

RESTAURANT SERIES RANGES – 24-36”



36-BP-S30

Standard Features

- 20” oven with 4 burners
- 30” oven with 6 burners
- Stainless steel front and sides, landing ledge.
- Oven is porcelainized on five contact surfaces, bottom, door liner, side liner and back liner.
- 40,000 BTU/hr. lift-off burner heads for performance cooking and easy cleaning
- 12” x 12” heavy duty cast iron section grates remove easily and safely and accommodates a full range of cooking utensils for maximum versatility.
- 7” stainless steel landing ledge provides a functional working area.
- Available in 24” and 36” or also available in 48” and 60” width models.
- Anti-clogging pilot shield design engineered into the grate
- 6” adjustable legs

Specifications

- 12” x 12” heavy duty cast iron section grates remove easily and safely. Cast-in bowl directs heat to the cooking surface.
- Grate design allows pots to slide from section to section.
- Wide oven is porcelainized on five contact surfaces for easy cleaning
- Unique burner baffle distributes heat flow evenly throughout the 40,000 BTU oven
- Oven door is removable for easy cleaning
- Stainless steel front, ledge, backguard, sides and shelf.
- 7” wide stainless steel landing ledge provides a functional working area

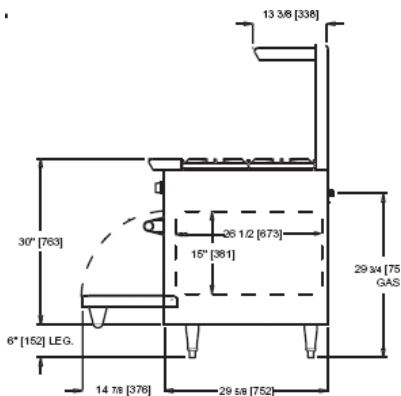
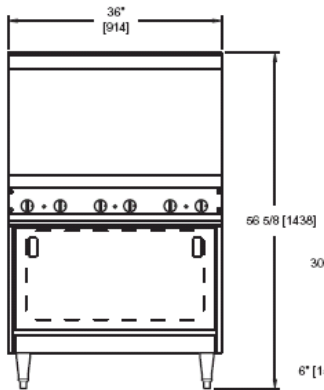
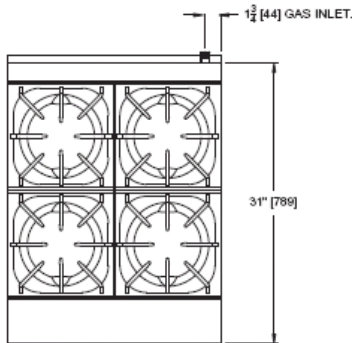
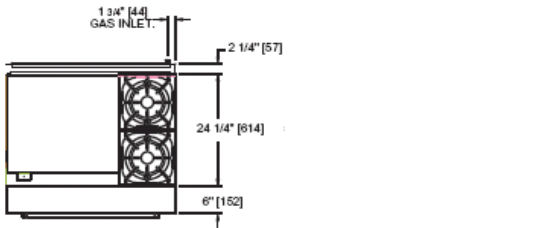
Options & Accessories

- Additional Racks
- Gas Conversion kits
- Casters – Set of 4
- Quick Disconnect and Flexible Gas Hose
- Left Hand Griddle (standard right)
- Convention Oven 36” only

Certifications



RESTAURANT SERIES RANGES – 24-36"



PRODUCT SPECIFICATIONS

Construction:

16 gauge construction with welded front frame. Fully insulated with non-sag fiberglass. Porcelainized oven interior oven includes, deck and door linings. Equipped with one heavy-duty locking chrome plated rack.

Clearance: Legs or casters are required. or 2" over-hang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 4" from back, 10" from sides from combustible surfaces.

Gas Information:

Manifold pressure is 5.0"W.C. for natural gas or 10.0" W.C. for propane gas. Manifold size is 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection.

Must specify type of gas and elevation if over 2000 ft. when ordering.

- 24-BP-4B-S20,** 4 burner, 20" Standard Oven, 190,000 BTU
- 24-BP-2B-G12-S20,** 20" Standard Oven, 2 burner, 12" Griddle, 130,000
- 24-BP-0B-G24-S20,** 20" Standard Oven, 0 Burner, 24" Griddle, 70,000 BTU
- 36-BP-6B-S30,** 30" Standard Oven, 6 burner, 280,000 BTU
- 36-BP-4B-G12-S30,** 30" Oven, 4 Burners, 12" Griddle, 220,000 BTU
- 36-BP-2B-G24-S30,** 30" Oven, 2 Burners, 24" Griddle, 160,000 BTU
- 36-BP-0B-G36-S30,** 30" Oven, 0 Burners, 36" Griddle, 100,000 BTU

Overall Dimensions:

- 24-BP-4B-S20: 31"D x 56 5/8"H x 24"W
- 24-BP-2B-G12-S20: 31"D x 56 5/8"H x 24"W
- 24-BP-0B-G24-S20: 31"D x 56 5/8"H x 24"W
- 36-BP-6B-S30: 31"D x 56 5/8"H x 36"W
- 36-BP-4B-G12-S30: 31"D x 56 5/8"H x 36"W
- 36-BP-2B-G24-S30: 31"D x 56 5/8"H x 36"W
- 36-BP-0B-G36-S30: 31"D x 56 5/8"H x 36"W

Inside Dimensions:

- 20" Oven 26.5"D x 15"H x 20.5"W
- 30" Oven 26.5"D x 15"H x 30"W

Shipping:

- 24-BP-4B-S20: 480 lbs
- 24-BP-2B-G12-S20: 480 lbs
- 24-BP-0B-G24-S20: 480 lbs
- 36-BP-6B-S30: 600 lbs
- 36-BP-4B-G12-S30: 600 lbs
- 36-BP-2B-G24-S30: 600 lbs
- 36-BP-0B-G36-S30: 600 lbs

Freight Class: 110

FOB: Allen, TX 75013