



U.S. Range

Project: _____

Quantity: _____ Item No.: _____

PERFORMER ENCORE SERIES

36" MEDIUM DUTY RANGES

With Oven ■ Cabinet Base

STANDARD FEATURES

- Stainless Steel Front, sides, high shelf and riser
- Detachable high shelf
- Large, durable knobs
- 6" level adjustable legs
- Pressure regulator- $\frac{1}{4}$ ", $\frac{1}{8}$ " rear gas connection
- One-Year Parts & Labor Warranty.

OVEN FEATURES

- 26 $\frac{1}{2}$ "W x 22 $\frac{1}{2}$ "D x 14"H
- Burner-Aluminized steel, rated 35,000 BTU/HR
- Thermostat with temperature range from 150°F to 550°F
- One chrome plated oven rack
- Heavy duty oven door
- Porcelainized oven interior
- Strong, keep cool oven door handle

STANDARD ON APPLICABLE MODELS

Open Burners

- One piece, cast iron, lift off top grate—each 12"W x 25"D
- Satellite burners with center pilot—20,000 BTU/HR each
- Large capacity, removable, aluminized drip pan

Griddle

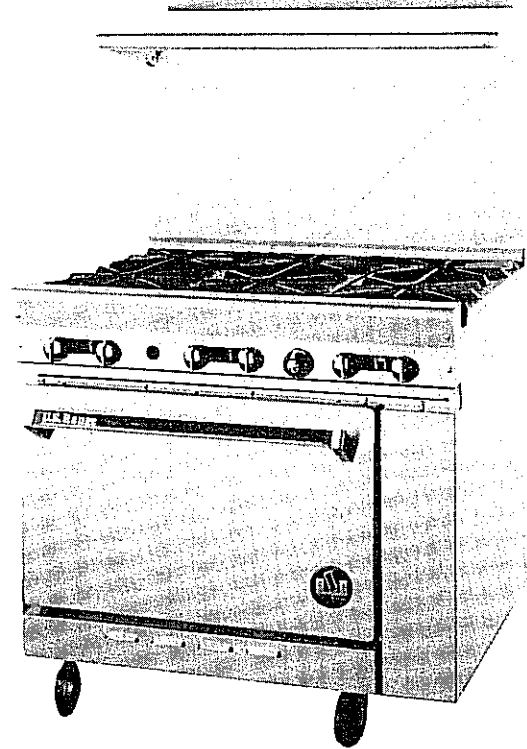
- $\frac{3}{8}$ " thick, steel plate, with manual controls
- 3" wide drip trough
- Burner—one burner every 12", rated 24,000 BTU/HR

OPTIONAL FEATURES

- Thermostat griddle control
- Interconnecting gas line to range mounted Salamander or Cheesemelter
- Stainless Steel 5" stub back
- Extra oven racks
- Casters-6" swivel casters (set of four-two are locking)
- Hot top in lieu of two open burners
- Stainless Steel work surface in lieu of open burners
- Grooved griddle
- Cabinet base with or without doors
- Convection oven
 - Large capacity-26 $\frac{1}{2}$ "W x 22 $\frac{1}{2}$ "D x 14"H
 - Electronic spark ignition system
 - Burner-One aluminized steel rated 30,000 BTU/HR
 - Snap action thermostat with temperature range from 150°F to 550°F
 - Fan motor-1725 RPM, $\frac{1}{4}$ HP
 - Illuminated power rocker switch
 - 3 chrome plated oven racks

TYPE OF GAS

- Natural
- Propane
- Elevation Above 2,000 Ft.—Specify _____ ft.



P-6-26 with optional casters



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SHORT FORM SPECIFICATIONS

Shall be U.S. Range Performer Encore Series Medium Duty Range

Model _____ with total BTU/Hour rating of _____ when used with natural/propane gas. Finish is to be stainless steel front and sides. Unit is to have 6" legs with adjustable feet.

