Copper Beech Range

Gas Restaurant Ranges 6 Open Burners With Oven







Intertek

☐ CBR-6 Gas restaurant range 6 burners with gas oven

STANDARD FEATURES

- Stainless steel front/back riser w/ galvanized sides
- Cast iron open burner (30,000 BTU/hr) each
- Thermostatically controlled oven (250° F 550° F)
- Welded frame structure for superior stability
- Standby S/S pilot for easy start
- Four casters for easy moving
- Two Oven Racks Included
- ■12" x12"(30x30cm) cast iron grate
- Anti-clogging pilot cover
- Pull-out crumb tray with angled handle in the front
- U shape oven burner (31,000 BTU/hr)
- Thermal coupling safety valve for oven
- Insulated stainless steel oven door
- Oven with stainless steel handle
- Kick plate at the bottom for easy access
- 3/4" NPT rear gas connection
- One year limited parts and labor warranty

INSTALLATION INSTRUCTIONS

- A gas pressure regulator supplied with the unit must be installed. Natural Gas 4.0" (102 mm)
 W.C. Propane Gas 10.0" (254 mm) W.C.
- 2. An adequate ventilation system is required for commercial cooking equipment.
- These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI– Z223.1/NFPA #54 (latest edition).
- 4. This appliance is intended for commercial installation only and is not intended for home use.

5. Equipment clearance requirement:

Non-Combustibles Combustibles

Sides 0" Sides 4"

Back 0" Back 4"

- 6. All the installation must be performed by qualified technicians.
- 7. For gas conversion, please refer to conversion instructions in the Instruction Manual Book.

JMC Furniture Spartan/Bison Refrigeration P: 855-525-5505

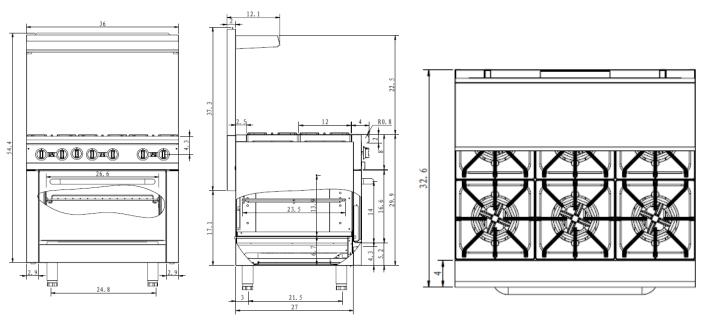
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INSTALLATION DRAWING



Model	Description	Oven dimension	Total BTU/HR	Packing Size(IN)	N/W (LB)	G/W (LB)
CBR-6	Gas range with oven	26.6x23.5x13.9"	215,000	41x40x44	368	456

