

Item#: _____ Quantity: _____

Project: _____ Approval: _____ Date: _____



36" Commercial Ranges (6) Burners with (1) Standard Oven

MODELS

351S36L, 351S36N

DESCRIPTION

This commercial range is equipped with 6 burners and a spacious oven, making it the most versatile piece of equipment in your kitchen. Effortlessly boil, sauté, simmer, and perform a variety of other cooking tasks atop the heavy-duty cast iron grates. The general-purpose oven provides a convenient way to warm or bake foods.

STANDARD FEATURES

- Rugged stainless steel front and aluminum sides
- 6" adjustable stainless steel legs
- 30,000 BTU open top burners with standing pilot ignition
- 12" x 12" heavy-duty lift-off cast iron grates
- Pull-out crumb tray with welded corners
- Durable metal control knobs
- 250-550°F oven temperature range
- 2 chrome plated oven racks with 4 rack positions
- Porcelainized oven bottom for easy cleaning
- 4¾" deep back shelf and 2" front ledge for added storage and safety
- Kick plate protects internal components and provides easy access for servicing
- ¾" rear gas connection



SERIES SPECIFICATIONS

Cooking Surface	12"x12" Cast Iron Grates
Power	Natural Gas or Liquid Propane
Burner Style	Open Top
Total Burners	6
Total Ovens	1
Maximum Oven Temp	550°F
Control Type	Manual
Knob Style	Metal
Gas Inlet Size	¾"

LIMITED WARRANTY

Cooking Performance Group warrants this product from manufacturer defect and workmanship for a period of **1 Year** from the original date of purchase.

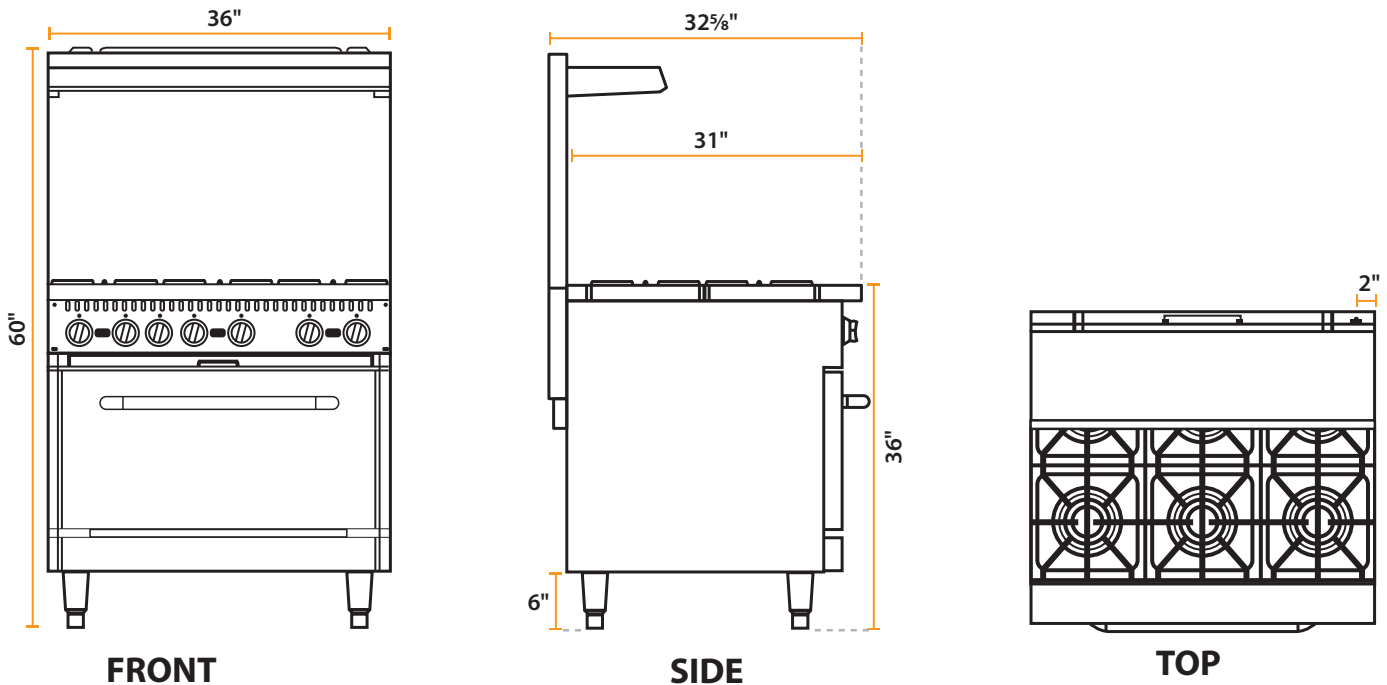
To register your equipment, visit: CookingPerformanceGroup.com





36" Commercial Ranges

PRODUCT SPECIFICATIONS



Model #	Overall Size			Burner BTU	Oven Interior Size			Oven BTU	Total Range BTU	Combustible Clearances		
	Width	Depth	Height		Width	Depth	Height			Sides	Rear	Floor
351S36L	36"	32 5/8"	60"	30,000	26 7/8"	25 7/8"	13 7/8"	30,000	210,000	6"	6"	6"
351S36N												

Note: Regulator - 3/4" depth. Dimensions above do not include regulator.

INSTALLATION

Install the Commercial Range on and around non-combustible surfaces, allowing 6" of clearance on the sides of the range and 6" of clearance from the back of the range. Install underneath a ventilation hood that corresponds with local and national codes.

- 3/4" rear gas connection configured for areas at an altitude less than 2,000 ft
- Manual gas shut-off valve and gas pressure regulator must be installed for safety and ease of servicing

SHIPPING INFORMATION

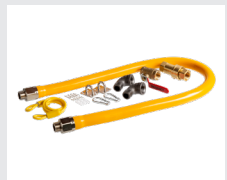
Model #	Shipping Carton Size			Weight	Freight Class
	Width	Depth	Height		
351S36L	40 1/2"	40 1/2"	35"	463 lbs	85
351S36N					

Note: Unit is shipped in a carton and crate on a pallet

OPTIONS & ACCESSORIES

COMPANION ITEMS

#600GKM3448
Regency 48" Mobile Gas Connector Hose Kit with 2 Elbows, Full Port Valve, Restraining Device, and Quick Disconnect - 3/4"



#351CASTER4
Cooking Performance Group 4 3/4" Plate Casters - 4/Set



#351302110503
Cooking Performance Group Oven Rack - 26" x 24 1/2"

