

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

CR60-24RG-LP Liquid Propane 60" Commercial Range, 6 Burners, 24" Raised Griddle & Broiler

FEATURES

- Stainless steel front, sides, back riser and shelf
- Cast iron open burner, each 30,000 BTU/hr
- Thermostat (250°F- 550°F) controlled oven
- Welded frame structure for best stability
- 24" griddle plate(3/4" thickness) with splash guard
- Broiler beneath the griddle to brown the cooked food
- Casters standard, optional legs
- 12" x12"(30x30cm) cast iron grate
- Anti-clogging pilot cover under the grate
- A pull-out crumb tray with angled handle in the front
- U-shape oven burner with 31,000 BTU/hr
- Thermal coupling safety valve for the oven
- Stainless steel oven door with good insulation
- Stainless steel handle for bottom oven
- Kick plate at the bottom, easy access for servicing
- Natural gas conversion kit included
- 3/4" NPT rear gas connection



- ETL US & Canada
- ETL Sanitation
- Conforms to NSF Standards



USR Brands Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

