

BGR-2B-G24

GAS RANGE 2 BURNERS + 24" GRIDDLE

0-0 00-00

Optional caster wheels

ROBUST DESIGN HIGH QUALITY STAINLESS STEEL





Stainless steel tubing for burners and pilot

Stainless steel exterior including front, sides, kick plate, back guard & over shelf

Heavy duty 24" X 12" removable cast iron top grates

Oven Temperature range between 175° & 500°F

Oven cooking area: 26% x 26% x 15%

Two (2) chrome oven rack per oven standard; 4 position oven rack guides.

Enamel interior oven for easy cleaning, with full width stainless steel crumb tray.

Fits bun pans either widthwise or lengthwise.

Dimensions (w×d×h) 36" × 311/2" × 56"

Cooking Area (w×d) 12"X24"(HOT PLATES) 24"X20"(GRIDDLE)

Oven size ($w \times d \times h$) 26" × 26" × 15" (each) Burners LPG/NG: 1 x 35,000 BTU/H (OVEN)

LPG/NG: 2 x 28,000 BTU/H (GRIDDLE) **LPG**: 2 x 30,000 BTU/H (HOT PLATES) **NG**: 2 x 33,000 BTU/H (HOT PLATES) LPG TOTAL: 151K NG TOTAL: 157K



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DELIVERY

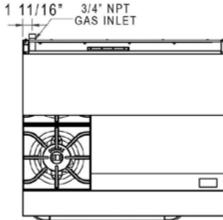
Box dimensions (w×d×h)

38" x 36^{4/5}" x 38^{1/5}"

Weight

net: 400 lbs **ship**: 485 lbs

TOP VIEW



GAS POWERED

Source Natural 5"WC **Pressure** 10"WC

38# Nozzle (OVEN) 49#

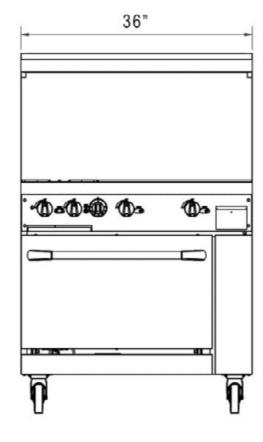
41# **Nozzle** (HOT P.) 52#

43# **Nozzle**(GRIDDLE) 53#

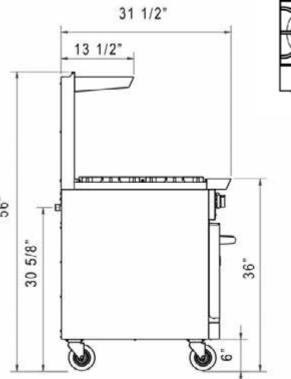
3/4" NPT Connection 3/4" NPT

if to be used above 2000 ft, specify altitude and gas type when ordering

FRONT VIEW



SIDE VIEW



SAFETY

Keep combustibles a minimum of 17" away from the equipment. Keep a clearance of 4" at the rear.

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