Models:

☐ PS-10-2626

☐ PS-10-26

☐ PS-10

Performer S Series 60" Medium Duty Range

PS-12G-8-2626

☐ PS-12G-8-26

☐ PS-12G

Item:	
Quantity: _	
Project:	
Approval:	
Date:	
Date	

☐ PS-60G-2626

PS-60G-26

□ PS-60G

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Model PS-24G-6-2626

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

Standard Features:

PS-24G-6-2626

PS-24G-6-26

PS-24G-6

• Stainless steel front, sides, and front plate rail

☐ PS-24G-4

PS-36G-4-2626

PS-36G-4-26

- Stainless steel two piece backguard and plate shelf
- · Large, durable control knobs
- 6" (152mm), chrome plated adjustable legs
- Pressure regulator; 3/4" (19mm), rear gas connection

Standard on Applicable Models:

- · Cabinet base in lieu of oven (s)
- One-piece, cast iron, lift-off top grate; each 12" (305mm), wide x 25" (635mm), deep on open burners
- Geometric open burner with center pilot; 32,000 BTU/Hr (NAT) or 28,000 BTU/Hr (PRO) per burner
- Large capacity, removable, aluminized drip pan for open burners
- 5/8" (16mm) thick steel plate manual valve control griddle, 20-1/2" (305mm) working depth, std. on left
- one griddle burner every 12" (305mm) section, rated 20,000 BTU/Hr.
- 3" (76mm), wide drip trough to internal grease drawer for griddles
- 26" Standard, full-size oven (s): w/ steel burner rated 35,000 BTU/Hr
- · Strong, keep-cool oven door handle

- Oven thermostat with temperature range of Low to 500°F, (260°C)
- Chrome plated oven rack on removable 4-position rack guides
- Porcelainized oven interior, (excluding top)

PS-48G-2-2626

PS-48G-2-26

PS-48G-2

- ☐ Thermostat griddle control
- 1" (25mm) thick griddle plate in lieu of 5/8" (16mm)

erformer S Series 60" Medium Duty Range

- Stainless steel, 5" (127mm), stub back, in lieu of high shelf, NC
- Extra oven racks
- 6" (152mm), swivel casters, (4) two locking
- ☐ Hot top in lieu of two open burners
 ☐ Stainless steel work surface in lieu
 of two open burners
- Grooved griddle
- Convection oven, in lieu of standard oven w/1725RPM, 1/3HP fan motor, 3 chrome plated oven racks on 3-position rack guides
- Stainless steel door(s) on cabinet base models
- Stainless steel intermediate shelf in cabinet base
- Reverse griddle location, (right side)
- Stainless steel legs
- ☐ Flanged feet

Specifications:

Medium-Duty Range, Model:______, with total BTU/Hr rating of :______, when fueled by natural/propane gas. Finish is to be stainless steel, front and sides. Unit is to have 6" (152mm) legs with adjustable feet.

Oven: Oven door is to be one piece. Oven interior is to be porcelainized with a heavy-duty, "keep cool" door handle. Standard oven to come with a thermostat having temperature range from Low to 500°F, (260°C). Oven interior is to have one chrome plated oven rack and four-position rack guides.

Open Burners: are to be 32,000 BTU/Hr per burner, (NAT)/28,000 BTU/Hr (PRO) per burner, with center pilot and a one-piece, cast iron top grate over two open burners.

Griddles: are to be 5/8" (16mm), thick steel plate with 3" (76mm), wide grease trough. Burners are to be rated 20,000 BTU/Hr per burner. One burner per 12" (305mm), section.







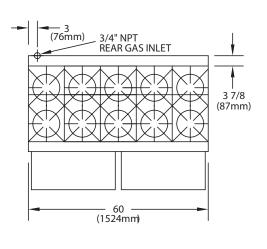
Garland Commercial Industries, LLC 185 East South Street Freeland, PA 18224 Phone: (570) 636-1000 Fax: (570) 636-3903 Garland Commercial Ranges Ltd 1177 Kamato Road, Mississauga, Ontario L4W 1X4 CANADA Phone: 905-624-0260 Fax: 905-624-5669 Enodis UK LTD Swallowfield Way, Hayes, Middlesex UB3 1DQ ENGLAND Telephone: 081-561-0433 Fax: 081-848-0041

Enodis

OB=Open Burners			G=Gri	ddle	O=Oven(s)	
Model	O.B.	G O		Total	Ship	Wt.
Number	ОВ	G	0	BTU/Hr	Lbs.	Kg
PS-10-2626	10	_	(2) 26"	390,000	756	343
PS-10-26	10	_	(1) 26"	355,000	710	322
PS-10	10	_	_	320,000	610	277
PS-12G-8-2626	8	12"	(2) 26"	346,000	780	355
PS-12G-8-26	8	12"	(1) 26"	311,000	740	336
PS-12G-8	8	12"	_	276,000	640	291
PS-24G-6-2626	6	24"	(2) 26"	302,000	793	360
PS-24G-6-26	6	24"	(1) 26"	267,000	719	326
PS-24G-6	6	24"		232,000	619	281

Shipping volume (cube), all models=84.5						
Model	ОВ	G	0	Total	Ship Wt.	
Number	ОВ	٥	O	BTU/Hr	Lbs.	Kg
PS-36G-4-2626	4	36"	(2) 26"	258,000	797	362
PS-36G-4-26	4	36"	(1) 26"	223,000	698	317
PS-36G-4	4	36"	_	188,000	598	271
PS-48G-2-2626	2	48"	(2) 26"	214,000	805	365
PS-48G-2-26	2	48"	(1) 26"	179,000	706	321
PS-48G-2	2	48"	_	144,000	606	275
PS-60G-2626	_	60"	(2) 26"	170,000	823	374
PS-60G-26		60"	(1) 26"	135,000	724	328
PS-60G		60"	_	100,000	624	283

Width	Depth	Hei	ght	Oven Interior			Combustible Wall Clearance	
width	Depth	w/Legs	w/o Legs	Height	Depth	Width	Sides	Rear
60"	32"	38-1/2"	32-1/2"	13-1/2"	22"	26-1/4"	9"	6"
(1524mm)	(813mm)	(978mm)	(826mm)	(343mm)	(559mm)	(667mm)	(229mm)	(152mm)



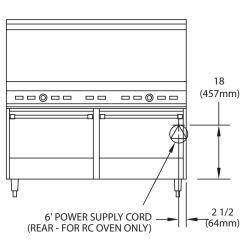
Burner Ratings (BTU/Hr)				
Open	Griddle/Hot Top	Oven		
32,000	20,000	35,000		

Manifold Operating Pressure			
Natural	Propane		
4.5" WC	10.0" WC		

Entry Clearances		
Crated	Uncrated**	
46" (1168mm)	34" (864mm)	

**With "RC" option: 39" (991mm)

Optional Convection Oven (per ove				
115V	60Hz	1Ø	5 Amps	
6-ft. cord and plug included.				



12 5/8 (321mm)	32 (813mm)		
	13 13/16 (351mm		
	3/4" NP 19 3/16 REAR G/ (487mm) INLET		l
4		53 5 (1350	
32 1/2 (826mm)		26 0mm)	1
6 (152mm)	* ÀDI	7mm) D FOR OTOR	
	Form:	# PS60	(07/0

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