

# X Series 60" Gas Restaurant Range

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
CSI Section 11400  
Approved \_\_\_\_\_  
Date \_\_\_\_\_

## Models

- X60-10RR
- X60-10RS
- X60-6G24RS
- X60-6G24RR



Model X60-10RR

## Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 4" (102mm) plate rail
- Stainless steel backguard w/ removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- Durable easy to read control knobs
- Easy to clean 6" (152mm) steel core, injection molded legs
- Pressure regulator, 1" NPT

### Standard on Applicable Models:

- Open storage base in lieu of one oven, models X-60-10RS & X60-6G24RS
- Ergonomic split cast iron top ring grates
- 30,000 Btuh/ 8.79 kW 2 piece cast iron "Q" style donut open burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control
- 4-1/4" (108mm) wide grease trough
- 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- Griddle plates only available on right side of range
- Straight steel tube oven burner 33,000 Btuh/9.67 kW
- Standard size Sunfire oven withribbed porcelain oven bottom and door

interior, aluminized top, sides and back; RR models 2 ovens, RS models one oven

- Oven thermostat w/ Low to 500° F (260° C)
- Nickel plated oven rack with two fixed position oven rack guides
- Heavy duty oven door w/keep-cool handle

## Options & Accessories

- Low profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- 6" (152mm) swivel casters (4), with front locking
- Celsius temperature dials

## Specifications

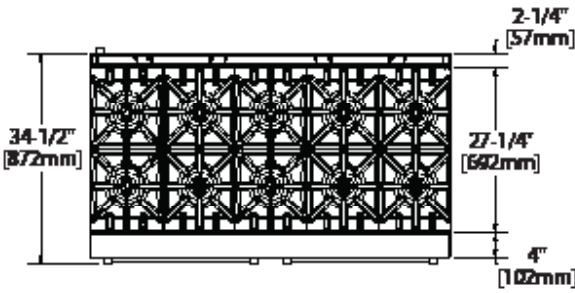
Gas restaurant series range with 2 standard size Sunfire ovens. 59-1/16" (1500mm) wide with a 27" (686mm) deep work top surface. Stainless steel front, sides and 4"(102mm) wide front rail. 6" (152mm) legs with adjustable feet. Ten robust 2 piece 30,000 Btuh/8.797 kW (Natural gas), cast open burners set in split cast iron ergonomic grates. Griddle on applicable models with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of open burners. Porcelain oven bottom and door liner. Two position fixed rack guide w/one oven rack. Heavy duty oven door with "keep cool" door handle. Straight steel tube oven burner 33,000 Btuh/9.67 kW (natural gas) provides quality bake and good recovery . Oven thermostat ranges from Low to 500° F (260° C). Available with open storage base in lieu of oven on 24 inch griddle model.

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



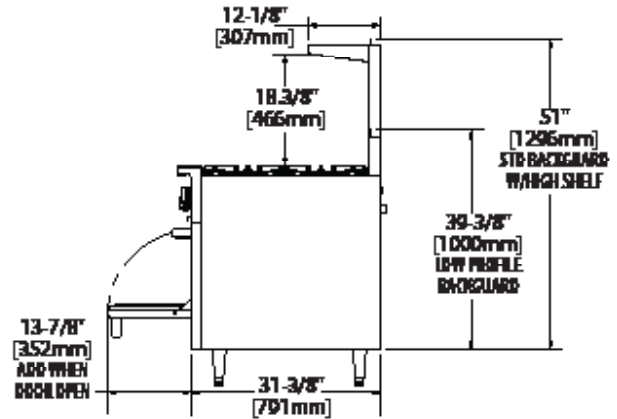
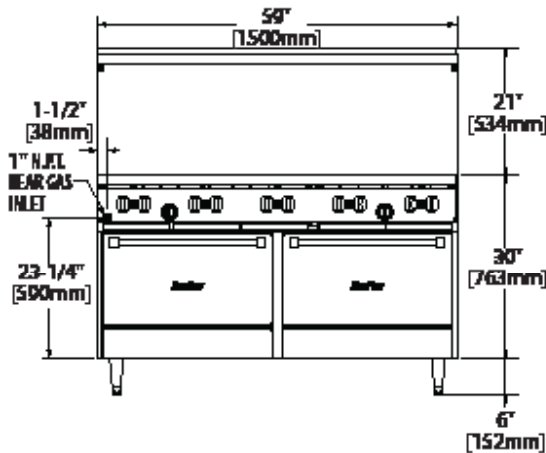
X Series 60" Gas Restaurant Range

# X Series 60" Gas Restaurant Range



Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.  
Note: Installation clearance reductions are applicable only where local codes permit.



Model Number	Description	Total BTU/Hr Natural Gas	Shipping Information		
			Lbs.	Kg	Cu Ft
X60-10RR	Ten Open Top Burners w/Two Standard Ovens	366,000	726	329	79
X60-10RS	Ten Open Top Burners w/One Standard Oven , One Storage	333,000	690	312	79
X60-6G24RR	24" Griddle, 6 Open Top Burners w/ Two Standard Ovens	282,000	791	359	79
X60-6G24RS	24" Griddle, 6 Open Top Burners w/ One Standard Oven, One Storage	249,000	755	342	79

Width In (mm)	Depth In (mm)	Height w/shelf In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure	
			Height	Depth	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
59-1/16 (1500)	33-1/2 (851)	57 (1448)	13 (330)	22 (559)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10" 25 mbar

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle	Standard Oven
Natural	30,000/8.79	18,000/5.27	33,000/9.67
Propane	26,000/6.1	18,000/5.27	29,000/8.50

Welbilt reserves the right to make changes to the design or specifications without prior notice.