

VULCAN RESTAURANT RANGES - GAS

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 longlasting 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 frontto-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





VULCAN RESTAURANT RANGES - GAS

ENDURANCE™ SERIES | 60" OPEN-TOP BURNERS & GRIDDLE TOP



60" RANGE WITH 2 OVENS

6 OPEN-TOP BURNERS, 24" GRIDDLE RIGHT*

Standard Base / Standard Base		Griddle Control	Gas Type	Total BTU/hr
	60SS-6B24GN	Manual	Natural	278,000
	60SS-6B24GTN	Thermostatic	Natural	278,000
	60SS-6B24GP	Manual	Propane	278,000
	60SS-6B24GTP	Thermostatic	Propane	278,000
Standard Base / Convection Base				
<u> </u>	60SC-6B24GN	Manual	Natural	275,000
	60SC-6B24GTN	Thermostatic	Natural	275,000
	60SC-6B24GP	Manual	Propane	275,000
	60SC-6B24GTP	Thermostatic	Propane	275,000
Refrigerated Base (Left placement only) / Standard Base				
*	60RS-24G6BN	Manual	Natural	243,000
	60RS-24GT6BN	Thermostatic	Natural	243,000
	60RS-24G6BP	Manual	Propane	243,000
	60RS-24GT6BP	Thermostatic	Propane	243,000

Oven accepts full-size sheet pans.

Griddles can only be placed over the 36" oven base section. Convection ovens can only be in the 36" oven base. Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.

Thermostatic griddle controls allow user to set and maintain a specific temperature.



60SS-6B24GTN

Shown on optional casters

Pictures shown are for illustration purpose only. Actual product may vary.

^{*}Griddles and oven bases can be moved to left position for upcharge.