



Performer S Series 60" Broiler/Griddle Range

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Performer S Series 60" Broiler/Griddle Range

Models:

- PS-6-24BG-26 PS-6-24BG-2626



Model PS-6-24BG-2626

NOTE: Ranges supplied with casters must be installed with an approved restraining device.

Standard Features:

- Stainless steel front, sides and front plate rail
- Stainless steel two piece backguard and plate shelf, (easy to assemble)
- Large, durable control knobs
- Strong, keep-cool oven door handle
- 6" (152mm), chrome plated adjustable legs
- Pressure regulator; 3/4" (19mm), rear gas connection
- One-piece, cast iron, lift-off top grate; each 12" (305mm), wide x 25" (635mm), deep on open burners
- Geometric open burner with center pilot; 32,000 BTU/Hr (NAT) or 28,000 BTU/Hr (PRO) per burner
- Large capacity, removable, aluminized drip pan for open burners
- 5/8" (16mm) thick steel griddle plate with manual valve control
- 3" (76mm) wide drip trough for broiler/griddle
- 14,000 BTU/Hr cast iron burner(s); one per, three per 24" broiler/griddle
- Aluminized drip tray for broiler/griddle
- One chrome plated broiler rack on 2-position rack guides

- 26" Standard oven(s) rated 35,000 BTU/Hr each
- Thermostat with temperature range of Low to 500°F, (260°C)
- Chrome plated oven rack on removable 4-position rack guides
- Porcelainized oven interior, (excluding top)
- Cabinet base in lieu of (1) oven

Optional Features:

- Extra oven racks
- 6" (152mm), swivel casters, (4)two locking
- Hot top in lieu of two open burners
- Stainless steel work surface in lieu of two open burners
- Grooved griddle
- Convection oven, in lieu of standard oven w/1725RPM, 1/3HP fan motor, 3 chrome plated oven racks on 3-position rack guides
- Stainless steel door(s) on cabinet base
- Stainless steel intermediate shelf in cabinet base
- Reverse broiler/griddle location, (left side)
- Stainless steel legs
- Flanged feet

Specifications:

Medium-Duty Range, Model: _____, with total BTU/Hr rating of: _____, when fueled by natural/propane gas. Finish is to be stainless steel, front and sides. Unit is to have 6" (152mm) legs with adjustable feet.

Oven: Oven door is to be one piece. Oven interior is to be porcelainized with a heavy-duty, "keep cool" door handle. Standard oven to come with a thermostat having temperature range from Low to 500°F, (260°C). Oven interior is to have one chrome plated oven rack and four-position rack guides.

Open Burners: are to be 32,000 BTU/Hr per burner, (NAT)/28,000 BTU/Hr (PRO) per burner, with center pilot and a one-piece, cast iron top grate over two open burners.

Broiler/Griddles: are to have 5/8" (16mm), thick steel plate with 3" (76mm), wide grease trough. Burners are to be rated 14,000 BTU/Hr per burner. Three burners per 24" (610mm), broiler/griddle. Burners provide simultaneous heat to both broiler and griddle.



