



Performer S Series 60" Medium Duty Range

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

Performer S Series 60" Medium Duty Range

Models:

- | | | | | | |
|-------------------------------------|--|--|--|--|--------------------------------------|
| <input type="checkbox"/> PS-10-2626 | <input type="checkbox"/> PS-12G-8-2626 | <input type="checkbox"/> PS-24G-6-2626 | <input type="checkbox"/> PS-36G-4-2626 | <input type="checkbox"/> PS-48G-2-2626 | <input type="checkbox"/> PS-60G-2626 |
| <input type="checkbox"/> PS-10-26 | <input type="checkbox"/> PS-12G-8-26 | <input type="checkbox"/> PS-24G-6-26 | <input type="checkbox"/> PS-36G-4-26 | <input type="checkbox"/> PS-48G-2-26 | <input type="checkbox"/> PS-60G-26 |
| <input type="checkbox"/> PS-10 | <input type="checkbox"/> PS-12G | <input type="checkbox"/> PS-24G-6 | <input type="checkbox"/> PS-24G-4 | <input type="checkbox"/> PS-48G-2 | <input type="checkbox"/> PS-60G |



Model PS-24G-6-2626

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 oven (s)
- 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, aluminum drip pan for open burners
- 5/8" (16mm) thick steel plate manual valve control griddle, 20-1/2" (305mm) working depth, std. 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
- Strong, keep-cool oven door handle

- 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)

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
- 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

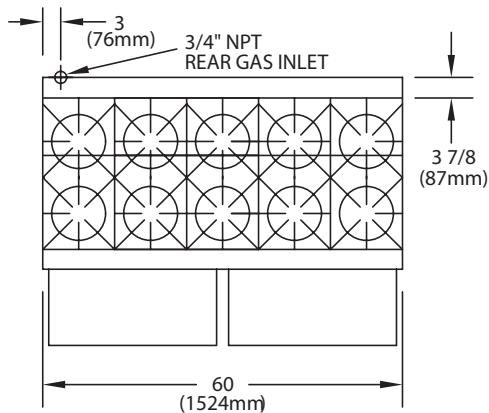
OB=Open Burners G=Griddle O=Oven(s)

Shipping volume (cube), all models=84.5

Model Number	OB	G	O	Total BTU/Hr	Ship Wt.	
					Lbs.	Kg
PS-10-2626	10	—	(2) 26"	390,000	756	343
PS-10-26	10	—	(1) 26"	355,000	710	322
PS-10	10	—	—	320,000	610	277
PS-12G-8-2626	8	12"	(2) 26"	346,000	780	355
PS-12G-8-26	8	12"	(1) 26"	311,000	740	336
PS-12G-8	8	12"	—	276,000	640	291
PS-24G-6-2626	6	24"	(2) 26"	302,000	793	360
PS-24G-6-26	6	24"	(1) 26"	267,000	719	326
PS-24G-6	6	24"	—	232,000	619	281

Model Number	OB	G	O	Total BTU/Hr	Ship Wt.	
					Lbs.	Kg
PS-36G-4-2626	4	36"	(2) 26"	258,000	797	362
PS-36G-4-26	4	36"	(1) 26"	223,000	698	317
PS-36G-4	4	36"	—	188,000	598	271
PS-48G-2-2626	2	48"	(2) 26"	214,000	805	365
PS-48G-2-26	2	48"	(1) 26"	179,000	706	321
PS-48G-2	2	48"	—	144,000	606	275
PS-60G-2626	—	60"	(2) 26"	170,000	823	374
PS-60G-26	—	60"	(1) 26"	135,000	724	328
PS-60G	—	60"	—	100,000	624	283

Width	Depth	Height		Oven Interior			Combustible Wall Clearance	
		w/Legs	w/o Legs	Height	Depth	Width	Sides	Rear
60" (1524mm)	32" (813mm)	38-1/2" (978mm)	32-1/2" (826mm)	13-1/2" (343mm)	22" (559mm)	26-1/4" (667mm)	9" (229mm)	6" (152mm)

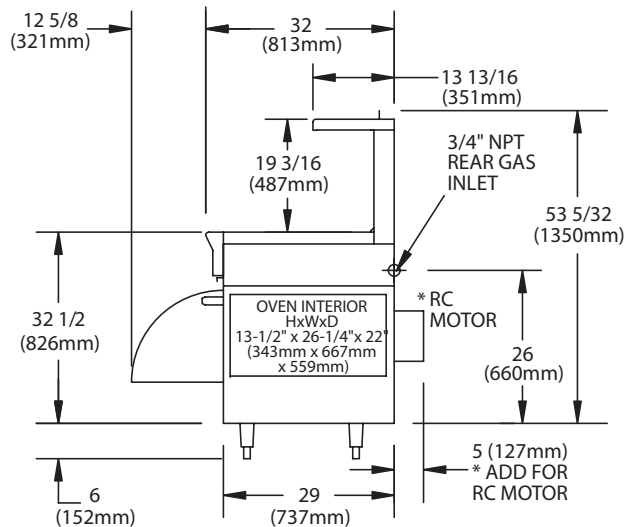
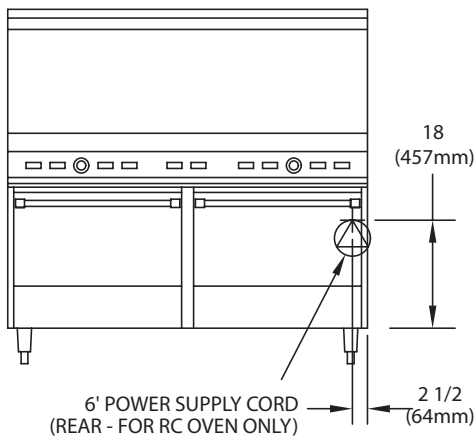


Burner Ratings (BTU/Hr)		
Open	Griddle/Hot Top	Oven
32,000	20,000	35,000

Manifold Operating Pressure		Entry Clearances	
Natural	Propane	Crated	Uncrated**
4.5" WC	10.0" WC	46" (1168mm)	34" (864mm)

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

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



Form# PS60 (07/07)