

X Series 24" Gas Restaurant Range

Project _____
Item _____
Quantity _____
CSI Section 11400
Approved _____
Date _____

Models

- X24-4L
- X24-4S



Model X24-4L

Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 4" (102mm) plate rail
- Stainless steel backguard w/ removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- Durable easy to read control knobs
- Easy to clean 6" (152mm) steel core, injection molded legs
- Pressure regulator, 3/4" NPT

Standard on Applicable Models:

- Ergonomic split cast iron top ring grates
- 30,000 Btuh/ 8.79 kW 2 piece cast iron "Q" style donut open burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control
- 4-1/4" (108mm) wide grease trough
- Straight steel tube oven burner 25,000 Btuh/7.33 kW
- Space saver oven with ribbed porcelain oven bottom and door interior, aluminized top, sides and back
- Oven thermostat w/ Low to 500° F (260° C)
- Nickel plated oven rack with two fixed position oven rack guides
- Heavy duty oven door w/keep-cool handle
- Open storage base in lieu of oven

Options & Accessories

- Low profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- 6" (152mm) swivel casters (4), with front locking
- Celsius temperature dials

Specifications

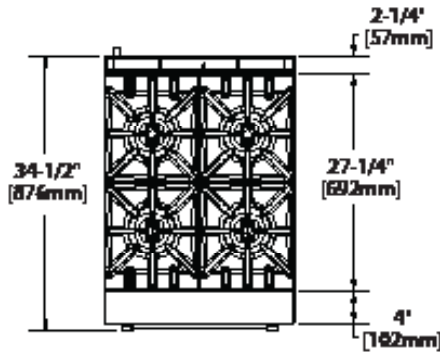
Gas restaurant series range with space saver oven. 23-5/8" (600mm) wide with a 27" (686mm) deep work top surface. Stainless steel front, sides and 4"(102mm) wide front rail. 6" (152mm) legs with adjustable feet. Four robust 2 piece 30,000 Btuh/8.797 kW (Natural gas), cast open burners set in split cast iron ergonomic grates. Porcelain oven bottom and door liner. Three position fixed rack guide w/one oven rack. Heavy duty oven door with "keep cool" door handle. Straight steel tube oven burner 25,000 Btuh/7.33 kW (natural gas) provides quality bake and good recovery. Oven thermostat ranges from Low to 500° F (260° C). Available with storage base in lieu of oven.

NOTE: Ranges supplied with casters must be installed with an approved restraining device.



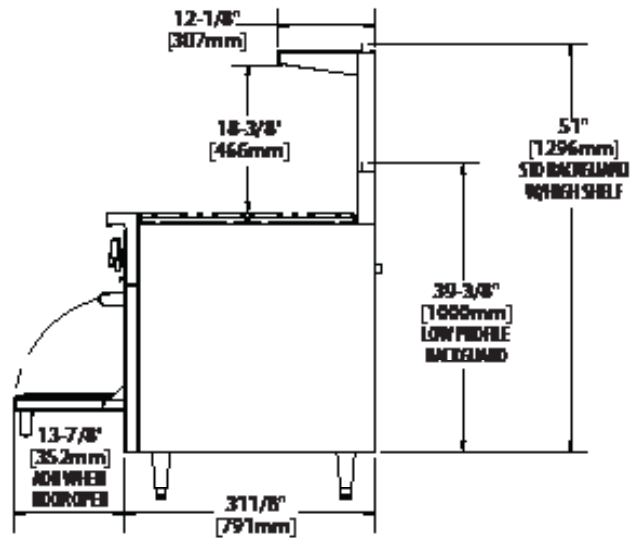
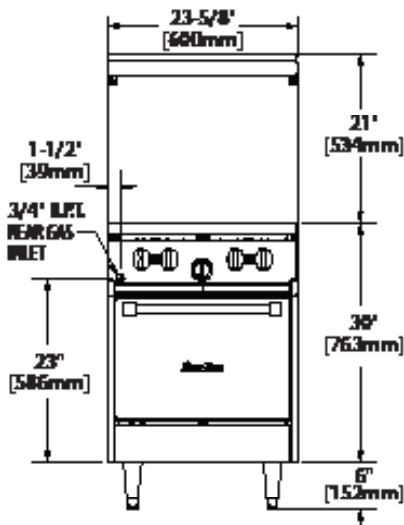
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Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use. Note: Installation clearance reductions are applicable only where local codes permit.



Model Number	Description	Total BTU/Hr Natural Gas	Shipping Information		
			Lbs.	Kg	Cu Ft
X24-4L	Four Open Burners w/Space Saver Oven	145,000	302	137	26
X24-4S	Four Open Burners w/Storage base	120,000	221	100	26

Width	Depth	Height w/ Shelf	Oven Interior			Combustible Wall Clearance		Entry Clearances	
			Height	Depth	Width	Sides	Rear	Crated	Uncrated
23-5/8" (600mm)	33-1/2" (851mm)	57" (1448mm)	13" (330mm)	26" (660mm)	20" (508mm)	14" (357mm)	6" (152mm)	25" (635mm)	24-1/2" (622mm)

Burner Ratings (BTU/Hr/kW)		
Gas	Open	Oven
Natural	30,000/8.79	25,000/7.33
Propane	26,000/7.61	25,000/7.33

Manifold Operating Pressure	
Natural	Propane
4.5" WC 11 mbar	10" WC 25 mbar

Welbilt reserves the right to make changes to the design or specifications without prior notice.