

ULTIMATE RANGE

The Ultimate Range Series is available in 5 sizes and over 2,000 configurations. The Ultimate Range is manufactured with an unprecedented fully stainless steel burner box. Higher BTUs on the range top combined with a High-Efficiency Snap Action Thermostat in the oven base provides superior performance and consistency for cooking, finishing, holding and baking requirements.



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STANDARD FEATURES

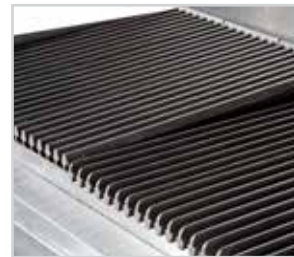
- Five sizes and over 2,000 of combinations including our 5 burner configuration
- Choice of:
 - 33K BTU PATENTED lifetime non-clog burners
 - 33K BTU Star/sauté burners
 - 40K BTU 18" PyroMax burners
- Front manual gas shut off valve
- Standard battery spark ignition for oven cavities
- Metal knobs
- 6" stainless legs standard
- Choice of electric oven base with gas top (hybrid)
- Porcelain enamel oven cavity
- Oven doors operate with door chain and spring hinge assembly
- Factory installed regulator
- Standard 22.5" flue riser with heavy-duty high shelf
- Flue riser mounted salamander or cheesemelter
- 27" deep cooking surface

BURNER OPTIONS:

Non-Clogging, Star, PyroMax

TOP OPTIONS:

Open Top Burners, Charbroilers, Griddles, Thermostatic Griddles, Raised Broiler/Griddle, Hot Tops.



BASE OPTIONS:

Standard ovens, convection ovens, cabinets.

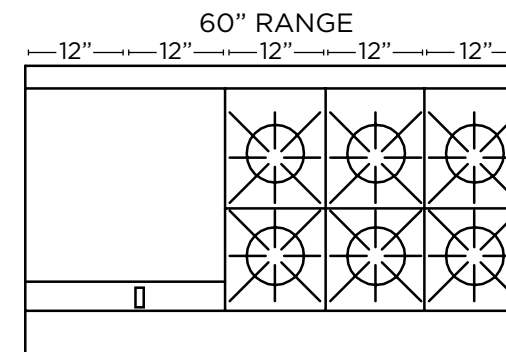
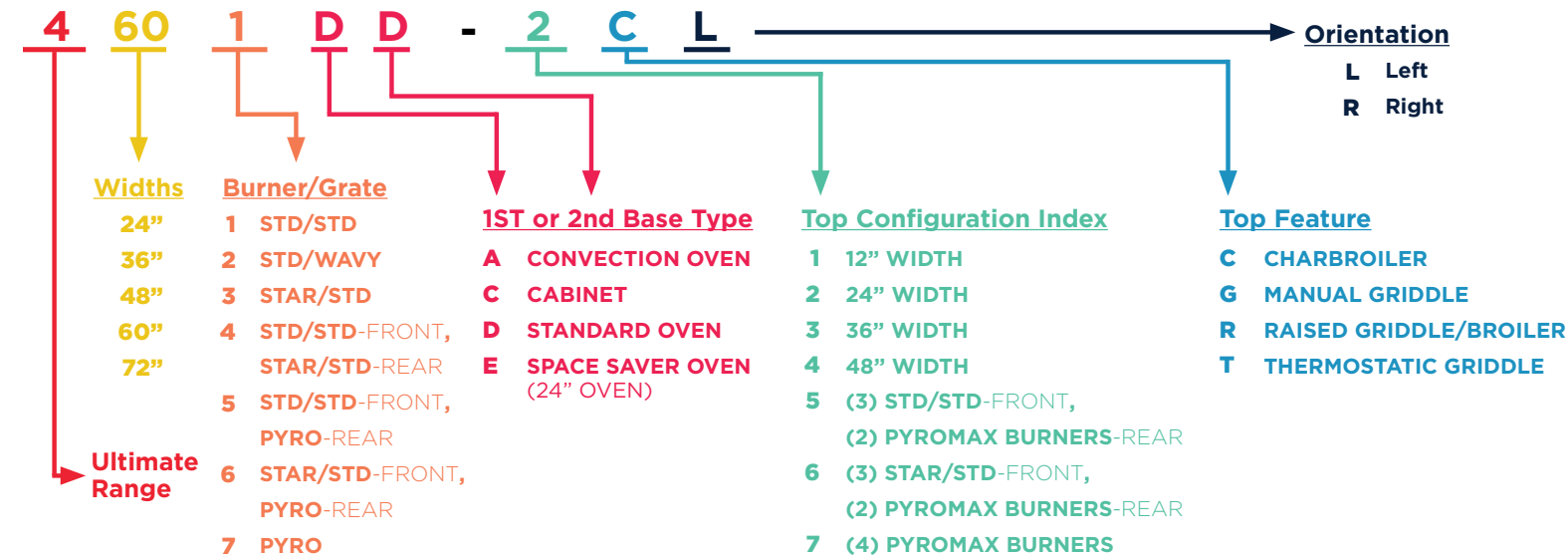


RISER OPTIONS:

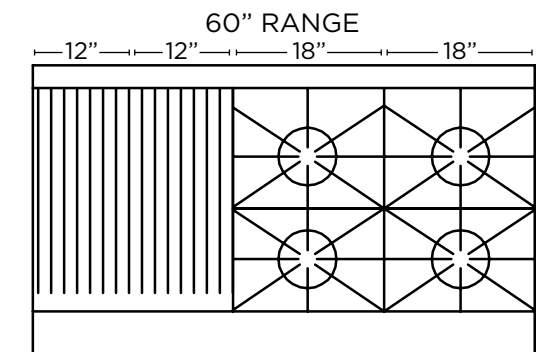
Standard 22.5" flue riser with heavy-duty shelf. Cheesemelters and Salamander



MODEL NUMBER BREAKDOWN



4601DD-2GL
 LINE: ULTIMATE RANGE
 WIDTH: 60" WIDE
 BASE: (2) STANDARD OVENS
 TOP: (3) STANDARD BURNER SECTIONS & 24" MANUAL GRIDDLE SECTIONS ON LEFT



4607DA-2CL
 LINE: ULTIMATE RANGE
 WIDTH: 60" WIDE
 BASE: STANDARD OVEN & CONVECTION OVEN
 TOP: 24" CHARBROILER SECTIONS & 36" PYROMAX BURNER SECTIONS