



Gas Regulator Included

# COMMERCIAL GAS RANGE

COMMERCIAL COOKING



Model	Gas	Ovens	Burners
R4-N	Natural	1	4
R4-P	Propane	1	4
R6-N	Natural	1	6
R6-P	Propane	1	6
R10-N	Natural	2	10
R10-P	Propane	2	10

All ranges are shipped as Natural Gas and have a conversion kit included with the range to convert it to propane

## STANDARD FEATURES

- 30,000 BTU cast iron burner with individual pilot lights
- Heavy duty 12" x 12" removeable cast iron grates
- Instant light flame adjustable control knobs
- Swivel Casters, front locking
- **Full Size Oven**
  - 30,000 BTU oven burner
  - Cool to touch oven door handle
  - Nanoceramic oven bottom
  - 430 Stainless steel door liner
  - Two adjustable oven racks easily removable
  - Compression spring door system
  - Flame failure safety device
  - Adjustable thermostat: 250°F – 550°F
  - R6 & R10 hold full size sheet pans
- **Construction**
  - Heavy duty steel frame
  - Stainless Steel front – 24.75" high back riser and shelf
  - Removable crumb tray under the top burners
  - 6" adjustable Stainless steel legs are optional
  - ¾" NPT gas connection

The Entrée Sauté Commercial Gas Range has powerful 30,000 BTU cast iron burners. Each burner has an individual pilot light - heavy duty 12" x 12" removable cast iron grate and individual instant light control knob. It is constructed with a stainless steel front and aluminized sides, 24.75" high backriser and shelf, swivel casters - front locking and a ¾" NPT gas connection. The standard oven is powered with a 30,000 BTU Burner and comes with two easy to remove oven racks. It includes a nanoceramic oven bottom for easy cleaning and a compression spring door hinge system for durability. The oven thermostat adjusts from 250°F - 550°F and is equipped with a flame failure safety device.

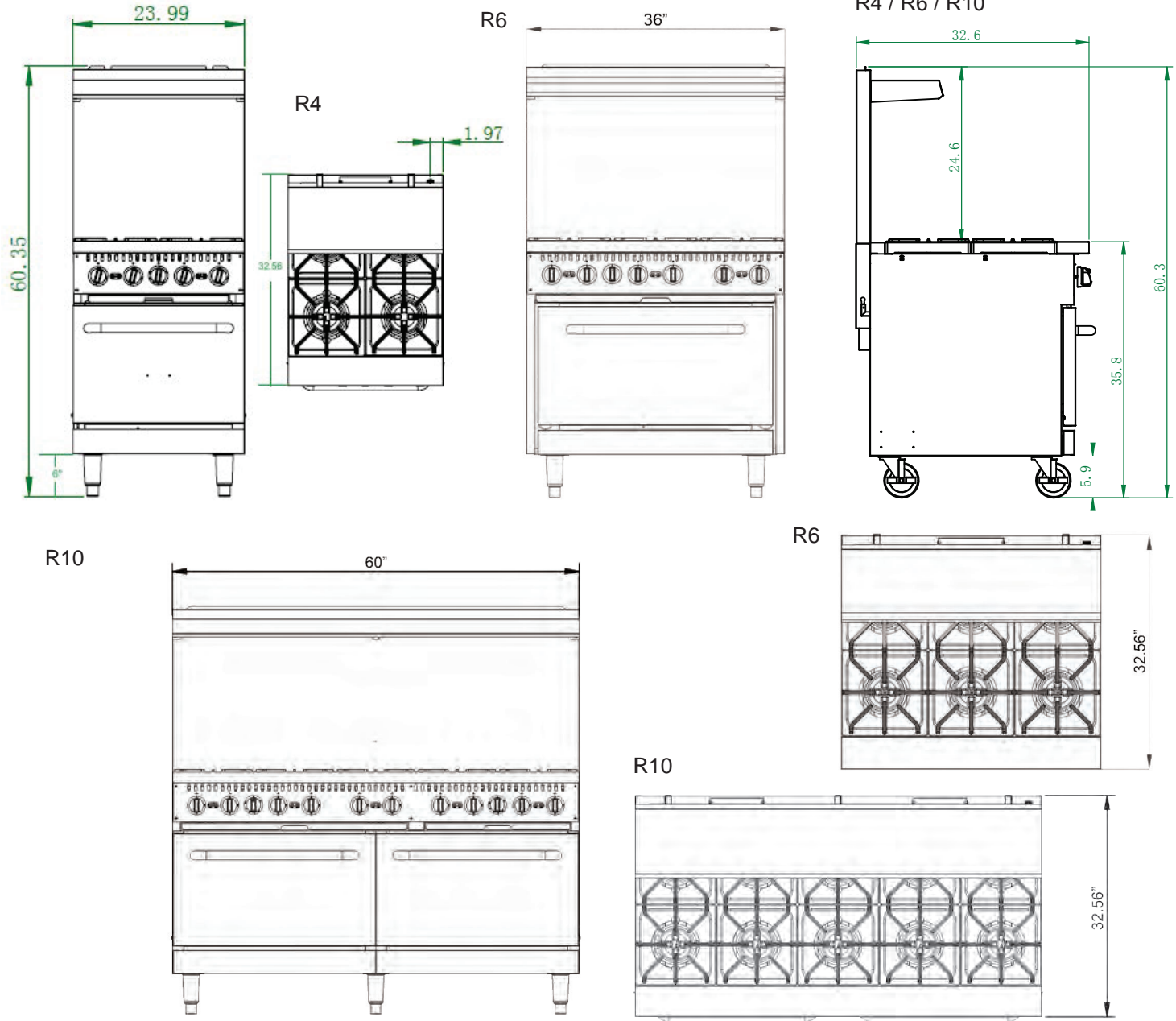
Warranty: Entrée's exclusive parts and labor FUSS warranty takes affect from 1 year after end user purchase.





# DETAILS AND DIMENSIONS

- A convertible 3/4" NPT appliance pressure regulator is provided with this unit and set for:  
Natural Gas 4.0" W.C.  
Propane Gas 10.0" W.C.
- If using a commercial flex it must comply with ANSI Z 21.69
- Rear Gas Connections is 3/4" NPT
- Recommended incoming pressure:  
Natural Gas 4.5" W.C. with not more than a 1/2" W.C. pressure drop  
LP Gas 10.5" W.C. with not more than a 1/2" W.C. pressure drop



Model	Burners	External Dimensions			Internal Oven Dimensions			BTU's (per burner)	BTU's (per oven)	Total BTU's	Crated Weight (lbs)
		W	D	H	W	D	H				
R4	4	24	32.56	35.9+24.6	20.6	25.8	13.7	30,000	30,000	150,000	356
R6	6	36	32.56	35.9+24.6	26.8	25.8	13.7	30,000	30,000	210,000	455
R10	10	60	32.56	35.9+24.6	26.8	25.8	13.7	30,000	30,000 x 2	360,000	737