



# Performer S Series 60" Broiler/Griddle Range

Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Project: \_\_\_\_\_  
 Approval: \_\_\_\_\_  
 Date: \_\_\_\_\_

Performer S Series 60" Broiler/Griddle Range

### Models:

- PS-6-24BG-26       PS-6-24BG-2626



Model PS-6-24BG-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, (easy to assemble)
- Large, durable control knobs
- Strong, keep-cool oven door handle
- 6" (152mm), chrome plated adjustable legs
- Pressure regulator; 3/4" (19mm), rear gas connection
- 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, aluminized drip pan for open burners
- 5/8" (16mm) thick steel griddle plate with manual valve control
- 3" (76mm) wide drip trough for broiler/griddle
- 14,000 BTU/Hr cast iron burner(s); one per, three per 24" broiler/griddle
- Aluminized drip tray for broiler/griddle
- One chrome plated broiler rack on 2-position rack guides

- 26" Standard oven(s) rated 35,000 BTU/Hr each
- 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)
- Cabinet base in lieu of (1) oven

### Optional Features:

- 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
- Stainless steel intermediate shelf in cabinet base
- Reverse broiler/griddle location, (left 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.

Broiler/Griddles: are to have 5/8" (16mm), thick steel plate with 3" (76mm), wide grease trough. Burners are to be rated 14,000 BTU/Hr per burner. Three burners per 24" (610mm), broiler/griddle. Burners provide simultaneous heat to both broiler and griddle.



Garland Commercial Industries, LLC  
 185 East South Street  
 Freeland, PA 18224  
 Phone: (570) 636-1000  
 Fax: (570) 636-3903

Garland Commercial Ranges Ltd  
 1177 Kamato Road,  
 Mississauga, Ontario  
 L4W 1X4 CANADA  
 Phone: 905-624-0260  
 Fax: 905-624-5669

Enodis UK LTD  
 Swallowfield Way,  
 Hayes, Middlesex  
 UB3 1DQ ENGLAND  
 Telephone: 081-561-0433  
 Fax: 081-848-0041

Enodis

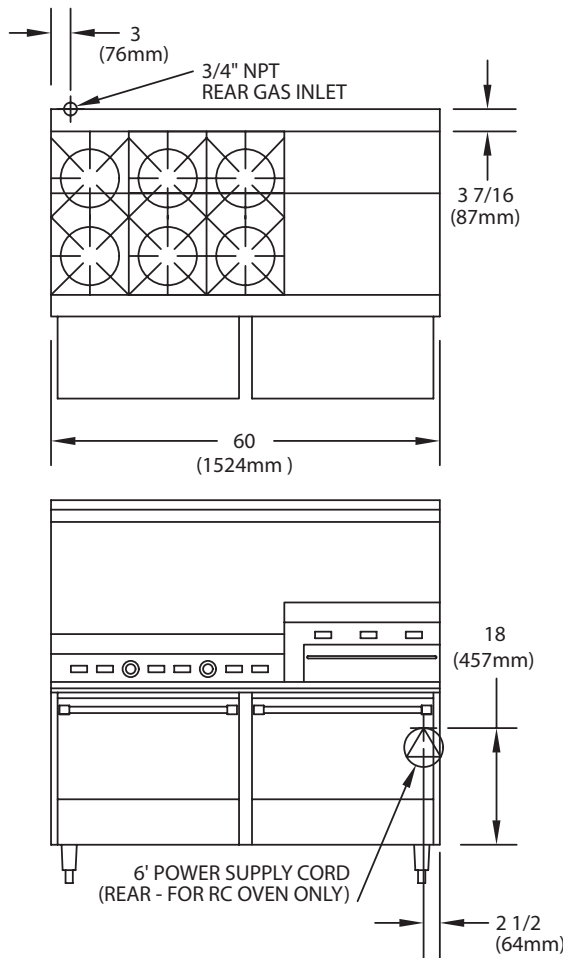
Model Number	Description	Total BTU/Hr	Shipping Information		
			Lbs.	Kg	Cube
PS-6-24BG-26	60" Wide, Six Open Burners, 24" Broiler/Griddle w/26" Oven	269,000	736	175	84.5
PS-6-24BG-2626	60" Wide, Six Open Burners, 24" Broiler/Griddle w/(2) 26" Ovens	304,000	855	138	84.5

**Specifications:**

Width	Depth	Height		Oven Interior			Combustible Wall Clearance	
		w/Legs	w/o Legs	Height	Depth	Width	Sides	Rear
60" (1524)	32" (813mm)	43-3/8" (1102mm)	37-3/8" (949mm)	13-1/2" (343mm)	22" (559mm)	26-1/4" (667mm)	9" (229mm)	6" (152mm)

These appliances are intended for commercial use by professionally trained personnel. It is the responsibility of the installer to ensure that installation complies with national and local codes.

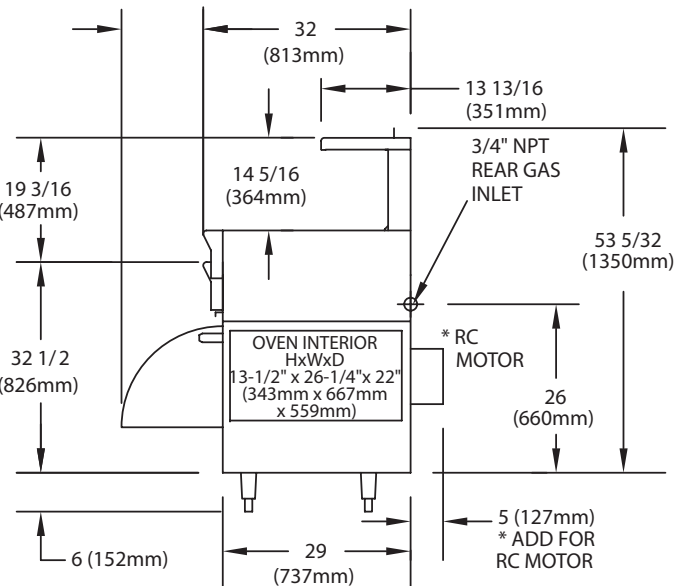
Burner Ratings (BTU/Hr)			
Open	Broiler/Griddle	Hot Top	Oven
32,000	14,000	20,000	35,000



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# PSBG (09/07)