^CU.S. Range

U Series 24" Gas Restaurant Range

Item:
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Project:
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☐ U24-4L

☐ U24-4S

U24-2G12L

U24-2G12S

☐ U24-G24L

U24-G24S

Series 24" Gas Restaurant Range



Model U24-4L

NOTE: Ranges suppled 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, with removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large easy-to-use control knobs
- · Gas regulator

Standard on Applicable Models:

- Open storage base in lieu of oven
- Ergonomic split cast iron top ring grates
- Powerful 32,000 Btuh/ 9.37 kW 2 piece cast iron geometric open top burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control, 23" (584mm) working depth surface, Standard on right, optional on left
- 4-1/4" (108 mm) wide grease trough
- 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- 32,000 Btuh/9.37 kW cast iron "H" style oven burner
- Space saver oven w/ribbed porcelain bottom & door interior, aluminized steel top, sides and back

- Strong, keep-cool oven door handle
- Snap action modulating oven thermostat low to 500° F
- Nickel plated oven rack and 3position removable oven rack guide

Optional Features:

- Snap action modulating griddle control 175° to 425° F
- 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
- Low profile 9-3/8" (238mm)
 backguard stainless steel front and
- Additional oven racks
- 6" (152mm) levelling swivel casters (4), w/front locking
- Flanged deck mount legs
- Celsius temperature dials
- Piezo spark ignition for pilots on griddles

Specifications:

Gas restaurant series range with space saver oven. 23-5/8" (600mm) wide and 27" (686mm) deep work top surfaces. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Four powerful 2 piece 32,000 Btuh/9.37 kW (Natural gas), cast open burners set in split cast iron ergonomic grates. Griddle or 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" 32,000 Btuh/ 9.37 kW (natural gas) oven burner controlled by even bake, fast recovery snap action modulating oven thermostat. Available with storage base in lieu of oven









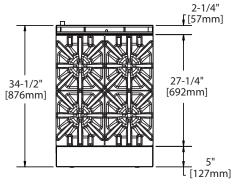


General Inquires 1-905-624-0260 USA Sales, Parts and Service 1-800-424-2411 Canadian Sales 1-888-442-7526 Canada or USA Parts/Service 1-800-427-6668



		Total	Shipping Information		
Model Number	Description	BTU/Hr Natural Gas	Lbs.	Kg	Cu Ft
U24-4L	Four Open Burners w/Space Saver Oven	160,000	302	137	29
U24-4S	Four Open Burners w/Storage base	128,000	221	100	29
U24-2G12L	12" Griddle, Two Open Burners w/Space Saver Oven	114,000	332	151	29
U24-2G12S	12" Griddle, Two Open Burners w/Storage base	82,000	251	114	29
U24-G24L	24" Griddle w/Space Saver Oven	68,000	367	166	29
U24-G24S	24" Griddle w/Storage Base	36,000	286	130	29

Width	Depth	Height	Oven Interior		Combustible Wall Clearance		Entry Clearances		
width Depth		w/Shelf	Height	Depth	Width	Sides	Rear	Crated	Uncrated
23-5/8"	34-1/2"	57"	13"	26"	20"	14"	6"	25"	24-1/2"
(600mm)	(876mm)	(1448mm)	(330mm)	(660mm)	(508mm)	(356mm)	(152mm)	(635mm)	(622mm)

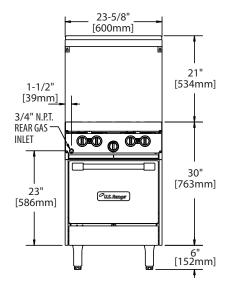


Burner Ratings (BTU/Hr/kW)					
Gas	Open Top	Griddle/Hot Top	Oven		
Natural	32,000/9.37	18,000/5.27	32,000/9.37		
Propane	26,000/7.61	18,000/5.27	28,000/8.20		

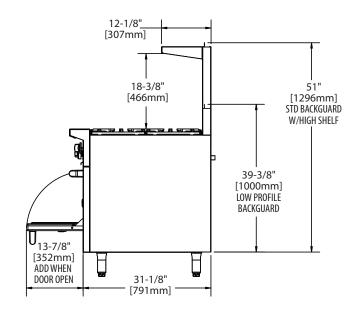
Note: Installation clearance reductions are applicable only where local codes permit.

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

Manifold Operating Pressure					
Natural	Propane				
4.5" WC	10" WC				
11 mbar	25 mbar				







Form# U24 series (11/26/14)