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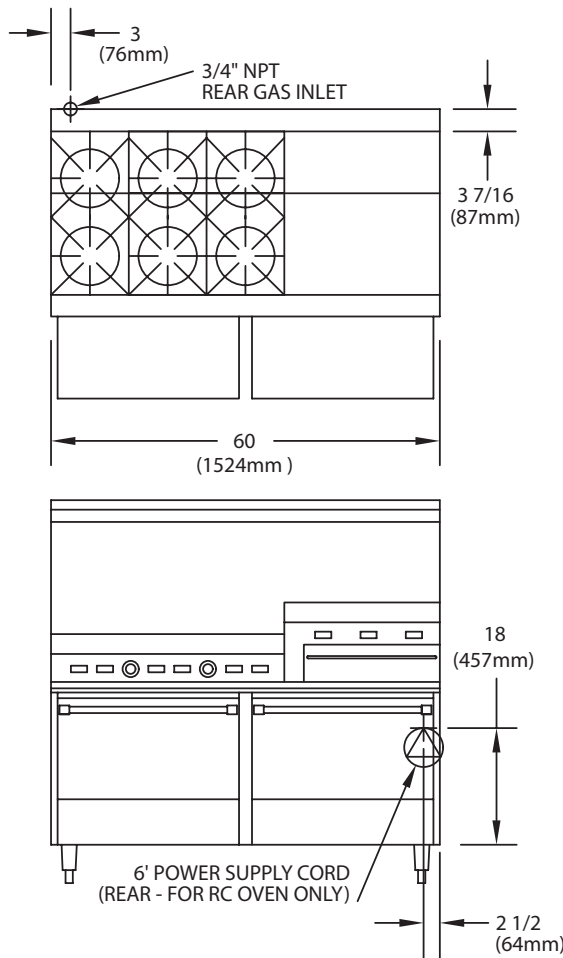
| Model Number | Description | Total BTU/Hr | Shipping Information | | |
|----------------|---|--------------|----------------------|-----|------|
| | | | Lbs. | Kg | Cube |
| PS-6-24BG-26 | 60" Wide, Six Open Burners, 24" Broiler/Griddle w/26" Oven | 269,000 | 736 | 175 | 84.5 |
| PS-6-24BG-2626 | 60" Wide, Six Open Burners, 24" Broiler/Griddle w/(2) 26" Ovens | 304,000 | 855 | 138 | 84.5 |

Specifications:

| Width | Depth | Height | | Oven Interior | | | Combustible Wall Clearance | |
|---------------|----------------|---------------------|--------------------|--------------------|----------------|--------------------|----------------------------|---------------|
| | | w/Legs | w/o Legs | Height | Depth | Width | Sides | Rear |
| 60" (1524) | 32" (813mm) | 43-3/8" (1102mm) | 37-3/8" (949mm) | 13-1/2" (343mm) | 22" (559mm) | 26-1/4" (667mm) | 9" (229mm) | 6" (152mm) |

These appliances are intended for commercial use by professionally trained personnel. It is the responsibility of the installer to ensure that installation complies with national and local codes.

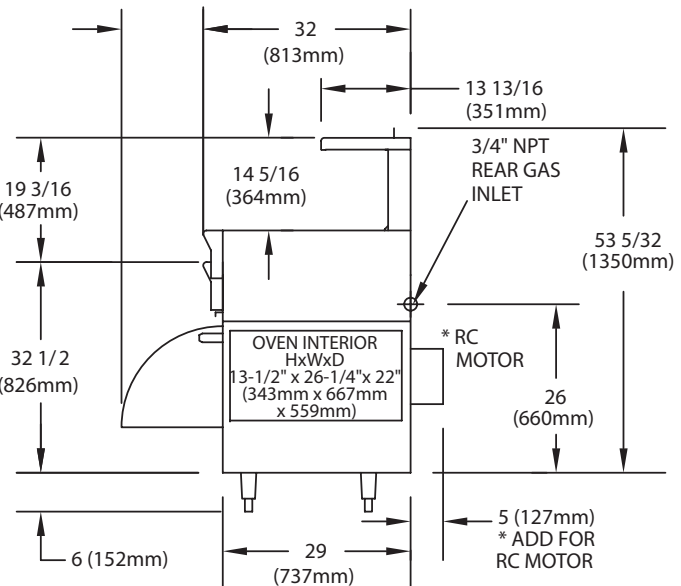
| Burner Ratings (BTU/Hr) | | | |
|-------------------------|-----------------|---------|--------|
| Open | Broiler/Griddle | Hot Top | Oven |
| 32,000 | 14,000 | 20,000 | 35,000 |



| Manifold Operating Pressure | | Entry Clearances | |
|-----------------------------|----------|------------------|-------------|
| Natural | Propane | Crated | Uncrated** |
| 4.5" WC | 10.0" WC | 46" (1168mm) | 34" (864mm) |

**With "RC" option: 39" (991mm)

| Optional Convection Oven (per oven) | | | |
|-------------------------------------|------|-----|--------|
| 115V | 60Hz | 1 Ø | 5 Amps |
| 6-ft. cord and plug included. | | | |



Form# PSBG (09/07)

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