KUTANO

KUT Range with Oven

Gas Range with Oven - 36" Wide

MODELS

□ KUT6BR



STANDARD FEATURES

- Stainless-Steel construction, interior, exterior front, and sides
- Stainless-Steel grate supports, burner support and pilot tubing.
- Heavy Duty 12" x 12" cast iron top grates and pilot protection.
- · Stainless Steel drip tray.
- Heavy gauge welded frame on 6" adjustable legs.
- Stainless-Steel cantilever shelf with an optional extended shelf for broiler mounting.
- 5" Stainless Steel bull nose landing ledge.
- Cast iron lift off open burners, 30.000 BTU/Hr each.
- · Independent pilot per burner.
- 6" adjustable legs.
- All units are ETL certified under ANSI Z83.11-CSA 1.8 standard.

OVEN

- Stainless Steel interior with porcelain back door and bottom.
- Thermostatic controlled from 250° F to 550° F, CSA and ANSI certified.
- Manual ignition.
- Accepts full size sheet pans (18" x 26").

INSTALLATION REQUIREMENTS

- GAS PRESSURE: 5.0" W.C. (NG). A pressure regulator sized for this unit is included, to be installed at time of connection.
- GAS CONNECTION: Gas line must be 3/4" or larger, same if flexible connectors are used.
- VENTILATION: An adequate ventilation system is required for commercial cooking equipment. Request more info @ National-Fire Protection Association, www.NFPA.org
- CLEARANCE: 6" rear & sides for combustible. 0" rear & sides for noncombustible. In the lower part, a space of 4" for all models must be installed with legs of minimum 6".







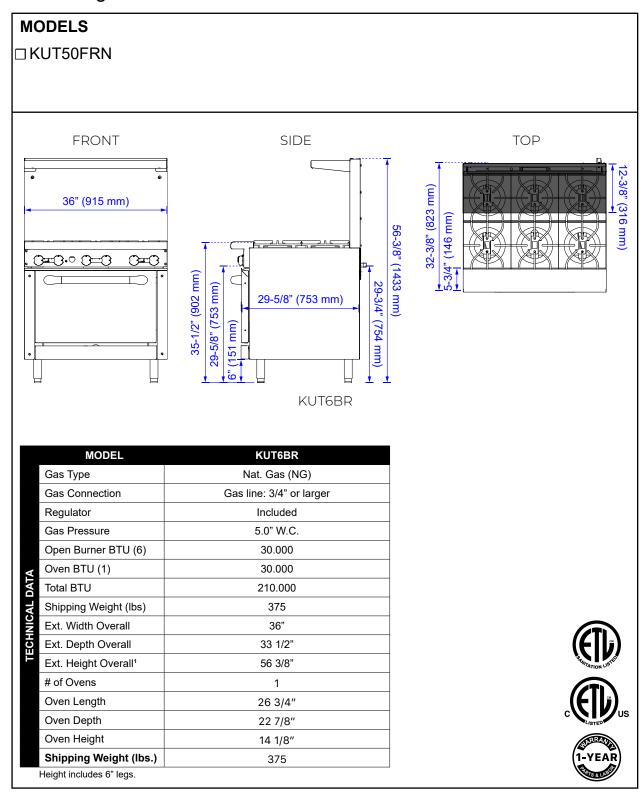
Revision Date: January 25, 2023

Kutano assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.



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