PRECISION SERIES by NORTH AMERICAN RESTAURANT EQUIPMENT

POWERFUL, SIMPLE, RELIABLE

# HEAVY DUTY COMMERCIAL SAUTÉ RANGE WITH OVEN

Model # RGR60

## FEATURES

- 10 Burner range
- 37,000 BTU cast iron burners
- Lift-off 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
- Stainless steel 24.75” flue rise and shelf
- Removable crumb tray under the 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 is 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 shelf included
- Extra deep range back to accommodate larger pans




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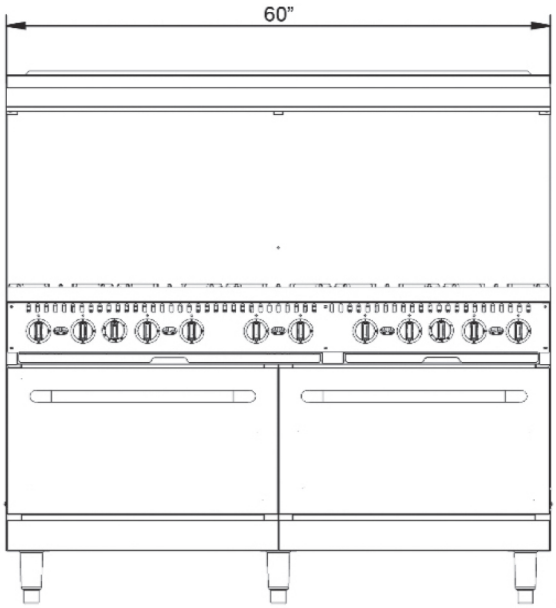
PRODUCT SPECIFICATIONS

# HEAVY DUTY COMMERCIAL - SAUTÉ RANGE WITH OVEN

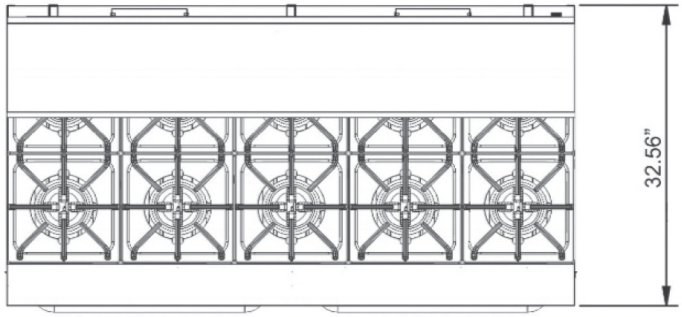
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## PLAN VIEW

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 | 10 | 60” | 32.56” | 60.5” | 26.8” | 25.8” | 13.7” | 30,000 | 30,000 | 360,000 | 737 LBS |

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