

RESTAURANT SERIES RANGES – 48”



48-BP-6B-G12-S20

Specifications

- 12" x 12" heavy duty cast iron section grates remove easily and safely. Cast-in bowl directs heat to the cooking surface.
- Grate design allows pots to slide from section to section.
- Wide oven is porcelainized on five contract surfaces for easy cleaning
- Unique burner baffle distributes heat flow evenly throughout the 30,000 BTU ovens
- Oven door is removable for easy cleaning
- Stainless steel front, ledge, backguard and shelf; stainless sides.
- 7" wide stainless steel landing ledge provides a functional working area

Standard Features

- Two 20" ovens
- Stainless steel front and sides, landing ledge.
- Oven is porcelainized on five contact surfaces, bottom, door liner, side liner and back liner.
- 40,000 BTU/hr. lift-off burner heads for performance cooking and easy cleaning
- 12" x 12" heavy duty cast iron section grates remove easily and safely and accommodates a full range of cooking utensils for maximum versatility.
- 7" stainless steel landing ledge provides a functional working area.
- Available in 24" and 36" or also available in 48" and 60" width models.
- Anti-clogging pilot shield design engineered into the grate
- 6" adjustable legs

Options & Accessories

- Additional Racks
- Gas Conversion kits
- Casters – Set of 4
- Quick Disconnect and Flexible Gas Hose

Certifications



RESTAURANT SERIES RANGES – 48”

PRODUCT SPECIFICATIONS

Construction:

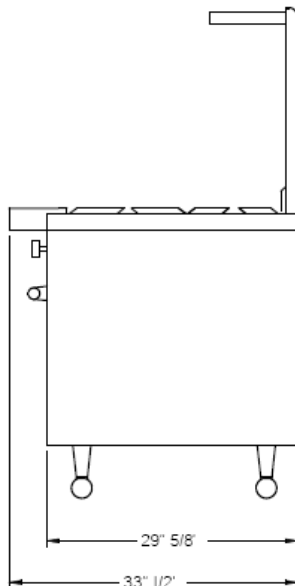
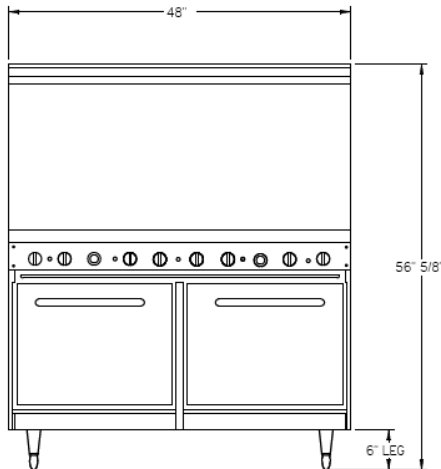
16 gauge construction with welded front frame. Fully insulated with non-sag fiberglass. Porcelainized oven interior oven includes, deck, sides, back and door linings. Equipped with two heavy-duty locking chrome plated racks.

Clearance: Legs or casters are required. or 2” over-hang is required when curb mounted. Provide 0” clearance from non-combustible surfaces and 4 ” from back, 10” from sides from combustible surfaces.

Gas Information:

Manifold pressure is 5.0” W.C. or natural gas o 10.0” for propane gas. Manifold size is ¾” NPT. ¾” pressure regulator supplied with equipment to be installed at time of connection.

Must specify type of gas and elevation if over 2000 ft. when ordering.



48-BP-8B-S20

8 burner, (2)20” Standard Oven,380,000 BTU

48-BP-6B-G12-S20

6 burner, 12” Griddle, (2)20” Standard Oven, 320,000 BTU

48-BP-4B-G24-S20

4 burner, 24” Griddle, (2)20” Standard Oven, 260,000 BTU

48-BP-2B-G36-S20

2 burner, 36” Griddle, (2)20” Standard Oven, 200,000 BTU

48-BP-OB-4B-G48-S20

0 burner, 48” Griddle, (2)20” Standard Oven, 140,000 BTU

Overall Dimensions:

48-BP-8B-S20: 33 1/2” D x 56 5/8” H x 48” W

48-BP-6B-G12-S20: 33 1/2” D x 56 5/8” H x 48” W

48-BP-4B-G24-S20: 33 1/2” D x 56 5/8” H x 48” W

48-BP-2B-G36-S20: 33 1/2” D x 56 5/8” H x 48” W

48-BP-OB-4B-G48-S20: 33 1/2” D x 56 5/8” H x 48” W

Shipping:

48-BP-8B-S20: 740 lbs

48-BP-6B-G12-S20: 775 lbs

48-BP-4B-G24-S20: 825 lbs

48-BP-2B-G36-S20: 865 lbs

48-BP-OB-4B-G48-S20: 885 lbs

Freight Class:85

FOB: Standex Dock