



Food Equipment

SERVING THE FOOD INDUSTRY SINCE 1951

60" Natural Gas Commercial Range with 36" Charbroiler, 4 Burners and 2 Standard Ovens

Item: 48335 Model: CE-CN-60-36CB-NG



Maximize your cooking in your busy kitchen with Omcan Commercial Range 4 Burners and 2 Standard Ovens.

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.

Two 30,000 BTU standard ovens offer extra flexibility, allowing you to warm foods or bake desserts. With a temperature range from 250 - 550°F (121 - 288°C), it can handle a diverse range of recipes.

FEATURES:

- ✓ Stainless steel front, galvanized sides
- ✓ Cast iron open burners, each 30,000 BTU/hr
- ✓ 36" charbroiler, 32,000 BTU/hr
- ✓ Thermostat (250 - 550°F) controlled oven
- ✓ Welded frame structure for best stability
- ✓ Standby S/S pilot for easy start
- ✓ Adjustable heavy duty legs
- ✓ 12" x 12" (30 x 30 cm) cast iron grate
- ✓ A pull-out crumb tray with angled handle at the front
- ✓ U-shape oven burner with 30,000 BTU/hour
- ✓ 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, easy access for servicing
- ✓ 3/4" NPT rear gas connection

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Authorized Dealer



Made in China

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TECHNICAL SPECIFICATION

Item	48335
Model	CE-CN-60-36CB-NG
Gas Type	Natural Gas
Number of Burners/Ovens	1 charbroiler + 4 top burners + 2 standard ovens
BTU/hr	276,000 Burner: 30,000 each Charbroiler: 32,000 Oven: 30,000 each
Temperature Range	121 - 288°C (250 - 550°F)
Net Dimensions	60" x 35" x 60" (1520 x 890 x 1520 mm)
Net Weight	683 lb (310 kg)

TECHNICAL DRAWINGS

