



Performer S Series 48" Medium Duty Range

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Performer S Series 48" Medium Duty Range

Models:

- | | | | | |
|------------------------------------|---|---|---|---|
| <input type="checkbox"/> PS-8-2020 | <input type="checkbox"/> PS-12G-12-6-2020 | <input type="checkbox"/> PS-24G-12-4-2020 | <input type="checkbox"/> PS-36G-12-2-2020 | <input type="checkbox"/> PS-48G-12-2020 |
| <input type="checkbox"/> PS-8-26 | <input type="checkbox"/> PS-12G-12-6-26 | <input type="checkbox"/> PS-24G-12-4-26 | <input type="checkbox"/> PS-36G-12-2-26 | <input type="checkbox"/> PS-48G-12-26 |
| <input type="checkbox"/> PS-8 | <input type="checkbox"/> PS-12G-12-6 | <input type="checkbox"/> PS-24G-12-4 | <input type="checkbox"/> PS-36G-12-2 | <input type="checkbox"/> PS-48G-12 |



Model PS-8-2020

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

Standard Features:

- Stainless steel front, sides, and front rail plate
- 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
- Strong, keep-cool oven door handle
- Available with one standard or two space-saver ovens
- 26" Standard, full-size oven (s): w/ steel burner rated 35,000 BTU/Hr

- 20" Space-saver oven rated 25,000 BTU/Hr
- 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)

Optional Features:

- Thermostat griddle control
- 1" (25mm) thick griddle plate in lieu of 5/8" (16mm)
- 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
- 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=Griddle O=Oven(s)

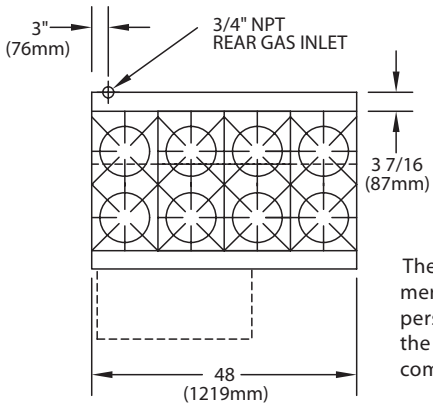
Shipping volume (cube), all models=84.5

Model Number	OB	G	O	Total BTU/Hr	Ship Wt.	
					Lbs.	Kg
PS-8-2020	8	—	(2) 20"	306,000	636	288
PS-8-26	8	—	(1) 26"	291,000	581	264
PS-8	8	—	—	256,000	481	218
PS-12G-6-2020	6	12"	(2) 20"	262,000	680	309
PS-12G-6-26	6	12"	(1) 26"	247,000	640	291
PS-12G-6	6	12"	—	212,000	532	302
PS-24G-4-2020	4	24"	(2) 20"	218,000	662	300
PS-24G-4-26	4	24"	(1) 26"	203,000	585	265

Model Number	OB	G	O	Total BTU/Hr	Ship Wt.	
					Lbs.	Kg
PS-24G-4	4	24"	—	168,000	485	220
PS-36G-2-2020	2	36"	(2) 20"	174,000	676	307
PS-36G-2-26	2	36"	(1) 26"	159,000	602	273
PS-36G-2	2	36"	—	124,000	502	288
PS-48G-2020	—	48"	(2) 20"	130,000	690	313
PS-48G-26	—	48"	(1) 26"	115,000	610	277
PS-48G	—	48"	—	80,000	510	231

Width In (mm)	Depth In (mm)	Height-In (mm)		Oven Interior-in (mm)			Cabinet Base-In (mm) w/Full Size Oven Models			Combustible Wall Clearance-In (mm)	
		w/Legs	w/o Legs	Height	Depth	Width*	Height	Depth	Width	Sides	Rear
48 (1219)	32 (813)	38-1/2 (978)	32-1/2 (826)	13-1/2 (343)	22 (559)	26-1/4 (667)	20 (508)	23-1/2 (597)	14 (356)	9 (229)	6 (152)

* Space-saver oven interior is 20-1/4" in width, 25,000 BTU/Hr



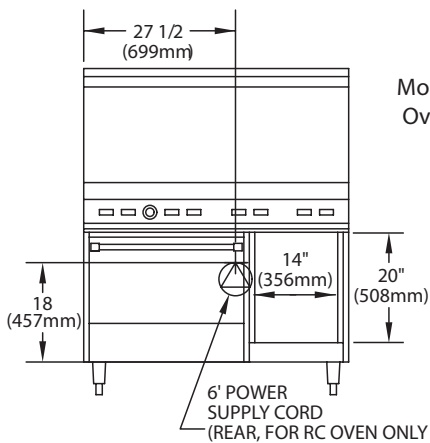
Burner Ratings (BTU/Hr)		
Open	Griddle/Hot Top	Oven*
32,000	20,000	35,000

Manifold Operating Pressure		Entry Clearances	
Natural	Propane	Crated	Uncrated**
4.5" WC	10.0" WC	46" (1168mm)	34" (864mm)

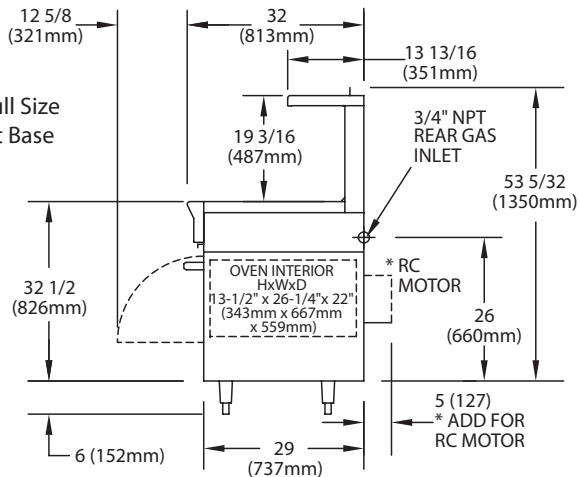
**With "RC" option: 39" (991mm)

These appliances are intended for commercial use by professionally trained personnel. It is the responsibility of the installer to ensure that installation complies with national and local codes.

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



Model Shown: Full Size Oven/W Cabinet Base



Form# PS48 (07/07)

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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

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