Item#	
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Gas Restaurant Range

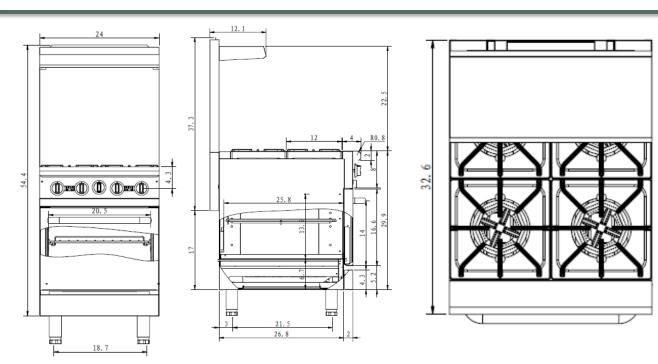


Model: RA-24

☐ RA-24 Gas restaurant range

STANDARD FEATURES

- ➤ Stainless steel front, galvanized sides
- ➤ Cast iron open burner, each 30,000 BTU/hr
- ➤Thermostat (250° F-550° F) controlled oven
- ➤ Welded frame structure for best stability
- ➤ Flame failure control valve
- ➤ Adjustable heavy duty legs
- >12" x12"(30x30cm) cast iron grate
- ➤ Anti-clogging pilot cover under the grate
- A pull-out crumb tray with angled handle in the front
- ➤U shape oven burner with 31,000 BTU/hr
- ➤ Thermal coupling safety valve for the oven
- ➤ Stainless steel oven door with good insulation
- ➤ Stainless steel handle for bottom oven
- ➤ Kick plate at the bottom for easy access for servicing
- ≥3/4" NPT rear gas connection



Model	Description	Oven dimension	Total BTU/HR	Packing Size(IN)	N/W (LB)	G/W (LB)
RA-24	Gas range with oven	20.5x25.8x13.9	151,000	28.3x40x44	291	357





