

36" Commercial Gas Range with 6 Burners and Standard Oven – Liquid Propane

Item: 46151

Model: CE-CN-0914-L



Maximize your cooking in your busy kitchen with Omcan 36" Commercial Range with 6 Burners and Standard Oven.

Equipped with four 30,000 BTU open top burners, this natural gas range provides the power needed to sauté, boil, and simmer your dishes flawlessly. The 31,000 BTU standard oven offers extra flexibility, allowing you to warm foods or bake desserts. With a temperature range from 121 to 288 degrees Celsius, it can handle a diverse range of recipes.

FEATURES:

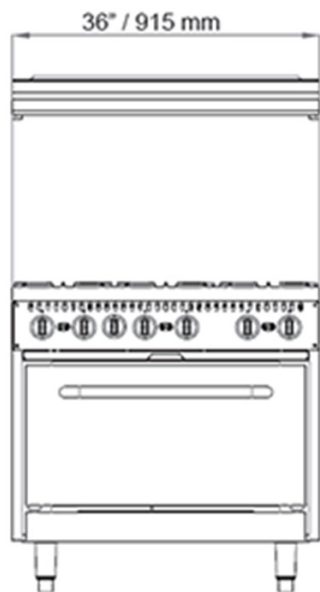
- ✓ 5.58 cu.ft oven capacity
- ✓ Stainless steel front, sides, and back
- ✓ 6" stainless steel adjustable heavy duty legs
- ✓ 6 heavy duty burners: 30,000 BTU each
- ✓ 6 x heavy duty flat cast-iron cooking grate
- ✓ Stainless steel pilot for durability
- ✓ Pull out crumb tray with rounded edges to prevent heat transfer
- ✓ Oven thermostat adjusts from 250°F to 550°F (121°C - 288°C)
- ✓ Oven Power: 1 x 31,000 BTU/hr.



TECHNICAL SPECIFICATION

Item	46151
Model	CE-CN-0914-L
Number of Burners	6
BTU	Total: 211,000 BTU Each burner: 30,000 BTU Oven: 31,000 BTU
Oven Capacity	5.58 cu. ft. (158 L)
Temperature Range	121 - 288°C (250 - 550°F)
Net Dimensions	36" x 32.6" x 61" (915 x 828.6 x 1538.5 mm)
Net Weight	368 lbs. (167 kg)
Gross Dimensions	41" x 40" x 44" (1040 x 1010 x 1120 mm)
Gross Weight	456 lbs. (207 kg)

TECHNICAL DRAWINGS



Front



Side