

# U.S. Range

## U-Series 60" Raised Griddle/Broiler Gas Range

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
CSI Section 11400  
Approved \_\_\_\_\_  
Date \_\_\_\_\_

### Models

- U60-6R24RR • U60-6R24RS • U60-6R24SS



Model U60-6R24RR

### Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, w/ removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large, heavy-duty knobs
- Gas regulator
- Easy to access oven pilot light
- Reinforced chassis corners
- Ergonomic split cast-iron top ring grates
- Powerful 32,000 BTU/9.37 kW, 2-piece cast-iron geometric open top burner
- 24" (610mm) raised griddle/broiler section w/ 3 cast-iron burners each rated 11,000 BTU/3.22 kW, w/ one manual hi/lo valve per burner
- Two broiler rack settings at 3 3/4" (95mm) and 2 1/2" (64mm)
- 5/8" (15mm) thick steel griddle plate w/ manual hi/lo valve control, 23" (584mm) working depth surface, standard on right, optional on left
- 4-1/4" (108mm) wide grease trough
- Front serviceable griddle plate
- 38,000 BTU/11.13 kW cast-iron "H" style oven burner
- Snap-action modulating oven thermostat low to 500° F
- Nickel-plated oven rack and 3-position

- removable oven rack guide
- Large oven w/ porcelain ribbed bottom door, aluminized steel top, sides and back; standard oven fits standard sheet pans in both directions
- Square door design with strong, "keep-cool" oven door handle
- Open storage in lieu of oven, (suffix S)

### Options & Accessories

- Snap-action modulating griddle control 175° to 425° F
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/ 18,000 BTU/5.27 kW cast-iron "H" burner standard on left side
- Low-profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- Four 6" (152mm) levelling swivel casters w/ front locking
- Flanged deck mount legs
- Celsius temperature dials
- Piezo spark ignition for pilots on griddles

### Specifications

Gas restaurant series range with large capacity standard oven.

59-1/16" (1500mm) wide, 27" (686mm) deep work top surfaces.

Stainless steel front, sides and 5" wide front rail.

6" (152mm) legs with adjustable feet.

Six powerful 2-piece 32,000 BTU/9.37 kW (Natural Gas), cast-iron open burners set in split cast-iron ergonomic grates.

24" (610mm) raised griddle/broiler section with 3 cast-iron burners each rated a 11,000 BTU/3.22 kW.

Optional hot-top with cast-iron "H" style burners, 18,000 BTU/5.27 kW (natural gas), in lieu of open

burners.

Porcelain oven bottom and door liner and heavy-duty, "keep-cool" door handle.

Heavy cast-iron "H" oven burner rated 38,000 BTU/11.13 kW (natural gas)

Oven controlled by even bake, fast recovery snap-action modulating oven thermostat.

Available with storage base in lieu of standard oven.

NOTE: Use only Garland certified casters and approved restraining devices.



Garland Commercial Ranges Ltd.  
1177 Kamato Road,  
Mississauga, Ontario  
L4W 1X4 CANADA

General Inquires 1-905-624-0260  
USA Sales, Parts and Service 1-800-424-2411  
Canadian Sales 1-888-442-7526  
Canada or USA Parts/Service 1-800-427-6668

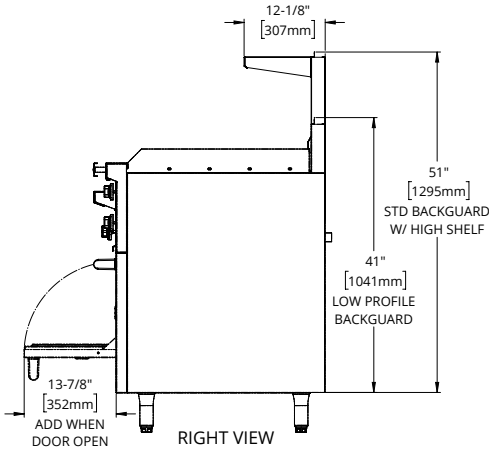
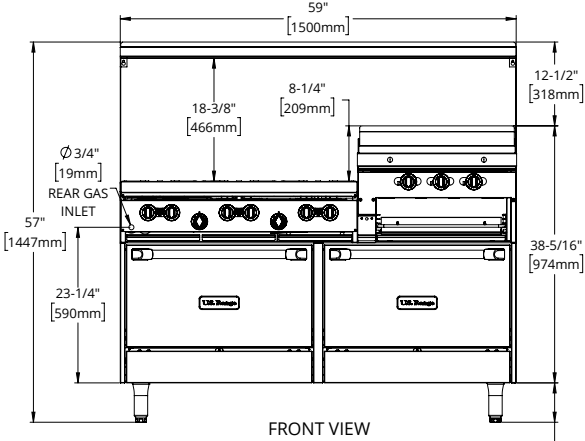
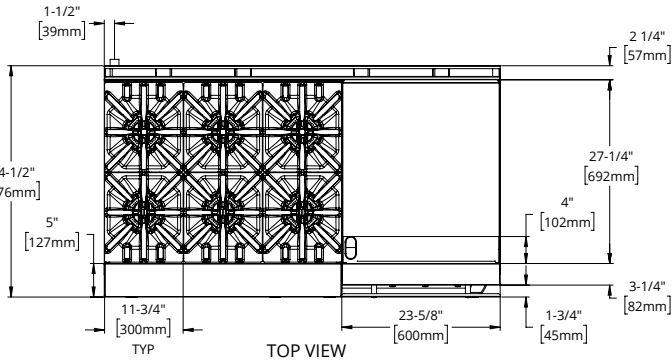
[www.garland-group.com](http://www.garland-group.com)  
8096  
09/24



U-Series 60" Raised Griddle/Broiler Gas Range

U.S. Range

U-Series 60" Raised Griddle/Broiler Gas Range



Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

Note: Installation clearance reductions are applicable only where local codes permit.

Model Number	Open Burners	Total BTU/Hr Natural	Ship Information		
			Lbs.	Kg	Cu Ft
U60-6R24SS	6 Open Burners, 24" Raised Griddle/Broiler w/ Double Storage Base	225,000	661	300	81
U60-6R24RR	6 Open Burners, 24" Raised Griddle/Broiler w/ (2) Standard Ovens	301,000	828	376	81
U60-6R24RS	6 Open Burners, 24" Raised Griddle/Broiler w/ (1) Standard Ovens & Storage Base	263,000	787	357	81

Width In (mm)	Depth In (mm)	Height w/shelf In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure	
			Height	Depth	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
59-1/16 (1500)	34-1/2 (876)	57 (1448)	13 (330)	26 (660)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10" WC 25 mbar

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/Hot Top	Standard Oven or Convection
Natural	32,000/9.37	18,000/5.27	38,000/11.13
Propane	26,000/7.61	18,000/5.27	32,000/9.38

Garland/US Range reserves the right to make changes to the design or specifications without prior notice.

Garland Commercial Ranges Ltd.  
1177 Kamato Road,  
Mississauga, Ontario  
L4W 1X4 CANADA

General Inquires 1-905-624-0260  
USA Sales, Parts and Service 1-800-424-2411  
Canadian Sales 1-888-442-7526  
Canada or USA Parts/Service 1-800-427-6668

www.garland-group.com  
8096  
09/24

