



A WELBILT Company

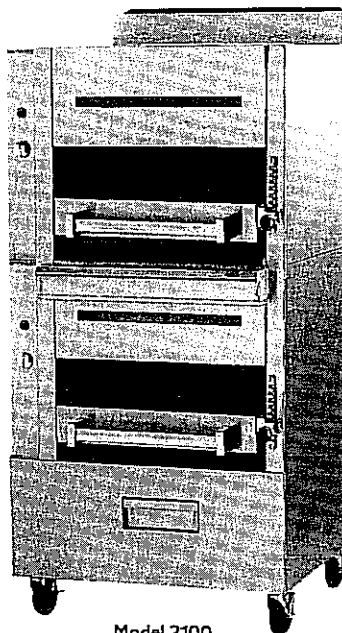
CUISINE SERIES

INFRARED FLOOR BROILERS

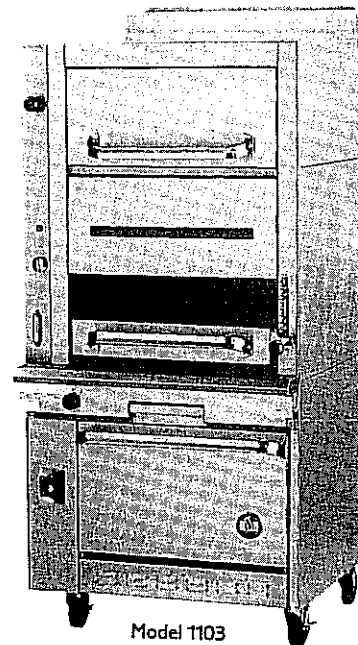
Heats Food — Not Air

STANDARD FEATURES

- Exclusive "Ven-Aire™" Exhaust System — Utilizes natural venturi design of front to back flow through ventilation. Eliminates the need for a fan or other mechanical devices to exhaust heat and fumes.
- Stainless Steel Front — Balance Black.
- All Welded Frame — assures rigidity and alignment.
- 1 1/4" IPS Gas Manifold.
- Heavy-Duty Infrared Ceramic Burners.
- 65,000 BTU Broiler — 30,000 & 35,000 BTU burners.
- Drawer Grate — 24" x 24"
- Adjustable to Nine Vertical Positions for Heat Control.
- Removable Stainless Steel Grease Trough.
- Removable Grate Drip Pan.
- Built-in Pressure Regulator. (Model 2100 Only.)
- "Stay-Cool" Broiler Handle.
- Automatic Lighting.
- 100% Safety Pilot.
- Front Serviceable — slide out control panel cover for easy access.
- 6" Legs with Adjustable Feet.
- Can Be Connected Individually or in a Battery.
- One-Year Parts & Labor Warranty.



Model 2100



Model 1103

Shown with Optional Casters

1103 Not Available
1102 w/co oven

MODELS AVAILABLE



Model No.	Description	Total BTU	Shipping Information		
			Lbs.	Kg	Cube
<input type="checkbox"/> 1100	Single Broiler, Cabinet Base	65,000	535	243	70.4
<input type="checkbox"/> 1101	Single Broiler, Finishing Oven & Cabinet Base	65,000	535	243	70.4
<input type="checkbox"/> 1102	Single Broiler, Standard Oven	105,000	770	350	70.4
<input type="checkbox"/> 1103	Single Broiler, Standard Oven & Finishing Oven	105,000	800	364	70.4
<input type="checkbox"/> 2100	Double Broiler — Rear Gas Connection Only.	130,000	800	364	70.4

FINISHING OVEN

- Porcelainized Enamel Oven Interior.
- Individual Heat Control Knob.
- One Chrome Plated Rack Per Oven — Three Position.

STANDARD OVEN

- Porcelainized Enamel Oven Interior.
- 40,000 BTU Burner.
- One Chrome Plated Rack Per Oven — Three Position.
- Fully Insulated Oven Interior.
- 100% Safety Oven Pilot.
- Removable Oven Bottom.
- Thermostat Control — 150°-500°F.

OPTIONAL FEATURES

- Stainless Steel Sides.
- Stainless Steel Back.
- Rear Gas Connection —
 - 3/4" Max. 250,000 BTU's.
 - 1 1/4"
- Pressure Regulator.
- Flue Diverter Kit.

Type of Gas

- Natural
- Propane
- Elevation Above 2,000 Ft. — Specify _____ ft.

