



FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

60" COMMERCIAL NATURAL GAS RANGE WITH 6 BURNERS, 24" GRIDDLE PLATE AND 2 OVENS

Items: 46028 | Model: CE-CN-0006-GN



**MAXIMIZE YOUR COOKING
IN YOUR BUSY KITCHEN WITH
OMCAN'S 60" COMMERCIAL
RANGE WITH 6 BURNERS, A
24" GRIDDLE PLATE & 2 OVENS**



WARRANTY
PARTS AND LABOR

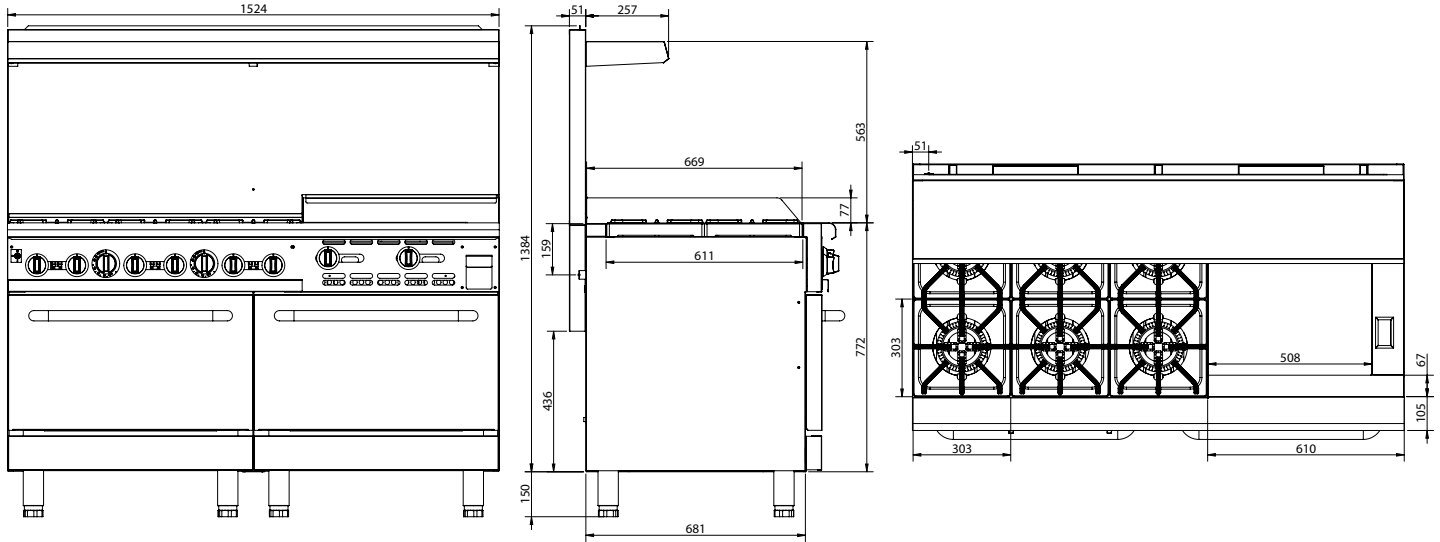


Intertek Intertek

Authorized Dealer

TECHNICAL DRAWINGS & DIMENSIONS

*measurements in diagrams are in inches



TECHNICAL SPECIFICATIONS

| | |
|-------------------------------|--|
| Item | 46028 |
| Model | CE-CN-0006-GN |
| Gas Type | Natural |
| Number Of Burners | 6 + Griddle Plate |
| BTU | 282,000 Burner: 30,000 (each) Griddle Burner: 20,000 (each) Oven: 31,000 (each) |
| Oven Temperature Range | 250 - 550 °F 121.1 - 287.8 °C |
| Weight | 683 lbs 309.8 kg |
| Gross Weight | 816 lbs 370.1 kg |
| Oven Dimensions | 26.6" x 23.5" x 13.9" |
| Burner Dimensions | 12" x 12" (Open, Cast Iron) |
| Dimensions | 32.6" x 60" x 60.4" |
| Gross Dimensions | 65" x 40" x 48" |

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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