

ENDURANCE™ GAS RANGES



STANDARD FEATURES

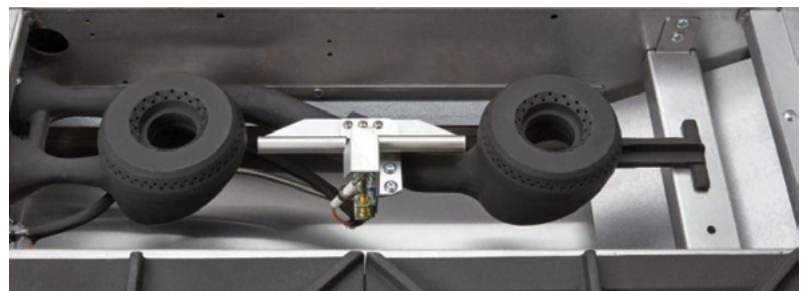
- Fully MIG welded frame
- Stainless steel front, sides and lift-off high shelf
- 6" adjustable legs
- 30,000 BTU/hr. open top burners with lift-off heads for easy cleaning
- Cool-to-the-touch control knobs
- Heavy duty cast grates, easy lift-off 12" x 12" in front and 12" x 14" in back
- Extra deep grates in back accommodate large pans or stock pots
- Extra deep pull-out stainless steel crumb tray with welded corners
- 35,000 BTU/hr. bakers depth standard oven allows 18" x 26" sheet pans to fit side-to-side or front-to-back in 36", 48" and 72" ranges (sheet pans fit front-to-back in 24" and one side of the 60" ranges)
- Oven thermostat adjusts from 250–500°F with low setting
- Each oven includes 2 racks and 4 rack positions
- 1" thick griddle plate with manual valves or thermostatic controls

FREE FREIGHT
(within the continental US only)

OPTIONAL FEATURES



Easy-to-use, rotary piezo ignition system requires no external electrical source, plug or battery.



The Flame Safety option, with integrated safety valve, ceases gas flow if standing pilot light is extinguished – increasing safety. Available for Open-Top Burners and all Griddle models.

Contact us at (866) AVENDRA or FFEpromos@avendra.com

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