



FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

36" Commercial Gas Range with Oven 6 Burner Natural Gas 106,000 BTU

ITEM:

48595 CE-CN-3618U

MODEL:





Featuring a spacious 5.2 cu. ft. convection oven, and six sealed burners for ultimate flexibility. Enjoy precision cooking with an infrared broil burner, continuous grates for easy pot movement, and an automatic re-ignition system for peace of mind. The stunning blue porcelain interior and porcelain drip pan make for easy cleanup, while the sleek design adds style to any kitchen.



- 36" Freestanding Range
- Convection type oven
- Infrared broil burner
- **Dual burners**
- continuous grates
- 6 sealed burners
- Automatic re-ignition
- Porcelain drip pan
- 5.2 cuft. capacity
- Blue porcelain oven interior

Telephone: 1-800-465-0234

Fax: (905) 607-0234

Email: sales@omcan.com

Website: www.omcan.com









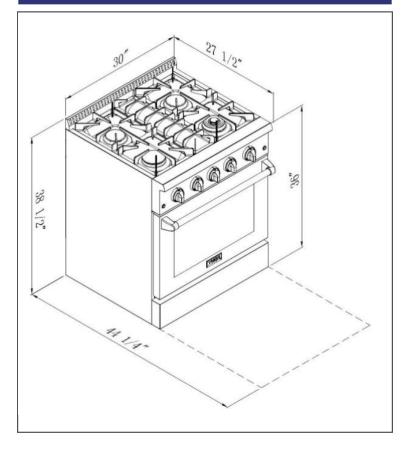




FOOD EQUIPMENT



TECHNICAL DRAWING



TECHNICAL SPECIFICATION	
Item	48595
Model	CE-CN-3618U
Gas Type	Natural Gas
Capacity (oven)	5.2 cuft.
Burner BTU	2 x Sealed Dual Burners (15,000 BTU) (650 on simmer) 1x Sealed Single Burner (18,000 BTU) 3x Sealed Single Burner (12,000 BTU)
Oven BTU	Broil Burner: 16,500 BTU Bake Burner: 22,000 BTU
Electricals	120V/60hz/1ph
Max Amperage	5 A
Net Dimensions (WDH)	36" x 28" x 39" (914 x 711 x 990 mm)
Gross Dimensions (WDH)	39" x 30" x 44" (990 x 762 x 1118 mm)
Net Weight	267 lb. (121 kg.)
Gross Weight	315 lb. (143 kg.)

BMAD System (Low maintenance high performance). Dimensions rounded up to the nearest inch or millimeter. Specifications subject to change without notice.