



A Standex Company

V-Series Restaurant Range 60" – 6 Burners with 24" Griddle (Raised Griddle Available)

Compact Design with High Output

V-Series Ranges provides as standard many of the optional upgrades normally offered at a premium on other Range lines. The standard include a stainless steel front, ledge, backguard and shelf; aluminized sides.

Standard features include:

- 2 – 26 1/2" ovens with 6 burners and 24" griddle (raised griddle available)
- 3/4" thick polished steel griddle
- 24"W x 21"D griddle plate
- Griddle has two 20,000 BTU burners
- Stainless steel front, landing ledge and backguard
- Oven is porcelainized on two contact surfaces, bottom and door liner
- 28,000 BTU/hr. lift-off burner heads for performance cooking and easy cleaning
- 12" x 12" heavy duty cast iron section grates remove easily and safely and accommodates a full range of cooking utensils for maximum versatility
- 5" stainless steel landing ledge provides a functional working area
- 10" Back shelf
- Oven has 150° - 500° holding range
- 6" adjustable legs



TSR-6-24G-V

Design Features:

- Raised Griddle - Griddle is raised 8 1/4" for safe and convenient access
- 12" x 12" heavy duty cast iron section grates remove easily and safely. Cast-in bowl directs heat to the cooking surface.
- Grate design allows pots to slide from section to section.
- wide oven is porcelainized on two contract surfaces for easy cleaning
- Unique burner baffle distributes heat flow evenly throughout the 38,000 BTU ovens
- Oven door is removable for easy cleaning
- Stainless steel front, ledge, backguard and shelf; aluminized sides.
- Standard pans fit front to back and left to right in 26 1/2" oven
- 2 Rack guides with 1 rack

Options & Accessories

- Casters
- Additional Racks
- Gas Conversion Kits
- Casters – Set of 6
- Quick Disconnect and Flexible Gas Hose



