



LRG60E

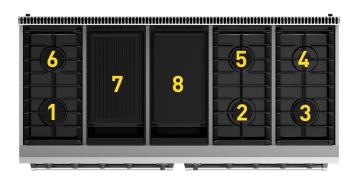


**Product:** 60 Inch Professional Gas Range

Model Number: LRG60E

TECHNICAL DETAILS			
Fuel Type	Electric and Gas (LPG/NG)		
Installation Type	Built In		
Electrical Requirements	120V		
Circuit Breaker	20A		
Frequency	60 Hz		
Control Type	Oven Function and Temperature Knobs		
Plug Type	3 Prong		
Power Cord Length	59"		

COOKTOP PERFORMANCE			
Total Burners	8		
[1] Front Left (Single)	18,000 BTU		
[2] Front Right Center Burner (Single)	12,000 BTU		
[3] Front Right (Single)	18,000 BTU		
[4] Rear Right (Single)	3,500 BTU		
[5] Rear Right Center Burner (Single)	12,000 BTU		
[6]Rear Left (Single)	12,000 BTU		
[7] Cast Iron Grill	9,000 BTU		
[8] Cast Iron Griddle	9,000 BTU		



## **FEATURES & BENEFITS**

- Spacious Oven Capacity: The two 4.8 cu. ft. ovens can accommodate multiple dishes, enhancing your cooking efficiency and allowing you to prepare large meals effortlessly.
- **Easy Cleanup:** The black porcelain spill tray on the cooktop catches messes and makes cleanup easy, so you can spend more time enjoying your meal and less time cleaning.
- Versatile 8-Burner Cooktop: The 8-burner cooktop offers ultimate cooking flexibility with a powerful gas range. From a 3500 BTU burner to a high-powered 18,000 BTU burner, this range gives you the power to master any meal.
- Heavy-Duty Cast-Iron Grates Heavy-duty continuous cast-iron cooking grates can handle any size cookware, providing stability and durability for all your cooking needs.
- Efficient Convection Cooking: The convection fan provides controlled heat distribution for fast and efficient cooking, ensuring evenly cooked meals every time.
- Large Oven Windows: Large oven windows make it easy to check on your food without opening the oven door, maintaining temperature and ensuring consistent cooking results.
- Bright Halogen Oven Lights: Halogen oven lights provide bright illumination, allowing you to easily see the progress of your food, so you can cook with precision.
- Dual Function Oven Control: The oven knobs control of both mode and temperature. Select Bake, Broil, or Convection, then set the temperature with responsive backlighting for ease of use.
- High-Temperature Cooking: Achieve delicious results with hightemperature, fast frying in a short time, ensuring your ingredients are cooked to perfection.











## **60 INCH PROFESSIONAL GAS RANGE**

LRG60E

OVEN PERFORMANCE		
Oven Capacity	4.8 + 4.8 cu. ft.	
Cooking Modes	Bake, Broil, Convection Bake, Convection Roast, Pizza, Keep Warm	
Bake Burner Power	22,000 BTU + 22,000 BTU	
Broil Burner Power	13,500 BTU + 13,500 BTU	
Convention	Yes	
Oven Lights	40W (1 Left Oven, 1 Right Oven)	
Oven Racks	2 Left Oven, 2 Right Oven	
Oven Rack Material	Stainless Steel	
Baking Sheet Size	17 4/9" x 13 5/7" x 1 1/2"	

ACCESSORIES (INCLUDED)		
Left Oven	2 Racks, 1 Broiler Pan	
Right Oven	2 Racks, 1 Broiler Pan	

## **REQUIRED CUTOUT SIZE**

60" x 24"x 36"- 38" (WxDxH)

PRODUCT DIMENSIONS & WEIGHT			
Product Dimensions (WxDxH)	59 7/8" x 26 3/8" x 36-38"		
Product Height (From Bottom To Top Of Back Splash)	37 1/2"		
Product Height (From Bottom To Top Of Side Panel)	36"		
Product Depth (From Back Panel To Bullnose)	28 1/8"		
Product Depth (From Back Panel To Control Panel)	26 3/8"		
Product Depth (From Back Panel To Side Panel Front)	24"		
Adjustable Leg Sizes	2"Max		
Oven Internal Dimensions (WxDxH)	29" x 23 5/9" x 23"		
Net Weight	399 lbs		
Gross Weight	485 lbs		