U.S. Range

U-Series 60" Gas Restaurant Range

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

Models

- U60-10RR
- U60-10RS
- U60-10SS
- U60-8G12RR
- U60-8G12RS
- U60-8G12SS
- U60-6G24RR
- U60-6G24RS
- U60-6G24SS
- U60-4G36RR
- U60-4G36RS
- U60-4G36SS
- U60-2G48RR
- U60-2G48RS
- U60-2G48SS
- U60-G60RR
- U60-G60RS
- U60-G60SS



Model U60-10RR

Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, w/ removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large, heavy-duty knobs
- Gas regulator
- Easy to access oven pilot light
- Reinforced chassis corners

Standard on Applicable Models:

- Open storage in lieu of oven, (suffix S)
- Ergonomic split cast-iron top ring grates
- Powerful 32,000 BTU/9.37 kW 2-piece cast-iron geometric open top burner 5/8" (15mm) thick steel griddle plate w/ manual hi/lo valve control, 23" (584mm) working depth surface, standard on right, optional on left
- 4-1/4" (108mm) wide grease trough
- 18,000 BTU/5.27 kW cast-iron "H" style griddle burner per 12" 305mm) width of griddle
- Front serviceable griddle plate
- 38,000 BTU/11.13 kW cast-iron "H" style oven burner
- Snap-action modulating oven thermostat low to 500° F
- Nickel-plated oven rack and 3-position removable oven rack guide
- Large oven w/ porcelain ribbed bottom & door, aluminized steel top, sides and back; standard oven fits standard sheet pans in both directions
- Square door design with strong, "keep-cool" oven door handle

Options & Accessories

- Snap-action modulating griddle control 175° to 425° F
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/ 18,000 BTU/5.27 kW cast-iron "H" burner standard on left side
- Low-profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- Four 6" (152mm) levelling swivel casters w/ front locking
- Flanged deck mount legs
- Celsius temperature dials
- Piezo spark ignition for pilots on griddles

Specifications

Gas restaurant series range with large capacity standard oven.

35 7/16" (900mm) wide, 27" (686mm) deep worktop surfaces.

Stainless steel front, sides and 5" wide front rail.

6" (152mm) legs with adjustable feet.

Ten powerful 2-piece 32,000 BTU/9.37 kW (Natural Gas), cast-iron open burners set in split cast-iron ergonomic grates.

Griddle or optional hot top with cast-iron "H" style burners, 18,000 BTU/5.27 kW (natural gas), in lieu of open burners.

Front serviceable griddle plate.

Porcelain oven bottom and door liner and heavy-duty, "keep-cool" door handle.

Heavy cast-iron "H" oven burner rated 38,000 BTU/11.13 kW (natural gas)

Oven controlled by even bake, fast recovery snap-action modulating oven thermostat.

Available with storage base in lieu of oven(s).

NOTE: Use only Garland certified casters and approved restraining devices.

U-Series 60" Gas Restaurant Range

Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

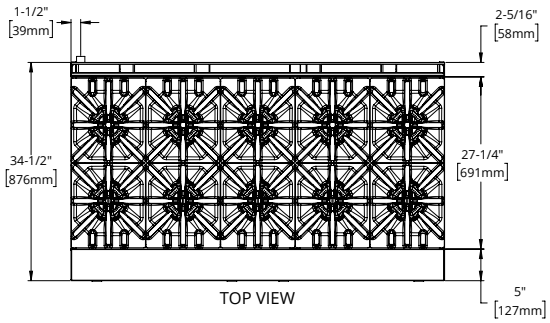
General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
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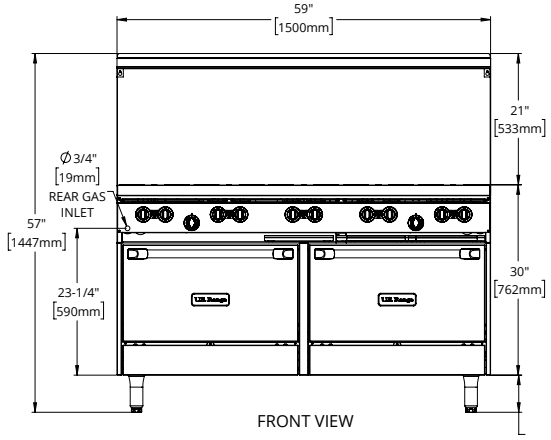
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U.S. Range

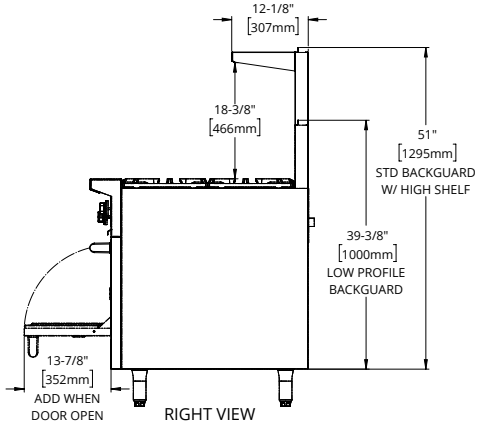
U-Series 60" Gas Restaurant Range



TOP VIEW



FRONT VIEW



RIGHT VIEW

7-1/2" [191mm]
6" [153mm]
OPTIONAL 5" [127mm] CASTERS

Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

Note: Installation clearance reductions are applicable only where local codes permit.

Model Number	Open Burners	Griddle	Oven(s)	Total BTU/Hr Natural	Ship Wt.	
					Lbs.	Kg
U60-10RR	10	—	(2) 26"	396,000	726	329
U60-10RS	10	—	(1) 26"	358,000	690	312
U60-10SS	10	—	—	320,000	581	264
U60-8G12RR	8	12"	(2) 26"	350,000	756	343
U60-8G12RS	8	12"	(1) 26"	312,000	720	327
U60-8G12SS	8	12"	—	274,000	611	277
U60-6G24RR	6	24"	(2) 26"	304,000	791	359
U60-6G24RS	6	24"	(1) 26"	266,000	755	342
U60-6G24SS	6	24"	—	228,000	646	293

Model Number	Open Burners	Griddle	Oven(s)	Total BTU/Hr Natural	Ship Wt.	
					Lbs.	Kg
U60-4G36RR	4	36"	(2) 26"	258,000	826	375
U60-4G36RS	4	36"	(1) 26"	220,000	790	358
U60-4G36SS	4	36"	—	182,000	681	309
U60-2G48RR	2	48"	(2) 26"	212,000	851	386
U60-2G48RS	2	48"	(1) 26"	174,000	815	370
U60-2G48SS	2	48"	—	136,000	706	320
U60-G60RR	—	60"	(2) 26"	166,000	866	393
U60-G60RS	—	60"	(1) 26"	128,000	830	376
U60-G60SS	—	60"	—	90,000	721	327

Shipping volume, all models=79 Cu Ft

Width In (mm)	Depth In (mm)	Height w/shelf In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure	
			Height	Depth	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
59-1/16 (1500)	34-1/2 (876)	57 (1448)	13 (330)	26 (660)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10" WC 25 mbar

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/Hot Top	Standard Oven or Convection
Natural	32,000/9.37	18,000/5.27	38,000/11.13
Propane	26,000/7.61	18,000/5.27	32,000/9.38

Garland/US Range reserves the right to make changes to the design or specifications without prior notice.

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