



CORE SERIES SX60F RANGE

60" Range with 6 Open Burners
& 24" Manual Griddle



Model SX60F-6B24G

*Image shown is representative only and does
not reflect the latest product design.*

SPECIFIER STATEMENT

Core Series 60" wide gas restaurant range, Vulcan Model No. SX60F-6B24G. Stainless steel front, sides, backriser, high shelf and bullnose. High temperature burner knobs with set screw. Stainless steel bullet feet. Porcelain door liner and oven bottom. Six 28,000 BTU/hr. cast top burners with lift-off burner heads. One shrouded flash tube pilot for every two burners. 12" x 12" cast top grates with aeration bowls. Heavy duty top grates and burner heads. $\frac{3}{4}$ " thick x 24" w manual griddle, 30,000 BTU/hr. Compression spring door hinge system for durability. Two 30,000 BTU/hr. standard ovens each measure 26 $\frac{3}{4}$ " w x 26" d x 13 $\frac{3}{4}$ " h. Thermostat adjusts from 250° to 500°F. One oven rack with four rack positions for each oven. $\frac{3}{4}$ " rear gas connection and gas pressure regulator. Total input: 258,000 BTH/hr.

Exterior Dimensions:

60" W x 33 $\frac{1}{8}$ " D x 58 $\frac{5}{8}$ " H on 6" adjustable legs
63 $\frac{1}{2}$ " W with external grease trough



Intertek

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

☐ SX60F-6B24GN

2 Standard Ovens / 24" Manual Griddle / Natural Gas

☐ SX60F-6B24GP

2 Standard Ovens / 24" Manual Griddle / Propane

STANDARD FEATURES

- Stainless steel front, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- 28,000 BTU/hr open top burners with lift-off heads
- Shrouded flash tube pilot system (one pilot per two burners)
- 12" x 12" cast top grates with aeration bowls
- Welded crumb tray
- 30,000 BTU/hr. standard oven cavity measures 26 $\frac{3}{4}$ " W x 26" D x 13 $\frac{3}{4}$ " H
- Oven thermostat adjusts from 250° to 500°F
- One oven rack and four rack positions for each oven
- $\frac{3}{4}$ " thick x 24" W manual griddle, 30,000 BTU/hr. total
- $\frac{3}{4}$ " rear gas connection and gas pressure regulator
- One year limited parts and labor warranty

ACCESSORIES *(Packaged & Sold Separately)*

- ☐ Extra oven rack
- ☐ Reinforced backriser and high shelf for mounting salamander broiler
- ☐ Set of six casters (two locking)

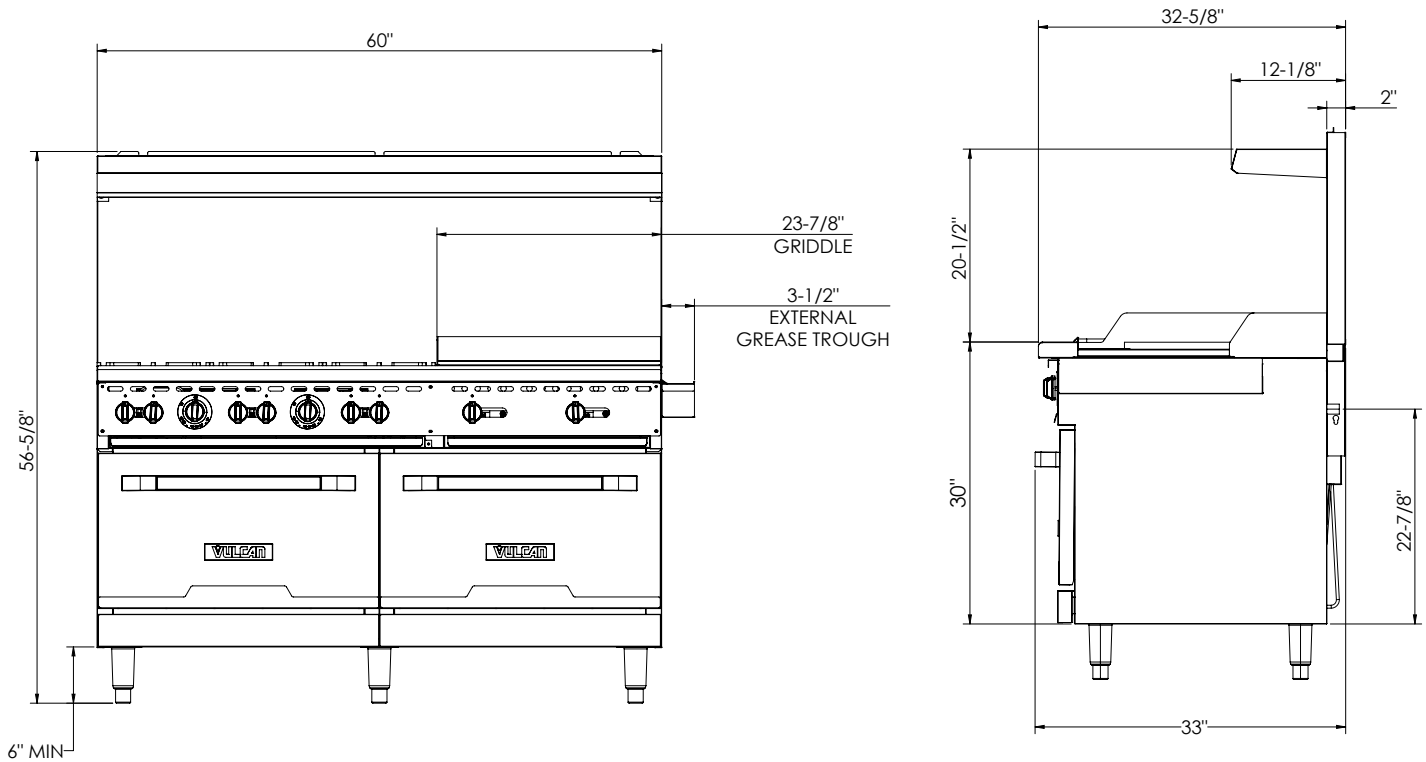
CORE SERIES - SX60F - 60" RANGE WITH 6 OPEN BURNERS & 24" MANUAL GRIDDLE

Approved by _____ Date _____ Approved by _____ Date _____



CORE SERIES - SX60F RANGE

60" Range with 6 Open Burners & 24" Manual Griddle



Gas Pressure

Natural Gas: 5.0" (127mm) W.C.
Propane Gas: 10.0" (254 mm) W.C.

A gas pressure regulator supplied with the unit must be installed.

Gas line connecting to appliance must be 3/4" diameter or larger.

If flexible connectors are used, the inside diameter must be the same as the 3/4" iron pipe.

Specify type of gas when ordering.

Specify altitude when above 2,000 feet.

Clearances

	Combustible	Non-Combustible
Rear	12"	6"
Right Side	10"	0"
Left Side	10"	0"

Top Configuration	Model	Description	Total Input BTU / Hr.	Shipping Weight Lbs. / KG
	SX60F-6B24GN	6 Burners / 2 Standard Ovens / 24" Manual Griddle / Natural Gas	258,000	815 / 370
	SX60F-6B24GP	6 Burners / 2 Standard Ovens / 24" Manual Griddle / Propane	258,000	815 / 370

This appliance is manufactured for commercial use only and is not intended for home use.

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.