

Cooking Performance Group C36-L Liquid Propane 6  
Burner 36" Range with 1 Convection Oven and  
120V Connection



5-15P



## ETL, US & Canada



3/4"

3/4" Gas Connection

Approval: \_\_\_\_\_ Date: \_\_\_\_\_

- (6) 30,000 BTU open top burners with cast iron lift-off grates for easy cleaning
- Rugged stainless steel front and aluminum side; porcelainized oven bottom
- 9 1/2" deep back shelf and 4 1/2" plate rail for added storage and safety
- Requires a liquid propane connection; located on the right side of the unit

Width	36 Inches
Depth	45 5/8 Inches
Height	61 9/32 Inches
Power Cord Length	6 Feet
Nominal Width	36 Inches
Oven Interior Width	26 4/5 Inches
Oven Interior Depth	26 3/32 Inches
Oven Interior Height	14 Inches
Amps	5.9 Amps
Voltage	120 Volts



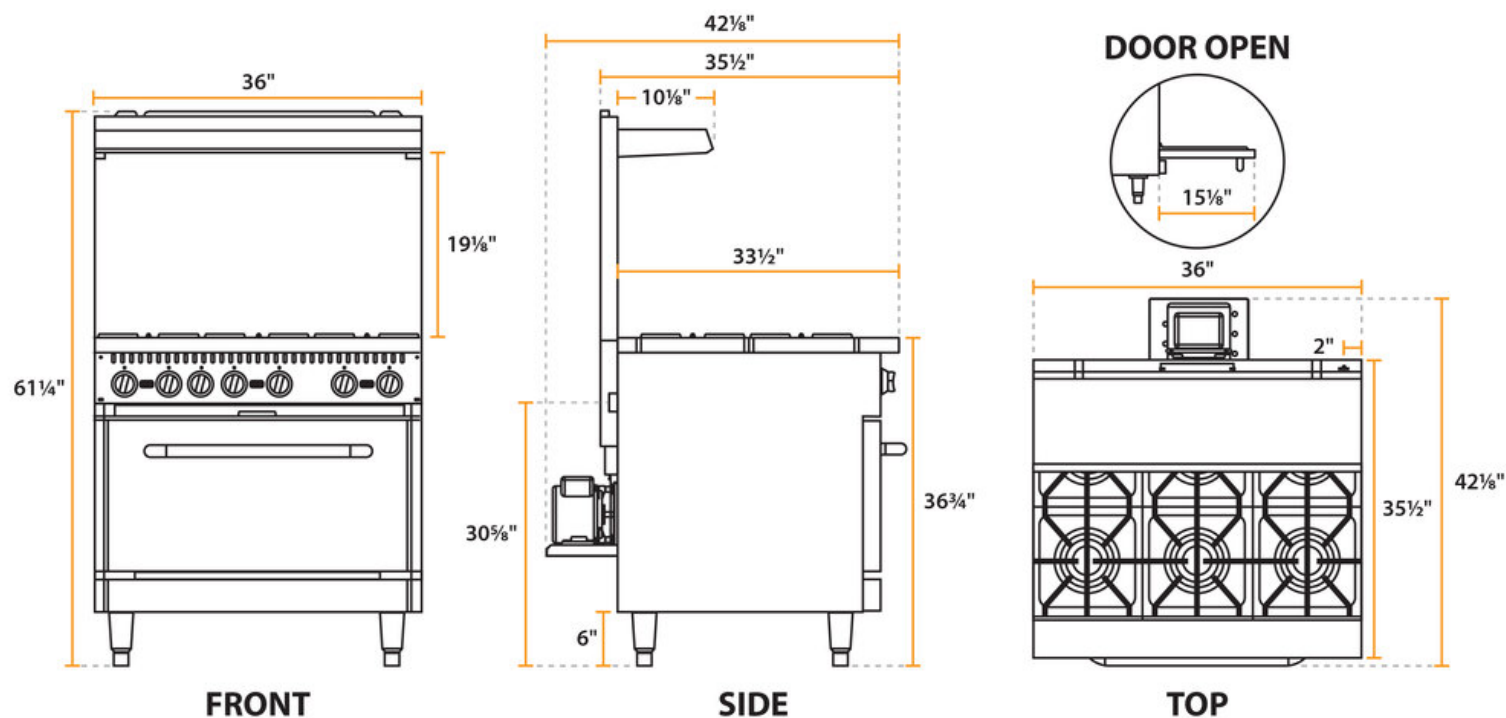
# Cooking Performance Group C36-L Liquid Propane 6 Burner 36" Range with 1 Convection Oven and 120V Connection



## Technical Data

Burner BTU	30000 BTU
Control Type	Manual
Features	Massachusetts Accepted Plumbing Product
Gas Connection Size	3/4 Inches
Installation Type	Freestanding
Maximum Temperature	500 Degrees F
Number of Burners	6 Burners
Number of Ovens	1 Ovens
Number of Racks	2 Racks
Oven BTU	32000 BTU
Power Type	Liquid Propane
Range Base Style	Convection Oven
Top Configuration	Burners
Total BTU	212000 BTU

## Plan View





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### Notes & Details

Boost your kitchen's efficiency, reliability, and overall performance with this Cooking Performance Group C36-L gas range! This liquid propane range boasts (6) 30,000 BTU open top burners to deliver the impressive cooking performance you demand. The independently-controlled burners mean you can simultaneously execute a wide variety of tasks while their 12" x 12" heavy-duty cast iron grates support your sauce pans, fry pans, and other cookware. These rugged grates allow you to confidently boil, saute, and simmer as needed while effortlessly sliding even the heaviest stock pots from one burner to another. A 4 1/2" plate rail gives you a bit of extra room to work with and combines with a 9 1/2" deep back shelf that holds go-to seasonings and supplies to maximize your cooktop efficiency.

A 32,000 BTU convection oven makes this unit even more versatile by giving you a convenient way to warm your delicious foods or even do a bit of baking for your dessert menu! The oven's temperature can be adjusted from 250-500 degrees Fahrenheit to accommodate virtually any recipe, and the fan circulates the heat for even baking and high performance. With 2 chrome plated racks that can be used in 4 different positions, you can easily arrange the oven to best complement your specific needs.

This 36" range features a rugged stainless steel front and durable aluminum sides that are not only designed to provide you with years of trouble-free performance, but are also extremely simple to clean! The cast iron grates lift off for a simple, thorough cleansing while the deep pull-out crumb tray further expedites end-of-day cleanup. And, thanks to the porcelainized bottom, maintaining a spotless oven is easier than ever. 6" adjustable stainless steel legs ensure that your unit is level and allows you to easily clean underneath for a safe and sanitary kitchen. A liquid propane connection, located on the right side of the unit, is required for operation. This item requires a 120V connection.

**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).