



Gas Regulator Included

COMMERCIAL GAS RANGES WITH GRIDDLE



Model	Gas	Ovens	Burners	Griddle
R6-G24-N	Natural	1	2	24"
R6-G24-P	Propane	1	2	24"
R10-G24-N	Natural	2	6	24"
R10-G24-P	Propane	2	6	24"

STANDARD FEATURES

- **Top Burner**
 - Cast iron burners each giving off 30,000 BTU/hour
 - 12" x 12" cast iron top grates are removable for easy cleaning
 - Each burner has an individual standing pilot light
 - Push in knob with efficient Hi-Low burner system
 - Removable crumb tray
- **Griddle**
 - 3/4" thick griddle plate
 - 4" welded griddle side shields
 - Stainless Steel "U" burner at 20,000 BTU/hr
 - Heat every 6" — valve control every 12"
- **Oven**
 - 30,000 BTU/hr total output
 - Flame failure safety device
 - Adjustable thermostat from 250°F – 550°F
 - Steel liner on door and sides with a nano porcelain oven liner
 - Includes 2 removable and adjustable oven racks
 - Cool to touch stainless steel oven door handles
- **Construction**
 - Stainless steel front, back riser and shelf
 - Spring loaded door with cool to touch stainless steel oven door handle
 - 6" stainless steel adjustable legs
 - 3/4" rear NPT gas connection

OPTIONAL ACCESSORY

- 4" Swivel Casters

The Entrée Sauté Commercial Gas Range has powerful 30,000 BTU cast iron burners. Each burner has an individual pilot light - heavy duty 12" x 12" removable cast iron grate and individual instant light control knob. The griddle has a 20,000 BTU/hr burner for every 12" of cooking surface. It is constructed with a stainless steel front and aluminized sides, 24.75" high backriser and shelf, 6" adjustable stainless steel legs or casters and a 3/4" NPT gas connection. The standard oven is powered with a 30,000 BTU Burner and comes with two easy to remove oven racks. It includes a porcelain oven liner for easy cleaning and a compression spring door hinge system for durability. The oven thermostat adjusts from 250°F - 550°F and is equipped with a flame failure safety device.

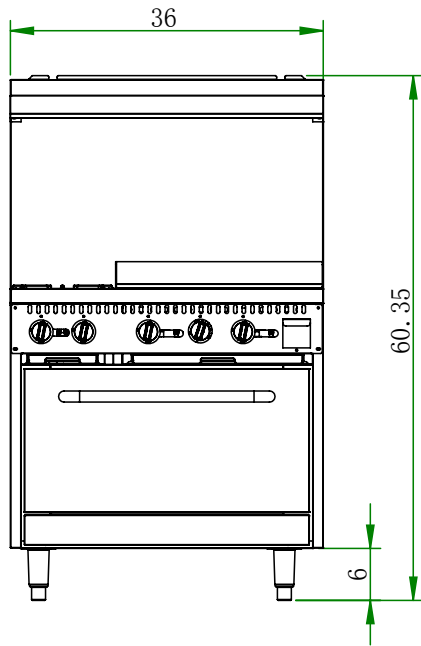
Warranty: Entrée's exclusive parts and labor FUSS warranty takes effect from 1 year after end user purchase.

COMMERCIAL COOKING

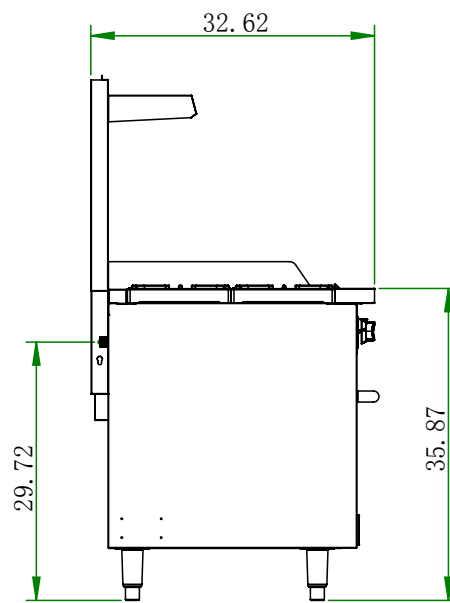


DETAILS AND DIMENSIONS

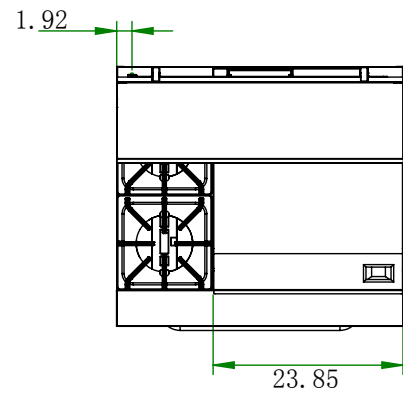
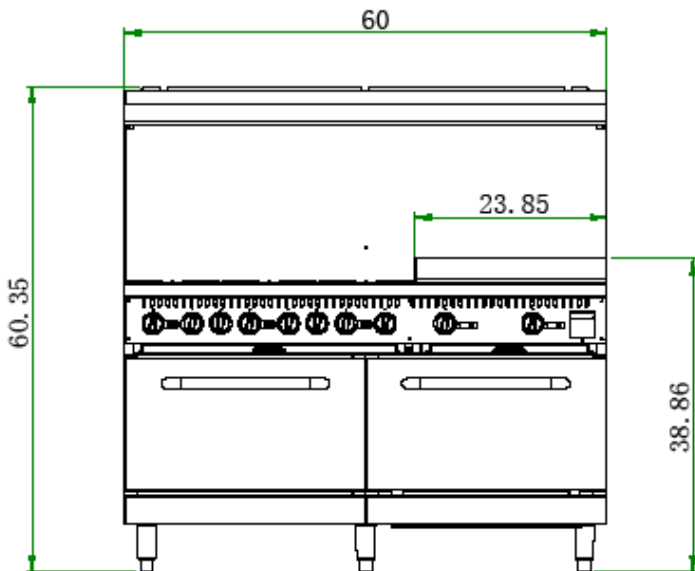
- A convertible 3/4" NPT appliance pressure regulator is provided with this unit and set for:
Natural Gas 4.0" W.C.
Propane Gas 10.0" W.C.
- Rear Gas Connections is 3/4" NPT
- Recommended incoming pressure:
Natural Gas 4.5" W.C. with not more than a 1/2" W.C. pressure drop
LP Gas 10.5" W.C. with not more than a 1/2" W.C. pressure drop
- If using a commercial flex it must comply with ANSI Z 21.69



R6-G24



R10-G24



Model	External Dimensions			Internal Oven Dimensions			BTU's (per burner)	BTU's (per oven)	BTU's (griddle burner)	Total BTU's	Crated Weight (lbs)
	W	D	H	W	D	H					
R6-G24	36	32.5	35.9+24.6	26.88	25.8	13.8	30,000	30,000	20,000 x 2	130,000	507
R10-G24	60	32.5	35.9+24.6	26.88	25.8	13.8	30,000	30,000 x 2	20,000 x 2	280,000	816