GUSTO GAS RANGES
Models: 6BR-N & 6BR-P

Gusto Gas Range

Features & Benefits:

Gusto's 36" gas ranges are designed for the most demanding foodservice applications and deliver years of maintenance free operation.

Constructed of a stainless steel front, backriser, shelf and feet. Each 28,000 BTU burner has its own 12"x12" removable cast iron grate with standing pilot light and individual control knob for quick, instant lighting.

The interior of the oven is constructed of all steel.

The oven thermostat adjusts from 200°F-600°F and is equipped with a flame failure safety device.



Quality Construction:

Stainless Steel front, backriser and shelf.

6 Cast iron top burners with lift-off heads.

28,000 BTUs per burner.

12" x 12" Cast iron removable grates.

Individual pilot light for each burner.

Spring loaded door w/cool-to-touch S/S handle.

Removable crumb tray for easy cleaning.

6" Stainless Steel adjustable legs.

3/4" Rear NPT gas connection.

Warranty:

Gusto Ranges are covered by Adcraft's warranty for one year parts and labor.

Oven features:

28,000 BTUs Total output.

Flame failure safety device.

Adjustable thermostat from 200º F - 600º F.

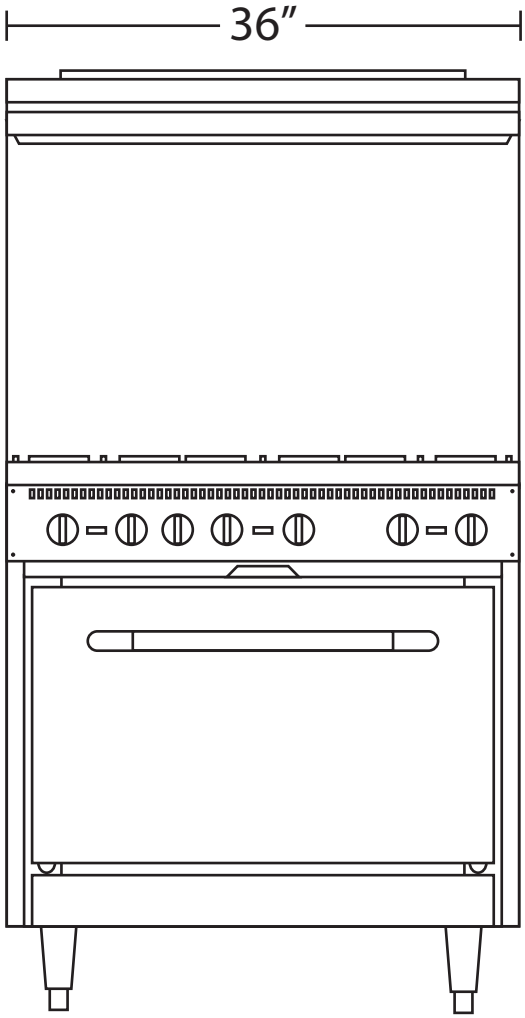
Includes 2 oven racks.

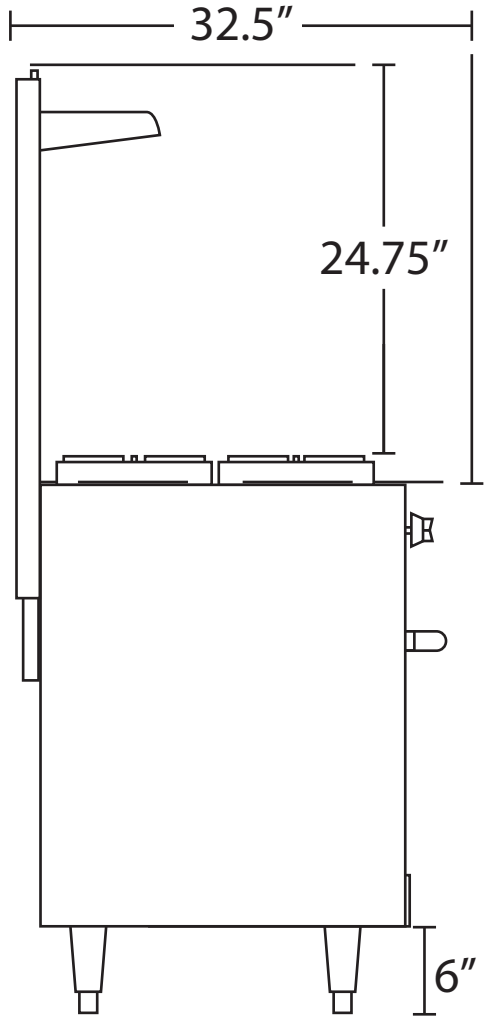
Cool-to-touch S/S oven door handle.

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Specifications

Model No.	Total BTUs (per hour)	Gross Weight	Net Weight	Overall Dimensions L x D x H	Oven Cavity Dimensions L x D x H
6BR-N	196,000	456 lbs. (207 kgs.)	390 lbs. (176 kgs.)	36” x 32.5” x 60.75”	26.75” x 25.75” x 14”
6BR-P	196,000	456 lbs. (207 kgs.)	390 lbs. (176 kgs.)	36” x 32.5” x 60.75”	26.75” x 25.75” x 14”

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Adcraft exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.