Project_____

AIA # _____ SIS # _____

Item #_____ Quantity _____C.S.I. Section 114000

CORE SERIES SX60 RANGE

60" Range with 10 Open Burners



Model SX60-10B

Image shown is representative only and does not reflect the latest product design.

SPECIFIER STATEMENT

Core Series 60" wide gas restaurant range, Vulcan Model No. SX60-10B. Stainless steel front, sides, backriser, high shelf, oven handle and bullnose. High temperature burner T knobs with set screw. Stainless steel bullet feet. Porcelain door liner and oven bottom. Ten (10) 28,000 BTU/hr. cast top burners with lift-off burner heads. One shrouded flash tube pilot for every two burners. 12" x 12" cast top grates with aeration bowls. Heavy-duty top grates and burner heads. Compression spring door hinge system for durability. Two (2) 30,000 BTU/hr standard ovens each measure 26¾"W x 26"D x 13¾"H. Thermostat adjusts from 250° to 500°F. One oven rack with four rack positions for each oven. ¾" rear gas connection and gas pressure regulator. Total input: 340,000 BTU/hr.

Exterior Dimensions:

60" W x 33¼" D x 60⅜" H on 6" adjustable legs

MODELS

- ❑ **SX60-10BN** 2 Standard Ovens / 10 Burners / Natural Gas
- ❑ **SX60-10BP** 2 Standard Ovens / 10 Burners / Propane

STANDARD FEATURES

- Stainless steel front, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- 28,000 BTU/hr open top burners with lift-off heads
- Shrouded flash tube pilot system (one pilot per two burners)
- 12" x 12" cast top grates with aeration bowls
- Welded crumb tray
- 30,000 BTU/hr. standard oven cavity measures 26¾"w x 26"d x 13¾"h
- Oven thermostat adjusts from 250° to 500°F
- One oven rack and four rack positions for each oven
- ¾" rear gas connection and gas pressure regulator
- One year limited parts and labor warranty

ACCESSORIES *(Packaged & Sold Separately)*

- ❑ Extra oven rack
- ❑ Reinforced backriser and high shelf for mounting salamander broiler
- ❑ Set of six casters (two locking)

SPECIFY TYPE OF GAS WHEN ORDERING

- ❑ Natural Gas
- ❑ Propane Gas

SPECIFY ALTITUDE

- ❑ 0 - 2,000 ft.
- ❑ 2,001 - 4,000 ft.
- ❑ 4,001 - 6,000 ft.
- ❑ 6,001 - 8,000 ft.
- ❑ 8,001 - 10,000 ft.

