

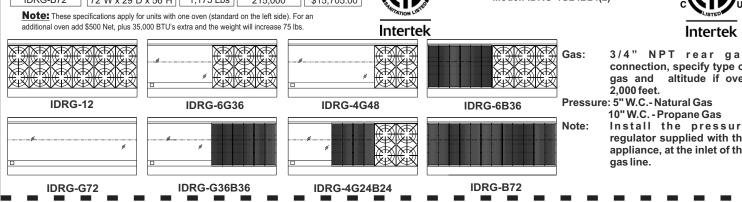
Ideal Oven Ranges innovative design provides the most useful features at an affordable cost. Finally, you can have an intelligent range design that allows to integrate any configuration desired to have all in one. Our oven ranges are made of heavy duty materials. All stainless steel front exteriors and sides with a double insulated wall. Our top grates and open burners are made of heavy cast iron materials. The oven interior is fully insulated with porcelain coating to ensure even heat and easy cleaning, yet rough enough to withstand the constant heavy usage of a busy kitchen.

## **CUSTOM YOUR RANGE**

## Net Prices:

- Units come standard with an oven and open cabinet. Add \$750.00 net for an extra oven.
- Units come with high back and shelf standard. If low back stub is desired point it up while ordering.
- Add \$800.00 for every Foot of Raised Griddle (12, 24 & 36) with a chrome rack underneath the griddle.
- Add \$600.00 net for an additional configuration (Up to 2 choices is standard).
- Add \$250.00 net if preferred casters (set of 6) instead of regular 6" Legs.
- Add \$250.00 net per Griddle thermostat. Note: One thermostat supplies every 2 burners.
- Add \$90.00 net per extra oven chrome racks if required.







## STANDARD FEATURES

- Stainless steel sides and front.
- Double side panels with insulation.
- Wide heavy duty 5" landing ledge (Bull nose) provides extra work space.
- Separate heavy duty manual control knobs for each burner.
- 12" x 12" heavy duty cast iron top grates and burners rated at 26,000 BTU/hr.
- 35,000 BTU's for oven.
- Top Griddle plate can be converted into a thermostatically control unit. (1) One Thermostat for every (2) two burners.
- Adjustable oven thermostat ranges temperatures from 150 to 500 degrees F.
- Safety valve shuts off the gas in case the pilot flame turns off.
- One chrome plated rack that can be adjusted in two different positions.
- 2 1/2" wide stainless steel grease through for 3/4" thick griddles and large capacity full width crumb tray for open burners or broilers.
- Complies with "NSF/ANSI Std. 4-2009 "Commercial, Rethermalization, and Powered Hot Food Holding and Transport Equipment"
- Conforms to ANSI STD Z83.11 Certified to CSA STD 1.8

