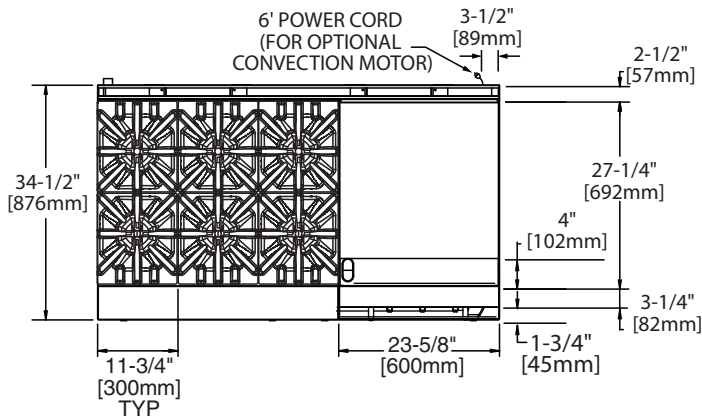
<sup>1</sup> Available with convection oven change RS to CS for single with storage or RR to CC for two convection ovens

| Width In (mm)  | Depth <sup>2</sup> 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 <sup>3</sup> | 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<br>11 mbar          | 10" WC<br>25 mbar |

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

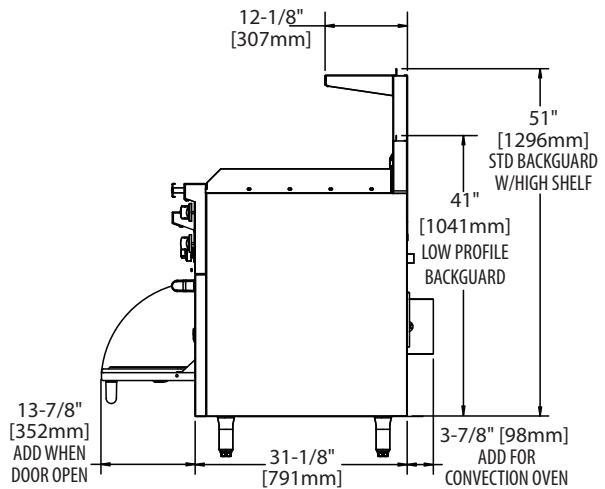
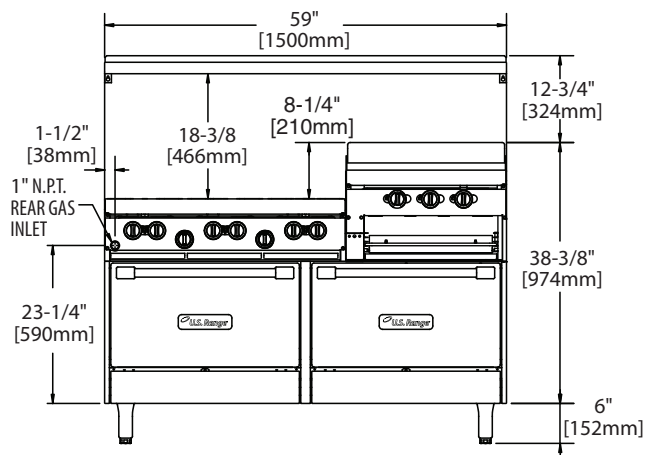
| Burner Ratings (BTU/Hr/kW) |             |             |                             |                        |
|----------------------------|-------------|-------------|-----------------------------|------------------------|
| Gas Type                   | Open Top    | Hot Top     | Standard Oven 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 (03/28/11)