NORTH AMERICAN
RESTAURANT EQUIPMENT

HEAVY DUTY COMMERCIAL SAUTE STEP-RANGE WITH OVEN

RGR60-STEP

Features

10 Burner Step Range
37,000 BTU Cast Iron Burners
Lift-Off Burner Heads
Instant-Light Control Knobs
Heavy-Duty 12" x 12" Removable Cast Iron Grates
Includes 4" Swivel Casters (2 Locking)
Heavy-Duty Steel Frame
Stainless Steel Front, 24.75" Flue Riser and Shelf
Removable Crumb Tray Under Top Burners
3/4" Rear NPT Gas Connection
30,000 BTU Oven Burner
Flame-Failure Safety Device
Thermostat Adjustable from 200–500°F
Door Liner Coated in Nano-Porcelain
Cool-to-Touch Stainless Steel Door Handle
Includes 2 Removable, Adjustable Oven Racks
Holds Full-Size Sheet Pans
Porcelain-Coated Oven Cavity
4-Position Oven Rack with 2 Shelves Included
Extra-Deep Range Back to Accommodate Larger Pans









(401)-639-3271
www.northamericanrefrigeration.com
© 2016 North American Restaurant Equipment

Intertek
Intertek

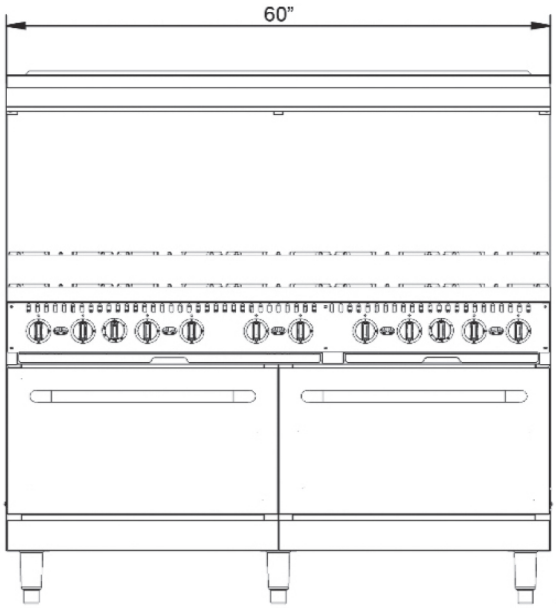
PRECISION SERIES by NORTH AMERICAN RESTAURANT EQUIPMENT

Model # RGR60-STEP **PRODUCT SPECIFICATIONS**

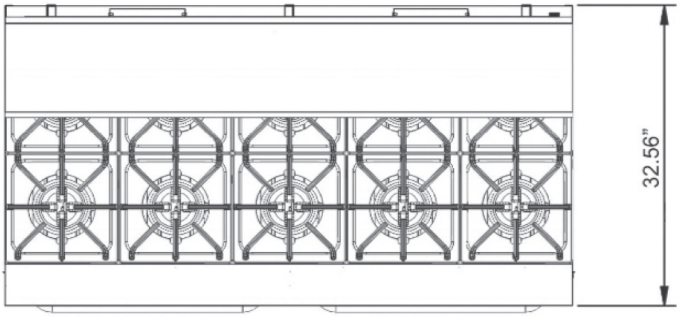
HEAVY DUTY COMMERCIAL SAUTE STEP-RANGE WITH OVEN

PLAN VIEW

FRONT VIEW



TOP VIEW



Shown with 6" legs. This model comes standard with (6) casters.

TECHNICAL DATA

MODEL	BURNERS	EXTERNAL DIMENSIONS			INTERNAL OVEN DIMENSIONS			BTU (PER BURNER)	BTU (PER OVEN)	TOTAL BTU	CRATED WEIGHT(LBS)
		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT				
RGR60-STEP	10	60”	32.56”	60.5”	26.8”	25.8”	13.7”	30,000	30,000	360,000	737 LBS

© 2016 North American Restaurant Equipment

(401) 639-3271 • www.northamericanrefrigeration.com

Intertek Intertek