

Cookline CR36-6C-LP Liquid Propane 36" Range with Convection Oven - 211,000 BTU



FEATURES

- Stainless steel front, back riser and shelf
- Cast iron open burner, each 30,000 BTU/hr
- Thermostat (220°F- 490°F) controlled oven
- Cooling switch to reduce cavity temperature quickly
- Double circulating fans to ensure temperature evenness
- Welded frame structure for best stability
- Standby S/S pilot for easy start
- Casters standard, optional legs
- 12" x12"(30x30cm) cast iron grate
- Anti-clogging pilot cover under the grate
- A pull-out crumb tray with angled handle in the front
- U shape oven burner with 31,000 BTU/hr
- Thermal coupling safety valve for the oven
- Natural gas conversion kit included
- Kick plate at the bottom for easy access for servicing
- 3/4" NPT rear gas connection

- ETL US & Canada
- ETL Sanitation
- Conforms to NSF Standards



USR Brands Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	36"L x 35"D x 56.5"H
Oven Dimensions	26.6"L x 26"D x 13.8"H
Packaging Dimensions	41"L x 40"D x 36"H
Unit Weight	368 lb.
Shipping Weight	490 lb.

ELECTRICAL

Volts	120
Hertz	60
Amps	1.5

COOKING

Numbers of Burners	6
Burner BTU	30,000
Burner Style	Grates
Numbers of Ovens	1
Oven BTU	31,000
Total BTU	211,000
Control Type	Manual
Gas Inlet Size	3/4"
Power Type	Liquid Propane

CONSTRUCTION

Frame Structure	Welded
Number of Caster	(4) Qty: 2 with brakes, 2 without
Fryer Basket Hanger Plate	Yes

TECHNICAL DRAWING

MODEL: CR36-6C-LP

MFR MODEL:

