

Gas Restaurant Range with Convection Oven

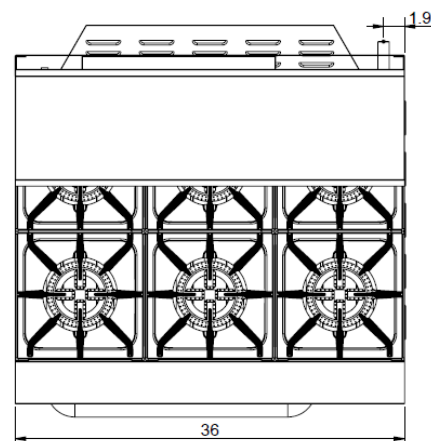
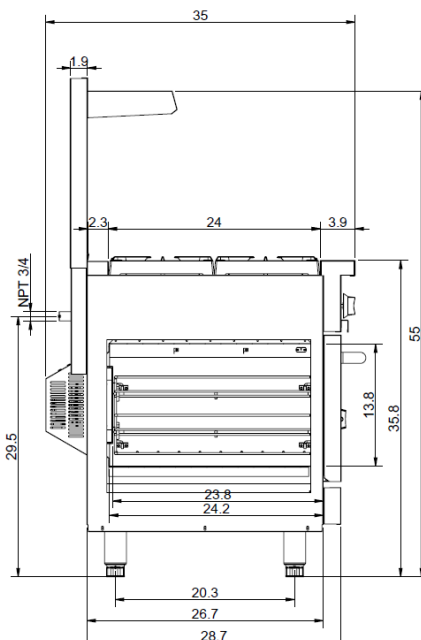
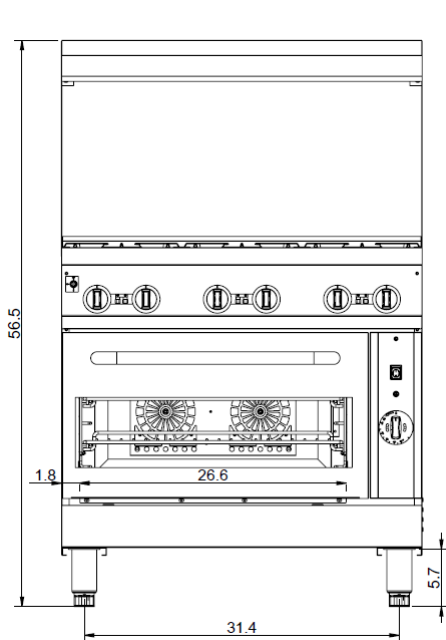


Model: AR36-6C

☐ AR36-6C Gas range 6 burners with convection oven

STANDARD FEATURES

- Stainless steel front, galvanized sides
- 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
- Adjustable heavy duty 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
- Stainless steel oven door with good insulation
- Stainless steel handle for bottom oven
- Kick plate at the bottom for easy access for servicing
- 3/4" NPT rear gas connection



Model	Volt/ Frequency	Current	Oven Dimension	Total BTU/HR	Natural Gas Rating	LP Gas Rating	Packing Size (in)	N/W (LB)	G/W (LB)
AR36-6C	120V/60HZ	1.5 Amps	26.6x23.5x13.8	211,000	4" W/C	10" W/C	41x40x44	368	456