



XP SERIES RANGES – 24-36”

Construction

- All stainless exterior surfaces – welded and finished stainless steel seams
- Cool to the Touch control knobs
- Chrome plated 6” legs with adjustable feet
- Exclusive double-venting beneath S/S high back shelf to reduce heat build up
- “No Burn Zone” to reduce burn stains on S/S back

Range Tops

- 6” wide stainless steel landing ledge provides a functional working area
- 35,000 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
- Grate design allows pots to slide from section to section

Ovens

- Welded front frame
- Fully insulated with non-sag fiberglass
- Interior is porcelainized on five contact surfaces for easy cleaning
- 30,000 BTU/Hr
- Thermostat – 150°– 500°F
- 100% safety pilot with matchless, push button ignition
- Oven door is removable for easy access
- Exclusive double-wall oven flame spreader with temperature diverters to increase even distribution of heat

Certifications



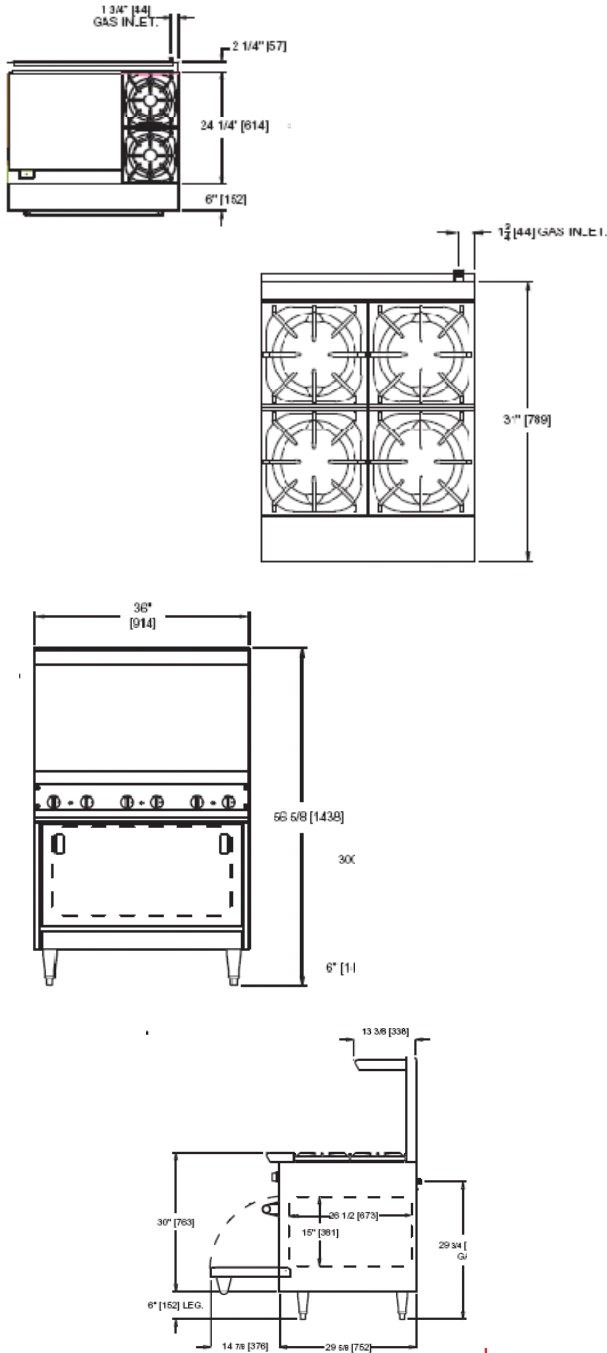
BPXPR-4



BPXPR-6



XP SERIES RANGES – 24-36"



PRODUCT SPECIFICATIONS

BPXPR-4

Range Burners: 4
 Cooking Area: 24" x 24"
 Oven: 20" x 26-1/2" x 15"
 Total BTU: 170,000
 Dimensions: 24" x 29-5/8" x 58-5/8"
 Ship Weight: 480 lbs

BPXPR-6

Range Burners: 6
 Cooking Area: 36" x 24"
 Oven: 30" x 26-1/2" x 15"
 Total BTU: 240,000
 Dimensions: 36" x 29-5/8" x 58-5/8"
 Ship Weight: 610 lbs

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 or 10.0" for propane gas. Manifold size is 3/4" NPT. 3/4" 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.

Freight Class: 85

FOB: Standex Dock