

GARLAND

A **WELBILT** Company

Item #: _____

Model # **PB42R**

Product Name: **Power Burner Range — 34" Wide**
Gas Type: Natural L.P.



Model PB42R



Specifications: General —

Gas Heavy Duty Range with Oven Base. 34" wide. (2) Power Burners (front) and (2) Atmospheric Burners (rear). Stainless steel front with black sides. Available with Convection Oven Base or Storage Base. Recommended for high volume saute and stock pot production.

Standard Features:

- Stainless Steel Front
- (2) Power Burners — Front
Automatic Spark Ignition
Thermal Ring Barrier
Burner Bowl Heat Reservoir
- (2) Atmospheric Burners — Rear
- Cast Iron Top Grates
- Full Size Oven, Porcelainized Steel Interior
(26¼" Wide x 21" Deep x 13½" High)
- Nickel Plated Oven Rack
- 40 Series Range Match
- One Year Limited Warranty on Parts and Labor

Optional Features: (Additional Charge)

- Stainless Steel Sides
- Convection Oven Base (Add Suffix -C)
- Continuous Clean Oven Liners (Add Suffix -CC)
- Additional Oven Rack
- Rear Gas Convection (Inc. Tee)
- Set of (4) Casters (Front 2 Locking)

Proper Venting is Required, Check from Selection Below:

- 34LPBG — 10" High Low Profile Backguard
- 34BG — 17" High Backguard
- 34SD — Single Deck Hi-Shelf
- 34DD — Double Deck Hi-Shelf

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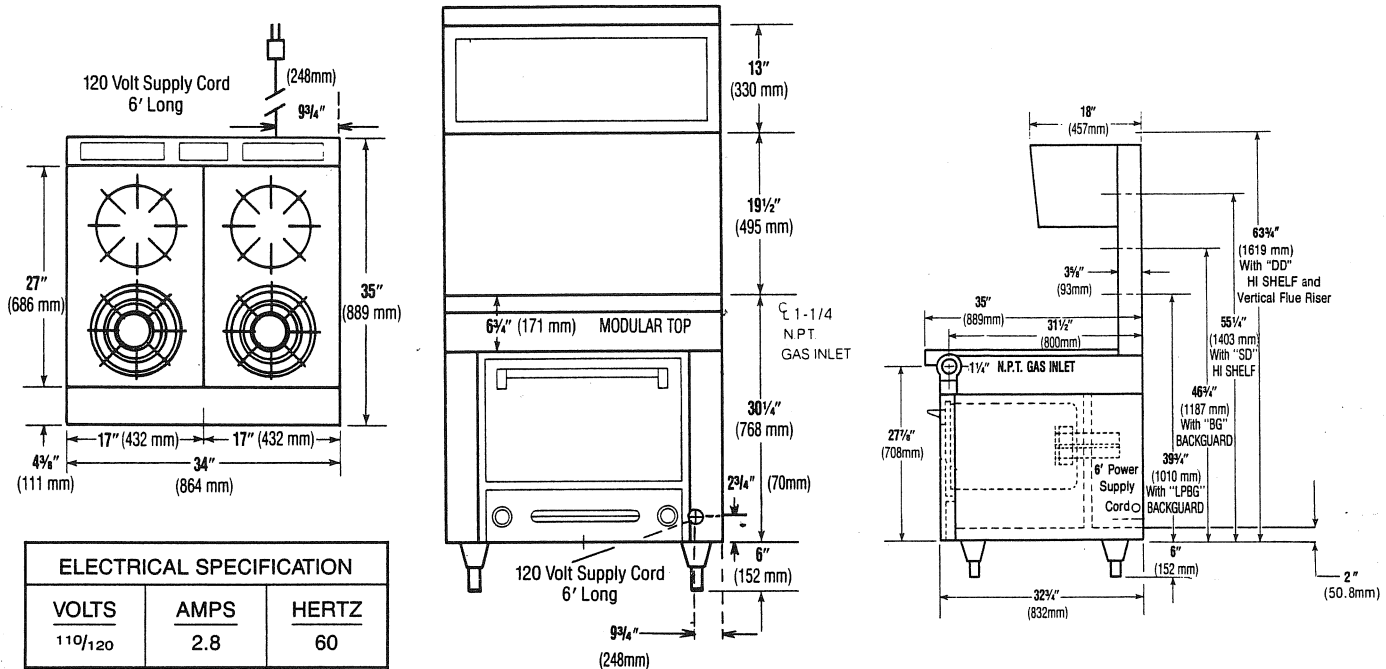
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Specifications and Dimensions



ELECTRICAL SPECIFICATION		
VOLTS	AMPS	HERTZ
110/120	2.8	60

RANGE PB42 Dimensions		OVEN Dimensions		NATURAL GAS RATED INPUT, BTU/HR	
Width	34"	Width	Std. 26 1/4"	RC 26 1/4"	2 Atmospheric 20,000 each
Depth	35"	Depth	22"	21"	2 Power Burners 20,000 each
Height w/NFS legs	36 1/4"	Height	13 1/2"	13 1/2"	Top Section total 80,000
Height less NFS legs	30 1/4"				Oven/Convection Oven 40,000
					Total 120,000

(Manifold size on all units; 1/4" N.P.T.)

INSTALLATION NOTES

Combustible Wall Clearances	Sides	Back
For reduced clearances, refer to ANSI Z223.1/NFPA #54	6" (152mm)	6" (152mm)
Entry Clearance	Crated	Uncrated
	39 1/4" (997mm)	34 1/4" (870mm)

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."

IMPORTANT: FOR OPTIMUM PERFORMANCE OPERATING GAS PRESSURE: NATURAL 6" W.C.

IMPORTANT: BATTERY MATCH RANGES REQUIRE PROPER VENTING. SEE SPEC SHEET # HDGSB-1084.

Continuous product improvement is a Garland policy. Therefore, specifications and designs are subject to change without notice.