

Project Name:	
Location:	
Item #:	Qty:
Model:	

GAS RANGE WITH OVEN - LIQUID PROPANE (LP) / NATURAL GAS (NG)

MODEL:

GR6-36LP

GR6-36NG



GR6-36(LP / NG)

	GR6-36LP	GR6-36NG	
Product Dimensions (W x D x H)	36" x 32.62" x 60.35"	36" x 32.62" x 60.35"	
Oven Cavity Dimensions (W x D x H)	26.8" x 25.8" x 13.7"	26.8" x 25.8" x 13.7"	
Shipping Dimensions (W x D x H)	41" x 39.8" x 44.1"	41" x 39.8" x 44.1"	
Product Weight	368 lbs	368 lbs	
Shipping Weight	448 lbs	448 lbs	
BTU Oven	30,000 BTU	30,000 BTU	
BTU Burner	6 x 30,000 BTU	6 x 30,000	
Gas Connection	3/4" NPT Gas Connection	3/4" NPT Gas Connection	
Gas Pressure	LP: 10.0" W/C	NG: 4.0" W/C	

3RD PARTY APPROVALS





Certified to ANSI NSF Std.4

Conforms to ANSI STD Z83. 11-2016 Certified to CSA STD 1.8-2016 Conforms to NSF/ANSI Std.4

GENERAL WARRANTY (USA / CANADA)

General Ranges are warrantied for one (1) year from date of installation against defective materials and workmanship.

Contact General for details at info@generalfoodservice.com or 954.202.7419

of cooking. The range top is perfect for cooking up soups, sauces, or side dishes, while the oven can cook to perfection your favorite steak, poultry, or fish entree, and, of course, dessert! Stainless steel construction provides for durability, longer product life, and easy cleaning.

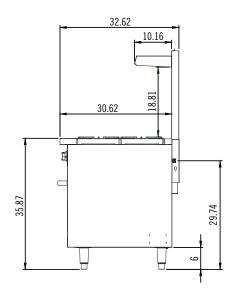
General Gas Ranges with Ovens are capable of handling an array

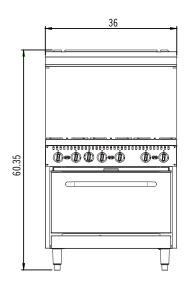
FEATURES AND CONSTRUCTION —

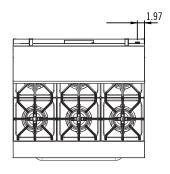
- Stainless steel front, sides, back riser, lift-off high shelf
- 6" Stainless steel adjustable legs
- 30,000 BTU/hr open top burners with lift-off heads
- Manual pilot system (one pilot per two burners)
- 12" x 12" cast iron open burner grates
- 30,000 BTU/hr standard oven
- Oven thermostat adjusts from 250° to 500°F
- Two oven racks (included) with four rack positions
- Welded frame for heavy duty usage
- Pull out Crumb Tray, accessible from the front
- Insulated stainless steel oven door
- Stainless steel handle for oven door

OPTIONAL ACCESSORIES

Extra oven racks







MODEL	BURNERS	GAS TYPE	MANIFOLD PRESSURE	GAS CONNECTION	OVEN BTU	BURNER BTU
GR6-36LP	Main	Propane	10" W.C.	3/4" NPT	30,000	6 X 30,000 BTU
GR6-36NG	Main	Natural	4" W.C.	3/4" NPT	30,000	6 X 30,000 BTU

GAS SUPPLY AND BURNER INFORMATION -

• Supply pressure should be at minimum of 4" W.C. for natural gas or 10" W.C. for propane. Ranges are supplied with 3/4" NPT male connector on a 1/2" pipe, allowing you to connect with either 3/4" or 1/2" NPT female connector.

ADDITIONAL INFORMATION -

Gas powered appliances must always be indoors, under an approved exhaust system with grease removal filters and a fire protection system.