



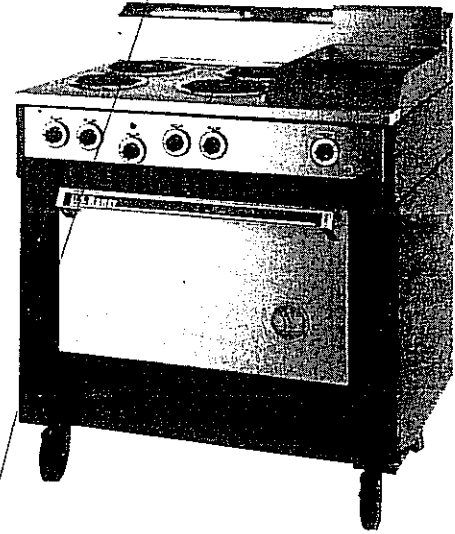
Project: _____

Quantity: _____ Item No.: _____

PERFORMER SERIES

36" MEDIUM DUTY ELECTRIC RANGES

Model # E-6-26 With Oven



E-4-TG12-26 with optional casters



STANDARD FEATURES

- Stainless Steel Door
- Black Powder Coat Epoxy Sides and Trim
- Porcelainized Steel Oven Interior (Sides, Rear, Deck and Door Liner)
- Six Open Elements, Switch Controlled
- Electric Heavy Duty Thermostat
- 6" Adjustable Legs (Brushed Chrome)
- One Standard Oven
- 7" Stainless Steel Backguard
- 208 or 240 volt

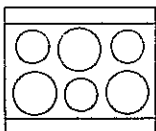
OPTIONAL FEATURES

- 12" Thermostatically Controlled Griddle, standard right, specify left (TG12)
- 24" Thermostatically Controlled Griddle, standard right, specify left (TG24)
- 36" Thermostatically Controlled Griddle, standard right, specify left (TG36)
- 12" Switch Controlled Hot Top, standard left, specify right (HT)
- Two 12" Switch Controlled Hot Tops, standard left, specify right
- Additional Oven Rack
- Hi-Shelf with black powder coat epoxy backguard and stainless steel plate shelf
- Hi-Shelf with stainless steel backguard and plate shelf
- Range mounted salamander broiler (EBS-R)
- Continuous clean oven interior (CC)
- Convection oven base with two speed fan (C1)
- Stainless steel main back for rear exposure
- 6" Stainless steel adjustable legs
- Swivel Casters with front brake

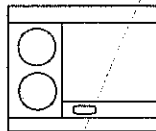
SHORT FORM SPECIFICATIONS

Electric medium duty range - 36" W x 31 1/4" D x 37 1/8" H (including 6" legs). Front serviceable. Optional convection oven available. Stainless steel door, valve panel and backguard, black powder coat epoxy sides and trim. Specify with open elements or with options of hot top (s) and/or griddle.

EXAMPLES OF TOP CONFIGURATIONS



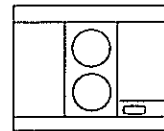
E-6-26



E-2-TG24-26



E-TG36-26



E-HT-2-TG12-26

PERFORMER SERIES

36" MEDIUM DUTY ELECTRIC RANGES

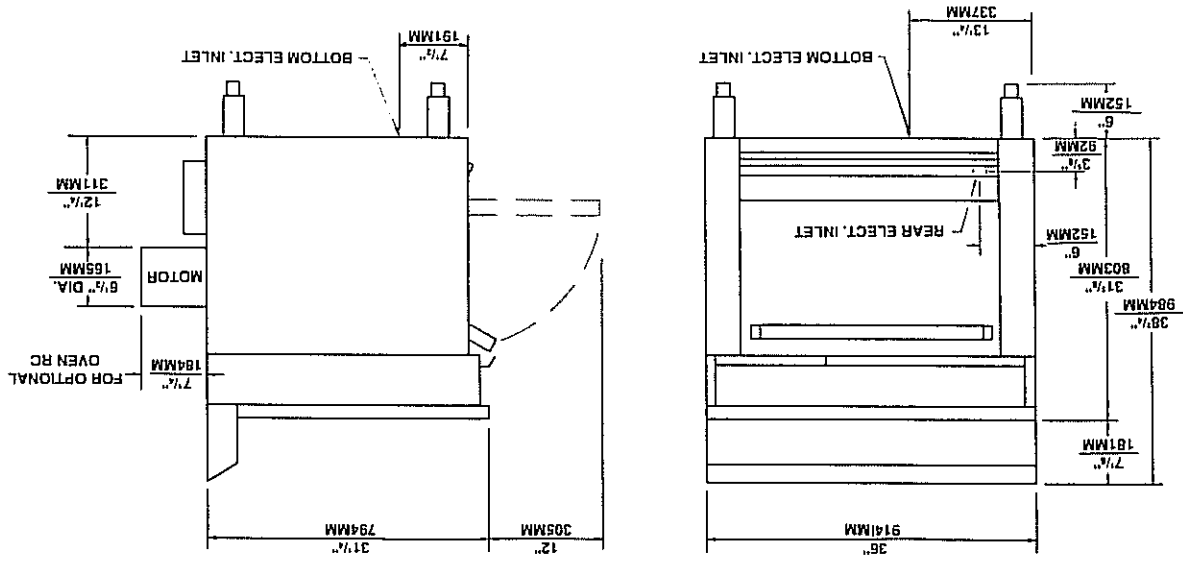
Model # E-6-26 With Oven

SPECIFICATIONS

Width - 36"
 Depth - 31 1/4"
 Height (working) without legs - 31 1/8"
 Height (working) with legs - 37 7/8"
 Overall height including stub back and legs - 44 1/4"
 Shipping weight - Standard oven base - 445 lbs. 202 Kg.
 Convection oven base - 495 lbs. 225 Kg.
 Cube - 36.3
 Usable Oven Dimensions - Standard oven base - 22 1/2" x 26 1/4" x 12 1/2"
 Convection oven base - 21 1/4" x 26 1/4" x 12 1/2"
 Combustible wall clearances: Range without Salamander - 3" sides - 1/2" back
 Range with Salamander - 6" sides - 1/2" back
 Range with hot top surface element - 6" sides - 2" back
 Convection oven allowance - 7 1/4" to rear of range for installation

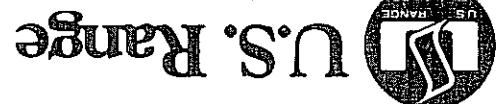
Basic Model	Cooking Top Option	Oven	Total KW	1 Phase			3 Phase			
				X	Y	Z	X	Y	Z	
E-6-26	6 Open Elements or Griddle Top	Std.	15.0	72	42	43	43	37	38	39
				75	49	44	42	38	32	
	(1) Hot Top or (1) Hot Top/Griddle	C1	15.8	76	45	43	48	39	38	42
				78	51	52	33	44	45	29
	(2) Hot Tops	Std.	16.4	79	46	43	49	40	37	42
				82	50	55	37	43	48	32
	With Salamander		7.0	34	28	34	29	-	29	
				208	240	208	240	Y	Z	
				Nominal Amperes Per Line						

Available wiring 240 volt (220/240) or 208 volt (197/119) Single or Three Phase. Specify which is required.



NOTE:

- 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.



U.S. Range

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