

60" Commercial Gas Range with 10 Burners and 2 Standard Ovens

Item: 46027

Model: CE-CN-1524-R



Maximize your cooking in your busy kitchen with Omcan 60" Commercial Range with 10 Burners and 2 Standard Ovens.

Equipped with ten 30,000 BTU open top burners, this natural gas range provides the power needed to sauté, boil, and simmer your dishes flawlessly. Two 31,000 BTU standard ovens offer 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, sides, back riser and shelf
- ✓ Cast iron open lift off burner, each 30,000 BTU/hr
- ✓ Thermostat (250°F- 550°F) controlled oven
- ✓ Welded frame structure for best stability
- ✓ Standby S/S pilot for easy start
- ✓ Adjustable heavy duty legs
- ✓ 12" x12"(30x30cm) cast iron grate
- ✓ A pull-out crumb tray with angled handle in the front
- ✓ U-shape oven burner with 35,000 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 for easy access for servicing
- ✓ 3/4" NPT rear gas connection

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Authorized Dealer



TECHNICAL SPECIFICATION

Item	46027
Model	CE-CN-1524-R
Gas Type	Natural
Number of Burners	10 top burners + 2 oven burners
BTU	362,000 Burner: 30,000 (each) Oven: 31,000
Oven Dimensions	26.5" x 25.8" x 13.8" (673 x 655 x 351 mm)
Temperature Range	121 - 288°C (250 - 550°F)
Net Dimensions	60" x 32.6" x 60.1" (1524 x 828 x 1527 mm)
Net Weight	616 lbs. (279.4 kg)
Gross Dimensions	65" x 39.8" x 35" (1650 x 1011 x 889 mm)
Gross Weight	737 lbs. (334.3 kg)

TECHNICAL DRAWINGS

