BLACK DIAMOND[®]

Project Name:	
Location:	
Item #:	
Qtv:	

Black Diamond 36" Gas Range with Oven, 6 Burners, in Stainless Steel

BDGR-36/NG



3RD PARTY APPROVALS





WARRANTY (USA / CANADA)

Protected by Admiral Craft Equipment Corporation's one-year limited warranty.

Contact Admiral Craft Equipment for details at 1-877-672-7740



Engineered for demanding commercial kitchens, this Black Diamond 6 burner gas range combines power and durability. Crafted from stainless steel and cast iron, it withstands rigorous use. Featuring a spacious standard oven and 6 powerful gas burners, it delivers 210,000 BTUs for optimal performance. Manual ignition and control ensure precision, while the natural gas connection simplifies installation. Removable grates and a crumb tray enhance cleaning convenience.

FEATURES AND CONSTRUCTION

- Made from high-quality stainless steel and cast iron
- Features a powerful 180,000 BTUs output
- Equipped with 6 burners for versatile cooking
- Designed with a 6 burner capacity for highvolume cooking
- Sturdy construction with adjustable legs for stability
- Includes standard gas coupling adaptor and connection
- Manual ignition and control type for straightforward operation
- Temperature range of 250° to 550°F for versatile cooking
- Removable crumb tray for easy maintenance

INCLUDED COMPONENTS

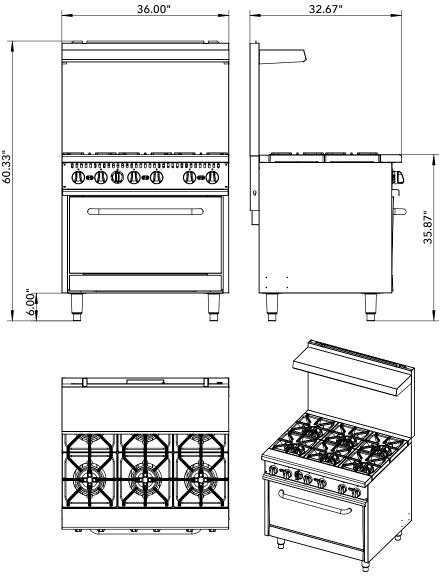
- (1) Relief Valve
- (7) Gas Conversion Orifices
- (1) Gas Conversion Pilot Orifice
- (1) Rear Backplate Assembly
- (19) Screws
- (4) Casters

Black Diamond 36" Gas Range with Oven, 6 Burners, NG

BLACK DIAMOND*

BDGR-36/NG

FRONT SIDE



TOP

Gas

Total BTU/hr	Number of Burners	Number of Ovens	Crumb Trays	Assembled Dimensions (in)	Item Weight (lbs)	Shipping Weight (lbs)
180000	6	1	1	32.67" x 36.00" x 60.33"	377.0	377.0

ADDITIONAL INFORMATION

- Electricity not needed.
- Liquid Propane (LP) or Natural Gas (NG) units available. Field convertible from LP to NG and vice versa.
- Minimum supply pressure is 4" W.C. for natural gas and 10" W.C. for propane.
- Gas powered appliances must always be indoors, under an approved exhaust system with grease removal filters and a fire protection system.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this document are subject to change without notice. While we exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.