

# G Series 36" Gas Restaurant Range

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
CSI Section 11400  
Approved \_\_\_\_\_  
Date \_\_\_\_\_

## Models

- G36-6R
- G36-6S
- G36-6T
- G36-4G12R
- G36-2G24R
- G36-G36R
- G36-G36S
- G36-G36T
- G36-4G12S
- G36-4G12T
- G36-2G24S



Model G36-6R  
(shown with optional casters)

## Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, w/ removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large easy-to-use control knobs
- Gas regulator

### Standard on Applicable Models:

- Open storage in lieu of oven, suffix S
- Modular top (Suffix T) with stainless steel low profile backguard & 4" (102mm) adjustable metal legs
- Ergonomic split cast iron top ring grates
- 33,000 Btuh/9.67 kW 2 piece cast iron Starfire- Pro open top burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control, 23" (584mm) working depth surface, Standard on right, optional on left
- 4-1/4" (108mm) wide grease trough
- 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- 38,000 Btuh/ 11.13 kW cast iron "H" style oven burner
- Snap action modulating oven thermostat low to 500° F
- Nickel plated oven rack and 3-position removable oven rack guide

- Large porcelain oven interior, fits standard sheet pans in both directions for standard ovens
- Strong, keep-cool oven door handle
- Convection oven w/3 nickel plated oven racks and removable rack guides in lieu of standard oven w/ 1/3HP 120v 60 Hz single phase fan motor; change suffix R to C

## Options & Accessories

- Convection oven motor 240v 50/60HZ single phase
- Snap action modulating griddle control 175° to 425° F
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast iron "H" burner standard on left side
- Low profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- 6" (152mm) levelling swivel casters (4), w/front locking
- Flanged deck mount legs
- Celsius temperature dials
- Piezo spark ignition for pilots on griddles
- Range mount salamanders and cheesemelters are available for the oven and storage base models but not modular top (T) models

## Specifications

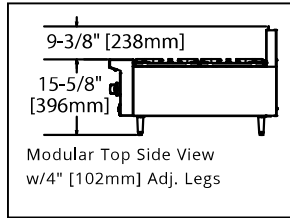
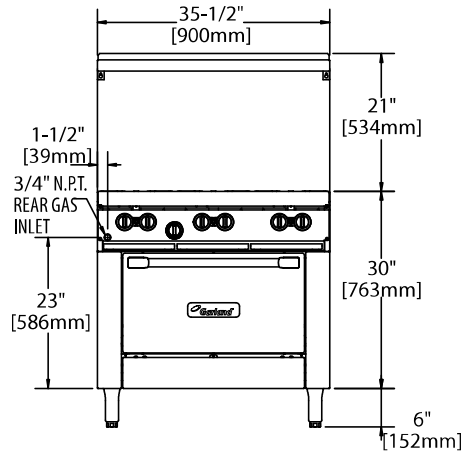
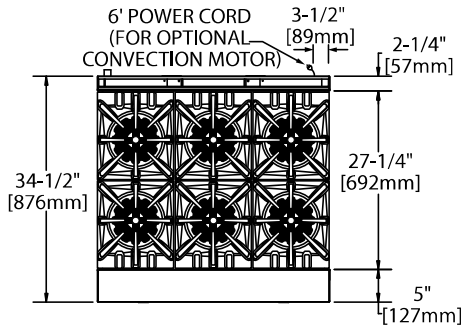
Gas restaurant series range with large capacity (standard) oven. 35 7/16" (900mm) wide, 27" (686mm) deep work top surfaces. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Six Starfire-Pro 2 piece, 33,000 Btuh/ 9.67 kW (natural gas), cast open burners set in split cast iron ergonomic grates. Griddle or optional hot-top with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of open burners. One piece oven with porcelain interior and heavy duty, "keep cool" door handle. Heavy cast iron "H" oven burner rated 38,000 Btuh/11.13 kW (natural gas) Oven controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection oven, storage base or modular top model in lieu of oven.

NOTE: Ranges supplied with casters must be installed with an approved restraining device.



