



# X Series 60" Gas Restaurant Range

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

X Series 60" Gas Restaurant Range

Models:

- X60-10RR       X60-10RS       X60-6G24RS       X60-6G24RR



Model X60-10RR

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

Standard Features:

- Large 27" (686mm) work top surface
  - Stainless steel front and sides
  - Stainless steel 4" (102mm) plate rail
  - Stainless steel backguard w/ removable stainless steel shelf
  - 12" (305mm) section stamped drip trays w/ dimpled bottom
  - Durable easy to read control knobs
  - Easy to clean 6" (152mm) steel core, injection molded legs
  - Pressure regulator, 1" NPT
- Standard on Applicable Models:**
- Cabinet base in lieu of one oven, models X-60-10RS & X60-6G24RS
  - Ergonomic split cast iron top ring grates
  - 30,000 Btuh/ 8.79 kW 2 piece cast iron "Q" style donut open burner
  - 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control
  - 4-1/4" (108mm) wide grease trough
  - 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per
- 12"(305mm) width of griddle
  - Griddle plates only available on right side of range
  - Straight steel tube oven burner 33,000 Btuh/9.67 kW
  - Standard size Sunfire oven w/ ribbed porcelain oven bottom and door interior, aluminized top, sides and back; RR models 2 ovens, RS models one oven
  - Oven thermostat w/ Low to 500° F (260° C)
  - Nickel plated oven rack with two fixed position oven rack guides
  - Heavy duty oven door w/keep-cool handle
- Optional Features:**
- Low profile 9-3/8" (238mm) backguard stainless steel front and sides
  - Additional oven racks
  - 6" (152mm) swivel casters (4), w/ front locking
  - Celsius temperature dials

Specifications:

Gas restaurant series range with 2 standard size Sunfire ovens. 59-1/16" (1500mm) wide with a 27" (686mm) deep work top surface. Stainless steel front, sides and 4"(102mm) wide front rail. 6" (152mm) legs with adjustable feet. Ten robust 2 piece 30,000 Btuh/8.797 kW (Natural gas), cast open burners set in split cast iron ergonomic grates. Griddle on applicable models with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of open burners. Porcelain oven bottom and door liner. Two position fixed rack guide w/one oven rack. Heavy duty oven door with "keep cool" door handle. Straight steel tube oven burner 33,000 Btuh/9.67 kW (natural gas) provides quality bake and good recovery . Oven thermostat ranges from Low to 500° F (260° C). Available with storage base in lieu of oven on 24 inch griddle model.



Garland Commercial Ranges Ltd.  
 1177 Kamato Road,  
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 L4W 1X4 CANADA

General Inquiries 1-905-624-0260  
 USA Sales, Parts and Service 1-800-424-2411  
 Canadian Sales 1-888-442-7526  
 Canada or USA Parts/Service 1-800-427-6668





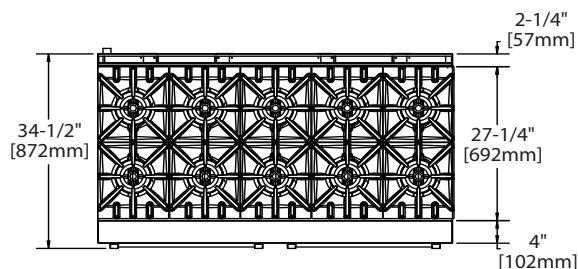
X Series 60" Gas Restaurant Range

| Model Number | Description   | Total BTU/Hr Natural | Shipping Information |     |      |
|--------------|---|----------------------|----------------------|-----|------|
|              |   |                      | Lbs.                 | Kg  | CuFt |
| X60-10RR     | Ten Open Top Burners w/Two Standard Ovens                         | 366,000              | 726                  | 329 | 79   |
| X60-10RS     | Ten Open Top Burners w/One Standard Oven , One Storage            | 333,000              | 690                  | 312 | 79   |
| X60-6G24RR   | 24" Griddle, 6 Open Top Burners w/ Two Standard Ovens             | 282,000              | 791                  | 359 | 79   |
| X60-6G24RS   | 24" Griddle, 6 Open Top Burners w/ One Standard Oven, One Storage | 249,000              | 755                  | 342 | 79   |

| Width In (mm)  | Depth In (mm) | Height w/shelf In (mm) | Oven Interior-in (mm) |          |              | Combustible Wall Clearance-In (mm) |         | Entry Clearances In (mm) |              | Manifold Operating Pressure |                |
|----------------|---------------|------------------------|-----------------------|----------|--------------|------------------------------------|---------|--------------------------|--------------|-----------------------------|----------------|
|                |               |                        | Height                | Depth    | Width        | Sides                              | Rear    | Crated                   | Uncrated     | Natural                     | Propane        |
| 59-1/16 (1500) | 33-1/2 (851)  | 57 (1448)              | 13 (330)              | 22 (559) | 26-1/4 (667) | 14 (356)                           | 6 (152) | 37 (940)                 | 36-1/2 (927) | 4.5" WC<br>11 mbar          | 10"<br>25 mbar |

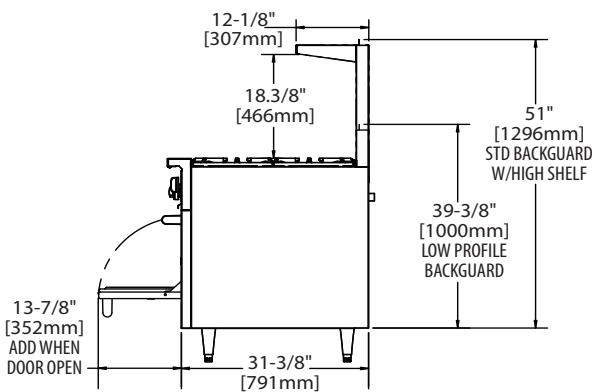
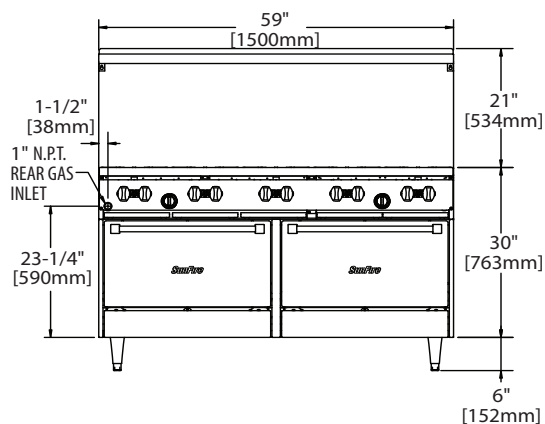
Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

| Burner Ratings (BTU/Hr/kW) |             |             |               |
|----------------------------|-------------|-------------|---------------|
| Gas Type                   | Open Top    | Griddle     | Standard Oven |
| Natural                    | 30,000/8.79 | 18,000/5.27 | 33,000/9.67   |
| Propane                    | 26,000/6.1  | 18,000/5.27 | 29,000/8.50   |



Note: Installation clearance reductions are applicable only where local codes permit.

This product is not approved for residential use.



Form# X60 Series (04/26/12)

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