

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

CR60-24G-LP Liquid Propane 60" Commercial Range, 6 Burner, 2 Oven, 24" Flat Griddle



FEATURES

- Stainless steel front, back riser and shelf
- Cast iron open lift off burner, each 30,000 BTU/hr
- Thermostat (250°F- 550°F) controlled oven
- Welded frame structure for best stability
- Standby S/S pilot for easy start
- Casters standard, optional legs
- 12" x 12" cast iron grate
- Anti-clogging pilot cover under the grate
- A pull-out crumb tray with angled handle front
- U-Shape oven burner with 31,000 BTU/hr
- Thermal coupling safety valve for the oven
- Stainless steel oven door with good insulation
- Stainless steel handle for bottom oven
- Kick plate at the bottom for easy servicing
- Natural gas conversion kit included
- 3/4" NPT rear gas connection

- ETL US & Canada
- ETL Sanitation
- Conforms to NSF Standards



USR Brands Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

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TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	60"L x 32.6"D x 60"H
Oven Dimensions	26.6"L x 26"D x 13.9"H
Packaging Dimensions	65"L x 40"D x 48"H
Unit Weight	683 lb.
Shipping Weight	816 lb.

COOKING

Numbers of Burners	6
Per Burner BTU	30,000
Burner Style	Grates
Numbers of Oven	2
Numbers of Oven Racks	4
Per Oven BTU	31,000
Oven Style	Standard Oven
Max. Oven Temperature	550°F
Griddle Plate Size	24"
Total Griddle BTU	40,000
Total Burner BTU	180,000
Total Oven BTU	62,000
Total BTU	282,000
Control Type	Manual
Gas Inlet Size	3/4"
Gas Type	Liquid Propane

CONSTRUCTION

Frame Structure	Welded
Number of Caster	(6) Qty: 3 with brakes, 3 without
Kick Plate Access	Yes
Pull Out Tray	Yes
Back Riser Shelf	Yes
Removable Grates	Yes

TECHNICAL DRAWING

MODEL: CR60-24G-LP

MFR MODEL:

