CP-R SeriesCommercial Ranges

CP-R24



153,000 NG

136,000 LP

45

40

1530 / 60"

609 / 24"

797 / 31 1/2"

- 30,000 BTU per top burner
- 12" x 12" cast iron grates with aeration bowl

200°F - 500°F

- Standing pilot light for individual burners
- 33,000 BTU static oven
- Oven interior side guides & bottom porcelain coated
- Oven thermostat adjusts from 200°F 500°F
- Manual gas controls
- Oven with 2-racks, 3 positions
- Stainless steel front, back riser, and lift of shelf
- Stainless steel legs standard
- "Cool-to-the-touch" front s/s deck
- Flue located on back of unit for ample ventilation
- Ranges shipped standard Natural gas, LP conversion kit included
- Easy to remove full width crumb tray
- Range is fully serviceable from the front
- 1 year parts & labor warranty
- Optional casters available. Set of (4). All swivel with front locking brakes

CP-R SeriesCommercial Ranges

CP-R36



63

56

213,000 NG

190,000 LP

1530 / 60"

914/36"

797 / 31 1/2"

- 30,000 BTU per top burner
- 12" x 12" cast iron grates with aeration bowl

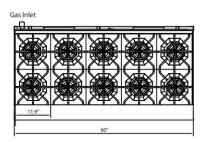
200°F - 500°F

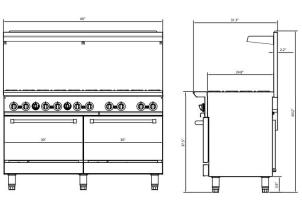
- Standing pilot light for individual burners
- 33,000 BTU static oven
- Oven interior side guides & bottom porcelain coated
- Oven thermostat adjusts from 200°F 500°F
- Manual gas controls
- Oven with 2-racks, 3 positions
- Stainless steel front, back riser, and lift of shelf
- Stainless steel legs standard
- "Cool-to-the-touch" front s/s deck
- Flue located on back of unit for ample ventilation
- Ranges shipped standard Natural gas, LP conversion kit included
- Easy to remove full width crumb tray
- Range is fully serviceable from the front
- 1 year parts & labor warranty
- Optional casters available. Set of (4). All swivel with front locking brakes

CP-R SeriesCommercial Ranges

CP-R60







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BTUs

KW

Dimensions - HxWxD mm / in

200°F - 500°F

366,000 NG 326,000 LP 107 96 1530 / 60" 1523 / 60" 797 / 31 ½"

- 30,000 BTU per top burner
- 12" x 12" cast iron grates with aeration bowl
- Standing pilot light for individual burners
- 33,000 BTU static oven
- Oven interior side guides & bottom porcelain coated
- Oven thermostat adjusts from 200°F 500°F
- Manual gas controls
- Oven with 2-racks, 3 positions
- Stainless steel front, back riser, and lift of shelf
- Stainless steel legs standard
- "Cool-to-the-touch" front s/s deck
- Flue located on back of unit for ample ventilation
- Ranges shipped standard Natural gas, LP conversion kit included
- Easy to remove full width crumb tray
- Range is fully serviceable from the front
- 1 year parts & labor warranty
- Optional casters available. Set of (4). All swivel with front locking brakes