

MODEL _____

PROJECT _____

ITEM _____



MK-36



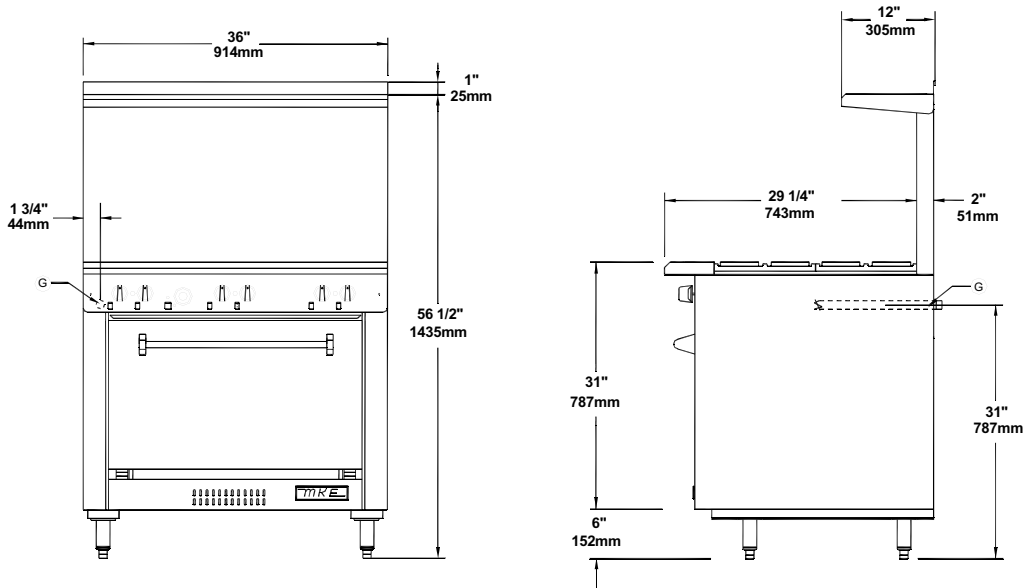
DESCRIPTION

- Commercial gas range.
- 25 000 BTU cast iron star type burners with pilots which always stay lit for an instant flame.
- 32 000 BTU oven with a black enamel finish interior.
- Six top burners and one oven burner for a 182 000 BTU total capacity.
- Top is made up of six heavy duty 12" x 12" (305 mm x 305 mm) cast iron sections which are removable for easy cleaning.
- Stainless steel front, backsplash, sides, overshelf and door.
- Bottom of the oven is flush with the inside face of the door when open.
- Tubular steel legs with adjustable bullet feet.
- The oven temperature operating range is from 200°F to 500°F (93°C to 260°C).
- Temperature is controlled by a precise heavy duty commercial gas oven thermostat.
- Removable 4-position oven rack guide and one oven rack.

OPTIONS :

- Stainless steel legs and back.
- Set of 5" (127 mm) diameter casters.
- Additional oven shelves.
- SAB-36 gas salamander.
- Griddles (see option chart for more details).
- Hot Tops (see option chart for more details).
- Charbroiler (see option chart for more details)

G = GAS INLET 3/4 " (NPT)



MODEL	LENGTH	DEPTH	HEIGHT	CONTROLS	32 000 BTU OVEN	25 000 BTU BURNERS	TOTAL POWER	VOLUME	WEIGHT
MK-36	36" * 914 mm	31 1/2" * 800 mm	57 1/2" * 1460 mm	7	1	6	182 000 btu	32 ft ³ 0.91 m ³	396 lbs 180 kg

* Add 4" (102 mm) to length for side grease drawer if ordered with a griddle section

OPTIONAL TOPS		
SUFFIX	WIDTH	POWER
GRIDDLE SECTIONS * G = HI-LO VALVE TH = THERMOSTATIC MF = MIRROR		
12 G-TH-MF	12" 305 mm	20 000 btu
24 G-TH-MF	24" 610 mm	40 000 btu
36 G-TH-MF	36" 914 mm	60 000 btu
HOT TOP SECTIONS		
1	12" 305 mm	20 000 btu
2	(2) x 12" 305 mm	(2X) 20 000 btu
3	(3) x 12" 305 mm	(3X) 20 000 btu
CHARBROILER SECTIONS (CANNOT BE PLACED ON EXTREME LEFT SIDE)		
12 RB	12" 305 mm	35 000 btu
24 RB	24" 610 mm	70 000 btu

REQUIRED CLEARANCE

- Adapted for installation on a combustible surface.
- For installation on or near combustible materials.

Required minimal distances are:

9 inches (229mm) from the sides
6 inches (152mm) from the back

***For commercial use only**

WARNING

The gas pressure control on this appliance must be set, if necessary, at the required pressure; 11 water column inches (3,24 KPa) for propane gas, or 7 water column inches (1,74 KPa) for natural gas.

* Specifications may change without notice due to continuous product improvement