

36 " Restaurant Series RANGE

▪ R 36 ST - 36 B ▪ R 36 CO - 36 B



Model R 36 ST - 36 B

100% manufactured from raw materials providing the highest quality and durability.

STANDARD FEATURES

RANGE

- 2-year parts and labor warranty
- Lifetime Warranty Non-Clog Burners
- 7 " stainless steel belly rail
- 14 gauge fully welded interlocking frame
- 22.5 " Flue riser standard with shelf
- Standing pilot for open top burners
- Heavy duty 12 " x 12 " removable cast iron grates
- Stainless steel front and sides
- Metal Black insulated Knobs
- Heavy duty single over shelf
- 6 " Adjustable legs

OVEN BASE

- 35,000 BTU/h oven with snap action thermostat from 175°F to 550°F (79.4°C to 287.7°C) and 100% safety shut off
- 26 ½ " Standard bakery depth on all ovens
- Spark ignition for oven bases
- Enamelled oven cavity (top, bottom and side)

- Heavy duty oven wired rack – 3/8 " diameter
 - Standard oven has 4 shelf positions and 3 racks standard
- #### CO- Convection Oven (Optional)

- **Dynamic Airflow Technology (DAT)** Patented convection oven with a low-profile fan, 26 ½ " depth, and a high-pressure balanced air flow design
- 5 shelf positions and 4 racks standard
- Convection oven has an on/off switch and high/low fan speed
- Only Convection oven base that fits a full-size sheet pan on all models

OPTION & ACCESSORIES

- Modular belly rail accessory for 1/6 pans
- Cutting Board
- (2)6" swivel casters with front locking brakes
- Oven Rack
- Quick disconnect (3/4 Flex hose quick disconnect 4' long
- Stub Back Flue Riser

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SPECIFICATIONS

RANGE

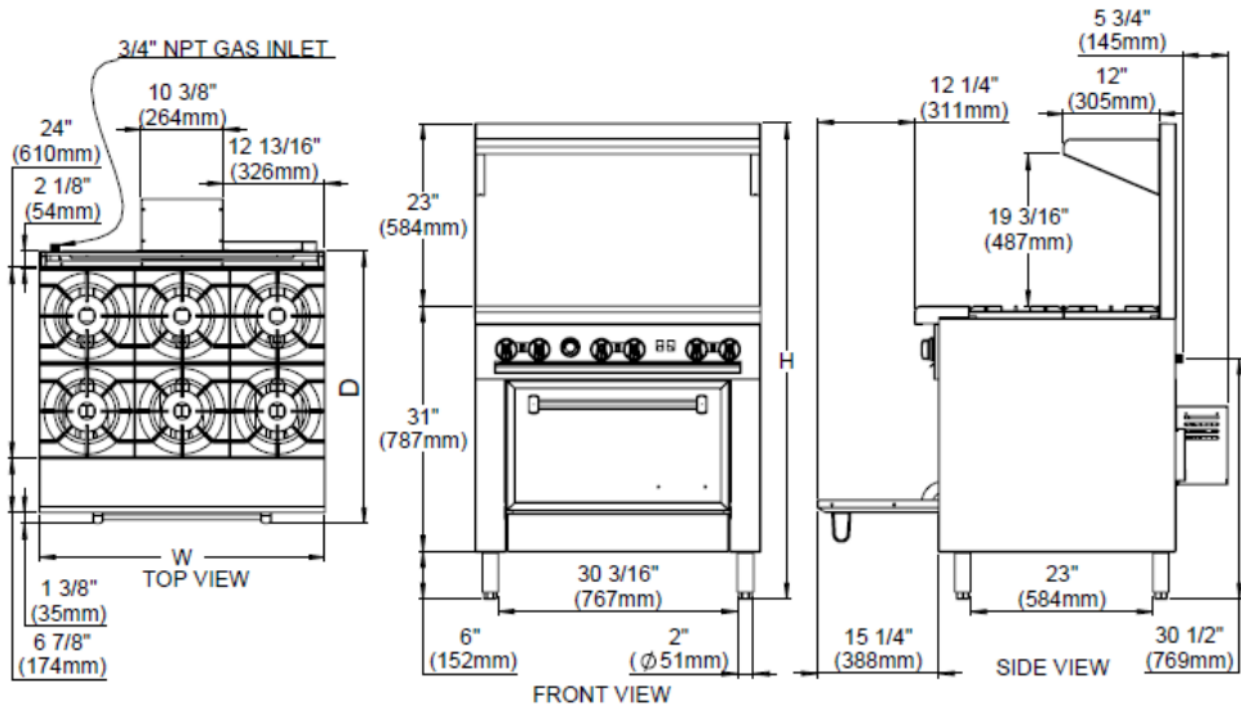
- 32,000 BTU/h Burners, providing maximum control and best heat distribution in the industry
- ¾ " NPT rear gas connect and pressure regulator for both natural gas and propane
- Manifold pressure is 4 " W.C. (Natural Gas) or 10 "W.C. (Propane Gas)
- Each burner is controlled by a gas valve for independent control of flame. One standing pilot services each burner
- 6 " stainless steel, adjustable legs.

OVEN

- 35,000 BTU/h burners
- One standing pilot services the burner



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Model	Exterior Product Dimensions & Weight				Shipping Crate Dimensions & Weight			
	Width	Depth	Height	Weight	Width	Depth	Height	Weight
R 36 ST - 36 B	36 " (915 mm)	34 1/4 " (871 mm)	60 " (1524 mm)	401 lb (182kg)	40 1/32 " (1017mm)	38 3/8 " (975mm)	44 3/32 " (1120mm)	525 lb (238 Kg)
R 36 CO - 36 B	36 " (915 mm)	42 1/4 " (1073 mm)	60 " (1524 mm)	582 lb (264 kg)	40 1/32 " (1017mm)	45 9/32 " (1150mm)	44 3/32 " (1120mm)	736 lb (334 Kg)

Model	Oven Interior		
	Width	Depth	Height
Standard	26 1/2 " (673.1mm)	26 1/2 " (673.1mm)	14 " (355.6mm)

Model	Oven Interior		
	Width	Depth	Height
Convection	26 1/2 " (673.1mm)	26 1/2 " (673.1 mm)	14 " (355.6mm)

UTILITY INFORMATION

GAS SUPPLY

Model	Burners (Range)	Gas (BTU/h)		Burners (Oven)	Gas (BTU/h)		Manifold Pressure	
		Natural	Propane		Natural	Propane	Natural Gas	Propane gas
All models	6	192,000	180,000	1	35,000	33,000	4 " W.C.	10 " W.C.

- 3/4" NPT rear Gas inlet
- Specify elevation, If over 2000 ft
- LP conversion kit included

ELECTRICAL

Convection Oven with 1/4 HP, 115 V, 60 Hz, 3.30/3.70 A, 1 phase motor , 1125 and 1725 rpm supplied with 6.5 ' (2000 mm) cord

CLEARANCES REQUIREMENTS

- Provide side and rear clearance 0 " (0 mm) from non-combustible surfaces. 8 " (203.2 mm) – rear and 6 " (152.4 mm) sides, clearance from combustible surfaces.

MISCELLANEOUS

- Install under vented hood.
- Check local codes for fire, installation and sanitary regulations
- Intended for commercial use only. Not for household use

