

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

G Series 60" Gas Restaurant Range

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Models

- G60-10RR • G60-8G12RS • G60-6G24SS • G60-2G48RR • G60-G60RR
- G60-10RS • G60-8G12SS • G60-4G36RR • G60-2G48RS • G60-G60RS
- G60-10SS • G60-6G24RR • G60-4G36RS • G60-2G48SS • G60-G60SS
- G60-8G12RR • G60-6G24RS • G60-4G36SS



Model G60-10RR

Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, with removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large easy-to-use control knobs
- Gas regulator
- Standard on Applicable Models

Standard on Applicable Models:

- Open storage base in lieu of oven.
- Ergonomic split cast iron top ring grates
- 33,000 Btuh/9.67 kW 2 piece cast iron Starfire- Pro open top burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control, 23" (584mm) working depth surface, Standard on right, optional on left
- 4-1/4" (108mm) wide grease trough
- 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- 38,000 Btuh/ 11.13 kW cast iron "H" style oven burner
- Snap action modulating oven thermostat low to 500° F
- Large porcelain oven interior, fits standard sheet pans in both directions for standard ovens

- Strong, keep-cool oven door handle
- Nickel plated oven rack and 3-position removable oven rack guide
- Convection oven w/3 nickel plated oven racks and removable rack guides in lieu of standard oven w/ 1/3HP 120v 60 Hz single phase fan motor; change suffix RS to CS or RR to CR (1) or CC (2) convection ovens, CR or CS ovens standard on right

Options & Accessories

- Convection oven motor 240v 50/60HZ single phase
- Snap action modulating griddle control 175° to 425° F
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast iron "H" burner standard on left side
- Low profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- 6" (152mm) levelling swivel casters (4), w/front locking
- Flanged deck mount legs
- Piezo spark ignition for pilots on griddles

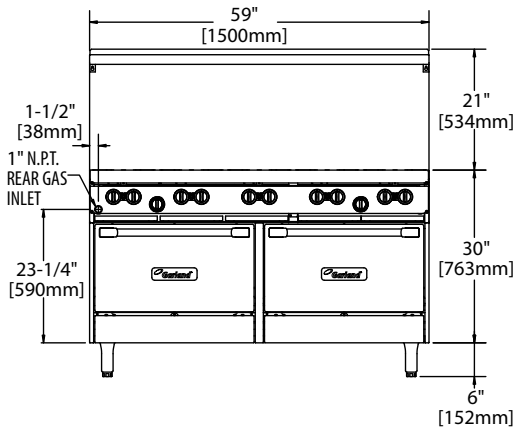
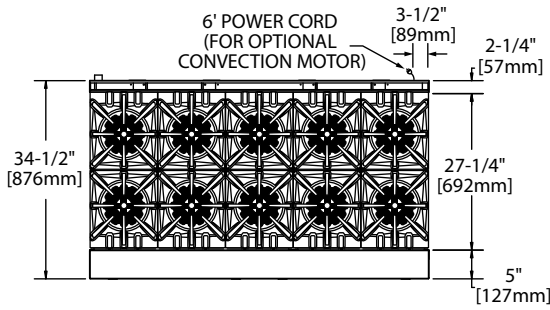
Specifications

Gas restaurant series range with deep capacity oven. 59-11/16" (1500mm) wide, 27" (686mm) deep work top surfaces. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Ten Starfire-Pro 2 piece, 33,000 Btuh/ 9.67 kW (natural gas), cast open burners set in split cast iron ergonomic grates. Griddle or optional hot-top with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of open burners. One piece oven with porcelain interior and heavy duty, "keep cool" door handle. Heavy cast iron "H" oven burner rated 38,000 Btuh/11.13 kW (natural gas) Oven controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection oven or storage base in lieu of standard oven(s).

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



G Series 60" Gas Restaurant Range

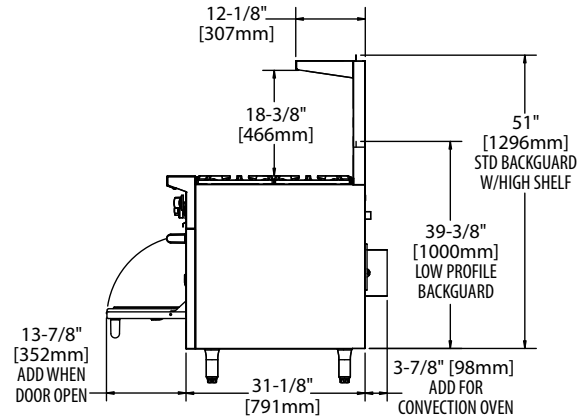


Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

Convection ovens with 120V, 60 Hz, 1 phase, 3.4 amps motors are supplied with 6'/1829mm cord and plug (NEMA 5-15P); 240V ,50/60 Hz, 1 phase motors are not supplied with cord and plug and must have direct connect.

Note: Installation clearance reductions are applicable only where local codes permit.



Model Number	Open Burners	Griddle	Oven(s)	Total BTU/Hr Natural	Ship Wt.	
					Lbs.	Kg
G60-10RR1	10	—	(2) 26"	406,000	726	329
G60-10RS1	10	—	(1) 26"	368,000	690	312
G60-10SS	10	—	—	330,000	581	264
G60-8G12RR1	8	12"	(2) 26"	358,000	756	343
G60-8G12RS1	8	12"	(1) 26"	320,000	720	327
G60-8G12SS	8	12"	—	282,000	611	277
G60-6G24RR1	6	24"	(2) 26"	310,000	791	359
G60-6G24RS1	6	24"	(1) 26"	272,000	755	342
G60-6G24SS	6	24"	—	234,000	646	293

Model Number	Open Burners	Griddle	Oven(s)	Total BTU/Hr Natural	Ship Wt.	
					Lbs.	Kg
G60-4G36RR1	4	36"	(2) 26"	262,000	826	375
G60-4G36RS1	4	36"	(1) 26"	224,000	790	358
G60-4G36SS	4	36"	—	186,000	681	309
G60-2G48RR1	2	48"	(2) 26"	214,000	851	386
G60-2G48RS1	2	48"	(1) 26"	176,000	815	370
G60-2G48SS	2	48"	—	138,000	706	320
G60-G60RR1	—	60"	(2) 26"	166,000	866	393
G60-G60RS1	—	60"	(1) 26"	128,000	830	376
G60-G60SS	—	60"	—	90,000	721	327

¹ Available with convection oven change RS to CS, RR to CR for one convection oven or CC for two convection ovens

Width In (mm)	Depth ² In (mm)	Height w/shelf In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearance In (mm)		Manifold Operating Pressure	
			Height	Depth ³	Width ⁴	Sides	Rear	Crated	Uncrated	Natural	Propane
59-1/16 (1500)	34-1/2 (876)	57 (1448)	13 (330)	26 (660)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10.0" WC 25 mbar

² Convection oven base models add 3 7/8" (98mm) to the depth of the unit. ³ Convection oven depth 22" (559mm)

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/Hot Top	Standard Oven or Convection
Natural	33,000/9.67	18,000/5.27	38,000/11.13
Propane	26,000/7.61	18,000/5.27	32,000/9.38

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