



COOKING EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

36-INCH COMMERCIAL OVEN NATURAL GAS RANGE

Item: 43151 MODEL: CE-CN-0914-R



Features

- 5.58 cu.ft oven capacity
- Stainless steel front, sides, and back
- 6" stainless steel adjustable heavy duty legs
- 6 heavy duty burners: 30,000 BTU each
- 6 x heavy duty flat cast-iron cooking grate
- Stainless steel pilot for durability
- Pull out crumb tray with rounded edges to prevent heat transfer
- Oven thermostat adjusts from 250°F to 550°F (121°C - 288°C)
- Oven Power: 1 x 31,000 BTU/hr.



WARRANTY

PARTS AND LABOR



SHIPPED ON PALLET



Authorized Dealer

COOKING EQUIPMENT

36-INCH COMMERCIAL OVEN NATURAL GAS RANGE

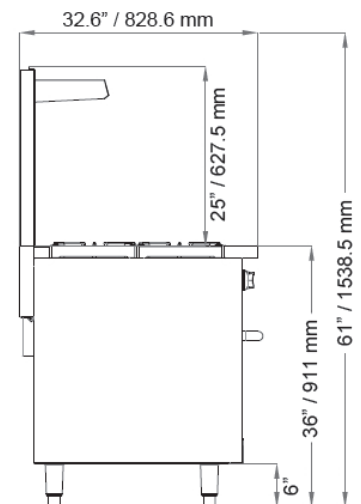
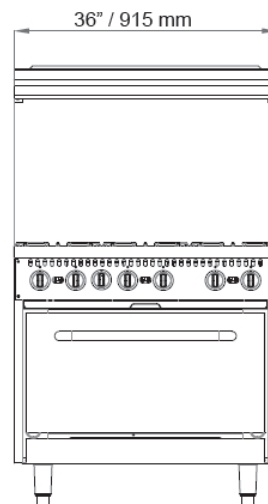


TECHNICAL SPECIFICATIONS

ITEM NUMBER	43151
MODEL	CE-CN-0914-R
OVEN CAPACITY	5.58 cu. ft.
NUMBER OF BURNERS	6
POWER	30,000 BTU per burner 31,000 BTU per oven
TOTAL INPUT BTU PER HR	211,000 BTU
OVEN TEMPERATURE	250°F - 550°F / 121°C - 288°C
DIMENSIONS (WDH)	36" x 32.6" x 61" 915 x 828.6 x 1538.5 mm
GROSS DIMENSIONS	41" x 40" x 44" 1040 x 1010 x 1120 mm
WEIGHT	368 lbs. / 167 kg.
GROSS WEIGHT	456 lbs. / 207 kg.



TECHNICAL DRAWINGS AND DIMENSIONS



OMCAN INC.

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COOKING EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

36-INCH COMMERCIAL GAS RANGE - LIQUID PROPANE Item: 46151 MODEL: CE-CN-0914-L



Features

- 5.58 cu.ft oven capacity
- Stainless steel front, sides, and back
- 6" stainless steel adjustable heavy duty legs
- 6 heavy duty burners: 30,000 BTU each
- 6 x heavy duty flat cast-iron cooking grate
- Stainless steel pilot for durability
- Pull out crumb tray with rounded edges to prevent heat transfer
- Oven thermostat adjusts from 250°F to 550°F (121°C - 288°C)
- Oven Power: 1 x 31,000 BTU/hr.



WARRANTY
PARTS AND LABOR



Authorized Dealer

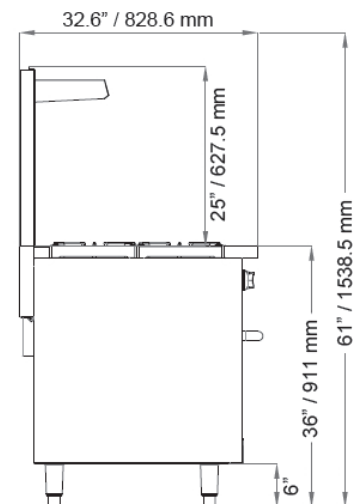
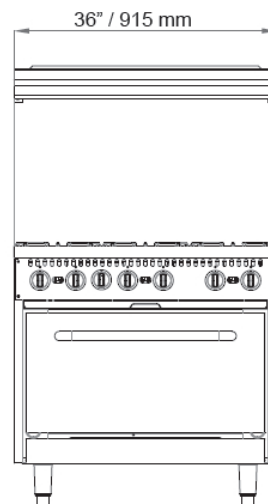


TECHNICAL SPECIFICATIONS

ITEM NUMBER	46151
MODEL	CE-CN-0914-L
OVEN CAPACITY	5.58 cu. ft.
NUMBER OF BURNERS	6
POWER	30,000 BTU per burner 31,000 BTU per oven
TOTAL INPUT BTU PER HR	211,000 BTU
OVEN TEMPERATURE	250°F - 550°F / 121°C - 288°C
DIMENSIONS (WDH)	36" x 32.6" x 61" 915 x 828.6 x 1538.5 mm
GROSS DIMENSIONS	41" x 40" x 44" 1040 x 1010 x 1120 mm
WEIGHT	368 lbs. / 167 kg.
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FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

