

U Series 24" Gas Restaurant Range

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Models

- U24-4L • U24-2G12L • U24-G24L
- U24-4S • U24-2G12S • U24-G24S



Model U24-4L

Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, with removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large easy-to-use control knobs
- Gas regulator

Standard on Applicable Models:

- Open storage base in lieu of oven
- Ergonomic split cast iron top ring grates
- Powerful 32,000 Btuh/ 9.37 kW 2 piece cast iron geometric open top burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control, 23" (584mm) working depth surface, Standard on right, optional on left
- 4-1/4" (108 mm) wide grease trough
- 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- 32,000 Btuh/9.37 kW cast iron "H" style oven burner
- Space saver oven w/ribbed porcelain bottom & door interior, aluminized steel top, sides and back
- Strong, keep-cool oven door handle
- Snap action modulating oven thermostat low to 500° F
- Nickel plated oven rack and 3-position removable oven rack guide

Options & Accessories

- Snap action modulating griddle control 175° to 425° F
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast iron "H" burner standard on left side
- Low profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- 6" (152mm) levelling swivel casters (4), w/front locking
- Flanged deck mount legs
- Celsius temperature dials
- Piezo spark ignition for pilots on griddles

Specifications

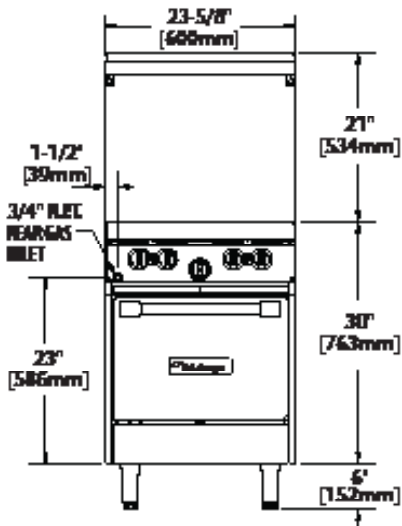
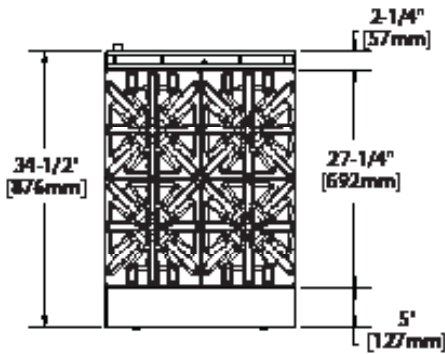
Gas restaurant series range with space saver oven. 23-5/8" (600mm) wide and 27" (686mm) deep work top surfaces. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Four powerful 2 piece 32,000 Btuh/9.37 kW (Natural gas), cast open burners set in split cast iron ergonomic grates. Griddle or optional hot top with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of open burners. Porcelain oven bottom and door liner. Durable heavy duty oven door w/ "keep cool" handle. Heavy cast iron "H" 32,000 Btuh/ 9.37 kW (natural gas) oven burner controlled by even bake, fast recovery snap action modulating oven thermostat. Available with storage base in lieu of oven

NOTE: Ranges supplied with casters must be installed with an approved restraining device.



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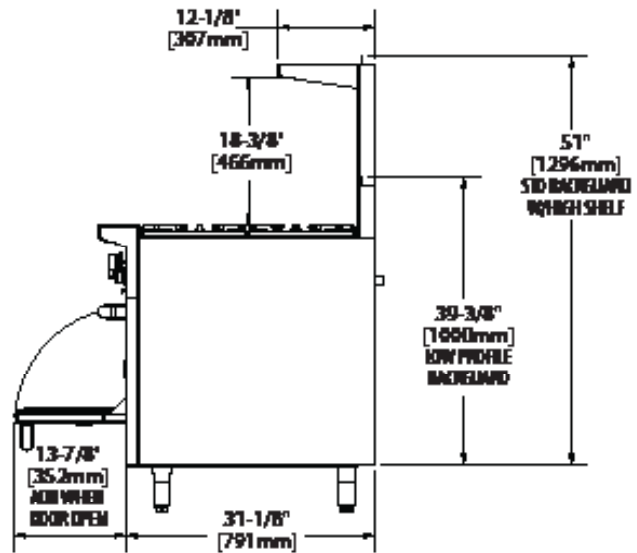
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Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

Note: Installation clearance reductions are applicable only where local codes permit.



Model Number	Description	Total BTU/Hr Natural Gas	Shipping Information		
			Lbs.	Kg	Cu Ft
U24-4L	Four Open Burners w/Space Saver Oven	160,000	302	137	29
U24-4S	Four Open Burners w/Storage base	128,000	221	100	29
U24-2G12L	12" Griddle, Two Open Burners w/Space Saver Oven	114,000	332	151	29
U24-2G12S	12" Griddle, Two Open Burners w/Storage base	82,000	251	114	29
U24-G24L	24" Griddle w/Space Saver Oven	68,000	367	166	29
U24-G24S	24" Griddle w/Storage Base	36,000	286	130	29

Width	Depth	Height w/ Shelf	Oven Interior			Combustible Wall Clearance		Entry Clearances	
			Height	Depth	Width	Sides	Rear	Crated	Uncrated
23-5/8" (600mm)	34-1/2" (876mm)	57" (1448mm)	13" (330mm)	26" (660mm)	20" (508mm)	14" (356mm)	6" (152mm)	25" (635mm)	24-1/2" (622mm)

Burner Ratings (BTU/Hr/kW)			
Gas	Open Top	Griddle/Hot Top	Oven
Natural	32,000/9.37	18,000/5.27	32,000/9.37
Propane	26,000/7.61	18,000/5.27	28,000/8.20

Manifold Operating Pressure	
Natural	Propane
4.5" WC 11 mbar	10" WC 25 mbar

Welbilt reserves the right to make changes to the design or specifications without prior notice.