



Performer S Series 48" Medium Duty Range

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

Performer S Series 48" Medium Duty Range

Models:

- | | | | | |
|------------------------------------|---|---|---|---|
| <input type="checkbox"/> PS-8-2020 | <input type="checkbox"/> PS-12G-12-6-2020 | <input type="checkbox"/> PS-24G-12-4-2020 | <input type="checkbox"/> PS-36G-12-2-2020 | <input type="checkbox"/> PS-48G-12-2020 |
| <input type="checkbox"/> PS-8-26 | <input type="checkbox"/> PS-12G-12-6-26 | <input type="checkbox"/> PS-24G-12-4-26 | <input type="checkbox"/> PS-36G-12-2-26 | <input type="checkbox"/> PS-48G-12-26 |
| <input type="checkbox"/> PS-8 | <input type="checkbox"/> PS-12G-12-6 | <input type="checkbox"/> PS-24G-12-4 | <input type="checkbox"/> PS-36G-12-2 | <input type="checkbox"/> PS-48G-12 |



Model PS-8-2020

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

Standard Features:

- Stainless steel front, sides, and front rail plate
- 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, 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

- 20" Space-saver oven rated 25,000 BTU/Hr
- 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
- 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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