

60" Commercial Natural Gas Range with 6 Burners, a 24" Griddle and 2 Standard Ovens

Item: 46028

Model: CE-CN-0006-GN



Maximize your cooking in your busy kitchen with Omcan 60" Commercial Range with 24" Griddle, 6 Burners and 2 Standard Ovens.

Equipped with six 30,000 BTU open top burners and a 24" griddle, 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 and galvanized sides
- ✓ Cast iron open burners, each 30,000 BTU/hour
- ✓ Welded frame structure for best stability
- ✓ 24" griddle plate ($\frac{3}{4}$ " 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	46028
Model	CE-CN-0006-GN
Gas Type	Natural
Number of Burners	6 + 1 Griddle Plate
BTU	282,000 Burner: 30,000 (each) Griddle Burner: 20,000 (each) Oven: 31,000 (each)
Oven Dimensions	26.6" x 23.5" x 13.9" (675.6 x 596.9 x 353 mm)
Burner Dimensions (Open, Cast Iron)	12" x 12" (304 x 304 mm)
Temperature Range	121 - 288°C (250 - 550°F)
Net Dimensions	32.6" x 60" x 60.4" (828 x 1524 x 1534 mm)
Net Weight	683 lbs. (309.8 kg)
Gross Dimensions	65" x 40" x 48" (1651 x 1016 x 1219 mm)
Gross Weight	816 lbs. (370 kg)

TECHNICAL DRAWINGS

