



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



