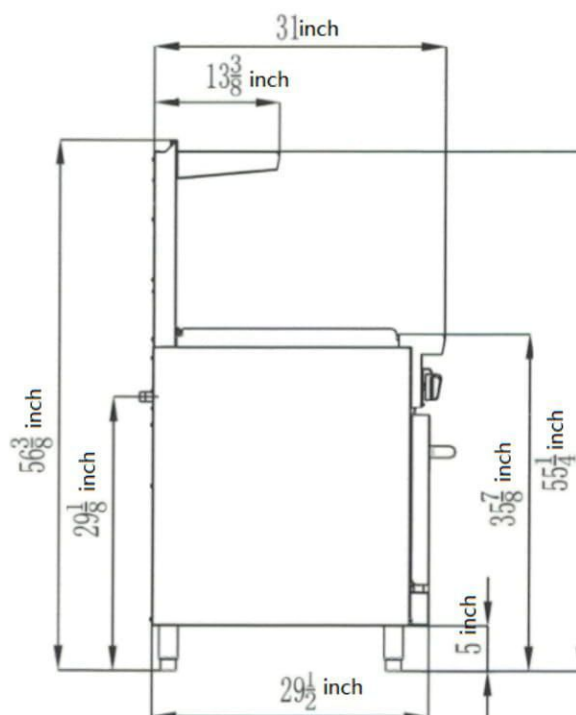


SM-R36-G

(36" Range with Griddle and Standard Oven)



Standard Features

- ◆ Durable stainless steel structure, corrosion-resistant and easy to clean
- ◆ Simple and reasonable structure, easy to manipulate and maintain
- ◆ Highly efficient stainless steel burner, standby pilots
- ◆ Thick grill, with excellent heat storage performance and even heating
- ◆ Self-reset high temperature limiting device
- ◆ Enamel inner bore, inner layer net, sanitary cleaning, high temperature resistant
- ◆ Removable door for easy cleaning
- ◆ Adjustable stainless steel legs



Specifications

Model No.	Gas type	Intake-tube Pressure (in. W.C)	Ignition Way	Burner name	Nozzle No.	Per BTU B.T.U./h	Burners QTY (pcs)	Total BTU B.T.U./h	Oven QTY	Oven size	Griddle working area	Hot plates working area	Valve Types	Temp. Control	Net Weight	Exterior Size	
SM-R36-G	NG	5	Manually	Hot plates	NG45	25,000	0	102,000	1	26 1/2*26*14 Inch 673*660*356 mm	36*20 5/8 Inch 906*525 mm	None	Pilot light	Only The Oven	487 LBS 221 KGS	36*32-5/8*56 Inch 914*790*1433 mm	
				Griddle	U-SHAPE	NG42	27,000										2
					I-SHAPE	NG45	21,000										1
				Oven	NG39	27,000	1										

Nozzle size: NG45=2.1mm(0.083inch), NG42=2.3mm(0.09inch), NG39=2.5mm(0.098inch)

Pressure regulator use 4"-10"



Conforms to ANSI STD Z83.11b-2009 (2011) Certified to CSA STD 1.8b-2009(2011)
Conforms to NSF/ANSI STD. 4