

N O R I O T A



NR60

FEATURES AND BENEFITS

Stainless steel front, back riser, shelf, and support legs: Durable commercial construction with a clean professional appearance.

Ships configured for natural gas, field convertible to LPG: Provides installation flexibility using included conversion components.

10 open burners, 30,000 BTU/hr each: High total heat output supports heavy-duty, high-volume cooking across multiple stations.

Removable 30.5 x 30.5 cm (12 x 12 in) cast iron grates: Heavy-duty grate design supports cookware securely and simplifies cleaning.

Independent manual controls with standing pilots: Provides straightforward operation and individual flame control at each burner.

Dual 30,000 BTU/hr ovens: Expands cooking capacity with two independent ovens for baking, roasting, and finishing tasks.

Adjustable oven thermostat, 121 °C to 288 °C (250 °F to 550 °F): Provides flexible temperature control across a wide range of cooking applications.

Full-size sheet pan capacity ovens: Each oven accommodates standard full-size sheet pans for greater flexibility in commercial kitchen workflows.

Spring-assisted oven door with cool-touch handle: Supports easier daily use and safer handling during busy service.

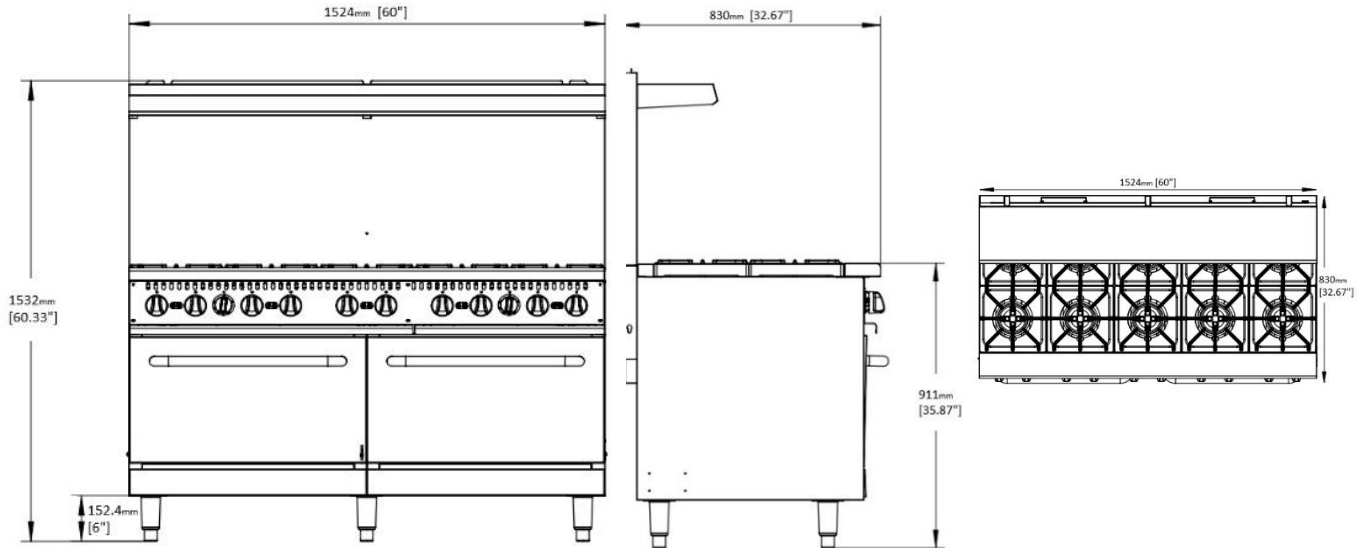
Steel oven sides with porcelain bottoms: Built for commercial use with smooth oven floors that are easier to clean.

Removable crumb trays and two oven racks per oven included: Helps simplify cleanup and supports flexible oven configuration.

NR60 GAS RANGE WITH OVEN, 10 BURNERS, 60 IN

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Technical Data

Gas Type	Ships configured for Natural Gas, field convertible to Liquid Propane (LPG) using included conversion components
Gas Connection	3/4 in NPT
Minimum Supply Pressure	Natural Gas: 5 in. W.C., Liquid Propane: 10 in. W.C.
Top Configuration	10 open burners with removable cast iron grates
Burner Input	30,000 BTU/hr per burner
Number of Burners	10
Oven Input	30,000 BTU/hr
Number of Ovens	2
Total Heat Input	360,000 BTU/hr total (300,000 burners + 60,000 ovens)
Ignition Type	Standing pilot
Burner Control	Independent manual control valve for each burner
Burner Grates	30.5 x 30.5 cm (12 in x 12 in), removable cast iron
Front Ledge	12.7 cm (5 in) deep, stainless steel
Oven Dimensions (W x D x H)	66 x 66 x 35.6 cm (26 x 26 x 14 in) per oven
Oven Capacity	Fits full-size sheet pans (each oven)
Oven Thermostat Range	121°C – 288 °C (250 °F – 550 °F)
Oven Interior	Steel sides with porcelain bottom
Oven Racks	2 racks per oven, multiple position
Oven Door	Stainless steel, spring-assisted closing with cool-touch handle
Back Riser	62.9 cm (24.75 in) high
Legs / Castors	15.2 cm (6 in) adjustable stainless steel legs, castors optional
Flue / Exhaust Requirements	Rear flue, requires installation under a commercial ventilation hood in accordance with local codes
Unit Dimensions (W x D x H)	152.4 x 83 x 153.2 cm (60 x 32.67 x 60.33 in)
Working Height	91.1 cm (35.9 in)
Unit Weight	244 kg (538 lb)
Shipping Dimensions (W x D x H)	163 x 101 x 89 cm (64.2 x 39.8 x 35.1 in)
Shipping Weight	285 kg (628 lb)
Warranty	2 years parts & labour
Includes	(1) stainless back riser, (4) oven racks, (2) crumb trays, (6) adjustable legs, (1) gas conversion kit

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All specifications subject to change without notice.