

Specifications & Dimensions

Gas Input Information

BASIC RANGE INPUT

MODEL	TOTAL BTU/HR.	
H284/H284RC/ H284RC2	310,000 (Nat.)	270,000 (Propane)
H287/H287RC	275,000 (Nat.)	235,000 (Propane)

BURNER INPUT

TYPE BURNER	BTU/HR.
Oven (RC or Standard)	35,000 ea. oven
Open Burner (2 per 12" W section)	24,000 (Nat.) ea. burner 20,000 (Propane) ea. burner
Hot Top (in lieu of 2 open burners) (1 per 12" W section)	18,000 ea. burner
Griddle (in lieu of 2 open burners) (1 per 12" W section)	18,000 ea. burner

INSTALLATION NOTES

Electric characteristics each RC oven, 1/3 HP motor, 120 VAC, Single phase, 3.4 Amps (RC2 Model — 6.8 Amps) (6' power supply cord provided)

Combustible Wall Clearances	Sides	Back
	6" (152mm)	6" (152mm)
Entry Clearance	Crated	Uncrated
RC	43½" (1105mm)	37½" (962mm)
STD	43½" (1105mm)	34½" (876mm)

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's Standard No. 96, "Vapor Removal from Cooking Equipment."

Not Recommended or Intended for Residential Use.

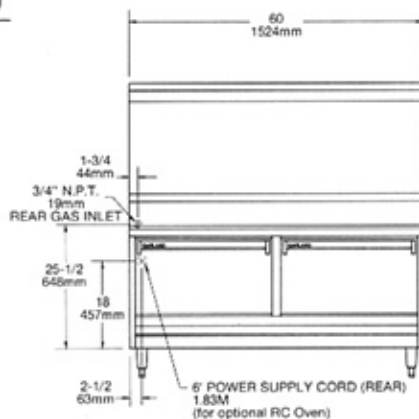
IMPORTANT: FOR OPTIMUM PERFORMANCE OPERATING GAS PRESSURE: NATURAL 4.5"WC PROPANE 10.0"WC

Supplied with Pressure Regulator
When ordering, specify type of gas to be used.

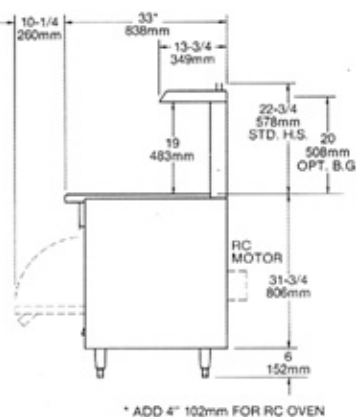
Shipping Weight

Model	Lb./Kg.
H284	860/391
H287	710/323
H284RC	910/414
H287RC	760/345

60" Model Front View



Side View



(Overall Height w/Casters in lieu of Legs is 59½")
(Oven Dimensions — 26¼" Wide x 22" Deep x 13½" High — Standard or RC)

Miscellaneous Information

DIRECTIONS FOR ORDERING

Specify Gas Type (Natural/Propane) and Elevation if Over 2000 Ft.

HOT TOPS — Standard on Left, or Specify Location. Use Suffix -1, -2, -3, -4, or -5.
(Thickness: ¾")

GRIDDLE — Standard on Right, or Specify Location. (Thickness: ¾")

- Manual Control — Every 12" of Griddle Width
 - 12" Add Suffix -12G w/Drip Tray
 - 24" Add Suffix -24G w/One Internal Grease Drawer
 - 36" Add Suffix -36G w/One Internal Grease Drawer
 - 48" Add Suffix -48G w/Two Internal Grease Drawers
 - 60" Add Suffix -60G w/Two External Side Drains — Adds 8" to Width of Range
- Thermostat Control — Every 12" of Griddle Width
 - 12" Add Suffix -12TH w/Drip Tray
 - 24" Add Suffix -24TH w/One Internal Grease Drawer
 - 36" Add Suffix -36TH w/One Internal Grease Drawer
 - 48" Add Suffix -48TH w/Two Internal Grease Drawers
 - 60" Add Suffix -60TH w/Two External Side Drains — Adds 8" to Width of Range

STORAGE BASE MODEL

Oven Base on Left, Storage Base on Right.
Use Model H287. (Overall Dimensions Remain Same as H284).

CONVECTION OVEN BASE MODEL

In Lieu of Standard Oven Base
(1) CO Base. Add Suffix RC (Std. on Left, Right Side Optional)
(2) CO Base. Add Suffix RC2