KRATOS

PROJECT NAME: _____

LOCATION: _____

ITEM#: _____ QTY: _____

MODEL: _____

# 60" Wide Commercial Gas Range with 24" Charbroiler





## Features:

- Heavy-duty stainless steel construction
- Removable cast iron grates
- (6) independently controlled manual burners
- 30,000 BTU per burner
- Two standard commercial ovens with 30,000 BTU of power per oven
- Oven temperature range: 250-550°F
- 24" wide 2 burner charbroiler - 64,000 BTU
- Convenient stainless steel back shelf
- 3/4" gas connection
- Removable crumb trays
- Adjustable stainless steel legs
- Versatile range for high volume applications
- ETL and ETL Sanitation certified

## Specifications:

| Item | VPN | (W) | (D) | (H) | Weight | Range Burners | Ovens | Charbroiler | Total BTU | Gas Type |
|---|---|---|---|---|---|---|---|---|---|---|
| 140739 | 29R-074-NAT | 60" | 32.5" | 60.375" | 683 | 6 | 2 | 24", 2 burners | 304,000 | Natural Gas |
| 172172 | 29R-074-LP | 60" | 32.5" | 60.375" | 683 | 6 | 2 | 24", 2 burners | 304,000 | Liquid Propane |

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