



Performer S Series 72" Medium Duty Range

Item: _____
Quantity: _____
Project: _____
Approval: _____
Date: _____

Models:

- | | | | | |
|-------------------------------------|---|--|--|--|
| <input type="checkbox"/> PS-12-2626 | <input type="checkbox"/> PS-12G-10-2626 | <input type="checkbox"/> PS-24G-8-2626 | <input type="checkbox"/> PS-36G-6-2626 | <input type="checkbox"/> PS-48G-6-2626 |
| <input type="checkbox"/> PS-12-26 | <input type="checkbox"/> PS-12G-10-26 | <input type="checkbox"/> PS-24G-8-26 | <input type="checkbox"/> PS-36G-6-26 | |



Model PS-12-2626

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

Standard Features:

- Stainless steel front, sides, and front plate rail
- Stainless steel two piece backguard and plate shelf
- Large, durable control knobs
- 6" (152mm), chrome plated adjustable legs
- Pressure regulator; 3/4" (19mm), rear gas connection

Standard on Applicable Models:

- Cabinet base in lieu of (1) oven
- One-piece, cast iron, lift-off top grate; each 12" (305mm), wide x 25" (635mm), deep on open burners
- Geometric open burner with center pilot; 32,000 BTU/Hr (NAT) or 28,000 BTU/Hr (PRO) per burner
- Large capacity, removable, aluminumized drip pan for open burners
- 5/8" (16mm) thick steel plate manual valve control griddle, 20-1/2" (305mm) working depth, standard on left
- one griddle burner every 12" (305mm) section, rated 20,000 BTU/Hr.
- 3" (76mm), wide drip trough to internal grease drawer for griddles
- 26" Standard, full-size oven (s): w/ steel burner rated 35,000 BTU/Hr

- Oven thermostat with temperature range of Low to 500°F, (260°C)
- Chrome plated oven rack on removable 4-position rack guides
- Porcelainized oven interior, (excluding top)
- Strong, keep-cool oven door handle

Optional Features:

- ☐ Thermostat griddle control
- ☐ 1" (25mm) thick griddle plate in lieu of 5/8" (16mm)
- ☐ Stainless steel, 5" (127mm), stub back, in lieu of High Shelf, NC
- ☐ Extra oven racks
- ☐ 6" (152mm), swivel casters, (4)two locking
- ☐ Hot top in lieu of two open burners
- ☐ Stainless steel work surface in lieu of two open burners
- ☐ Grooved griddle
- ☐ Convection oven, in lieu of standard oven w/1725RPM, 1/3HP fan motor, 3 chrome plated oven racks on 3-position rack guides
- ☐ Stainless steel door(s) on cabinet base models
- ☐ Stainless steel intermediate shelf in cabinet base
- ☐ Reverse griddle location, (right side)
- ☐ Stainless steel legs
- ☐ Deck fasteners (4) (S/S flanged feet)

Specifications:

Medium-Duty Range, Model: _____, with total BTU/Hr rating of : _____, when fueled by natural/propane gas. Finish is to be stainless steel, front and sides. Unit is to have 6" (152mm) legs with adjustable feet.

Oven: Oven door is to be one piece. Oven interior is to be porcelainized with a heavy-duty, "keep cool" door handle. Standard oven to come with a thermostat having temperature range from Low to 500°F, (260°C). Oven interior is to have one chrome plated oven rack and four-position rack guides.

Open Burners: are to be 32,000 BTU/Hr per burner, (NAT)/28,000 BTU/Hr (PRO) per burner, with center pilot and a one-piece, cast iron top grate over two open burners.

Griddles: are to be 5/8" (16mm), thick steel plate with 3" (76mm), wide grease trough. Burners are to be rated 20,000 BTU/Hr per burner. One burner per 12" (305mm), section.



