



VALYR™

BY STRATA GPO

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model: _____

GAS RANGES WITH BURNERS & OVENS

MODEL: ☐ VALGR-24NG ☐ VALGR-36NG ☐ VALGR-60NG



VALGR-24NG



VALGR-36NG



VALGR-60NG

	VALGR-24NG w/4 Burners	VALGR-36NG w/6 Burners	VALGR-60NG w/10 Burners
Product Dims (W x D x H)	24" x 32.67" x 60"	36" x 32.67" x 60"	60" x 32.67" x 60"
Oven Cavity Dims (W x D x H)	20.5" x 26" x 14"	26.75" x 26" x 14"	26.75" x 26" x 14"* (*2 Ovens)
Shipping Dims (W x D x H)	29" x 40" x 35"	40" x 40" x 35"	65" x 40" x 35"
Product Weight	284 lbs	376 lbs	639 lbs
Shipping Weight	355 lbs	449 lbs	766 lbs
BTU Oven	30,000 BTU	30,000 BTU	30,000 BTU
BTU Burner	4 @ 30,000 BTU	6 @ 30,000 BTU	10 @ 30,000 BTU
BTU/hr - Total Output	150,000 BTU	210,000 BTU	360,000 BTU
Gas Connection	3/4" NPT Gas Conn.	3/4" NPT Gas Conn.	3/4" NPT Gas Conn.

3RD PARTY APPROVALS



Intertek



Intertek

VALYR WARRANTY (USA)

These units are backed by a 2 year limited parts and labor warranty. For warranty, non-warranty related issues, and technical support call NSA at 877.672.7740.

Valyr gas ranges are constructed of a stainless steel front, backriser, shelf and feet. Each 30,000 BTU burner has its own 12"x12" removable cast iron grate with standing pilot light and individual control knob for quick, instant lighting. The oven has a total BTU output of 30,000 BTU/hr. The interior of the oven is constructed of all steel with a porcelain oven liner. The oven thermostat adjusts from 250°F-550°F and is equipped with a flame failure safety device. 6" stainless steel legs and 24.75" high backriser. 3/4" rear NPT gas connection.

CONSTRUCTION

- Stainless steel front, backriser and shelf
- 30,000 BTU/hr top burners with lift-off heads
- 12" x 12" cast iron removable top grates
- Individual pilot light for each burner
- Spring loaded door with cool to touch s/s handle
- Removable crumb tray for easy cleaning
- 6" stainless steel adjustable legs
- 3/4" rear NPT gas connection

OVEN FEATURES

- 30,000 BTU/hr total output
- Flame failure safety device
- Adjustable thermostat from 250°F-550°F
- Steel liner on door and sides with a porcelain oven liner
- Includes 2 removable and adjustable oven racks
- Cool to touch stainless steel oven door handle

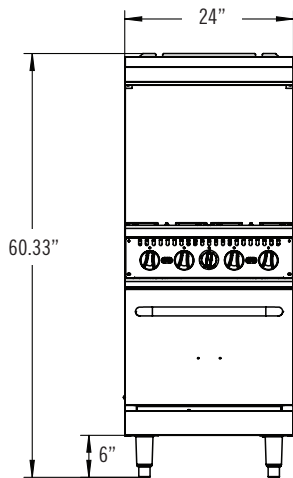
TOP BURNERS

- Cast iron burners each giving off 30,000 BTU/hr
- 12" x 12" cast iron top grates are removable for easy cleaning and maintenance
- Each burner has an individual standing pilot light and control knob

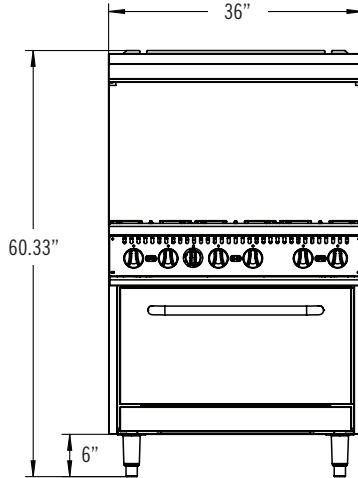
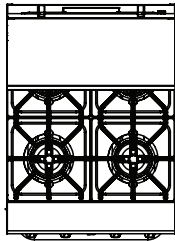
Liquid Propane (LP) or Natural Gas (NG) units available.

Field convertible from LP to NG and vice versa.

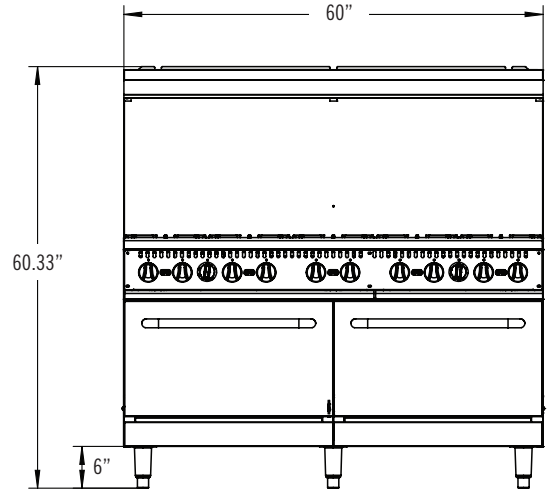
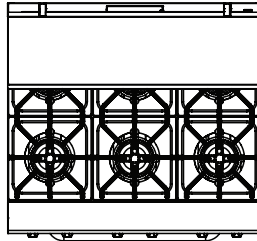
Electricity not needed.



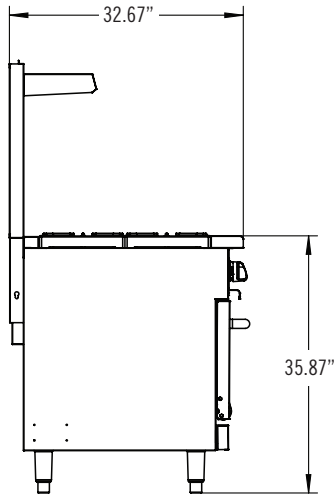
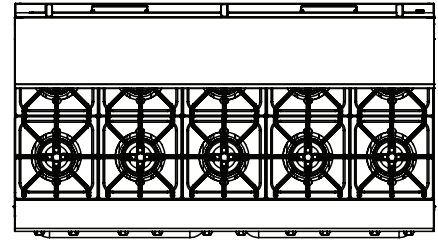
VALGR-24NG



VALGR-36NG



VALGR-60NG



ALL MODELS

MODEL	BURNERS	GAS TYPE	MANIFOLD PRESSURE	GAS CONNECTION	OVEN BTU	BURNER BTU
VALGR-24NG	Main	Natural	5" W.C.	3/4" NPT	30,000	4 X 30,000 BTU
VALGR-36NG	Main	Natural	5" W.C.	3/4" NPT	30,000	6 X 30,000 BTU
VALGR-60NG	Main	Natural	5" W.C.	3/4" NPT	30,000	10 X 30,000 BTU

GAS SUPPLY AND BURNER INFORMATION

- Supply pressure should be at minimum of 5" W.C. for natural gas or 10" W.C. for propane.

ADDITIONAL INFORMATION

- Gas powered appliances must always be indoors, under an approved exhaust system with grease removal filters and a fire protection system.