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SHORT FORM SPECIFICATIONS

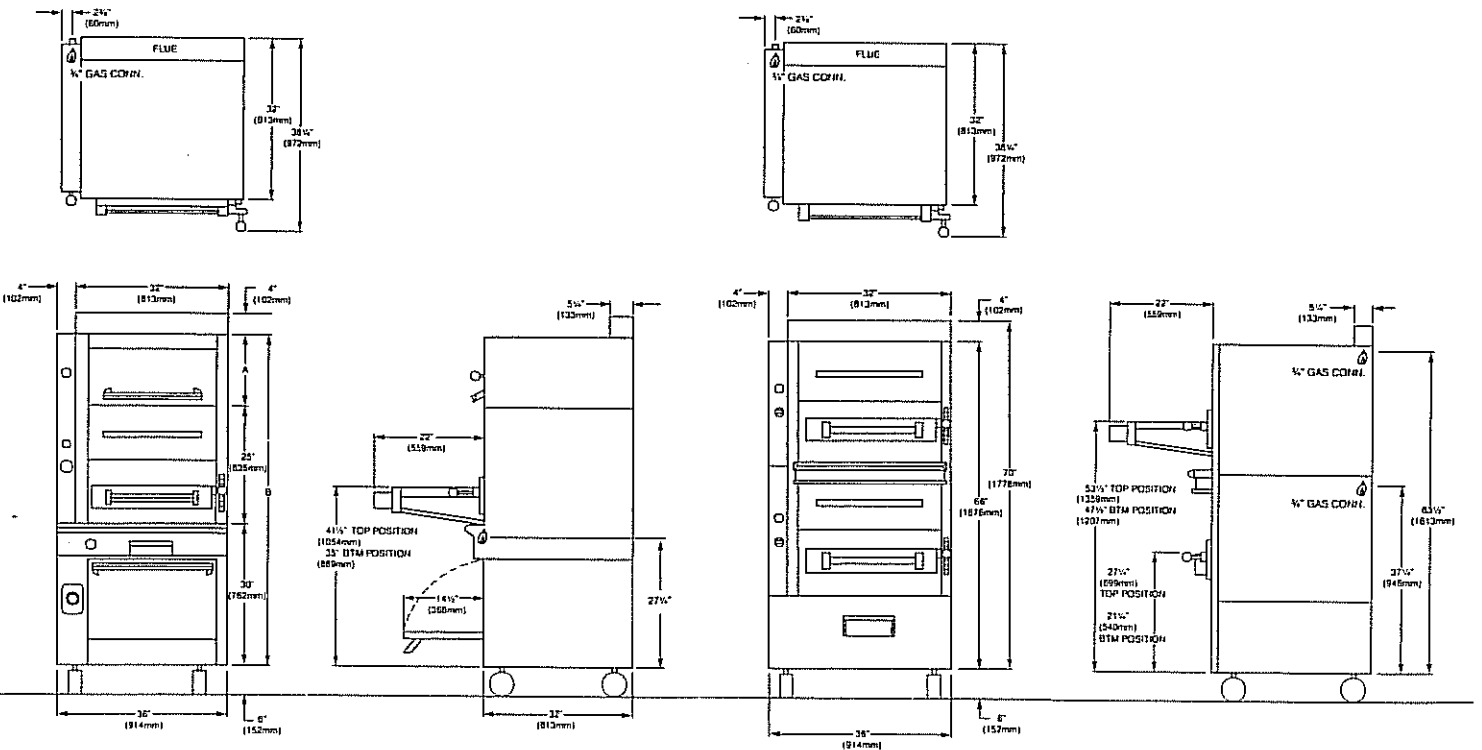
Shall be U.S. Range Cuisine Series Infrared Broiler with Cabinet, Finishing Oven, or Standard Oven, Model _____ with total BTU/Hour rating of _____ when used with natural/propane gas. Finish is to be stainless steel front and painted side (RH Only). Unit is to have 6" legs with adjustable feet. **Broiler Burners** are to be 30,000/35,000 BTU Hour each — 65,000 BTU/Hour total.

Standard Oven is to have one piece oven door with a heavy-duty, "keep-cool" door handle. Oven interior is to be porcelainized and have one chrome plated oven rack. Oven to come with thermostat having temperature range from 150° (low) to 500°F.

SPECIFICATIONS

Description

Width	36"
Depth	36"
Height — w/o Legs	70"
Height — w/Legs	76"
Type of Gas	Natural/Propane
No. of Burners/Broiler	2
BTU — Broiler Burner — Each	30,000/35,000
BTU — Broiler Total — Each	65,000
Broiling Grid	24" x 24"
BTU — Oven Burner	40,000
Oven Dimension — Interior	26"W x 28"D x 15"H
Gas Manifold (Front)	1 1/4" IPS



- NOTE:**
- Optional Pressure Regulator Required.
 - Many local codes exist, and it is the responsibility of the Owner and Installer to comply with those codes.
 - U.S. Range reserves the right to change or improve specifications without notification.
 - These appliances are intended for commercial use by professionally trained personnel.



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