

GAS RANGE **EBSGR**

Features

- ◆ 30,000 BTU per open top burner
- ◆ 31,000 BTU per oven with U-shaped burner
- ◆ Open top burners with convection oven
- ◆ Fully welded frame for stability
- ◆ Stainless steel front, back riser and galvanized sides
- ◆ Covered pilot and burner covers prevent clogging from spillage
- ◆ Durable stainless steel pilot
- ◆ Easily removable heavy-duty cast grates (12"x12")
- ◆ Pull-out crumb tray with rounded edges to prevent heat transfer
- ◆ 6" adjustable heavy-duty stainless steel legs
- ◆ Full size sheet pan fits side-to-side or front-to-back
- ◆ Oven thermostat adjusts from 250° to 550°

Options

- ◆ Optional casters available (brake only)
- ◆ Casters available in 3.5" or 4"



The Culinary Centerpiece of Your Kitchen

The **EBSGR Gas Range** is the culinary workhorse that elevates the cooking capabilities of restaurants to new heights. Combining the precision of gas cooking with the quality baking of a gas oven, these kitchen appliances offer chefs a versatile and efficient solution. The **EBSGR** provides quick and responsive heat control, allowing chefs to sauté, simmer, and sear with precision.

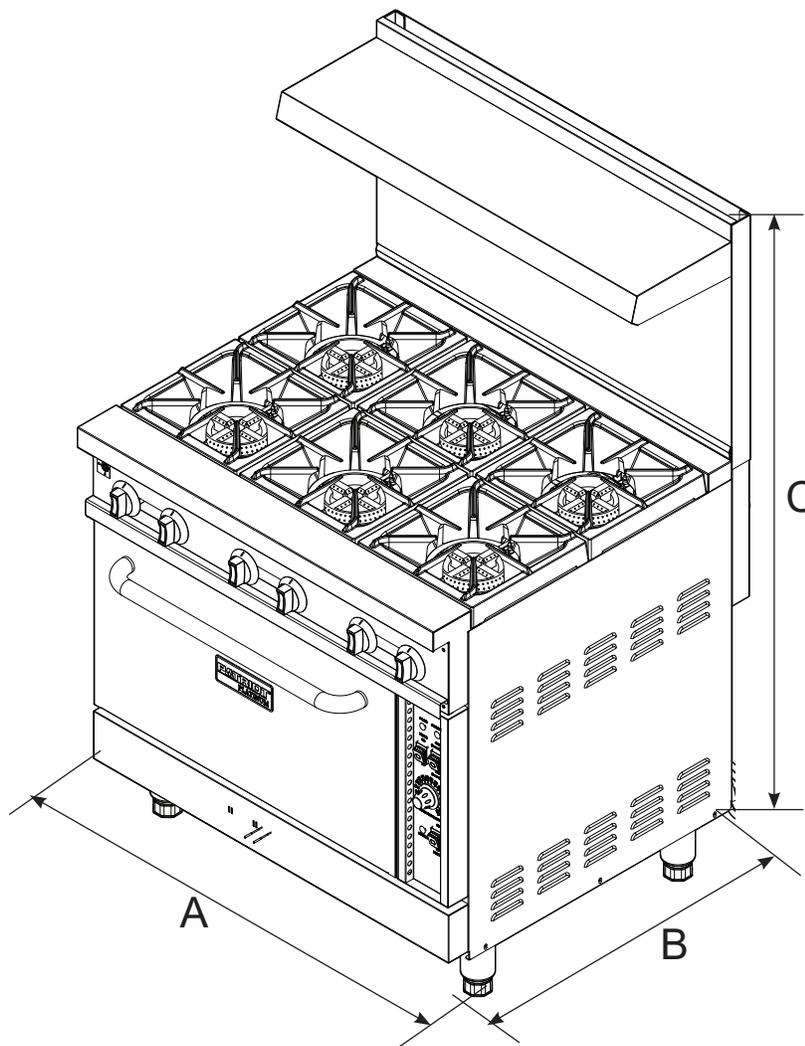
Meanwhile, the ovens, powered by efficient gas heating, ensure consistent and thorough baking, roasting, and broiling. This dual functionality is particularly beneficial in busy restaurant kitchens where diverse menu items demand various cooking techniques. The synergy between the gas ranges and their ovens not only enhances cooking speed but also guarantees the perfection of each dish.



Technical Data

GAS RANGE EBSGR

Model	Overall Dimensions			Net Wt	Number of Burners	Number of Ovens	Temperature Range	Thermal Power
	WIDTH (A)	DEPTH (B)	HEIGHT (C)					
	in	in	in					
EBSGR-4B	24.0	32.6	60.0	395	4	1	250 - 550 °F	30,000 BTU/hr
EBSGR-6B	36.0	32.6	60.0	490	6	1	250 - 550 °F	30,000 BTU/hr
EBSGR-6B-C	36.0	35.0	60.0	368	6	1	250 - 500 °F	30,000 BTU/hr
EBSGR-10B	60.0	32.6	60.0	815	10	2	250 - 550 °F	30,000 BTU/hr



LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note, specifications are subject to change without notice as we continually work to improve our equipment.



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