



**Gas Regulator Included

COMMERCIAL GAS RANGE WITH CONVECTION OVEN



Model	Gas	Ovens	Burners
RC6-N	Natural	1	6
RC6-P	Propane	1	6

All ranges are shipped as Natural Gas and have a conversion kit included with the range to convert it to propane

STANDARD FEATURES

- 30,000 BTU cast iron burner with individual pilot lights
- Heavy duty 12" x 12" removable cast iron grates
- Instant light flame adjustable control knobs
- Swivel Casters, front locking
- **Full Size Oven**
 - 32,000 BTU Convection oven burner
 - Cool to touch oven door handle
 - Nanoceramic oven bottom
 - 430 Stainless steel door liner
 - Two adjustable oven racks easily removable
 - Compression spring door system
 - Flame failure safety device for oven pilot
 - Adjustable thermostat: 250°F – 550°F
 - Oven holds full size sheet pans
- **Construction**
 - Heavy duty steel frame
 - Stainless Steel front – 24.75" high back riser with condiment shelf
 - Removable crumb tray under the top burners
 - 6" adjustable stainless steel legs are optional
 - 3/4" NPT gas connection
 - 115VAC, NEMA 5-15P, 5.9 Amps

The Entrée Sauté Commercial Gas Range with Convection Oven 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. It is constructed with a stainless steel front and aluminized sides, 24.75" high back riser and shelf, swivel casters - front locking and a 3/4" NPT gas connection. The convection oven is powered with a 32,000 BTU burner and comes with two easy to remove oven racks. It includes a nano-ceramic oven bottom 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 affect from 1 year after end user purchase.

****This product is not approved and not covered under warranty for Noncommercial or Residential installations**

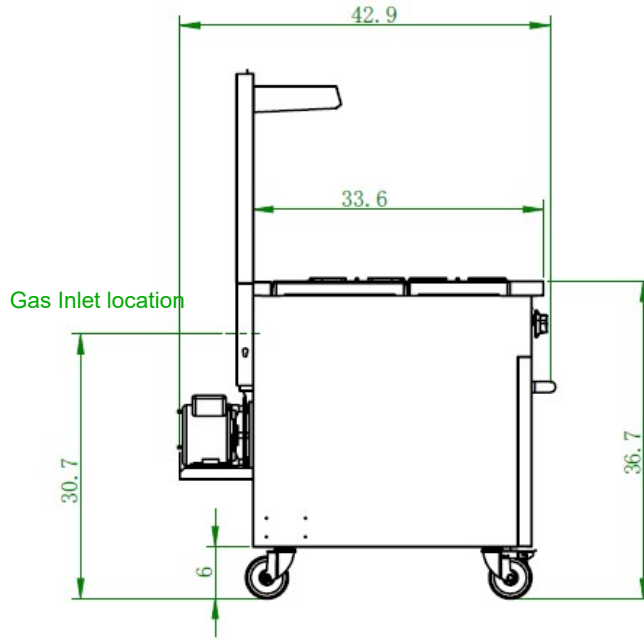
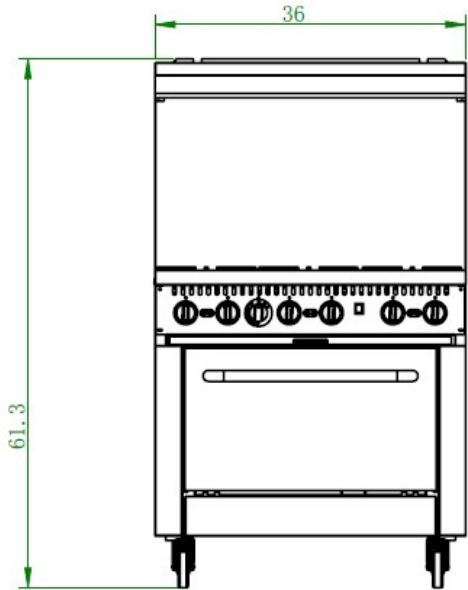
COMMERCIAL COOKING



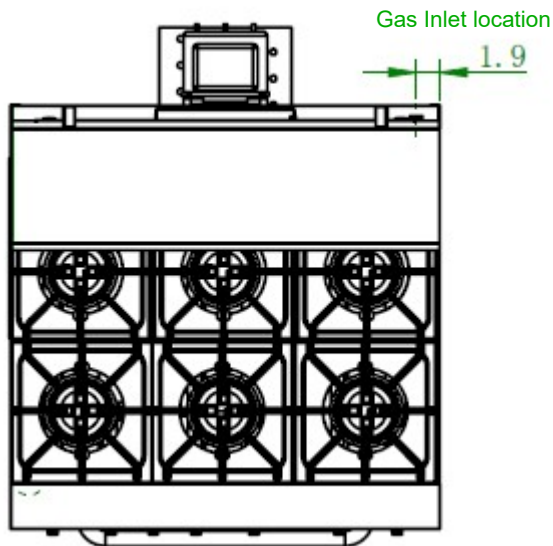


DETAILS AND DIMENSIONS

- 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.
- If using a commercial flex it must comply with ANSI Z 21.69
- 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
- Voltage: 115VAC, 5.9 Amp, NEMA 5.15P 6' Power cord



**Leg Height is the same as the caster height



Model	Burners	External Dimensions			Internal Oven Dimensions			BTU's (per burner)	BTU's (convection oven burner)	Total BTU's	Crated Weight (lbs)
		W	D	H	W	D	H				
R6	6	36	42.33	36.8+24.5	26.8	26.4	14.0	30,000	32,000	212,000	485