



FOOD EQUPIMENT

SERVING THE FOOD INDUSTRY SINCE 1951

36" COMMERCIAL NATURAL GAS RANGE WITH 4 BURNERS, A 12" GRIDDLE PLATE AND OVEN

Items: 46025 | Model: CE-CN-0004-GN





















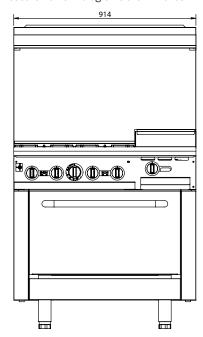
FOOD EQUIPMENT

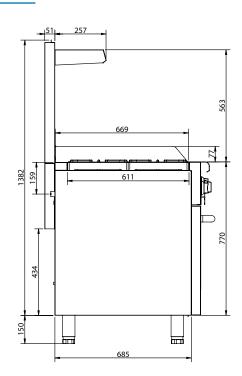
36" COMMERCIAL RANGE WITH 12" GRIDDLE & OVEN

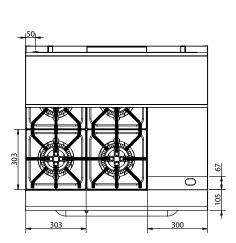


TECHNICAL DRAWINGS & DIMENSIONS

*measurements in diagrams are in inches







TECHNICAL SPECIFICATIONS

Item	46025
Model	CE-CN-0004-GN
Gas Type	Natural
Number Of Burners	4 + Griddle Plate
вти	171,000 Burner: 30,000 (each) Griddle Burner: 20,000 Oven: 31,000
Oven Temperature Range	250 - 550°F 121.1 - 287.8°C
Weight	403 lbs 182.8 kg
Gross Weight	507 lbs 230 kg
Oven Dimensions	26.6" x 23.5" x 13.9"
Burner Dimensions	12" x 12" (Open, Cast Iron)
Dimensions	32.5" x 36" x 60"
Gross Dimensions	41" x 40" x 52"

FEATURES:

- Stainless steel front and galvanized sides
- Cast iron open burners, each 30,000 BTU/hr
- Welded frame structure for best stability
- 12" griddle plate (3/4" thickness), with splash guard
- Adjustable heavy-duty legs
- Anti-clogging pilot over under the grate
- Pull-out crumb tray with angled handle in the front
- U shape oven burner
- Thermal coupling safety valve for the oven
- Stainless steel oven door with good insulation
- Stainless steel handle for bottom oven
- Kick plate at the bottom for easy access for servicing
- 3/4" NPT rear gas connection











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