



Gas Regulator Included

COMMERCIAL GAS RANGES WITH RAISED GRIDDLE BROILER

COMMERCIAL COOKING



SPECIFICATIONS

The NOVA Commercial Gas Range and Raised Griddle/ Broiler has powerful 30,000 BTU cast iron burners. Each burner has an individual pilot light - heavy duty 11.9" x 11.9" removable cast iron grate and individual instant light control knob. It is constructed with a stainless steel front with aluminized sides, 24.75" high backriser and shelf, 6" adjustable stainless steel legs or casters and a 3/4" NPT gas connection. The standard oven is powered with a 30,000 BTU Burner and comes with two easy to remove oven racks. It includes a nanoceramic oven bottom for easy cleaning and a compression spring door hinge system for durability. The oven thermostat adjusts from 250°F - 550°F and is equipped with a flame failure safety device. The Raised Griddle/Broiler has 3 lance port steel burners rated at 12,000 BTU each, 3/4" thick griddle plate and on boiling rack with two positions.

Model	Gas	Ovens	Burners	Griddle
R10-RGB24-N	Natural	2	6	3
R10-RGB24-P	Propane	2	6	3

STANDARD FEATURES

- Cast iron burners each giving off 30,000 BTU/hour
- 12" x 12" cast iron top grates are removable for easy cleaning
- Each burner has an individual standing pilot light
- Push in knob with efficient Hi-Low burner system
- Removable crumb tray
- Swivel Caster, front locking.

Raised Griddle/Broiler

- 24" manual raised griddle/broiler, 36,000 BTU/ hour
- 4" wide grease trough
- 3/4" thick griddle plate
- 4" welded griddle side shields
- 3 Lance Port Steel Burners with Standing Pilots
- Valve control every 8"
- Extra deep pull out crumb tray with welded corner
- One Rack for Broiling, two rack positions

Oven

- Includes 2 removable and adjustable oven racks
- 30,000 BTU/hr total output per oven
- Flame failure safety device
- Adjustable thermostat from 250°F – 550°F
- Oven bottom is coated in nano-porcelain
- Oven door liner is 430 Stainless
- Cool to touch stainless steel oven door handles

Construction

- Stainless steel front, back riser and shelf
- Spring loaded door with cool to touch stainless steel oven door handle
- 6" stainless steel adjustable legs
- 3/4" rear NPT rear gas connection
- Stainless steel front, back riser and shelf
- Spring loaded door with cool to touch stainless steel oven door handle
- 6" stainless steel adjustable legs
- 3/4" rear NPT rear gas connection

**Ranges can be ordered as natural gas or propane. Conversion kits are included with every unit.*

*Not suitable for installation in a non-commercial or residential applications.