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Enodis

Performer S Series 72" Medium Duty Range

Model Number	Description	Total BTU/Hr	Shipping Information	
			Lbs./Kg	Cube
PS-12-2626	Twelve Open Burners w/(2) 26" Ovens	454,000	900/409	100
PS-12-26	Twelve Open Burners w/(1) 26" Oven, (1) Cabinet Base	419,000	860/391	100
PS-12G-10-2626	12" Griddle, Ten Open Burners w/(2) 26" Ovens	410,000	930/423	100
PS-12G-10-26	12" Griddle, Ten Open Burners w/(1) 26" Oven, (1) Cabinet Base	375,000	890/405	100
PS-24G-8-2626	24" Griddle, Eight Open Burners w/(2) 26" Ovens	366,000	965/439	100
PS-24G-8-26	24" Griddle, Eight Open Burners w/(1) 26" Oven, (1) Cabinet Base	331,000	925/421	100
PS-36G-6-2626	36" Griddle, Six Open Burners w/(2) 26" Ovens	322,000	1000/454	100
PS-36G-6-26	36" Griddle, Six Open Burners w/(1) 26" Oven, (1) Cabinet Base	287,000	960/436	100
PS-48G-4-2626	48" Griddle, Four Open Burners w/(2) 26" Ovens	278,000	1020/464	100

Width	Depth	Height		Oven Interior			Combustible Wall Clearance	
		w/Legs	w/o Legs	Height	Depth	Width	Sides	Rear
72" (1829mm)	32" (813mm)	38-1/2" (978mm)	32-1/2" (826mm)	13-1/2" (343mm)	22" (559mm)	26-1/4" (667mm)	9" (229mm)	6" (152mm)

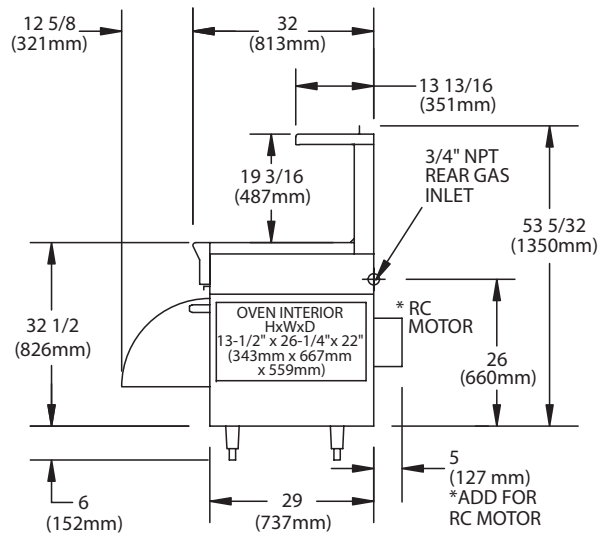
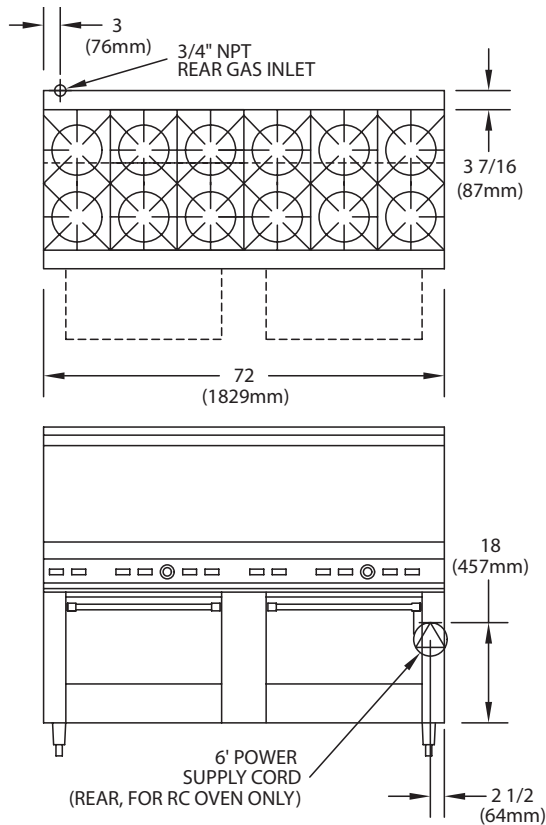
Optional Convection Oven (per oven)			
115V	60Hz	1 Ø	5 Amps
6-ft. cord and plug included.			

Burner Ratings (BTU/Hr)		
Open	Griddle/Hot Top	Oven
32,000	20,000	35,000

Manifold Operating Pressure	
Natural	Propane
4.5" WC	10.0" WC

Entry Clearances	
Crated	Uncrated**
46" (1168mm)	34" (864mm)

**With "RC" option: 39" (991mm)



Form# PS 72 (07/07)