

36" Commercial Natural Gas Range with 6 Burners and Convection Oven – 211,000 BTU

Item: 47449

Model: CE-CN-0914-RC

Maximize your cooking in your busy kitchen with Omcan's 36" Commercial Range with 6 Burners and Convection Oven.

This natural gas range features 6 open top burners and a large convection oven, making it an invaluable addition to your commercial kitchen. The heavy-duty cast iron grates allow you to easily boil, sauté, simmer, and handle various other cooking tasks, while the oven offers a practical solution for keeping your dishes warm or baking desserts for your menu.



FEATURES:

- ✓ Stainless steel front and galvanized sides
- ✓ Cast iron open burners, each 30,000 BTU/hour
- ✓ Thermostat controlled oven, temperature ranging from 220-490°F
- ✓ Cooling switch to reduce cavity temperature quickly
- ✓ Double circulating fans to ensure even temperature
- ✓ Adjustable heavy-duty legs



TECHNICAL SPECIFICATION

Item	47449
Model	CE-CN-0914-RC
Gas Type	Natural
Number of Burners	6
BTU	Total: 211,000 BTU Each burner: 30,000 BTU Oven: 31,000 BTU
Temperature Range	105 - 255°C (220 - 490°F)
Net Dimensions	36" x 35" x 56.5" (914 x 889 x 1435 mm)
Net Weight	386 lbs. (175 kg)
Oven Dimensions	26.6" x 23.5" x 13.8" (675 x 597 x 350 mm)
Burner Dimensions	12" x 12" (304 x 304 mm)
Gross Dimensions	41" x 38" x 35" (1041 x 965 x 889 mm)
Gross Weight	485 lbs. (220 kg)

TECHNICAL DRAWINGS

