Performer S Series 48" Medium Duty Range

Item:
Quantity:
Project:
Approval:
Date:



Model PS-8-2020

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

- rail plate
- Stainless steel two piece backguard and plate shelf
- Large, durable control knobs
- 6" (152mm), chrome plated adjust-
- 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, aluminized 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
- Strong, keep-cool oven door handle
- Available with one standard or two space-saver ovens
- 26" Standard, full-size oven (s): w/ steel burner rated 35,000 BTU/Hr

- of Low to 500°F, (260°C)
- Chrome plated oven rack on removable 4-position rack guides
- Porcelainized oven interior, (excluding top)

erformer S Series 48" Medium Duty Range

- ☐ 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 3position rack guides
- ☐ Stainless steel door(s) on cabinet
- 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 __, 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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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

OB=Open Burn		G=Griddle			O=Oven(s)		
Model	0.0			Total	Ship Wt.		
Number	ОВ	GO		BTU/Hr	Lbs.	Kg	
PS-8-2020	8	_	(2) 20"	306,000	636	288	
PS-8-26	8	_	(1) 26"	291,000	581	264	
PS-8	8	_	_	256,000	481	218	
PS-12G-6-2020	6	12"	(2) 20"	262,000	680	309	
PS-12G-6-26	6	12"	(1) 26"	247,000	640	291	
PS-12G-6	6	12"	_	212,000	532	302	
PS-24G-4-2020	4	24"	(2) 20"	218,000	662	300	
PS-24G-4-26	4	24"	(1) 26"	203,000	585	265	

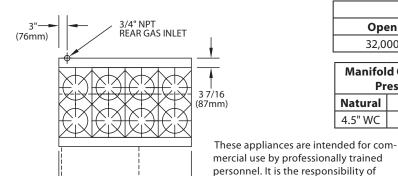
Shipping vol	ume (cube),	, all mod	lels=84.5
M - J - I	1			+

Model	O.B.	OB G O		Total		Ship Wt.	
Number	ОВ	G		BTU/Hr	Lbs.	Kg	
PS-24G-4	4	24"	_	168,000	485	220	
PS-36G-2-2020	2	36"	(2) 20"	174,000	676	307	
PS-36G-2-26	2	36"	(1) 26"	159,000	602	273	
PS-36G-2	2	36"	_	124,000	502	288	
PS-48G-2020		48"	(2) 20"	130,000	690	313	
PS-48G-26		48"	(1) 26"	115,000	610	277	
PS-48G		48"	_	80,000	510	231	

Width	Depth In (mm)	Height-In (mm)		Oven Interior-in (mm)		Cabinet Base-In (mm) w/Full Size Oven Models			Combustible Wall Clearance-In (mm)		
In (mm)		w/Legs	w/o Legs	Height	Depth	Width*	Height	Depth	Width	Sides	Rear
48	32	38-1/2	32-1/2	13-1/2	22	26-1/4	20	23-1/2	14	9	6
(1219)	(813)	(978)	(826)	(343)	(559)	(667)	(508)	(597)	(356)	(229)	(152)

the installer to ensure that installation complies with national and local codes.

* Space-saver oven interior is 20-1/4" in width, 25,000 BTU/Hr



48 -

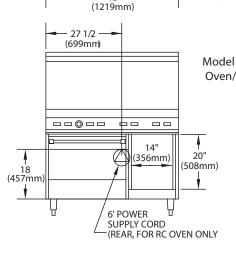
Bu	Burner Ratings (BTU/Hr)					
Open	Griddle/Hot Top	Oven*				
32,000	20,000	35,000				

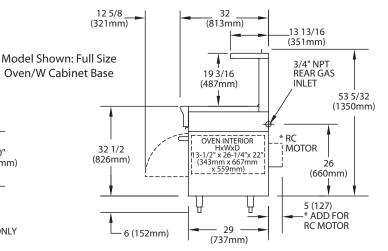
Manifold Operating Pressure				
Natural	Propane			
4.5" WC	10.0" WC			

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

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

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





Form# PS48 (07/07)