

# 60” Range With Raised Griddle / Broiler

## Standard Features

- S/S exterior and overshef
- 60” Combination range standard with a 24” griddle top
- Heavy duty 3/4” thick polished steel griddle plate
- Full length drip tray
- 32,000 BTU burners, 27,000 BTU griddle & 27,000 BTU oven burners
- Broiler has 2 position rack and removable crumb tray
- Oven temperatures range between 175°F – 550°F
- Standing pilot for open top burners
- Oven pilot with 100% safety shut off
- Enamel oven interior
- Multiple position oven rack guides
- Two (2) chrome oven racks standard
- Four (4) casters standard

## MODELS:

AGR-6B-24RGB



1 YEAR PARTS AND LABOR WARRANTY (US ONLY)



Conforms to ANSI  
STD Z83.11-2009 (2011)  
Certified to CSA  
STD 1.8B-2009 (2011)  
Conforms to NSF/ANSI STD.4



REV. 07/24

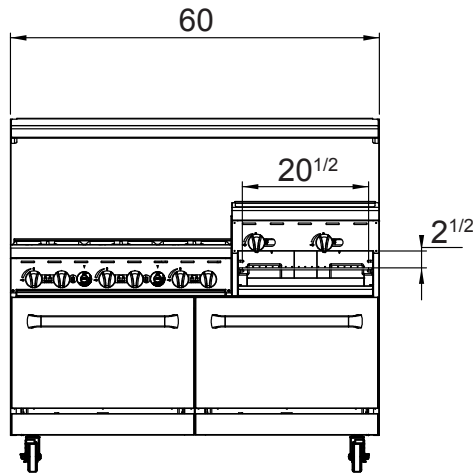
**“WE MAKE THE KITCHEN BETTER!”**

**SPECIFICATIONS**

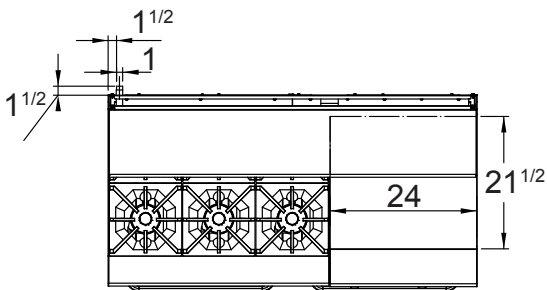
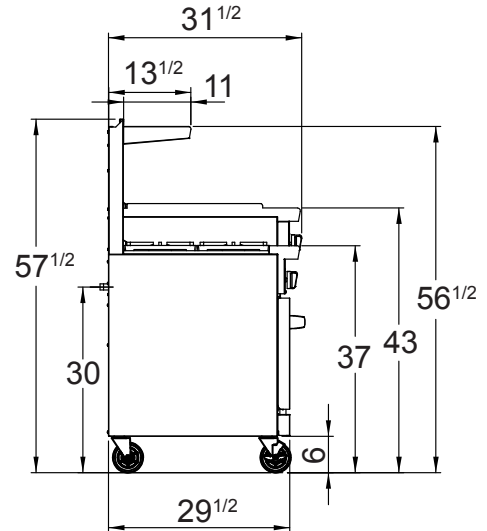
Models	Gas Type	Burner Name	Total BTU B.T.U./h	Number of Burners	Valve Types	Oven Size (inch)	Hot Plates Working Area(inch)	Griddle Working Area(inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
AGR-6B-24RGB	NG	Hot plates	32,000	6	Pilot light	26 <sup>1/2</sup> ×26×14	6pcs 11 <sup>4/5</sup> ×11 <sup>4/5</sup>	24×20 <sup>5/8</sup>	60×31 <sup>1/2</sup> ×57 <sup>1/2</sup>	765	1087
		Griddle	27,000	2							
		Oven	27,000	2							
	LP	Hot plates	32,000	6							
		Griddle	27,000	2							
		Oven	27,000	2							

**PLAN VIEW**

**Front View**



**Side View**



**Top View**

Heavy duty burners



Chrome oven rack



Stainless steel knobs

