Gas ranges with oven

Gas 6 burners with oven



Model: RGR36X



STANDARD FEATURES

- Fully MIG welded frame for stability
- Stainless steel front, back-riser, galvanized sides
- ■6" stainless steel adjustable heavy duty legs
- Oven thermostat (130°C-300°C) controlled
- Six open top burners, each 6kW/hr
- Standby S/S pilot for easy start
- Heavy duty cast grates,(30x30cm) in size, easy to be removed
- Pull out oil tray with rounded edges to prevent heat transfer
- ■8kW/hr. U-shape burner for bottom oven
- Full size sheet pans fit side-to-side or front-to-back.
- Two oven racks and four rack positions
- Optional with castors
- 3/4" NPT rear gas connection
- Thermocouple and safety valves installed for double safety
- One year limited parts and labor warranty

INSTALLATION INSTRUCTIONS

- 1. A gas pressure regulator must be installed.
- 2. An adequate ventilation system is required for commercial cooking equipment.
- 3. This appliance is intended for commercial installation only and is not intended for home use.
- 4. Equipment clearance requirement:

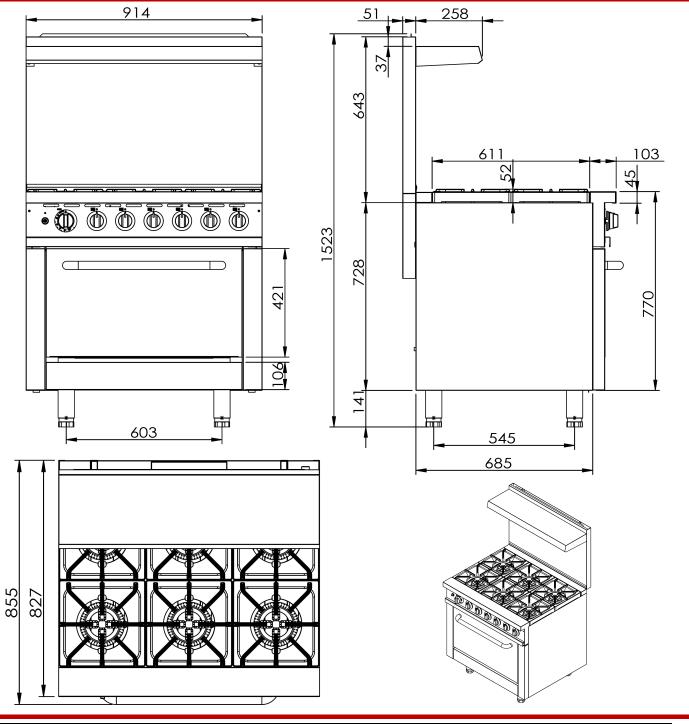
Non-Combustibles Combustibles
Sides 0" Sides 4"
Back 0" Back 4"

- 5. All the installation must be performed by qualified technicians.
- 6. It is not suggested to convert to another type of gas in field. Please specify gas type when ordering.

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INSTALLATION DRAWING



Model	Description	Gas Type	Total kW/HR	Packing Size _(mm)	N/W (KG)	G/W (KG)
RGR36X	Gas 6 burners with oven	G20,G25.3,G30,G31	44	1040x890x1010	167	207