



MASTER SERIES

Rangers



The images presented here are illustrative and may vary or not exactly match the physical product.



DESCRIPTION

Powerful commercial kitchen ranges built for efficiency and durability. Upgrade your restaurant kitchen with Coriat USA's trusted equipment today!

SPECIFY TYPE OF GAS WHEN ORDERING

- ☐ Natural Gas
- ☐ Propane

Project _____
AIA# _____ SIS# _____
Item # _____ Quantity _____

MODELS

- ☐ EC-6-HG ☐ MULTIPLE TURBO
- ☐ EC-4-HG

STANDARD FEATURES

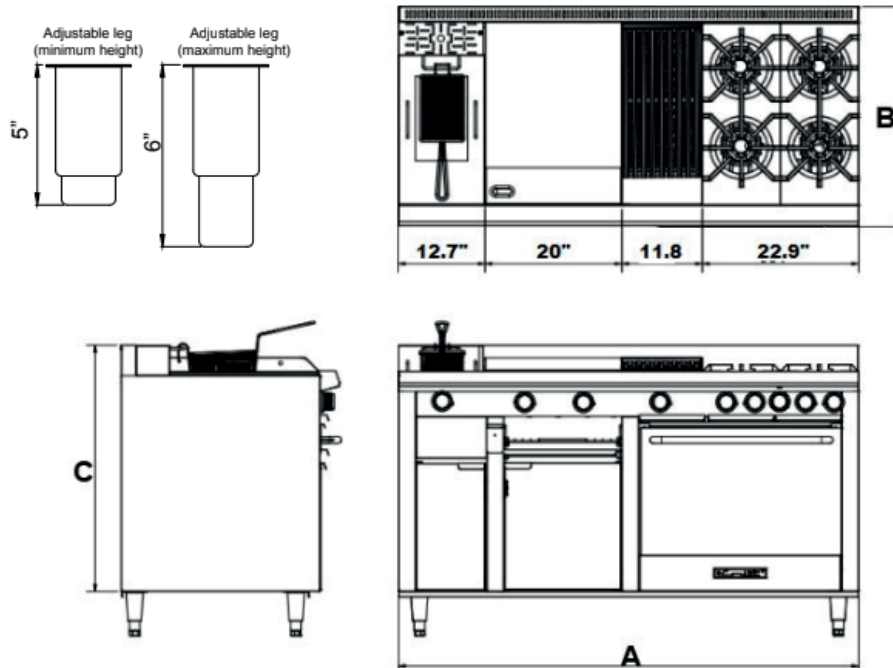
- Solid octagonal cast iron burners, each with 24,000 Btu/h.
- Cast iron top grates mounted on a semi-sealed stainless steel 430 cooktop.
- Individual stainless steel pilot lights with threaded mushroom-type heads on the grates.
- Imported gas valves, CSA certified for commercial use on the grates.
- Zinc knobs with red silicone thermal insulation.
- Drip tray located under the grates.
- Zinc knobs with red silicone thermal insulation.
- 4 Stainless steel tubular leveling legs.
- Includes a conversion kit for Propane gas to natural gas.
- Thermostat with integrated safety valve, temperature range from 100 to 300°C (212 to 572°F), CSA certified for commercial use.
- Stainless steel tubular burner with 26,000 Btu/h.
- Solid door with perimeter gasket for an airtight seal.
- Removable oven floor for easier cleaning.

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Approved by _____ Date _____ Approved by _____ Date _____

CLEARANCE AND POSITIONING REQUIREMENTS

This product must be installed on a non-combustible surface only, with a minimum of 6" from all sides. There must be a clearance of at least 6" from another appliance. This unit is supplied with 4 legs and must be placed on a resistant non-slip surface.



Model	Width	Depth	Overall Height	Working Height	Working area	Burners	BTU/HR	shipping weight (Lbs/Kg)	Oven
Multiple turbo	67 5/16"	31 7/8"	41 17/32"	36 1/2"	67 5/16"x26 7/8"	9	225,000	250 Lbs	26"x237/32"x16 17/32"
EC-4-HM	27 5/32"	31 7/8"	41 17/32"	36 1/2"	22 7/8"x 21 7/8"	5	123,000	99 Lbs	18 1/2"x 23 7/32"x16 17/32"
EC-6-HG	34 41/64"	31 7/8"	41 17/32"	36 1/2"	34 1/4"x 21 7/8"	7	171,000	161 Lbs	26"x23 7/32"x 16 17/32"

Constant improvement in all our processes is a Coriat value, therefore some specifications are subject to change without notice.

Approved by _____ Date _____ Approved by _____ Date _____