

SUNFIRE®

X Series 60" Gas Restaurant Range

Item: _____
Quantity: _____
Project: _____
Approval: _____
Date: _____

Models:

☐ X60-10RR ☐ X60-10RS ☐ X60-6G24RS ☐ X60-6G24RR



Model X60-10RR

NOTE: Ranges supplied with casters must be installed with an approved restraining device.

Standard Features:

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 4" (102mm) plate rail
- Stainless steel backguard w/ removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- Durable easy to read control knobs
- Easy to clean 6" (152mm) steel core, injection molded legs
- Pressure regulator, 1" NPT
- 12"(305mm) width of griddle
- Griddle plates only available on right side of range
- Straight steel tube oven burner 33,000 Btuh/9.67 kW
- Standard size Sunfire oven w/ ribbed porcelain oven bottom and door interior, aluminized top, sides and back; RR models 2 ovens, RS models one oven
- Oven thermostat w/ Low to 500° F (260° C)
- Nickel plated oven rack with two fixed position oven rack guides
- Heavy duty oven door w/keep-cool handle

Standard on Applicable Models:

- Cabinet base in lieu of one oven, models X-60-10RS & X60-6G24RS
- Ergonomic split cast iron top ring grates
- 30,000 Btuh/ 8.79 kW 2 piece cast iron "Q" style donut open burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control
- 4-1/4" (108mm) wide grease trough
- 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per

Optional Features:

- ☐ Low profile 9-3/8" (238mm) backguard stainless steel front and sides
- ☐ Additional oven racks
- ☐ 6" (152mm) swivel casters (4), w/ front locking
- ☐ Celsius temperature dials

Specifications:

Gas restaurant series range with 2 standard size Sunfire ovens. 59-1/16" (1500mm) wide with a 27" (686mm) deep work top surface. Stainless steel front, sides and 4"(102mm) wide front rail. 6" (152mm) legs with adjustable feet. Ten robust 2 piece 30,000 Btuh/8.797 kW (Natural gas), cast open burners set in split cast iron ergonomic grates. Griddle on applicable models with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of open burners. Porcelain oven bottom and door liner. Two position fixed rack guide w/one oven rack. Heavy duty oven door with "keep cool" door handle. Straight steel tube oven burner 33,000 Btuh/9.67 kW (natural gas) provides quality bake and good recovery. Oven thermostat ranges from Low to 500° F (260° C). Available with storage base in lieu of oven on 24 inch griddle model.



X Series 60" Gas Restaurant Range

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

General Inquiries 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



Model Number	Description	Total BTU/Hr Natural	Shipping Information		
			Lbs.	Kg	CuFt
X60-10RR	Ten Open Top Burners w/Two Standard Ovens	366,000	726	329	79
X60-10RS	Ten Open Top Burners w/One Standard Oven , One Storage	333,000	690	312	79
X60-6G24RR	24" Griddle, 6 Open Top Burners w/ Two Standard Ovens	282,000	791	359	79
X60-6G24RS	24" Griddle, 6 Open Top Burners w/ One Standard Oven, One Storage	249,000	755	342	79

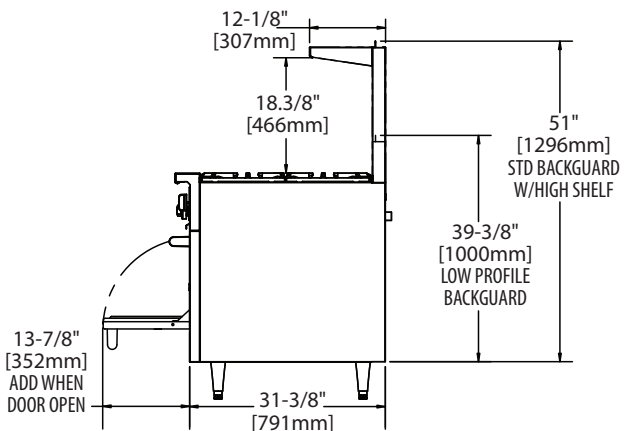
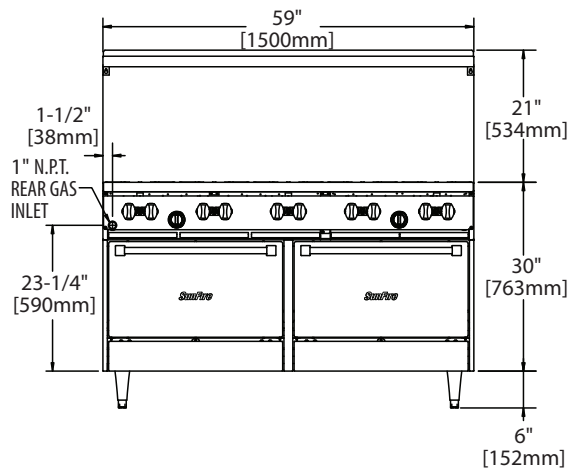
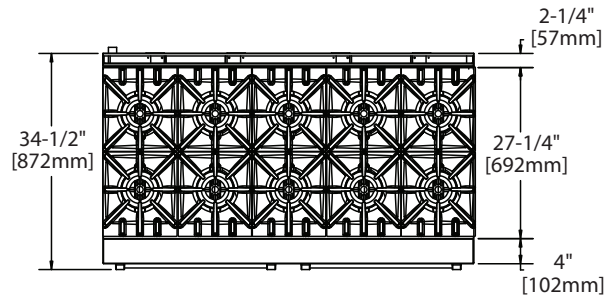
Width In (mm)	Depth In (mm)	Height w/shelf In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure	
			Height	Depth	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
59-1/16 (1500)	33-1/2 (851)	57 (1448)	13 (330)	22 (559)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10" 25 mbar

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

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle	Standard Oven
Natural	30,000/8.79	18,000/5.27	33,000/9.67
Propane	26,000/6.1	18,000/5.27	29,000/8.50

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

This product is not approved for residential use.



Form# X60 Series (04/26/12)