

36" Commercial Gas Range with 2 Burners, 20" Griddle Plate and Standard Oven

Item: 46026 46126
Model: CE-CN-0002-GN CE-CN-0002-GL

Maximize your cooking in your busy kitchen with Omcan's 36" Commercial Range with 20" Griddle Plate, 2 Burners and Standard Oven.

Equipped with two 30,000 BTU open top burners, this commercial gas range provides the power needed to sauté, boil, and simmer your dishes flawlessly. The 31,000 BTU standard oven offers extra flexibility, allowing you to warm foods or bake desserts. With a temperature range from 121 - 288°C (250 - 550°F), it can handle a diverse range of recipes.



FEATURES:

- ✓ Stainless steel front and galvanized sides
- ✓ Cast iron open burners, each 30,000 BTU/hour
- ✓ Welded frame structure for best stability
- ✓ 20" griddle plate (3/4" thickness), with splash guard
- ✓ Adjustable heavy-duty legs
- ✓ Anti-clogging pilot over under the grate
- ✓ Pull-out crumb tray with angled handle in the front
- ✓ U-shape oven burner
- ✓ Thermal coupling safety valve for the oven
- ✓ Stainless steel oven door with good insulation
- ✓ Stainless steel handle for bottom oven
- ✓ Kick plate at the bottom for easy access for servicing
- ✓ 3/4" NPT rear gas connection

Telephone: 1-800-465-0234

Fax: (905) 607-0234

Email: sales@omcan.com

Website: www.omcan.com



Authorized Dealer



Made in China

Page 1 / 2

TECHNICAL SPECIFICATION

Item	46026	46126
Model	CE-CN-0002-GN	CE-CN-0002-GL
Features	Natural Gas	Liquid Propane
Number of Burners, Griddles	2 Burners + 1 Griddle Plate	
BTU/hr	131,000 Burner: 30,000 (each) Griddle: 20,000 Oven: 31,000	
Oven Dimensions	26.6" x 23.5" x 13.9" (675.6 x 596.9 x 353 mm)	
Burner Dimensions	12" x 12" (304 x 304 mm)	
Griddle Plate Dimensions (WD)	20" x 24" (508 x 602 mm)	
Griddle Plate Thickness	0.75" / 19 mm	
Temperature Range	121 - 288°C (250 - 550°F)	
Net Dimensions	36" x 32.5" x 60" (914.4 x 825.5 x 1524 mm)	
Net Weight	403 lb (182.8 kg)	

TECHNICAL DRAWINGS

