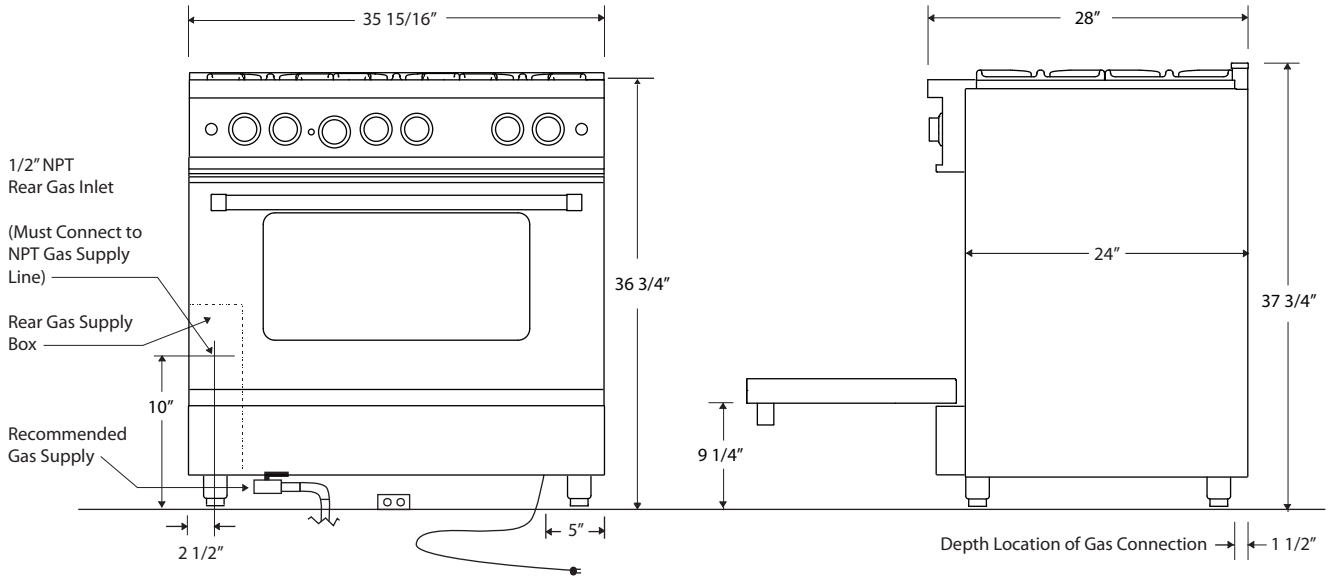


36" PRO RANGE FEATURES AND SPECIFICATIONS



Front Burners	15,000–21,000 BTU	*Easy to clean Sealed Burner Top
Back Left Burner (Simmer)	6,000 BTU	*Automatic electronic ignition and re-ignition system
Back Center / Right Burner	10,000 BTU	*24" depth for compatibility with standard kitchen cabinetry
Infrared Broiler Rating	15,000 BTU	*Convection fan
Oven Burner Rating	30,000 BTU	*Full Extension oven rack
Electrical Requirements	120 VAC, 15 Amps,	*Heavy-duty, commercial stainless steel construction
*(Unit must be on a non-GFI, dedicated outlet)	Single Phase	*1 Year Parts and Labor Warranty
Operating Gas Pressure	NAT: 5.0" WC LP: 10.0" WC	OVEN CAPACITY:
Install Clearance:	0" Side Cabinet 0" Back Wall 6" Side Wall	The cavity design of the oven provides the most precise temperature control, which delivers even heat distribution resulting in versatile performance. It has the largest oven capacity available on a 30" range and will accommodate a full-size commercial 18" x 26" baking sheet.

INFRARED BROILER:

Because of its popularity in the commercial market, the direct-fired ceramic infrared broiler is standard on all residential ranges. The large burner produces 1850 F of intense, searing heat close to the burner, while effecting a gentler broiling for foods placed farther away. The broiler is fully recessed into the oven's top to create maximum cooking space.

FULL MOTION GRATES:

Bring sauce to a boil while stirring on a front burner, then slide it to the rear to simmer while you saute up front! Our full motion grates allow you to easily reposition pots and pans from front to rear burners without lifting. The grates are also oversized to accommodate the largest stock pots and saute pans.

