

Gas Ranges

Our heavy duty ranges are designed for use with either natural gas or LP gas. Robust design, these units are able to stand the toughest of kitchen environments.



Each open burner puts out 30,000 BTU/hour. Oven burner puts out 30,000 BTU/hour. Units come standard with 15cm adjustable legs, separate gas valves for each burner with standing pilot lights and a $\frac{3}{4}$ " rear NPT gas inlet.

Every specification and single unit is build to American ETL standard. This series is available in 24", 36" and 60" sizes. Thermostatic control oven with special V shape heating distribution sheet for even temperature setting. This picture is 6 burner model.



Gas Ranges

Below is the standard feature of 36" model. This unit features cast iron open burners, each with individual controls and lift-off grates to simplify sanitation.

The range is also fixed with a standard oven base, whose bottom plate is nano-ceramic coated to optimize heat conduction and easy for cleaning. The entire unit includes a telescoping front ledge for pot, pan and product placement. The standard sizing and exceptional power of this unit will keep your kitchen running at the height of efficiency, even during intense times when high output is an essential factor.



Gas Ranges

Standard Features

15cm stainless steel legs;
3 rack positions and 2 wiring grids included ;
Heavy-duty cast grates with lift-off heads;
Thermostat control oven
Cast iron open burners with painting
Oven thermostat from 50-320°C
Durable chrome coating alloy metal knobs

Benefits:

Crumb tray for easy cleaning
Individual pilots and controls for each burner
Telescoping front top ledge allows for product holding

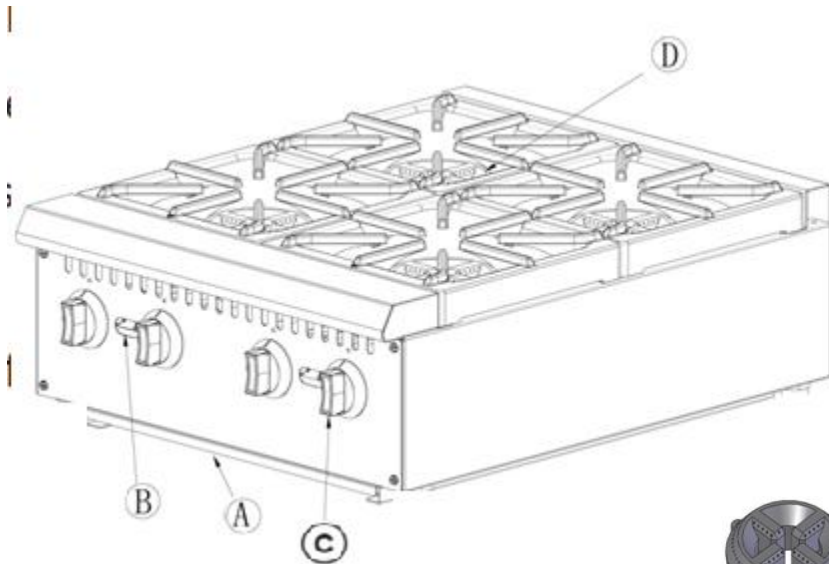


Gas Range Specifications

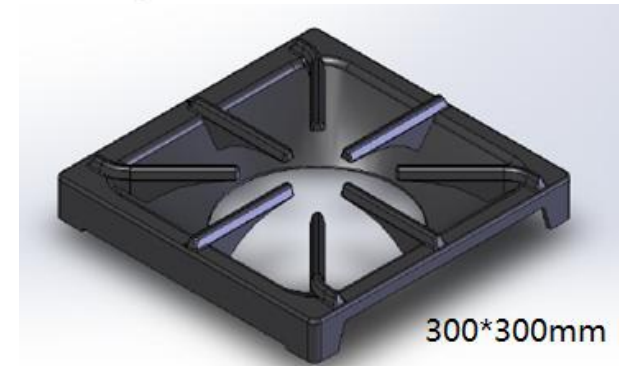
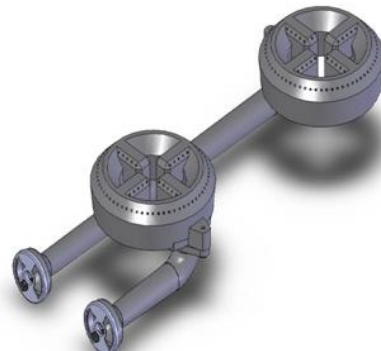
S36 GAS RANGE 6 OPEN BURNERS WITH OVEN	
Dimensions(L×W×H) mm	915×828×1520
Power	3/4" NPT gas connection
BTU(Open burners)	30,000×6
BTU(Oven)	30,000
Net weight	167kg
Gross weight	207kg

Gas Ranges(open burner controls)

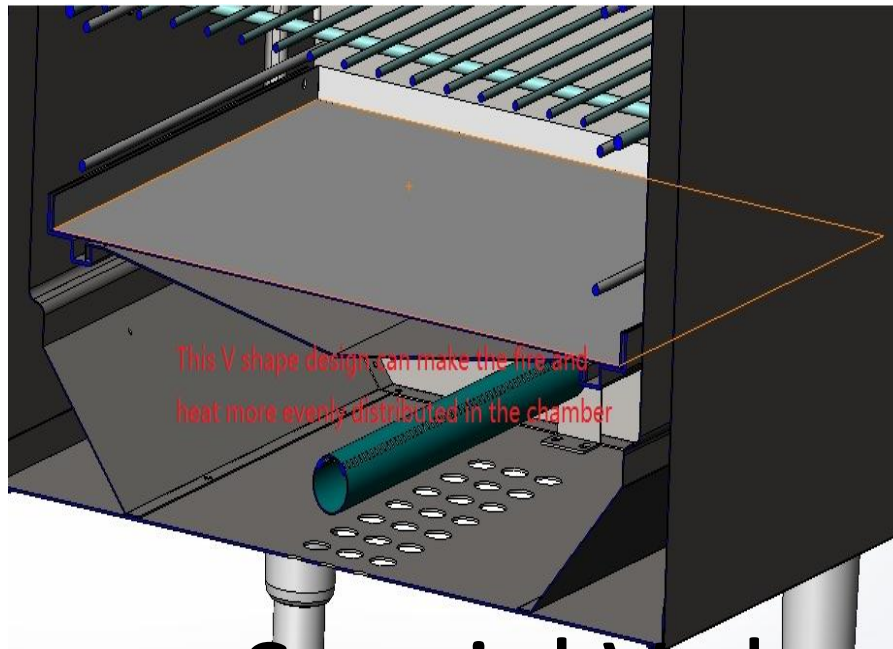
FEATURES AND CONTROLS



- (A)** DRIP TRAY. A tray that collects grease and oil. This tray can be removed for cleaning.
- (B)** PILOT LIGHT ACCESS HOLE. Allows access to the pilot light.
- (C)** GAS CONTROL KNOB. Used to set or adjust the temperature of the grilling surface.
- (D)** HOT PLATE. Cooking surface.



Gas Ranges(underneath oven)



Special V shape design makes perfect even temperature inside oven chamber

Gas Ranges(S36)

