



RESTAURANT SERIES RANGES

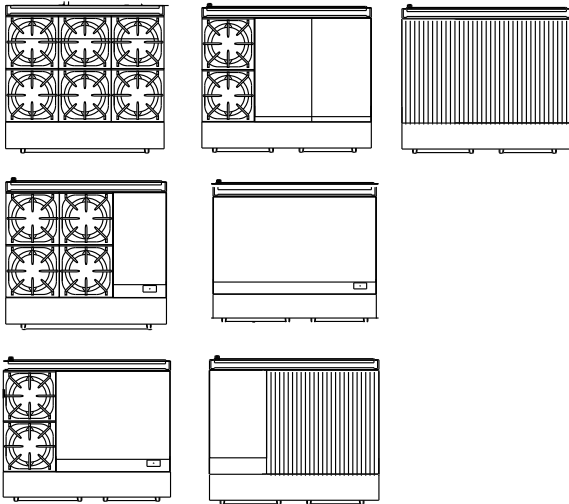
SERIES: BP-36"



Bakers Pride® 36" ranges have all stainless steel construction and premium features including: 40,000 BTUH lift-off burners, one 30" wide 40,000 BTUH oven, 7" front landing edge, 10" back shelf, and 6" adjustable legs. We offer a wide variety of configurations to suit your needs; select a six-burner range or single 36" griddle, or combine burners with a 12" or 36" griddle or two hot tops. These ranges are also offered with either a large 36" charbroiler or a 24" charbroiler with a 12" griddle. Available for use with natural gas or liquid propane.

You can choose the optional convection oven for even more control within the cooking chamber. Turn the motor off to use as a standard oven.

VANTAGE STOVETOP CONFIGURATION



FEATURES AT A GLANCE

- 40,000 BTUH burners
- Lift-off burner heads
- Natural or LP gas
- One 30" wide, 40,000 BTUH oven
- Griddle, hot top, or charbroiler (on specific models)
- 1" (25 mm) thick griddle (on specific models)
- Burner for every 12" (305 mm) of griddle surface
- 12" (305 mm) sq. cast iron section grates
- 7" (178 mm) stainless steel landing ledge
- 6" (152 mm) adjustable legs
- Oven is porcelainized on bottom, sides, back, and door liner
- Rack guides have four positions for two standard wire racks (Ribbed bottom is fifth position.)
- Grate design allows pots to slide from section to section
- Unique burner baffle design
- Removable oven door
- Stainless steel front, sides, landing ledge, back guard, and shelf
- One-year limited warranty

OPTIONS & ACCESSORIES

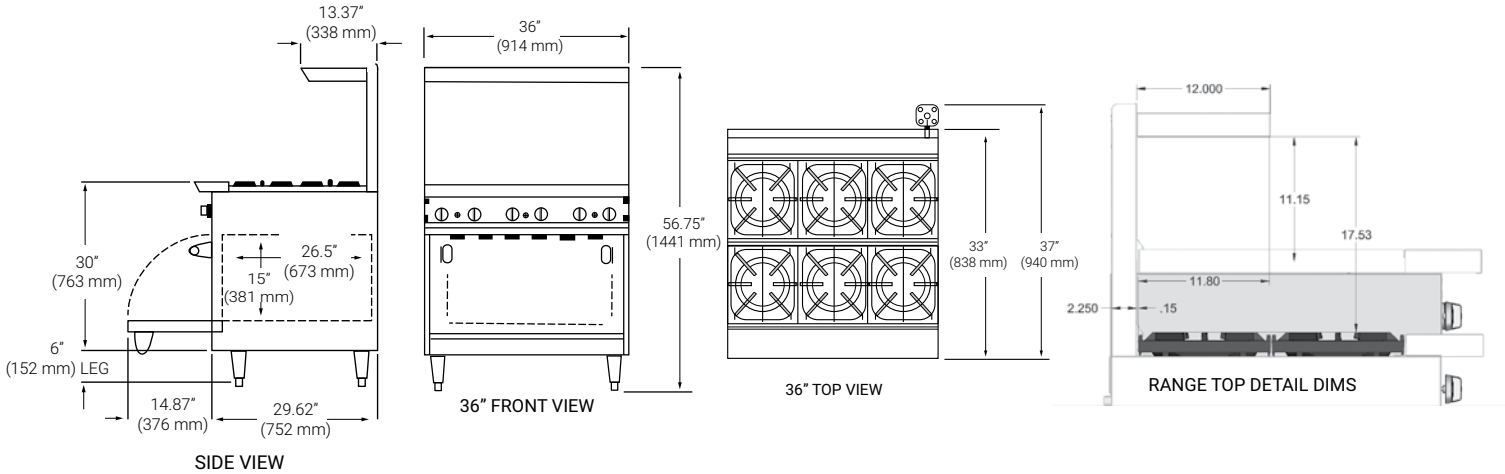
- Convection oven
- Raised griddle
- Additional oven racks
- Casters – set of 4
- Gas conversion kits
- Thermostatic griddle
- Stub back



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EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Model #	BTU	# 12" sq. Grates	Griddle Width	Oven Width	Hot Top	Charbroiler	Overall Dim (W x H x D)*	Carton Dim (W x H x D)	Cubic Feet	Cubic Meter	Ship Wt.
36-BP-6B-S30	280,000	6	n/a	30" (762)	n/a	n/a	36" x 56.75" x 37" (914 x 1441 x 940)				600 (272kg)
36-BP-4B-G12-S30	220,000	4	12" (305)	30" (762)	n/a	n/a	36" x 56.75" x 37" (914 x 1441 x 940)				600 (272kg)
36-BP-2B-G24-S30	160,000	2	24" (610)	30" (762)	n/a	n/a	36" x 56.75" x 37" (914 x 1441 x 940)				600 (272kg)
36-BP-2B-2HT-S30	280,000	2	n/a	30" (762)	Two 12"	n/a	36" x 56.75" x 37" (914 x 1441 x 940)				600 (272kg)
36-BP-0B-G36-S30	100,000	n/a	36" (914)	30" (762)	n/a	n/a	36" x 56.75" x 37" (914 x 1441 x 940)				600 (272kg)
36-BP-0B-BROLR24-G12-S30	130,000	n/a	12" (305)	30" (762)	n/a	1-24" (610)	36" x 56.75" x 37" (914 x 1441 x 940)				600 (272kg)
36-BP-0B-BROLR36-S30	280,000	n/a	n/a	30" (762)	n/a	1-36" (914)	36" x 56.75" x 37" (914 x 1441 x 940)				600 (272kg)

*Height includes 6" legs. Depth includes 4" gas regulator.

OVEN INTERIOR DIMENSIONS

26.5" x 15" x 26.5"
(673 x 381 x 673)

REQUIRED CLEARANCES

Combustible
 Left 10" (254 mm)
 Right 10" (254 mm)
 Back 4" (102 mm)

GAS CONNECTIONS

Manifold pressure is 5.0" W.C. or natural gas 10.0" 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.



Freight Class: 110
 FOB: Allen, 75013

Bakers Pride reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.

