

## 36" Restaurant Series Range, Griddle Manual with Oven

■ R36ST – 24B 12G



Model R36ST – 24B 12G

100% Manufactured from Raw Materials Providing the Highest Quality and Durability

### STANDARD FEATURES

- 3-year parts and 2-year labor warranty
- 14 gauge fully welded interlocking frame provides stability and durability
- 7 " stainless steel belly rail
- Metal Black insulated Knobs
- 6 " stainless steel, adjustable legs.

### RANGE

- Lifetime Warranty Non-Clog Burners
- Standing pilot for open top burners
- Heavy duty 12 " x 12 " removable cast iron grates
- Stainless steel front and sides

### GRIDDLE

- Stainless steel front, sides and splash guards
- Fully welded griddle plate
- Control of the burner allowing the best heat distribution in the industry
- Stainless steel grease trough
- No cold zone or hot spot

- Heavy, highly polished ¾ " griddle plate
- Easy access to burner box
- Burner, designed to achieve the best performance with 25,000 BTU/h

### OVEN

- 26 ½ " Standard bakery depth on oven 35,000 BTU/h, with snap action thermostat from 175°F to 550°F (79.4°C to 287.7°C) and 100% safety shut off
- Enamelled oven cavity (top, bottom and side)
- Spark ignition for oven
- Heavy duty oven wired rack – 3/8 " diameter
- Standard oven has 4 shelf positions and 3 racks standard

### OPTION & ACCESSORIES

- Extra oven grates
- 6 " levelling swivel casters (2) with front locking.
- Front rail options
  - Condiment belly rail accessory mounted on 7 " deep front rail
  - Cutting board

### SPECIFICATIONS

- Manifold pressure is 4 " W.C. (Natural Gas) or 10 "W.C. (Propane Gas)
- 6 " stainless steel, adjustable legs.
- ¾ " NPT rear gas connect and pressure regulator for both natural gas and propane

### RANGE

- 32,000 BTU/h Burners, providing maximum control and best heat distribution in the industry
- Each burner is controlled by a gas valve for independent control of flame. One standing pilot services each burner

### GRIDDLE

- 25,000 BTU/h burner, providing best performance
- One standing pilot services the burner
- Heavy, highly polished ¾ " griddle plate
- Control of the burner by a gas valve for independent control of flame allowing the best heat distribution in the industry
- Stainless steel grease trough

### OVEN

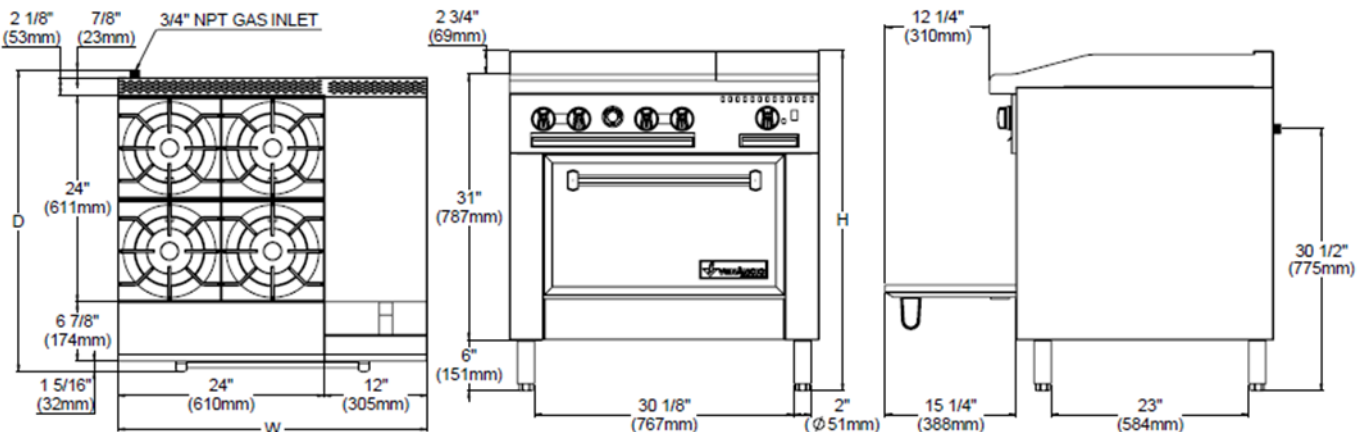
- 35,000 BTU/h burner
- One standing pilot services the burner



Certified to  
ANSI/NSF4

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Rev 01 (Nov/2019)

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Model	Exterior Product Dimensions & Weight				Shipping Crate Dimensions & Weight			
	Width	Depth	Height	Weight	Width	Depth	Height	Weight
R36ST – 24B 12G	36 " (915 mm)	35 7/32 " (894 mm)	39 5/8 " (1,006 mm)	540 lb (245 kg)	40 1/32 " (1,017 mm)	38 3/8 " (975 mm)	44 3/32 " (1,120 mm)	664 lb (301 kg)

Model	Oven Interior		
	Width	Depth	Height
Standard	26 1/2 " (673.1mm)	26 1/2 " (673.1mm)	14 " (355.6mm)

**UTILITY INFORMATION**
**GAS SUPPLY**

Model	Burners (Range)	Gas (BTU/h)		Burners (Griddle)	Gas (BTU/h)		Burners (Oven)	Gas (BTU/h)		Manifold Pressure	
		Natural	Propane		Natural	Propane		Natural	Propane	Natural Gas	Propane gas
R36ST – 24B 12G	4	128,000	120,000	1	25,000	25,000	1	35,000	33,000	4 " W.C.	10 " W.C.

- 3/4" NPT rear Gas inlet.
- Specify elevation, If over 2000 ft
- LP conversion kit included

**CLEARANCES REQUIREMENTS**

- Provide side and rear clearance is 0 "(0 mm) from non-combustible surfaces. 8 " (203.2 mm) – rear, 6 " (152.4 mm) – sides clearance from combustible surfaces

**MISCELLANEOUS**

- Install under vented hood.
- Check local codes for fire, installation and sanitary regulations
- Intended for commercial use only. Not for household use

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