

PRODUCT:

QUANTITY:

ITEM:

Designed Smart

Compact Design with High Output

APW Restaurant Range Series provides as standard many of the optional upgrades normally offered at a premium on other Range lines. The standard include a stainless steel front, landing ledge, backguard and high shelf; has aluminized exterior sides. The stainless steel seams and edges are welded so the Range looks as good as it performs.

Standard features include:

- Chrome plated rack with support rack guides allowing up to two rack positions.
- 5" wide stainless steel landing ledge
- Standard 30,000 BTU anti-clogging burner with built-in pilot shield.
- Exclusive double-wall oven flame spreader with temperature diverters to increase even distribution of heat.



Model: 60-APW-10B-S26

APW Wyott Design Features

- 12" x 12" heavy duty cast iron section grates remove easily and safely. Cast-in bowl directs heat to the cooking surface.
- Grate design allows pots to slide from section to section.
- 26 ½" wide ovens are porcelainized on two contract surfaces for easy cleaning
- Unique burner baffle distributes heat flow evenly throughout the 30,000 BTU oven
- Oven door is removable for easy cleaning
- Stainless steel front and back
- Aluminized exterior sides
- 5" wide stainless steel landing ledge provides a functional working area
- 11" stainless steel high shelf

Options and Accessories

- Casters
- Additional Racks
- Gas Conversion Kits

Reliability Backed by APW Wyott's Warranty

All APW Wyott cooking equipment is backed by a 1-year limited warranty and a 1-year on-site labor warrant. *

- Certified by the following agencies:

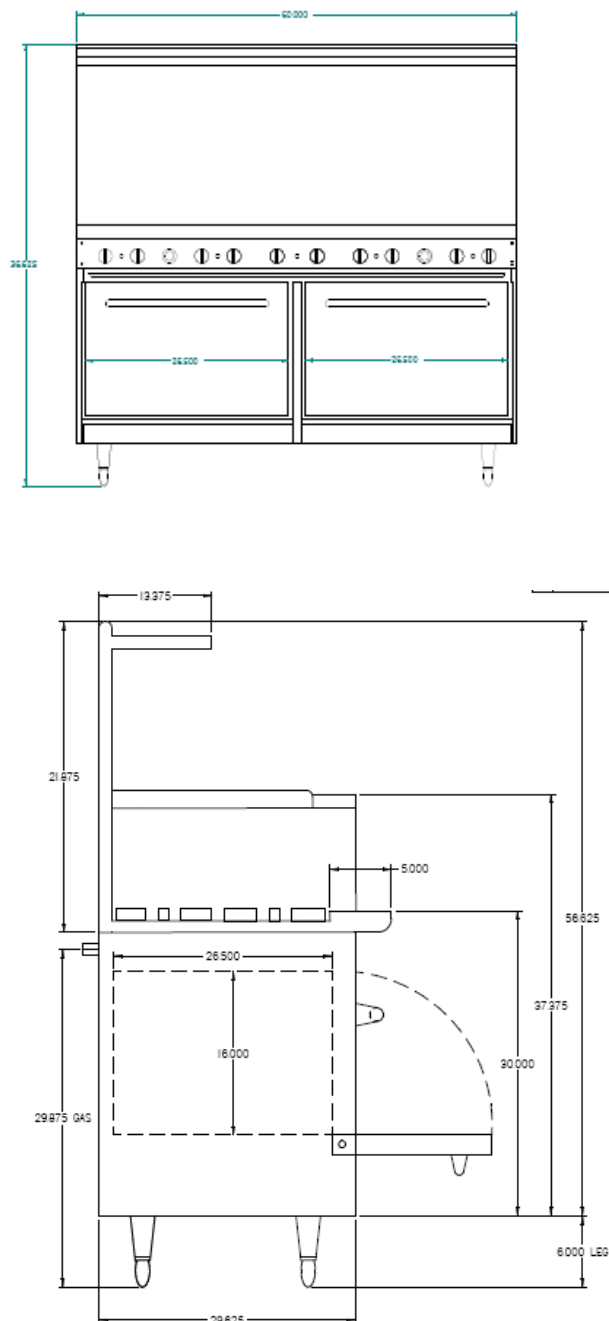


Models ☐ 60-APW-10B-S26 ☐ 60-APW-6B-RG24-S26 ☐ 60-APW-6B-G24-S26

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PRODUCT SPECIFICATIONS

Construction:

16 gauge construction with welded front frame. Fully insulated with non-sag fiberglass. Porcelainized oven interior oven includes sides, rear, deck and door linings. Equipped with one heavy-duty locking chrome plated rack.

Clearance: For use only on non-combustible surfaces. Legs or stands are required for non-combustible floors; or 2 over-hang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 4" from back, 10" from sides from combustible surfaces.

Gas Information:

Manifold pressure is 5.0"W.C. or natural gas o 10.0" for propane gas. Manifold size is 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection.

Must specify type of gas and elevation if over 2000 ft. when ordering.

60-APW-10B-S26

10 burner, (2) 26 standard oven, 360,000 BTU

60-APW-6B-RG24-S26

6 burner, 24" Raised Griddle, (2) 26" standard oven, 280,000 BTU

60-APW-6B-G24-S26

6 burner, 24" Griddle, (2) 26" standard oven, 280,000 BTU

Overall Dimensions:

60-APW-10B-S26 60"W x 31"D x 56 5/8" H

60-APW-6B-RG24-S26 60"W x 31"D x 56 5/8" H

60-APW-6B-G24-S26 60"W x 31"D x 56 5/8" H

Shipping:

60-APW-10B-S26 995 lbs

60-APW-6B-RG24-S26 1100 lbs

60-APW-6B-G24-S26 1100 lbs

Freight Class: 85

FOB: Standex Dock

*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.