

24" Commercial Gas Range with 4 Burners and Standard Oven – Liquid Propane

Item: 46124

Model: CE-CN-0609-L



Maximize your cooking in your busy kitchen with Omcan 24" Commercial Gas Range with 4 Burners and Standard Oven.

Equipped with four 30,000 BTU open top burners, this natural 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 to 288 degrees Celsius, it can handle a diverse range of recipes.

FEATURES:

- ✓ Stainless steel front and galvanized sides
- ✓ Cast iron open burner, each 30,000 BTU/hr
- ✓ Thermostat 250°F - 550°F controlled
- ✓ Welded frame structure for best stability
- ✓ Adjustable heavy-duty legs
- ✓ U-shape oven burner with 31,000 BTU/hr
- ✓ Pull-out crumb tray with angled handle at the front
- ✓ Anti-clogging pilot cover under the grate
- ✓ 12" x 12" cast iron grate



TECHNICAL SPECIFICATION

Item	46124
Model	CE-CN-0609-L
Gas Type	Natural
Number of Burners	4 top burners + 1 oven burner
BTU	Total: 151,000 BTU Each burner: 30,000 BTU Oven: 31,000 BTU
Oven Dimensions	20.5" x 25.8" x 13.9" (520.7 x 655.3 x 353 mm)
Temperature Range	121 - 288°C (250 - 550°F)
Net Dimensions	24" x 32.6" x 59.8" (609 x 827 x 1520 mm)
Net Weight	291.01 lbs. (132 kg)
Gross Dimensions	28.3" x 40.1" x 43.3" (720 x 1020 x 1100 mm)
Gross Weight	357.1 lbs. (162 kg)

TECHNICAL DRAWINGS