Customer Service (704)-900-2068 - Fax (888) 388-6017





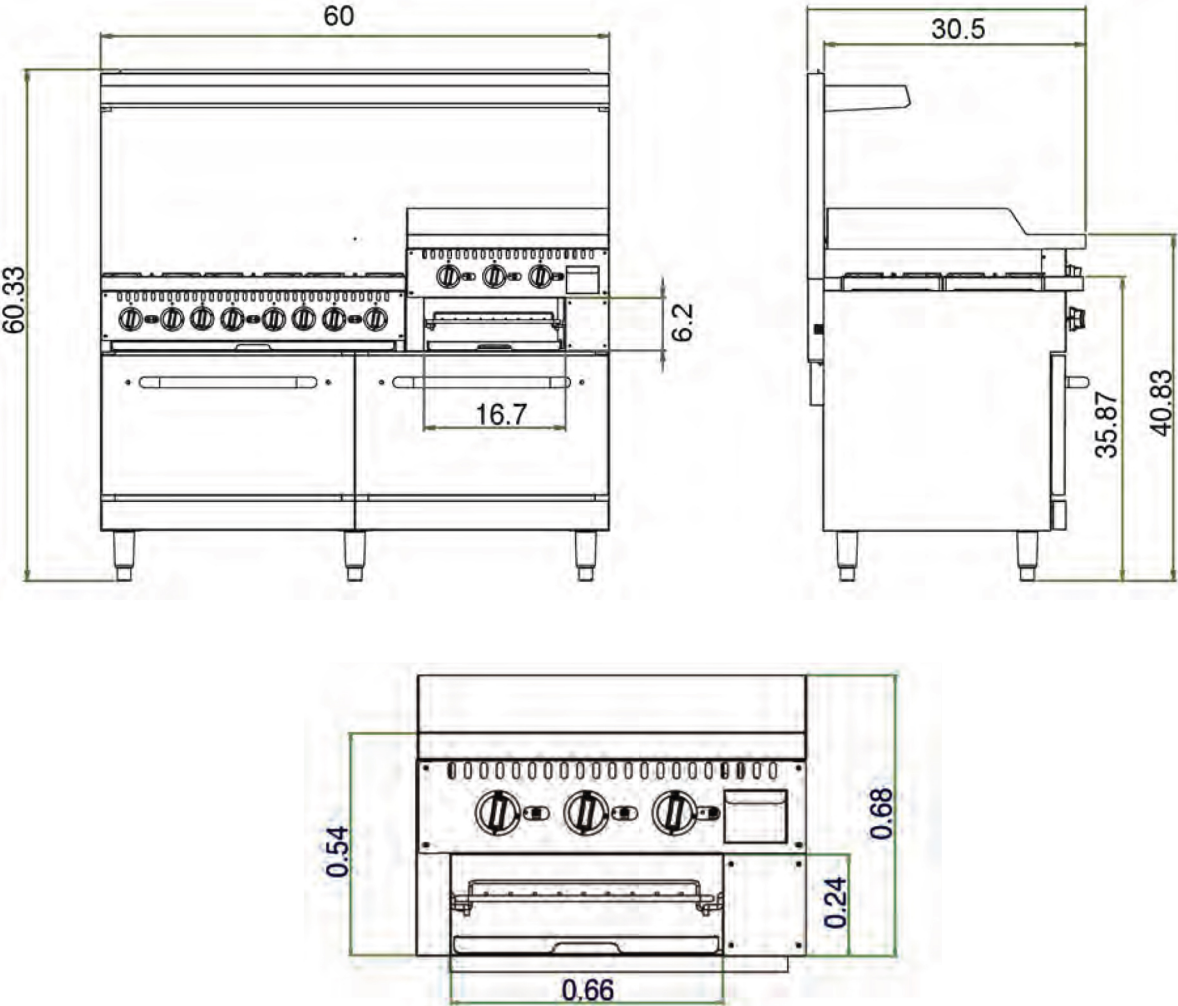
DETAILS AND DIMENSIONS

IMPORTANT INFORMATION:

- A convertible 3/4" NPT appliance pressure regulator is provided with this unit and set for:
- Rear Gas Connections is 3/4" NPT

Recommended incoming pressure:

Natural Gas 4.5" W.C. with not more than a 1/2" W.C. pressure drop
LP Gas 10.5" W.C. with not more than a 1/2" W.C. pressure drop
If using a commercial flex it must comply with ANSI Z 21.69
Natural Gas 4.0" W.C. Propane Gas 10.0" W.C.



Model	External Dimensions			Internal Oven Dimensions			BTU's (per open burner)	BTU's (per oven)	BTU's (griddle burner)	Total BTU's	Crated Weight (lbs)
	W	D	H	W	D	H					
R10-RGB24-N	59.95	30.49	60.33	26.88	25.8	13.8	30,000 x 6	30,000 x 2	12,000 x 3	276,000	860
R10-RGB24-P	59.95	30.49	60.33	26.88	25.8	13.8	30,000 x 6	30,000 x 2	12,000 x 3	276,000	860