

Range with Convection and Standard Oven Gas Restaurant

R48COST-48B | R60COST-60B | R72COST-72B

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R48COST-48B

100% manufactured from raw materials providing the highest quality and durability.

STANDARD FEATURES

RANGE

- Lifetime warranty non-clog burners.
- 7" Stainless steel belly rail.
- 14 gauge fullywelded interlocking frame.
- 22.5" flue riser standard with shelf.
- Standing pilot for open top burners.
- Heavy duty 12" x 12" removable cast iron grates.
- Stainless steel front and sides.
- Metal Black insulated knobs.
- Heavy duty single over shelf.
- 6" adjustable legs.

OVEN BASE

- 30,000 BTU/h oven with snap action thermostat from 175°F to 550°F (79.4°C to 287.7°C) and 100% safety shut off.
- 26 1/2" Standard bakery depth on all ovens.
- Spark ignition for oven bases.
- Enamelled oven cavity (top, bottom and side).
- Heavy duty oven wired rack - 3/8" diameter.
- One standing pilot services the burners.

ST - STANDARD OVEN

- 3 shelf positions and 2 racks standard.

CO - CONVECTION OVEN

- Dynamic Airflow Technology (DAT) patented convection oven with a low-profile fan, 26 1/2" depth, and a high-pressure balanced air flow design.
- 4 shelf positions and 3 racks standard.
- Convection oven has an on/off switch and high/low fan speed.
- Only convection oven base that fits a full-size sheet pan on all models.

OPTIONS & ACCESSORIES

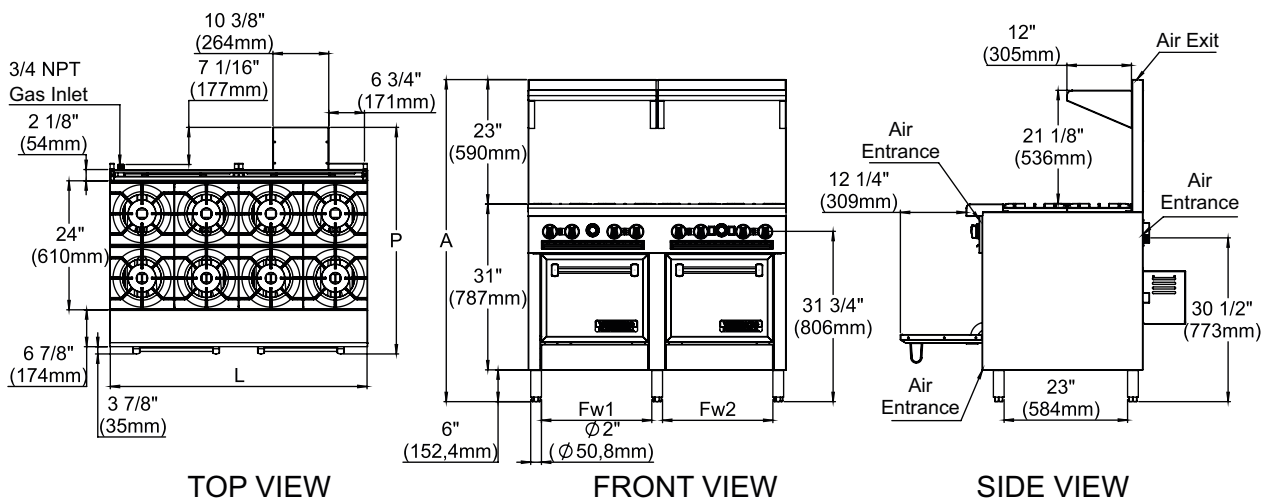
- ☐ Modular pan rail accessory for 1/6 pans 24", 36", 48".
- ☐ Cutting Board 24", 36", 48".
- ☐ (4) 6" swivel casters with front locking brakes.
- ☐ (6) 6" swivel casters with front locking brakes.
- ☐ Additional oven Rack.
- ☐ Quick disconnect (3/4 Flex hose quick disconnect 4' long with install kit).
- ☐ Stub Back Flue Riser 4" & 10".

CERTIFICATION:



AREA FOR CONSULTANT / CONTRACTOR:

R48COST-48B | R60COST-60B | R72COST-72B



Models	Exterior Product Dimensions & Weight							Shipping Crate Dimensions & Weight				Oven - Inside				
	Width (L)	Depth (P)	Height (A)			Fw		Weight	Width	Depth	Height	Weight	Width	Depth	Height	
			P.B	P.M	P.S	Fw1	Fw2									
R48COST – 48B	48" (1220 mm)	42 1/4" (1073 mm)	39 49/64" (1010 mm)	47 1/64" (1194 mm)	60" (1524 mm)	20 71/128" (522 mm)	20 71/128" (522 mm)	745 lb (338 kg)	52 5/32" (1325 mm)	45 9/32" (1150 mm)	44 3/32" (1120 mm)	882 lb (400 kg)	18 65/128" - 18 65/128" (470 mm - 470 mm)			
R60COST – 60B	60" (1525 mm)					30 1/8" (765 mm)	22 3/64" (560 mm)	820 lb (372 kg)	64 1/32" (1630 mm)	1008 lb (457 kg)		26 37/64" - 18 65/128" (675 mm - 470 mm)			26 1/2" (673 mm)	14 1/64" (356 mm)
R72COST – 72G	72" (1830 mm)					32 3/32" (815 mm)	32 3/32" (815 mm)	915 lb (415 kg)	75 19/32" (1920 mm)	57 3/32" (1450 mm)		1091 lb (495 kg)	26 37/64" - 26 37/64" (675 mm - 675 mm)			

UTILITY INFORMATION

GAS SUPPLY								
Models	Burners (Range)	Propane	Natural	Burners (Oven)	Propane	Natural	Manifold Pressure	
		BTU/h	BTU/h		BTU/h	BTU/h	Natural Gas	Propane Gas
R48COST – 48B	8	240,000	256,000	2	54,000	60,000	4" W.C	10" W.C
R60COST – 60B	10	300,000	320,000	2	60,000	65,000		
R72COST – 72B	12	360,000	384,000	2	66,000	70,000		

***NOTE:** Models R482COST-48B and R602COST-60B come with a standard oven and a space saver oven standard. Space saver oven 27,000BTU/h (LP) and 30,000 BTU/h (NG). Standard Oven 30,000 BTU/h (LP) and 35,000 BTU/h (NG).

SPECIFICATIONS

- Removable, unobstructed stove burners in cast iron 30,000BTU/h for LP and 32,000 BTU/h for GN;
- Manifold pressure is 4" W.C (Natural Gas) or 10" W.C (Propane Gas);
- 3/4" NPT rear gas connect and pressure regulator for both natural gas and propane;
- Each burner is controlled by a gas valve for independent control of flame on standing pilot services each burner;
- Check the altitude specifications above 2,000 ft;
- 2-year parts and labor warranty.

ELECTRICAL (Convection oven model only)

Engine Speed (RPM)	Tension (V)	Frequency (Hz)	Motor rated current (A)	Electric Motor Power (W)	Lamp Power (W)	Total Electric Power (W)	Electric Consumption (kWh)	Circuit Breaker (A)
LOW (1125 rpm)	220	60	1,7	366,52	25	391,52	0,39	3
HIGH (1725 rpm)			1,9	380,38	25	405,38	0,41	

INSTALLATION INSTRUCTIONS

A pressure regulator sized for this unit is included. The gas line connecting to the range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.4. These units are manufactured for installation in accordance with ANSI Z223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.