

36" Commercial Natural Gas Range with 4 Burners, a 12" Griddle Plate and Standard Oven

Item: 46025

Model: CE-CN-0004-GN



Maximize your cooking in your busy kitchen with Omcan's 36" Commercial Range with 12" Griddle Plate, 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 burners, each 30,000 BTU/hour
- ✓ Welded frame structure for best stability
- ✓ 12" griddle plate ($\frac{3}{8}$ " thickness), with splash guard
- ✓ Adjustable heavy-duty legs
- ✓ Anti-clogging pilot over under the grate
- ✓ Pull-out crumb tray with angled handle in the front
- ✓ U-shape oven burner
- ✓ 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
- ✓ $\frac{3}{4}$ " NPT rear gas connection



TECHNICAL SPECIFICATION

Item	46025
Model	CE-CN-0004-GN
Gas Type	Natural
Number of Burners	4 Burners + 1 Griddle Plate
BTU	171,000 Burner: 30,000 (each) Griddle Burner: 20,000 Oven: 31,000
Oven Dimensions	26.6" x 23.5" x 13.9" (675.6 x 596.9 x 353 mm)
Burner Dimensions	12" x 12" (304 x 304 mm)
Temperature Range	121 - 288°C (250 - 550°F)
Net Dimensions	32.5" x 36" x 60" (825.5 x 914.4 x 1524 mm)
Net Weight	403 lbs. (182.8 kg)
Gross Dimensions	41" x 40" x 52" (1041.4 x 1016 x 1320.8 mm)
Gross Weight	507 lbs. (230 kg)

TECHNICAL DRAWINGS

