Copper Beech Range

Gas Restaurant Range w/ 10 Open Burners & Two Ovens







☐ CBR-10 Gas restaurant range 10 burners with gas oven

STANDARD FEATURES

- Stainless steel front/back riser and galvanized sides
- Cast iron open burner, each 30,000 BTU/hr
- Thermostatically controlled ovens (250° F-550° F)
- Welded frame structure for superior stability
- Standby S/S pilot for easy start
- 6 castors for easy moving
- 12" x12"(30x30cm) cast iron grate
- Anti-clogging pilot cover
- Pull-out crumb tray with angled handle in the front
- U shape oven burner (31,000 BTU/hr)
- Thermal coupling safety valve for the oven
- Insulated stainless steel oven door
- Oven with stainless steel handle
- Kick plate at the bottom for easy access
- 3/4" NPT rear gas connection
- Four oven racks included
- One year limited parts and labor warranty

INSTALLATION INSTRUCTIONS

- A gas pressure regulator supplied with the unit must be installed. Natural Gas 4.0" (102 mm)
 W.C. Propane Gas 10.0" (254 mm) W.C.
- 2. An adequate ventilation system is required for commercial cooking equipment.
- 3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI–Z223.1/NFPA #54 (latest edition).
- 4. This appliance is intended for commercial installation only and is not intended for home use.

5. Equipment clearance requirement:

Non-Combustibles Combustibles
Sides 0" Sides 4"

ies 0 Sides 4

Back 0" Back 4"

- 6. All the installation must be performed by qualified technicians.
- 7. For gas conversion, please refer to conversion instructions in the Instruction Manual Book.

JMC Furniture Spartan/Bison Refrigeration P: 855-525-5505

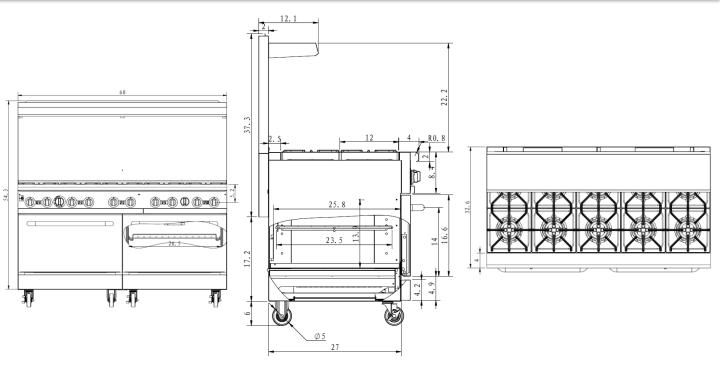
F: 863-816-5883



Copper Beech Range

Gas Restaurant Ranges 10 Open Burners with double ovens

INSTALLATION DRAWING



Model	Description	Total BTU/HR	Packing Size(IN)	N/W (LB)	G/W (LB)
CBR-10	Gas range with oven	362,000	65x40x44	617	739