36" COMMERCIAL NATURAL GAS RANGE WITH 6 BURNERS AND CONVECTION OVEN

Items: 47449 | Model: CE-CN-0914-RC

MAXIMIZE YOUR COOKING IN YOUR BUSY KITCHEN WITH OMCAN'S 36" COMMERCIAL RANGE WITH 6 BURNERS & CONVECTION OVEN



WARRANTY
PARTS AND LABOR

NEMA
5 - 15
125 VAC / 15 AMP
RECEPTACLE



Authorized Dealer

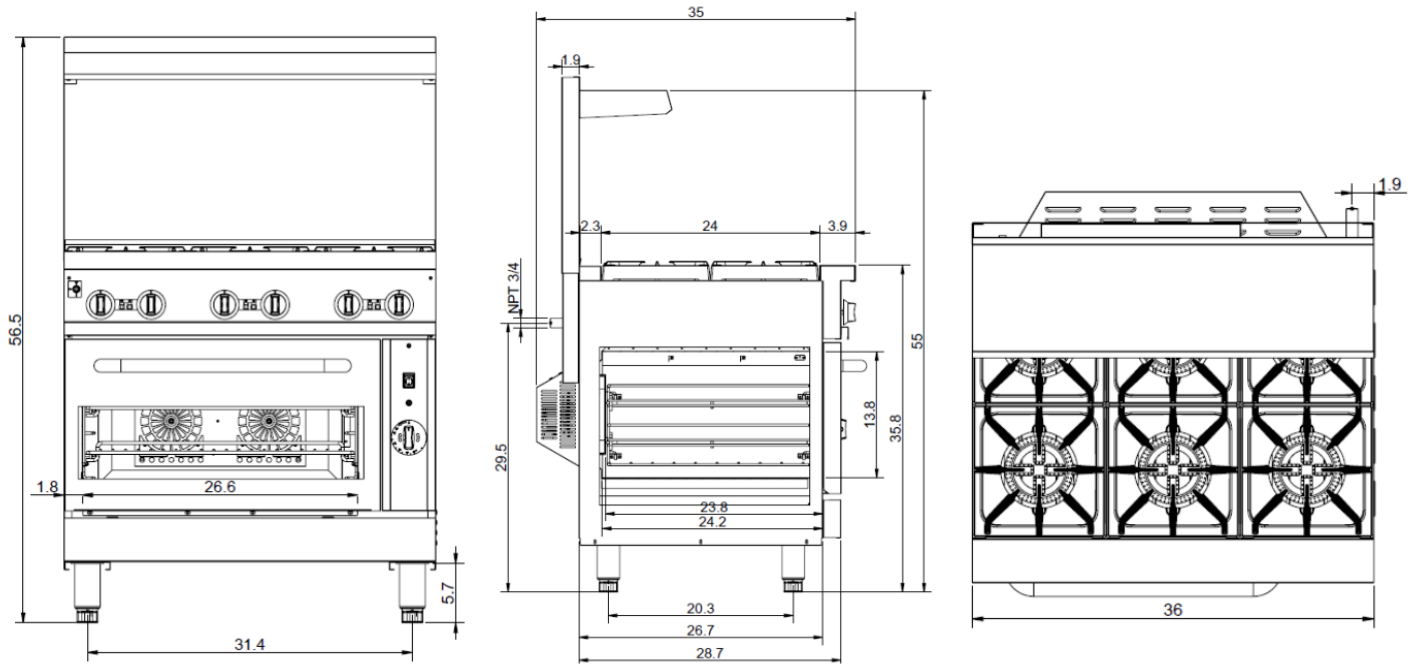
FOOD EQUIPMENT

36" COMMERCIAL RANGE WITH CONVECTION OVEN



TECHNICAL DRAWINGS & DIMENSIONS

*measurements in diagrams are shown inches



TECHNICAL SPECIFICATIONS

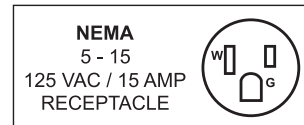
Item	47449
Model	CE-CN-0914-RC
Gas Type	Natural
Number Of Burners	6
BTU	211,000 BTU Each burner: 30,000 BTU Oven: 31,000 BTU
Oven Temperature Range	105 - 255°C 220 - 490°F
Weight	386 lbs 175 kg
Gross Weight	485 lbs 220 kg
Oven Dimensions	26.6" x 23.5" x 13.8"
Burner Dimensions	12" x 12" (Open, Cast Iron)
Dimensions	36" x 35" x 56.5"
Gross Dimensions	41" x 38" x 35"

FEATURES:

- Stainless steel front and galvanized sides
- Cast iron open burners, each 30,000 BTU/hr
- Thermostat controlled oven, temperature ranging from 220-490 °F
- Cooling switch to reduce cavity temperature quickly
- Double circulating fans to ensure even temperature
- Adjustable heavy-duty legs



