



PERFORMER SERIES

60" MEDIUM DUTY ELECTRIC RANGES

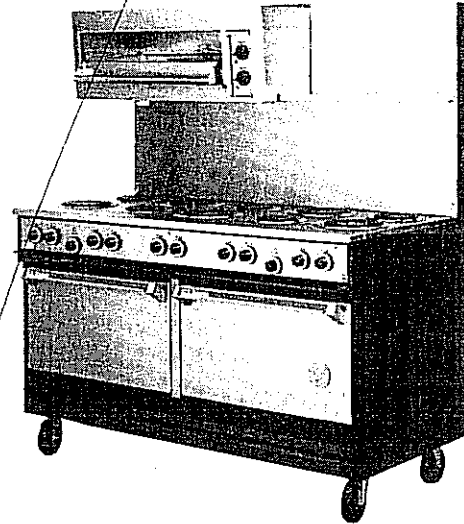
Model # E-10-2626 With Ovens

STANDARD FEATURES

- Stainless Steel Door
- Black Powder Coat Epoxy Sides and Trim
- Porcelainized Steel Oven Interior (Sides, Rear, Deck and Door Liner)
- Ten Open Elements, Switch Controlled
- Electric Heavy Duty Thermostat
- 6" Adjustable Legs (Brushed Chrome)
- Two Standard Ovens
- 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 Per Oven
- 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-R60)
- Continuous clean oven interior (CC)
- Convection oven base with two speed fan (C1 or C2). C1 available on left side only.
- Stainless steel main back for rear exposure
- 6" Stainless steel adjustable legs
- Swivel Casters with front brake



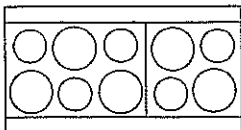
E-10-2626 with EBS-R60 and optional casters



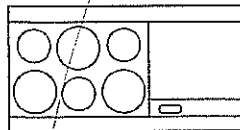
SHORT FORM SPECIFICATIONS

Electric medium duty range – 60" W x 31 1/4" D x 37 3/8" 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.

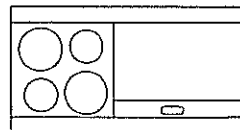
EXAMPLES OF TOP CONFIGURATIONS



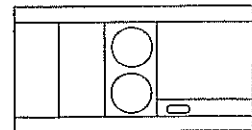
E-10-2626



E-6-TG24-2626



E-4-TG36-2626



E-HTHT-2-TG24-2626

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Model # E-10-2626 With Ovens

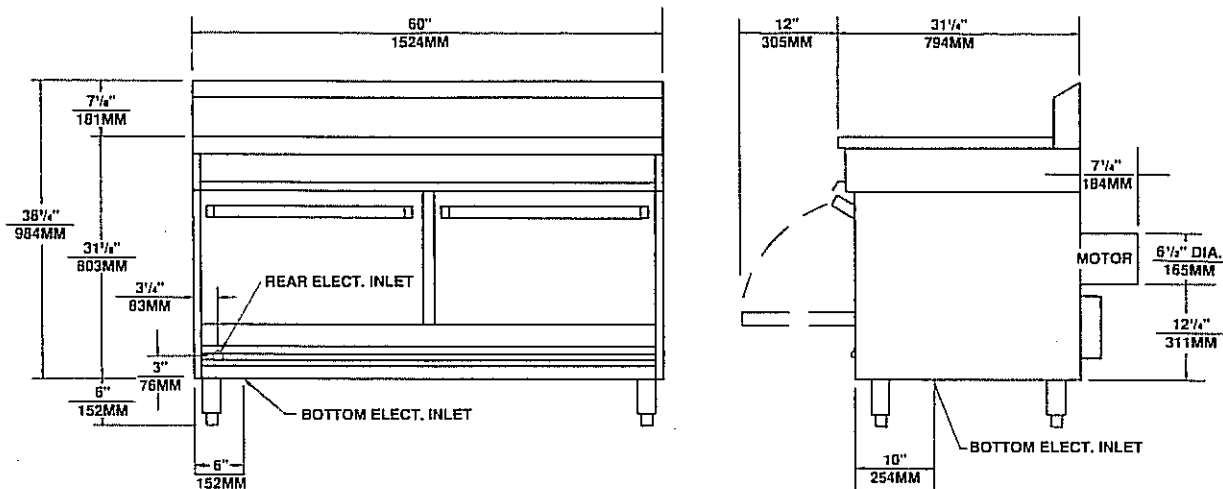
SPECIFICATIONS

Width - 60"
 Depth - 31 1/4"
 Height (working) without legs - 31 1/8"
 Height (working) with legs - 37 3/8"
 Overall height including stub back and legs - 44 1/4"
 Shipping weight - Standard oven base - 650 lbs. 295 Kg.
 (1) Convection oven base - 700 lbs. 318 Kg.
 (2) Convection oven bases - 750 lbs. 340 Kg.

Cube - 75.2
 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

Basic Model	Cooking Top Option	Oven	Total KW	Nominal Amperes Per Line							
				1 Phase		3 Phase					
				208	240	208			240		
E-10-2626	10 Open Elements or Griddle Top	Std.	26.5	127	110	X	Y	Z	X	Y	Z
		C1	27.0	130	113	80	74	70	70	64	61
		C2	27.5	132	115	74	80	79	64	69	68
	(1) Hot Top or (1) Hot Top/Griddle	Std.	27.2	131	113	86	69	74	75	60	64
		C1	27.8	133	116	80	80	73	69	69	64
		C2	28.3	136	118	77	79	82	68	69	71
	(2) Hot Tops or (2) Hot Top Griddles	Std.	28.1	135	117	90	69	78	78	60	68
		C1	28.5	137	119	78	80	82	68	69	71
		C2	29.1	140	121	80	82	82	69	71	71
	With Salamander Broiler, add		7.0	34	28	34	-	34	29	-	29

Available wiring 240 volt (220/240) or 208 volt (197/219) 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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