

36" Commercial Natural Gas Range with 6 Burners and Standard Oven

Item: 43151

Model: CE-CN-0914-R



Maximize your cooking in your busy kitchen with Omcan's 36" Commercial Range with 6 Burners and Standard Oven.

Equipped with six 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:

- ✓ 5.58 cu.ft oven capacity
- ✓ Stainless steel front, sides, and back
- ✓ 6" stainless steel adjustable heavy duty legs
- ✓ 6 heavy duty burners: 30,000 BTU each
- ✓ 6 x heavy duty flat cast-iron cooking grate
- ✓ Stainless steel pilot for durability
- ✓ Pull out crumb tray with rounded edges to prevent heat transfer
- ✓ Oven thermostat adjusts from 121°C - 288°C
- ✓ Oven Power: 1 x 31,000 BTU/hour.
- ✓ Compatible with 3/4" NPT gas connection

** gas hose sold separately*

Telephone: 1-800-465-0234

Fax: (905) 607-0234

Email: sales@omcan.com

Website: www.omcan.com



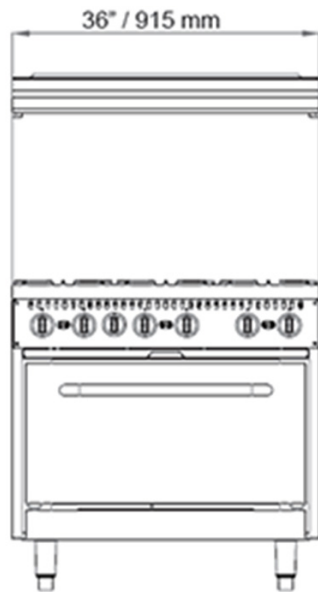
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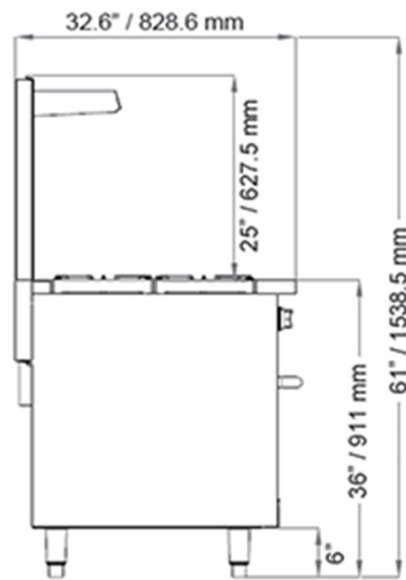
TECHNICAL SPECIFICATION

Item	43151
Model	CE-CN-0914-R
Gas Type	Natural
Number of Burners	6
BTU	Total: 211,000 BTU Each burner: 30,000 BTU Oven: 31,000 BTU
Oven Capacity	5.58 cu. ft. (158 L)
Temperature Range	121 - 288°C (250 - 550°F)
Net Dimensions	36" x 32.6" x 61" (915 x 828.6 x 1538.5 mm)
Net Weight	368 lbs. (167 kg)
Gross Dimensions	41" x 40" x 44" (1040 x 1010 x 1120 mm)
Gross Weight	456 lbs. (207 kg)

TECHNICAL DRAWINGS



Front



Side