

## RESTAURANT SERIES RANGES – 36" WITH CONVECTION OVEN



36-BP-6B-C26

### 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
- ½ HP, 2 speed motor
- Motor can be turned off to run oven as a standard oven

### Standard Features

- 30" convection 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

### Options & Accessories

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

### Certifications



# RESTAURANT SERIES RANGES – 36" WITH CONVECTION OVEN

## 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.**

**36-BP-6B-C26**, 6 burner, 26.5" Convection Oven, 280,000 BTU

**36-BP-6B-C30**, 6 burner, 30" Convection Oven, 280,000 BTU

**36-BP-4B-G12-C30**, 30" Convection Oven, 4 Burners, 12" Griddle, 220,000 BTU

**36-BP-2B-G24-C30**, 30" Convection Oven, 2 Burners, 24" Griddle, 160,000 BTU

**36-BP-0B-G36-C30**, 30" Convection Oven, 0 Burners, 36" Griddle, 100,000 BTU

### Overall Dimensions:

36-BP-6B-C26: 38"D x 56 5/8"H x 36"W

36-BP-6B-C30: 38"D x 56 5/8"H x 36"W

36-BP-4B-G12-C30: 38"D x 56 5/8"H x 36"W

36-BP-2B-G24-C30: 38"D x 56 5/8"H x 36"W

36-BP-0B-G36-C30: 38"D x 56 5/8"H x 36"W

### Inside Dimensions:

26" Oven 26.5"D x 15"H x 26.5"W

30" Oven 26.5"D x 15"H x 30"W

### Shipping:

36-BP-6B-C26: 600 lbs

36-BP-6B-C30: 600 lbs

36-BP-4B-G12-C30: 600 lbs

36-BP-2B-G24-C30: 600 lbs

36-BP-0B-G36-C30: 600 lbs

**FOB:** Allen, TX 75013