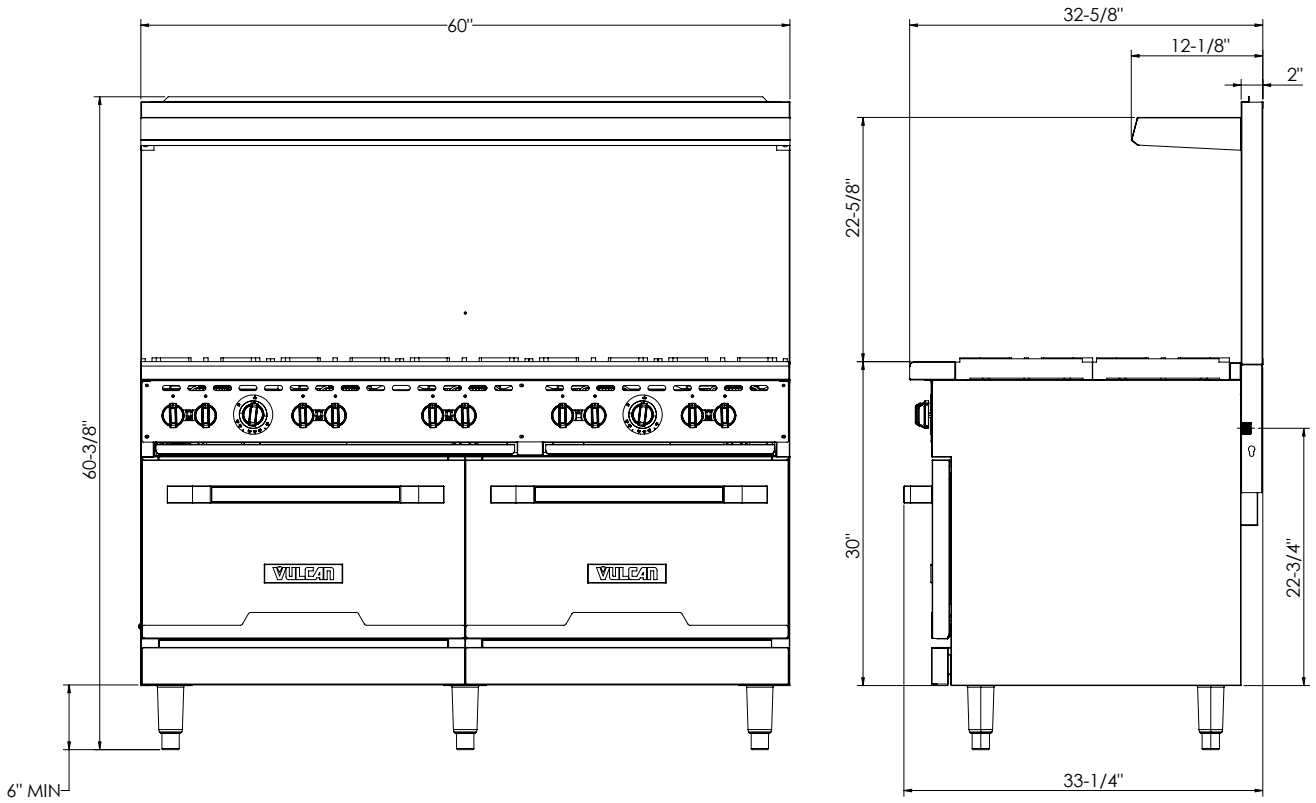
ETL SANITATION LISTED Intertek

CORE SERIES - SX60 - 60" RANGE WITH 10 OPEN BURNERS

Approved by_____ Date_____ Approved by_____ Date_____

CORE SERIES SX60 RANGE

10 Open Burners



Gas Pressure

Natural Gas: 5.0" (127mm) W.C.
Propane Gas: 10.0" (254 mm) W.C.

A gas pressure regulator supplied with the unit must be installed.

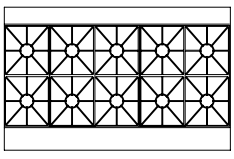
Gas line connecting to appliance must be 3/4" diameter or larger. If flexible connectors are used, the inside diameter must be the same as the 3/4" iron pipe.

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.

Standard Oven Clearances	Combustible	Non-Combustible
Rear	12"	6"
Right Side	10"	0"
Left Side	10"	0"

Convection Oven Clearances	Combustible	Non-Combustible
Rear	12"	4"
Right Side	10"	0"
Left Side	10"	0"

For proper combustion, install equipment on adjustable legs or casters provided with unit

Top Configuration	Model	Description	Total Input BTU / Hr.	Unit Dimensions (W x D x H)	Shipping Dimensions (W x D x H)	Shipping Weight Lbs. / Kg
	**SX60-10BN**	2 Standard Ovens 10 Burners / Natural Gas	340,000	60" W x 33¼" D x 60⅜" H	65" W x 41" D x 36" H	794 lbs / 360 kg
	SX60-10BP	2 Standard Ovens 10 Burners / Propane	340,000	60" W x 33¼" D x 60⅜" H	65" W x 41" D x 36" H	794 lbs / 360 kg

This appliance is manufactured for commercial installation only and is not intended for home use.

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.