

48 " Restaurant Series RANGE

▪ R 48 2ST - 48 B ▪ R 48 2CO - 48 B



Model R 48 2ST - 48 B

100% manufactured from raw materials providing the highest quality and durability

STANDARD FEATURES

RANGE

- 2-year parts and labor warranty
- Lifetime Warranty Non-Clog Burners
- 7 " stainless steel belly rail
- 14 gauge fully welded interlocking frame
- 22.5 " Flue riser standard with shelf
- Standing pilot for open top burners
- Heavy duty 12 " x 12 " removable cast iron grates
- Stainless steel front and sides
- Metal Black insulated Knobs
- Heavy duty single over shelf
- 6 " Adjustable legs

OVEN BASE

- 30,000 BTU/h oven with snap action thermostat from 175°F to 550°F (79.4°C to 287.7°C) and 100% safety shut off
- 26 ½ " Standard bakery depth on all ovens
- Spark ignition for oven bases
- Enamelled oven cavity (top,

bottom and side)

- Heavy duty oven wired rack – 3/8 " diameter
- Standard oven has 4 shelf positions and 3 racks standard

CO- Convection Oven (Optional)

- **Dynamic Airflow Technology (DAT)** Patented convection oven with a low-profile fan, 26 ½ " depth, and a high-pressure balanced air flow design
- 5 shelf positions and 4 racks standard
- Convection oven has an on/off switch and high/low fan speed
- Only Convection oven base that fits a full-size sheet pan on all models

OPTIONS & ACCESSORIES

- Modular belly rail accessory for 1/6 pans
- Cutting Board
- (4)6" swivel casters with front locking brakes
- Oven Rack
- Quick disconnect (3/4 Flex hose quick disconnect 4' long)
- Stub Back FlueRiser

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SPECIFICATIONS

RANGE

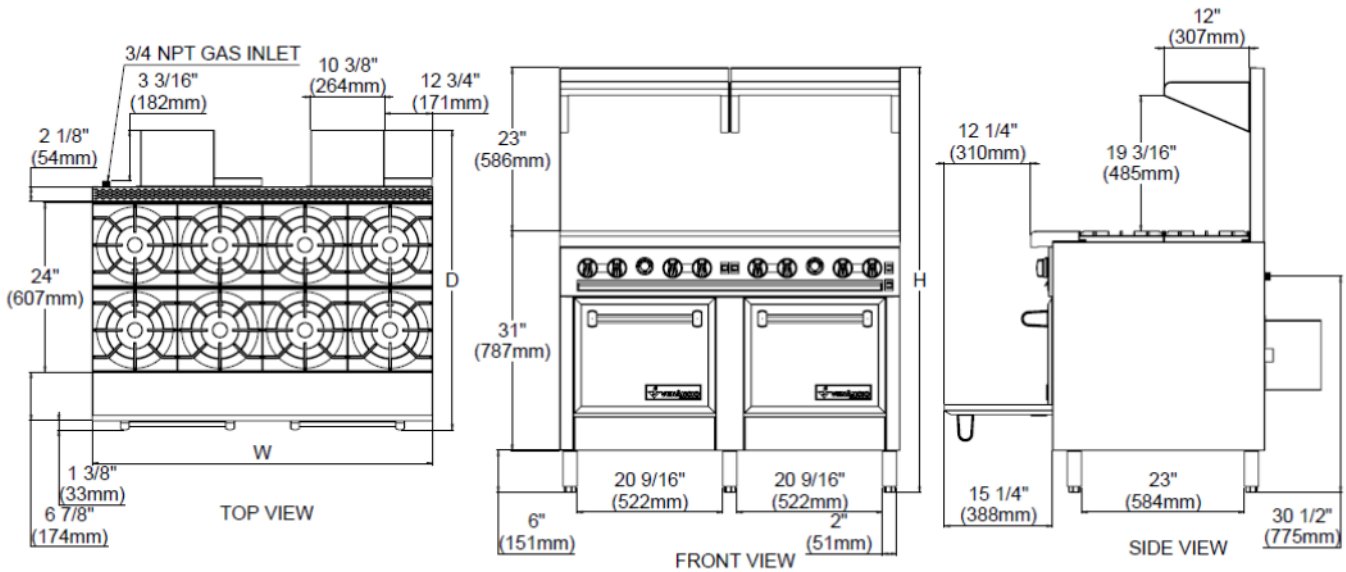
- 32,000 BTU/h Burners, providing maximum control and best heat distribution in the industry
- ¾ " NPT rear gas connect and pressure regulator for both natural gas and propane
- Manifold pressure is 4 " W.C. (Natural Gas) or 10 "W.C. (Propane Gas)
- Each burner is controlled by a gas valve for independent control of flame. One standing pilot services each burner
- 6 " stainless steel, adjustable legs.

OVEN

- 30,000 BTU/h burner
- One standing pilot services the burner



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Model	Exterior Product Dimensions & Weight				Shipping Crate Dimensions & Weight			
	Width	Depth	Height	Weight	Width	Depth	Height	Weight
R 48 2ST - 48 B	48 1/32 " (1,220 mm)	34 1/4 " (871 mm)	60 " (1,524 mm)	672 lb (305 kg)	52 5/32 " (1,325mm)	38 3/8 " (975mm)	44 3/32 " (1,120mm)	783 lb (355 Kg)
R 48 2CO - 48 B	48 1/32 " (1,220 mm)	42 1/4 " (1,073 mm)	60 " (1,524 mm)	1014 lb (460 Kg)	52 5/32 " (1,325mm)	45 9/32 " (1,150mm)	44 3/32 " (1,120mm)	1407 lb (525 Kg)

Model	Oven Interior		
	Width	Depth	Height
Standard	2 of 18 1/2 " (469.9 mm)	2 of 26 1/2 " (673.1 mm)	2 of 14 " (355.6 mm)

Model	Oven Interior		
	Width	Depth	Height
Convection	2 of 18 1/2 " (469.9 mm)	2 of 26 1/2 " (673.1 mm)	2 of 14 " (355.6 mm)

UTILITY INFORMATION

GAS SUPPLY

Model	Burners (Range)	Gas (BTU/h)		Burners (Oven)	Gas (BTU/h)		Manifold Pressure	
		Natural	Propane		Natural	Propane	Natural Gas	Propane gas
All models	8	256,000	240,000	2 *	60,000	54,000	4 " W.C.	10 " W.C.

* 1 per oven

- 3/4" NPT rear Gas inlet
- Specify elevation, If over 2000 ft
- LP conversion kit included

ELECTRICAL

- Convection Oven with 1/4 HP, 115 V, 60 Hz, 3.30/3.70 A, 1 phase motor , 1,125 and 1,725 rpm supplied with 6.5 ' (2000 mm) cord

CLEARANCES REQUIREMENTS

- Provide side and rear clearance 0 " (0 mm) from non-combustible surfaces. 8 " (203.2 mm) – rear and 6 " (152.4 mm) sides, clearance from combustible surfaces

MISCELLANEOUS

- Install under vented hood.
- Check local codes for fire, installation and sanitary regulations
- Intended for commercial use only. Not for household use

