

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, ledge, backguard and shelf; aluminized sides. The stainless steel seams and edges are welded so the Range looks as good as it performs.

Standard features include:

- 20" oven with 4 burners
- 30" oven with 6 burners
- Stainless steel front and sides, landing ledge.
- Oven is porcelainized on two contact surfaces, bottom and door liner
- 30,000 BTU/hr. lift-off burner heads for performance cooking and easy cleaning
- 12" x 12" heavy duty cast iron section grates remove easily and safely and accommodates a full range of cooking utensils for maximum versatility.
- 5" stainless steel landing ledge provides a functional working area.
- Available in 24" and 36" or also available in 48" and 60" width models.
- Anti-clogging pilot shield design engineered into the grate
- 6" adjustable legs

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.
- wide oven is 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, ledge, backguard and shelf; aluminized sides.
- 5" wide stainless steel landing ledge provides a functional working area



Model: 36-APW-4B-G24-S30

Options and Accessories

- Casters
- Additional Racks
- Gas Conversion Kits
- Casters – Set of 4
- Quick Disconnect and Flexible Gas Hose

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:

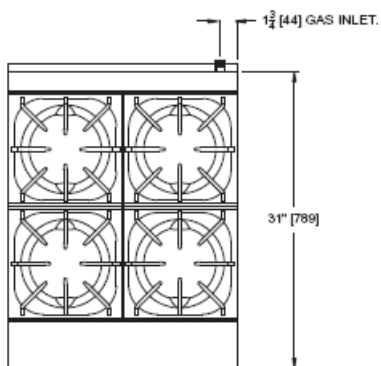


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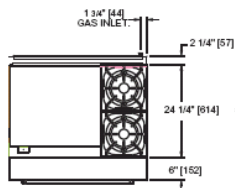
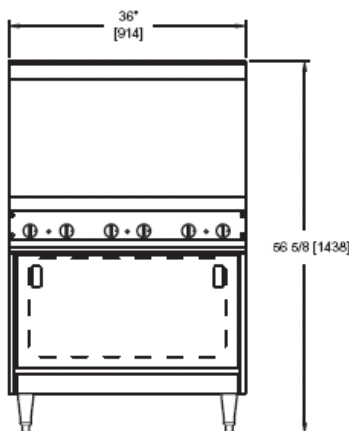
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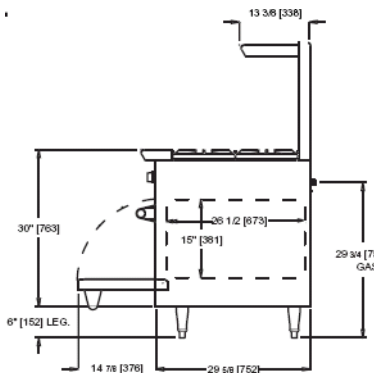
24-APW-4B-S20



36-APW-6B-S30



36-APW-24B-G24-S30



PRODUCT SPECIFICATIONS

Construction:

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

Clearance: Legs or casters are required. 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.**

24-APW-4B-S20

4 burner, 20” Standard Oven, 150,000 BTU

36-APW-6B-S30

6 burner, 30” Standard Oven, 210,000 BTU

Overall Dimensions:

24-APW-4B-S20: 31”D x 56 5/8”H x 24”W

36-APW-6B-S30: 31”D x 56 5/8”H x 36”W

Shipping:

24-APW-4B-S20: 480 lbs

36-APW-6B-S30: 600 lbs

Freight Class: 85

FOB: Standex Dock

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