Ovens – oven door is to be one piece. Oven interior is to be porcelainized with a heavy-duty, "keep-cool" door handle. Standard oven to come with a thermostat having temperature range from 150° (low) to 550°F. Oven interior is to have one chrome plated oven rack.

Open Burners – are to be 20,000 BTU/Hour per burner with center pilot and a one piece, cast iron top grate over two open burners.

Griddles – are to be 3/8" thick steel plate with 3" wide grease trough. Burners are to be rated 24,000 BTU/Hour each. One burner per 12" section.

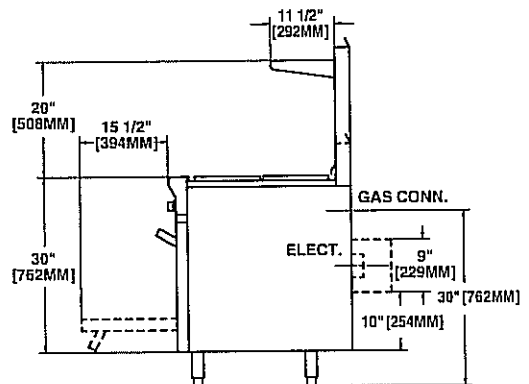
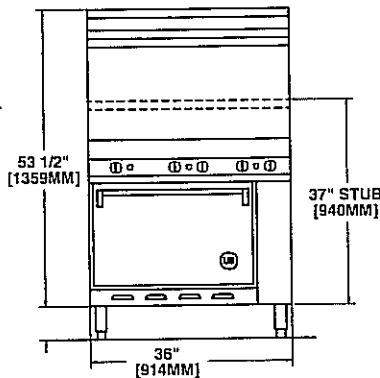
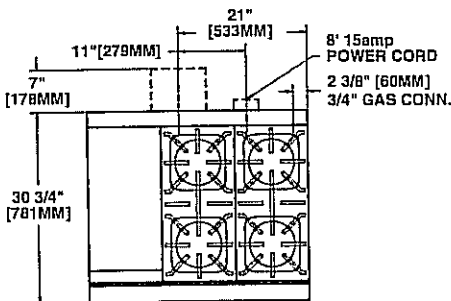
SPECIFICATIONS

Description	Model
	36" Performer Encore
Width	36"
Depth	30 3/4"
Height w/o Legs	30"
Height w/Legs	36"
Type of Gas	Natural/Propane
BTU – Griddle	24,000 ea
BTU – Open Top Burners	20,000 ea
BTU – Oven Burner – Standard	35,000
– Convection	30,000
Oven Interior – Standard	26 1/2"W x 22 1/2"D x 14"H
– Convection	26 1/2"W x 22 1/2"D x 14"H

MODELS AVAILABLE

Model No.	Description	Total BTU	Shipping Information		
			Lbs.	Kg	Cube
○ P-6-26	Six open burners– w/Oven	155,000	446	202	38
○ P-6	– w/o Oven	120,000	346	157	38
○ P-12G-4-26	12" griddle, 4 open burners – w/Oven	139,000	460	209	38
○ P-12G-4	– w/o Oven	104,000	360	163	38
○ P-24G-2-26	24" griddle, 2 open burners – w/Oven	123,000	480	218	38
○ P-24G-2	– w/o Oven	88,000	380	172	38
○ P-36G-26	36" griddle, – w/Oven	107,000	500	227	38
○ P-36G	– w/o Oven	72,000	400	181	38

Top Config.



Convection oven—115V 60 Hz, 1 phase, 5 amps per convection oven

5.0" w.c. natural gas
10.0" w.c. propane gas

NOTE:

- Convection oven is standard with cord & plug.
- Many local codes exist, and it is the responsibility of the Owner and Installer to comply with those codes.
- U.S. Range reserves the right to change or improve specifications without notification.
- These appliances are intended for commercial use by professionally trained personnel.
- 6" clearance from combustible walls required at rear of appliance.
- 12" clearance from combustible walls required at sides of appliance.



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A WELBILT COMPANY

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Form #P-6-26
Printed 9/93
Printed in U.S.A.
Manufactured and Assembled in U.S.A.