



Gas Regulator Included

COMMERCIAL GAS RANGE



SPECIFICATIONS

The NOVA Commercial Gas Range boasts powerful 30,000 BTU cast iron burners, a heavy-duty 12" x 12" removable cast iron grate, and an instant light control knob. Its construction features a stainless steel front, aluminized sides, a 24.75" high backriser and shelf, and 6" adjustable stainless steel legs or casters, along with a 3/4" NPT gas connection. The standard oven is equipped with a 30,000 BTU burner and is supplied with two easily removable oven racks. It also includes a porcelain oven liner for effortless cleaning and a compression spring door hinge system, ensuring enhanced durability. Furthermore, the oven thermostat is adjustable within a range of 250°F to 550°F and comes equipped with a flame failure safety device for added security.

Model	Gas	Ovens	Burners
R4-N	Natural	1	4
R4-P	Propane	1	4
R6-N	Natural	1	6
R6-P	Propane	1	6
R10-N	Natural	2	10
R10-P	Propane	2	10

STANDARD FEATURES

- 30,000 BTU cast iron burner with individual pilot lights
- Heavy duty 12" x 12" removable cast iron grates
- Instant light flame adjustable control knobs
- Full Size Oven
- 30,000 BTU oven burner
- Cool to touch oven door handle
- Two adjustable oven racks easily removable
- Compression spring door system
- Flame failure safety device
- Adjustable thermostat: 250°F – 550°F
- R6 & R10 hold full size sheet pans

Construction

- Heavy duty steel frame
- Stainless Steel front – 24.75" high backriser and shelf
- Removable crumb tray under the top burners
- 6" adjustable Stainless steel legs or casters
- 3/4" NPT gas connection
- 1 year parts and labor warranty

**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 - NOVAFSE.com



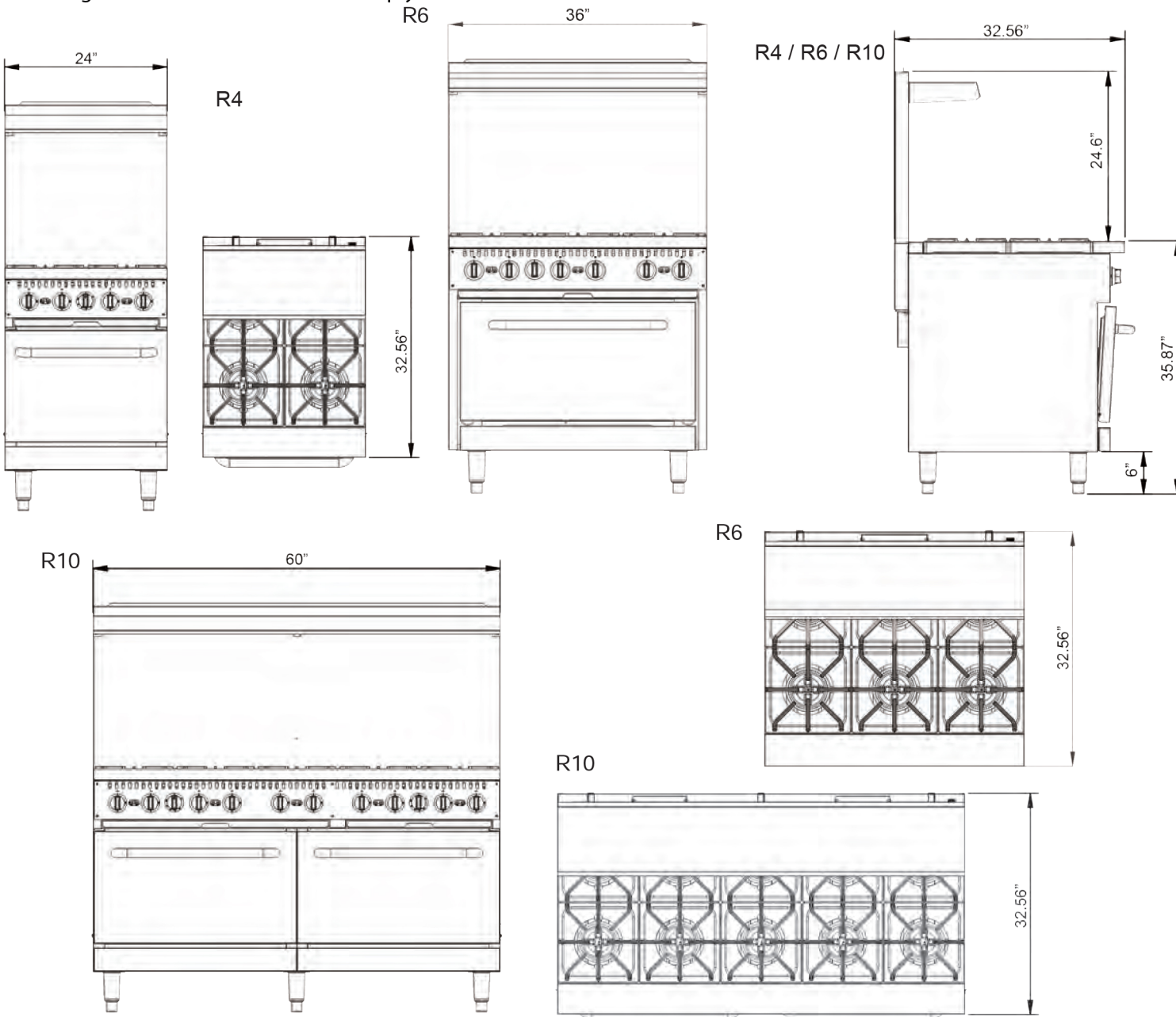
COMMERCIAL COOKING



DETAILS AND DIMENSIONS

IMPORTANT INFORMATION:

- A convertible 3/4" NPT appliance pressure regulator is provided with this unit and set for:
Natural Gas 4.0" W.C. Propane Gas 10.0" W.C. 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



Model	Burners	External Dimensions			Internal Oven Dimensions			BTU's (per burner)	BTU's (per oven)	Total BTU's	Crated Weight (lbs)
		W	D	H	W	D	H				
R4	4	24	32.56	35.9+24.6	20.6	25.8	13.7	30,000	30,000	150,000	356
R6	6	36	32.56	35.9+24.6	26.8	25.8	13.7	30,000	30,000	210,000	455
R10	10	60	32.56	35.9+24.6	26.8	25.8	13.7	30,000	30,000 x 2	360,000	737