

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

Cookline CR36-6C-NG Natural Gas 36" Range with Convection Oven - 211,000 BTU



FEATURES

- Stainless steel front, galvanized sides
- Cast iron open burner, each 30,000 BTU/hr
- Thermostat (220°F- 490°F) controlled oven
- Cooling switch to reduce cavity temperature quickly
- Double circulating fans to ensure temperature evenness
- Welded frame structure for best stability
- Standby S/S pilot for easy start
- Casters standard, optional legs
- 12" x12"(30x30cm) cast iron grate
- Anti-clogging pilot cover under the grate
- A pull-out crumb tray with angled handle in the front
- U shape oven burner with 31,000 BTU/hr
- Thermal coupling safety valve for the oven
- Lp conversion kit included
- Kick plate at the bottom for easy access for servicing
- 3/4" NPT rear gas connection

- ETL US & Canada
- ETL Sanitation
- Conforms to NSF Standards



USR Brands Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

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TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	36"L x 35"D x 56.5"H
Oven Dimensions	26.6"L x 26"D x 13.8"H
Packaging Dimensions	41"L x 40"D x 44"H
Unit Weight	368 lb.
Shipping Weight	456 lb.

ELECTRICAL

Volts	120
Hertz	60
Amps	1.5

COOKING

Numbers of Burners	6
Burner BTU	30,000
Burner Style	Grates
Numbers of Ovens	1
Oven BTU	31,000
Total BTU	211,000
Control Type	Manual
Gas Inlet Size	3/4"
Power Type	Natural Gas

CONSTRUCTION

Frame Structure	Welded
Number of Caster	(4) Qty: 2 with brakes, 2 without
Fryer Basket Hanger Plate	Yes

TECHNICAL DRAWING

MODEL: CR36-6C-NG

MFR MODEL:

