



PROJECT NAME: \_\_\_\_\_

LOCATION: \_\_\_\_\_

ITEM #: \_\_\_\_\_ QTY: \_\_\_\_\_

MODEL: \_\_\_\_\_

# RANGES

29Y-043

29Y-044

29Y-045

29Y-046

## FEATURES

- 30,000 BTU PER CAST IRON BURNER
- 30,000 BTU OF POWER PER OVEN
- EASY-TO-USE, INDEPENDENT MANUAL CONTROLS
- ADJUSTABLE TEMPS OF 250-550F
- REMOVABLE CRUMB TRAY FOR EASY CLEAN UP
- EASILY REMOVABLE 12"X12" CAST IRON GRATES
- MODELS 29Y-046 & 29Y-047 INCLUDE 24" GRIDDLE
- STURDY STEEL FRAME AND STAINLESS STEEL FRONT/BACKRISER
- 6" ADJUSTABLE LEGS
- CONVENIENT BACK SHELF FOR SUPPLIES
- ETL, ETL SANITATION TO NSF STANDARDS

29Y-047



## SPECIFICATIONS

ITEM	W"	D"	H"	WEIGHT	BURNERS	TOTAL BTU	OVENS	GAS TYPE
29Y-043-LP	24"	32.6"	60.4"	290 LBS.	4	150,000	1	LP
29Y-043-NAT	24"	32.6"	60.4"	290 LBS.	4	150,000	1	NAT
29Y-044-LP	36"	32.6"	60.4"	368 LBS.	6	210,000	1	LP
29Y-044-NAT	36"	32.6"	60.4"	368 LBS.	6	210,000	1	NAT
29Y-045-LP	60"	32.6"	60.4"	627 LBS.	10	360,000	2	LP
29Y-045-NAT	60"	32.6"	60.4"	627 LBS.	10	360,000	2	NAT
29Y-046-LP	60"	32.6"	60.4"	710 LBS.	6	280,000	2	LP
29Y-046-NAT	60"	32.6"	60.4"	710 LBS.	6	280,000	2	NAT
29Y-047-LP	36"	32.6"	60.4"	443 LBS.	2	130,000	1	LP
29Y-047-NAT	36"	32.6"	60.4"	443 LBS.	2	130,000	1	NAT