

# SunFire®

## X Series 60" Gas Restaurant Range

Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Project: \_\_\_\_\_  
 Approval: \_\_\_\_\_  
 Date: \_\_\_\_\_

X Series 60" Gas Restaurant Range

### Models:

- X60-10RR       X60-8G12RR       X60-6G24RR  
 X60-6G24RS       X60-4G36RR       X60-2G48RR       X60-G60RR



Model X60-10RR

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

### 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:

- Cabinet base in lieu of oven 24" griddle model, suffix RS
- 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
- 20,000 Btuh/5.86 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- Straight steel tube oven burner 33,000 Btuh/9.67 kW

- Standard size Sunfire oven w/ ribbed porcelain oven bottom and door interior, aluminized top, sides and back
- 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

### Optional Features:

- Hot top 12" (305mm) plate, 5/8" (15mm) thick in lieu of two open burners, manual valve controlled w/20,000 Btuh/5.86 kW cast iron burner; standard on left side
- Shelf for cabinet base models
- Low profile 6" (152mm) backguard stainless steel front and sides
- Stainless steel back for backguard
- Additional oven racks
- 6" (152mm) swivel casters (4), w/ front locking
- Flanged deck mount legs
- 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 or optional hot top with cast iron "H" style burners, 20,000 Btuh/5.86 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 storage base in lieu of oven on 24 inch griddle model.



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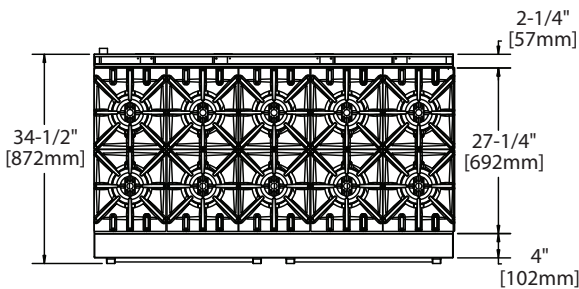
Enodis®

Model Number	Description	Total BTU/Hr Natural	Shipping Information		
			Lbs.	Kg	CuFt
X60-10RR	Ten Open Top Burners w/Two Standard Ovens	366,000	726	329	79
X60-8G12RR	12" Griddle, 8 Open Top Burners w/Two Standard Ovens	326,000	756	343	79
X60-6G24RR	24" Griddle, 6 Open Top Burners w/ Two Standard Ovens	286,000	791	359	79
X60-6G24RS	24" Griddle, 6 Open Top Burners w/ One Standard Oven, One Storage	253,000	755	342	79
X60-4G36RR	36" Griddle, 4 Open Top Burners w/ Two Standard Ovens	213,000	826	375	79
X60-2G48RR	48" Griddle, 2 Open Top Burners w/ Two Standard Ovens	206,000	851	386	79
X60-G60RR	60" Griddle, w/ Two Standard Ovens	166,000	866	383	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)	12 (305)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10" 25 mbar

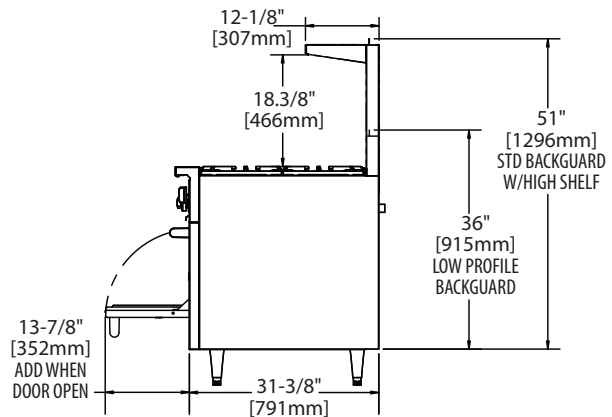
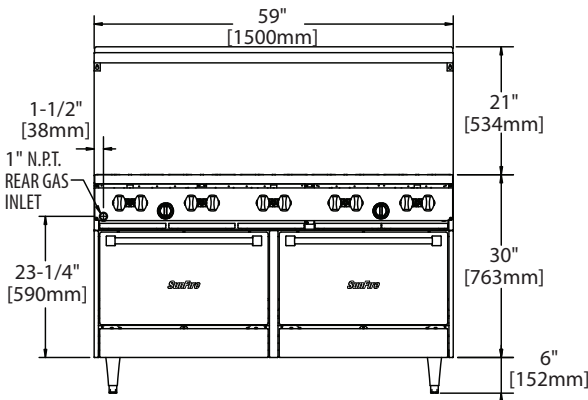
Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/ Hot Top	Standard Oven
Natural	30,000/8.79	20,000/5.8	33,000/9.67
Propane	26,000/6.1	19,000/5.56	29,000/8.50



Note: Installation clearance reductions are applicable only where local codes permit.

This product is not approved for residential use.



Form# X60 Series (04/21/08)

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