

**ENDURANCE™ SERIES** | *Powerful Versatility. Powerful Production.*

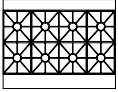
*Besides total flexibility and adaptability to nearly any location, the Endurance™ Range offers Vulcan's legendary toughness, precision and dependability. Loaded with innovative features, the Endurance™ Range is sure to make an impact on your kitchen.*

**STANDARD FEATURES:**

- Extra deep pull-out stainless steel crumb tray with welded corners
- 30,000 BTU/hr open-top burners with lift-off heads for easy cleaning
- Cool-to-the-touch control knobs
- Oven thermostat adjusts from 250–500°F
- MIG welded frame ensures strong joints for long-lasting stability
- 6" adjustable legs
- Stainless steel front, sides and lift-off high shelf
- Heavy duty cast iron grates, easy lift-off 12" x 12" in front and 12" x 14" in back to accommodate large pans or stock pots
- 35,000 BTU/hr bakers depth standard oven allows 18" x 26" sheet pans to fit side-to-side or front-to-back in 36", 48" and 72" ranges (sheet pans fit front-to-back in 24" and 1 side of the 60" ranges)
- Each oven includes 2 racks and 4 rack positions

**36S-6B**

## ENDURANCE™ SERIES | 60" OPEN-TOP BURNERS



### 60" RANGE WITH 2 OVENS 10 OPEN-TOP BURNERS

Standard Base / Standard Base		Gas Type	Total BTU/hr	
		60SS-10BN	Natural	385,000
		60SS-10BP	Propane	385,000
Standard Base / Convection Base				
		60SC-10BN	Natural	355,000
		60SC-10BP	Propane	355,000
Refrigerated Base (Left placement only) / Standard Base				
		60RS-10BN	Natural	323,000
		60RS-10BP	Propane	323,000

Oven accepts full-size sheet pans.  
Convection ovens can only be in the 36" oven base.



**60SS-10BN**  
Shown on optional casters  
Pictures shown are for illustration purpose only.  
Actual product may vary.