WARRANTY
PARTS AND LABOR



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FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

36" COMMERCIAL LIQUID PROPANE RANGE WITH 6 BURNERS AND CONVECTION OVEN

Items: 47450 | Model: CE-CN-0914-LC

MAXIMIZE YOUR COOKING IN YOUR BUSY KITCHEN WITH OMCAN'S 36" COMMERCIAL RANGE WITH 6 BURNERS & CONVECTION OVEN



WARRANTY
PARTS AND LABOR

NEMA
5 - 15
125 VAC / 15 AMP
RECEPTACLE



Authorized Dealer

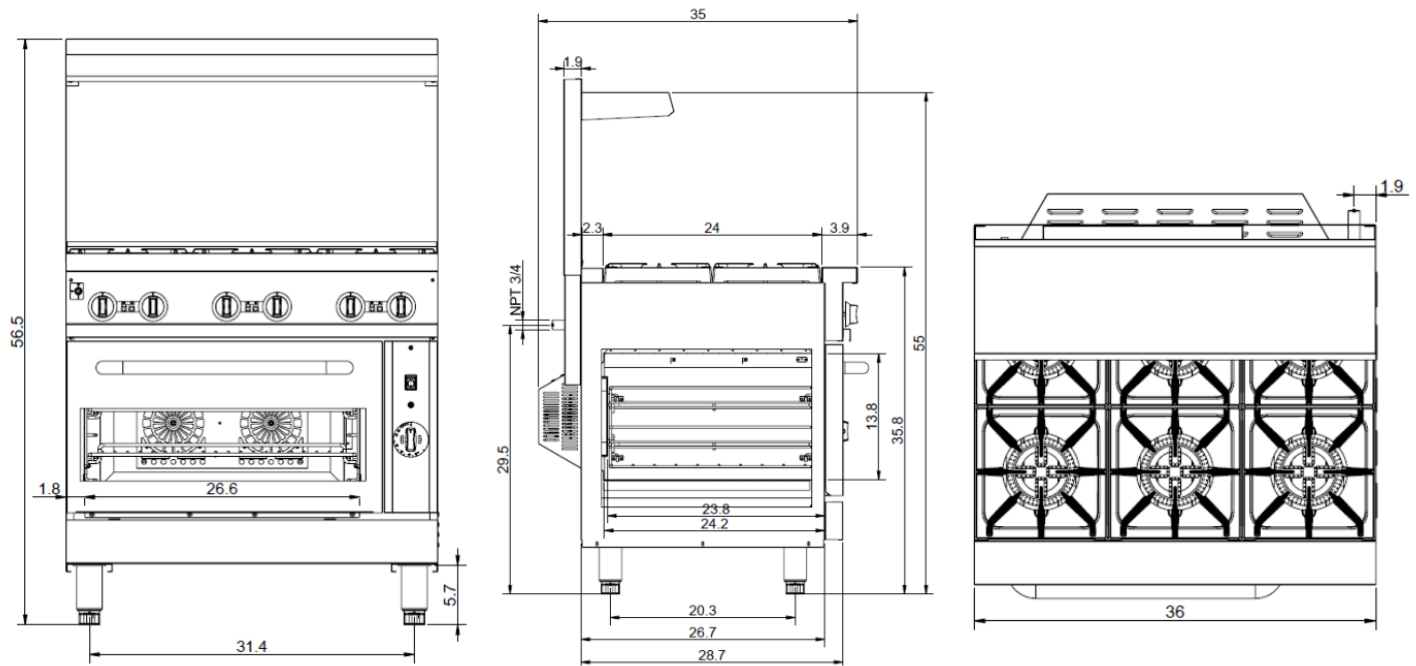
FOOD EQUIPMENT

36" COMMERCIAL RANGE WITH CONVECTION OVEN



TECHNICAL DRAWINGS & DIMENSIONS

*measurements in diagrams are shown inches



TECHNICAL SPECIFICATIONS

Item	47450
Model	CE-CN-0914-LC
Gas Type	Liquid Propane
Number Of Burners	6
BTU	211,000 BTU Each burner: 30,000 BTU Oven: 31,000 BTU
Oven Temperature Range	105 - 255°C 220 - 490°F
Weight	386 lbs 175 kg
Gross Weight	485 lbs 220 kg
Oven Dimensions	26.6" x 23.5" x 13.8"
Burner Dimensions	12" x 12" (Open, Cast Iron)
Dimensions	36" x 35" x 56.5"
Gross Dimensions	41" x 38" x 35"

FEATURES:

- Stainless steel front and galvanized sides
- Cast iron open burners, each 30,000 BTU/hr
- Thermostat controlled oven, temperature ranging from 220-490 °F
- Cooling switch to reduce cavity temperature quickly
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WARRANTY
PARTS AND LABOR



NEMA
5 - 15
125 VAC / 15 AMP
RECEPTACLE

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