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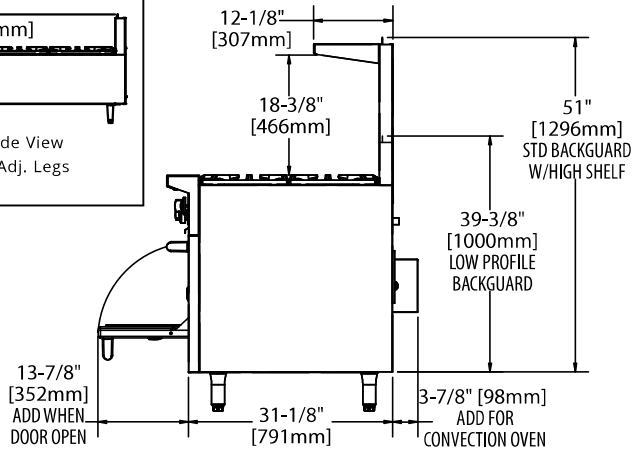


Gas input ratings shown for installations up to 2000 ft.,(610m) above s

This product is not approved for residential use.

Note: Installation clearance reductions are applicable only where local codes permit. ea level. Please specify altitudes over 2000 ft.

Convection ovens with 120V, 60 Hz, 1 phase, 3.4 amps motors are supplied with 6'/1829mm cord and plug (NEMA 5-15P); 240V, 50/60 Hz, 1 phase motors are not supplied with cord and plug and must have direct connect.



Model Number	Description	Total BTU/Hr Natural	Shipping Information	
			Lbs/Kg	Cu Ft <sup>2</sup>
G36-6R1	Six OB w/26" Oven	236,000	430/195	40
G36-6S	Six OBs w/SB	198,000	310/141	40
G36-6T	Six OB MT	198,000	190/86	22
G36-4G12R1	12" G, Four OB w/26" Oven	188,000	460/209	40
G36-4G12S	12" G Four OB w/SB	150,000	340/154	40
G36-4G12T	12" GFour OB MT	150,000	220/100	22
G36-2G24R1	24" G, Two OB w/26" Oven	140,000	495/225	40
G36-2G24S	24" G Two OB w/SB	102,000	375/170	40
G36-2G24T	24" GTwo OB MT	102,000	255/116	22
G36-G36R1	36" Gw/26" Oven	92,000	530/240	40
G36-G36S	36" G w/SB	54,000	410/186	40
G36-G36T	36" G MT	54,000	290/132	22

Burner Ratings (BTU/Hr/kW)		
Burner	Natural	Propane
Open	33,000/9.67	26,000/7.61
Griddle/Hot Top	18,000/5.27	18,000/5.27
Oven	38,000/11.13	32,000/9.38

Manifold Operating Pressure	
Natural	Propane
4.5" WC 11 mbar	10.0" WC 25 mbar

<sup>1</sup> Available with convection oven change R to C  
<sup>2</sup> Ranges with Convection Ovens "C" are 57 Cu Ft  
 OB = Open Burner, SS = Space Saver  
 SB = Storage Base MT = Modular Top G = Griddle

Model Type	Width	Depth <sup>3</sup>	Height w/LPBG <sup>4</sup>	Oven Interior		
				Height	Depth <sup>5</sup>	Width
Range Base	35-1/2" (900mm)	34-1/2" (876mm)	45-3/8" (1153mm)	13" (330mm)	26" (660mm)	26-1/4" (667mm)
Modular Top	35-1/2" (900mm)	34-1/2" (876mm)	25" (654mm)	N/A	N/A	N/A

<sup>3</sup> Convection oven base models add 3 7/8" (98mm) to the depth of the unit  
<sup>4</sup> LPBG = Low Profile Backguard <sup>5</sup> Convection oven depth 22" (559mm)

Model Type	Combustible Wall Clearance		Entry Clearances	
	Sides	Rear	Crated	Uncrated
Range Base	14" (356mm)	6" (152mm)	37" (940mm)	36-1/2" (927mm)
Modular Top	14" (356mm)	6" (152mm)	16" (406mm)	12" (305mm)

Welbilt reserves the right to make changes to the design or specifications without prior notice.