



Power-Flo OpenTop Burner
23,000 btus/hr



True Simmer between
145 °F and 138 °F



Optional Cabinet red knobs

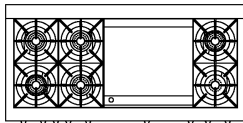


HYBRID RADIANTS
Ceramic Rods & Stainless Steel

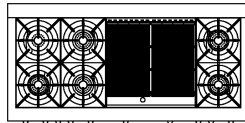


Broiler Grates
Commercial Quality Cast Iron

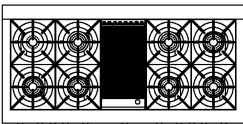
SELF-CLEAN GAS CONVECTION



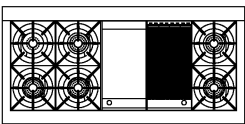
COBSCGR604G2 - 60"
Six-burner gas convection range
+ 24" Griddle-Plate



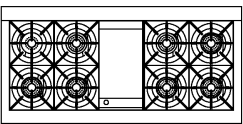
COBSCGR604B2 - 60"
Six-burner gas convection range
+ 24" BBQ Grill



COBSCGR604B4 - 60"
Eight-burner gas convection range
+ 12" BBQ Grill



COBSCGR604GB2 - 60"
Six-burner gas convection range
12" Griddle-Plate + BBQ Grill



COBSCGR604G4 - 60"
Eight-burner gas convection range
12" Griddle-Plate

AVAILABLE ACCESSORIES

- Conversion kits
- Birch wood chopping blocks
- CRKSC - cabinet red knobs
- P60SHS - 18" stainless steel wall mount high shelf
- P60SLB - 9" stainless steel wall mount low back
- CWR Cast Iron Wok ring
- PSVH60L - 60" Performance Series vent hood w/ 1200 CFM blower + lights
- PSVH60HL - 60" Performance Series vent hood w/ 1200 CFM blower + heat lamps + lights
- Duct covers

SHIPPING WEIGHT

800 LBS

ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	20 AMP	60 HZ

GAS RATINGS

	NATURAL GAS	PROPANE
Manifold pressure:	5.0" W.C.	10" W.C.

OTHER

- 0" clearance base cabinet installation
- Field convertible to LP or NG depending on gas type
- ONE (1) year full parts and labor warranty covers entire product
- TWO (2) years Limited warranty covers Radiant System and Infra-Red Burners.
- FIVE (5) years Limited warranty covers all stainless steel parts and stainless steel Grill Burner provided the grill is used under normal house-hold conditions.

CABINET PREPARATION

ETL certified for USA and

