

RS-6P

600mm Griddle Gas Cooktop with Static Oven



PROFESSIONAL

Specifications

- NAT Gas: 70 MJ/h, LP Gas: 70 MJ/h
- Supplied with Gas regulator (specify NAT or LP on order)
- Gas Inlet: 3/4" BSP Male
- 180mm from Left, 30mm from Rear, 140mm from Floor
- Working Height: 900mm
- Dimensions: 600 x 800 x 1100H @ 130kg
- Packed Dimensions: 640 x 840 x 1260H @ 150kg
- Heavy duty construction with 304 stainless steel external panels
- Stainless steel feet with 55mm height adjustment range

Griddle

- 18 MJ/h burners with pilot, FFD, and piezo ignition
- 21mm thick mild steel griddle plate
- Griddle cooking area: 594mm x 530mm; 3148 cm²
- 2mm 304 stainless steel splash guards

Static Oven

- 33 MJ/h oven burner with cast iron sole plate
- Oven flame failure, pilot, and piezo ignition as standard
- Internal oven cooking space: 425mm x 585mm x 350mm H
- 100-340 °C thermostatically controlled static oven
- Ceramic Rockwool insulated oven walls and doors
- Drop down door for easy oven access
- 304 stainless steel 'cool touch' door handles
- Suits 1/1 Gastronorm size trays
- Supplied with 2 chrome oven racks with 4 rack support positions

Cleaning & Servicing

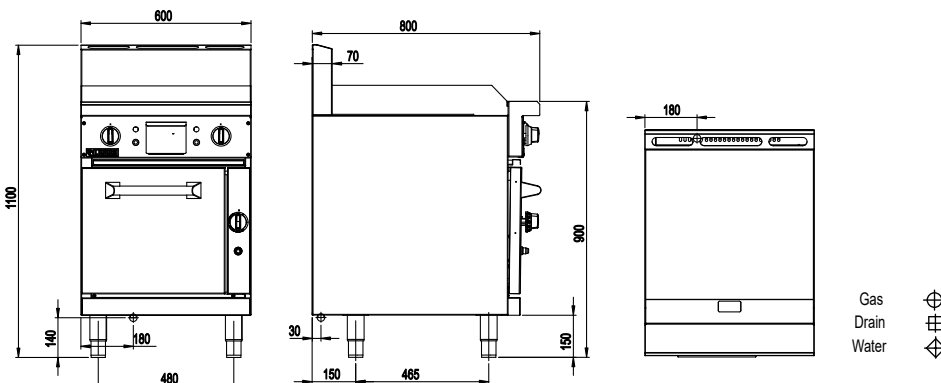
- Removable burners, hoods and spillage bowls
- Secondary undertray to catch any additional waste
- Oven racks, supports and sole plate easily removable
- Easy access to all parts and components from front

Options/Accessories

- Rear Castors (rigid)
- Front Castors (swivel with brakes)
- Ribbed or chrome finish on griddle plate
- LH and RH side shields
- Plinth mounting
- Convection Oven (see RF-6P specification sheet)

Warranty

- 1 Year Included + 1 Year Extendable upon registration



Must be installed by an authorised person in accordance with AS/NZS 3000.

Please note that specifications or design may be altered at any time without notice.

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