

100% manufactured from raw materials to provide the best cooking experience, a high standard of quality, and the highest durability in its class to meet the needs of a commercial kitchen.

CONSULTANT / CONTRACTOR NOTES:



Range Combo With Manual Griddle **FGR2B24G**

Standard Features:

GRIDDLE

- Stainless steel panel and sides.
- 14" gauge polished stainless steel construction.
- 3/4" (19.05mm) thick polished carbon steel working griddle plate.
- Fully welded griddle plate.
- Enameled burners placed every 12", providing uniformity when operating.
- Accessible pilots through front panel.
- Easily removable stainless steel griddle grease trap.

RANGE

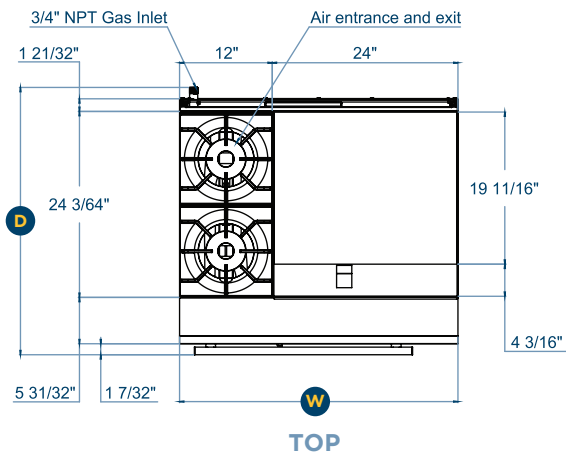
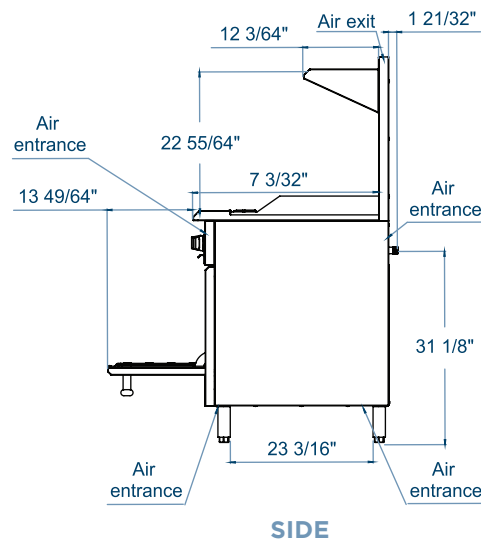
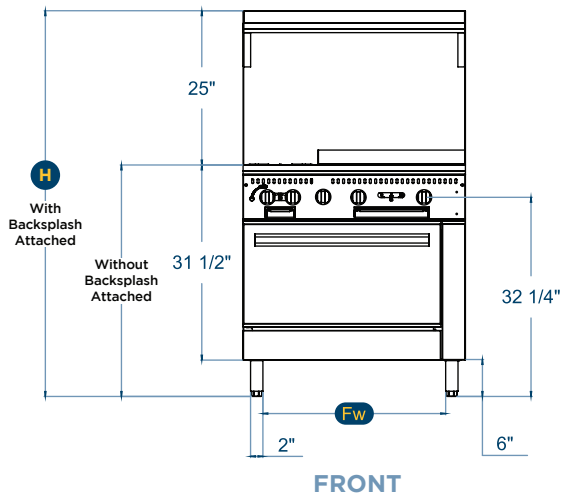
- 1-year parts and labor warranty.
- High efficiency open burners.
- Stainless steel panel and sides.
- 12" x 12" cast iron top grates designed for easy movement of pots across top sections.
- Deflectors to direct waste to crumb/drip pan.
- Large front panel, promoting safety and great functionality.
- Chrome plated injected aluminum knobs providing for better toughness and durability.
- Easily removable stainless steel crumb/drip pan.

OVEN

- High efficiency open burners.
- Oven with snap action thermostat from 210°F to 550°F and 100% safety shut off.
- 26 1/2" Standard bakery depth on all ovens.
- Double-sided enamel oven cavity (Exterior and interior top, bottom, and side).
- Heavy-duty oven wired rack - 1/8" diameter.
- The standard oven has 3 shelf positions and 1 rack.
- Counterweight balanced doors.
- Accessible pilots through front panel.
- Easily removable stainless steel griddle grease trap.

FGR2B24G

Range Combo With Manual Griddle



SPECIFICATIONS

- Manifold pressure is 4" W.C. (Natural Gas) or 10" W.C. (Propane Gas).
- 3/4" NPT rear gas connection and pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000 ft.

Model	Exterior Product Dimensions & Weight						Shipping Crate Dimensions & Weight				Oven - Inside		
	Width (W)	Depth (D)	Height (H)		Fw	Weight	Width	Depth	Height	Weight	Width	Depth	Height
			W.O.B.S.	W.B.S.									
FGR2B24G	36"	35"	41 17/64"	62 33/64"	29 27/32"	418 lb	40"	40 35/64"	52 61/64"	549 lb	26 31/32"	26 37/64"	15 23/64"

UTILITY INFORMATION

GAS SUPPLY								
Model	Burners	Propane		Natural		Manifold Pressure		
		kcal/h	BTU/h	kcal/h	BTU/h	Natural Gas	Propane Gas	
FGR2B24G	Range 12"	2	12,600	25,000	12,600	25,000	4" W.C.	10" W.C.
	Griddle 24"	2	15,121	60,000	15,121	60,000		
	Oven 36"	1	8,315	33,000	8,820	35,000		

INSTALLATION INSTRUCTIONS

A pressure regulator sized for this unit is included. The gas line connecting to the range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org

***NOTE:** In line with its policy to continually improve its product, Fortress™ reserves the right to change materials and specifications without notice.

- Specify the type of gas when ordering.
- Specify altitude when above 2,000 feet.



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Warranty/TECH Support Call: 800-722-6075
or Email us at: service@fortress.com