

Cooking Performance Group S36-G24-N Natural Gas  
2 Burner 36" Range with 24" Griddle and Standard  
Oven - 130,000 BTU



 **ETL**  
Intertek

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

- (2) 30,000 BTU open top burners with cast iron lift-off grates for easy cleaning
- 24" griddle adds versatility to any operation
- 9 1/2" deep back shelf and 4 1/2" plate rail for added storage and safety
- Requires a natural gas connection

|                 |                                         |
|-----------------|-----------------------------------------|
| Width           | 36 Inches                               |
| Depth           | 32 5/8 Inches                           |
| Height          | 60 3/8 Inches                           |
| Griddle Width   | 24 Inches                               |
| Interior Width  | 26 7/8 Inches                           |
| Nominal Width   | 36 Inches                               |
| Interior Depth  | 25 7/8 Inches                           |
| Interior Height | 13 7/8 Inches                           |
| Burner BTU      | 30000 BTU                               |
| Features        | Massachusetts Accepted Plumbing Product |

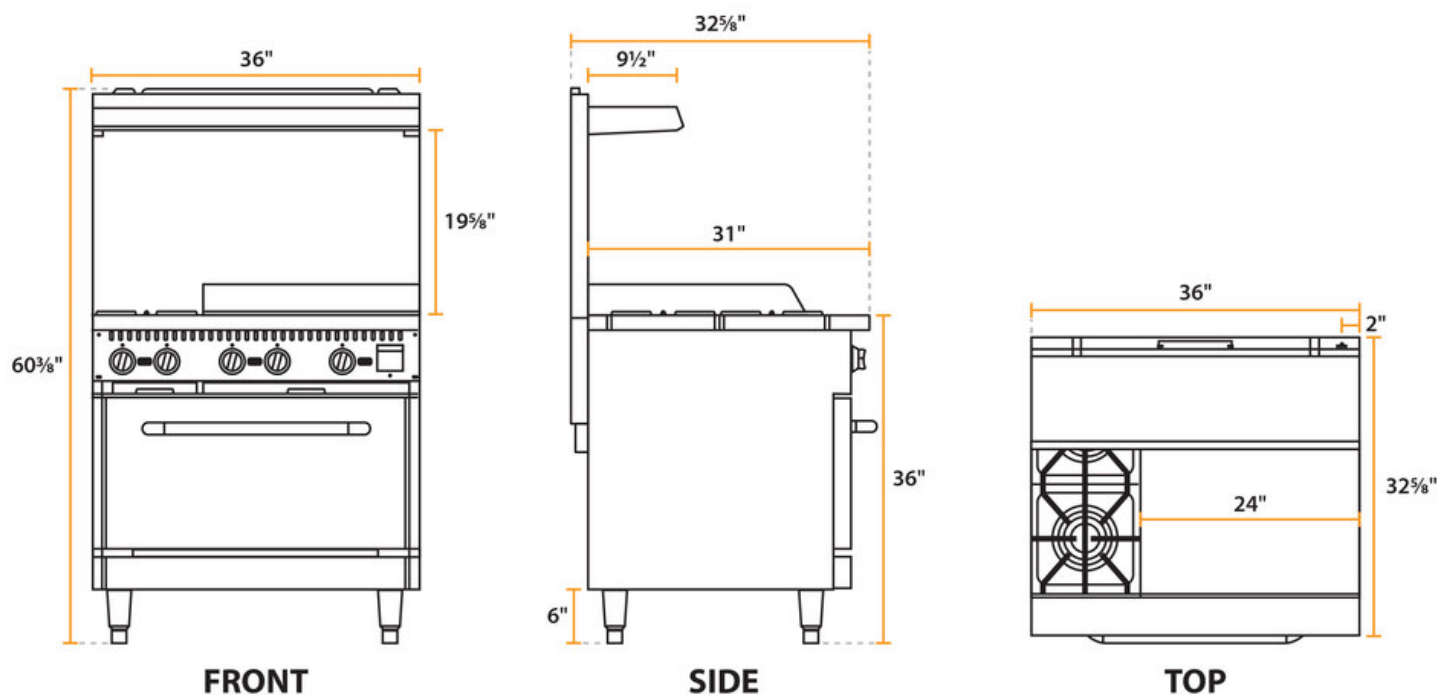
# Cooking Performance Group S36-G24-N Natural Gas 2 Burner 36" Range with 24" Griddle and Standard Oven - 130,000 BTU



## Technical Data

|                     |                                 |
|---------------------|---------------------------------|
| Gas Connection Size | 3/4 Inches                      |
| Griddle BTU         | 40000 BTU                       |
| Installation Type   | Freestanding                    |
| Maximum Temperature | 550 Degrees F                   |
| Number of Burners   | 2 Burners                       |
| Number of Controls  | 5 Controls                      |
| Number of Ovens     | 1 Ovens                         |
| Number of Racks     | 2 Racks                         |
| Oven BTU            | 30000 BTU                       |
| Plate Thickness     | 3/4 Inch                        |
| Power Type          | Natural Gas                     |
| Range Base Style    | Standard Oven                   |
| Temperature Range   | 250 - 550 Degrees F             |
| Top Configuration   | Open Burners with Right Griddle |
| Total BTU           | 130000 BTU                      |

## Plan View



351S36G24N

## Cooking Performance Group S36-G24-N Natural Gas 2 Burner 36" Range with 24" Griddle and Standard Oven - 130,000 BTU



### Notes & Details

Boost your kitchen's efficiency, reliability, and overall performance with this Cooking Performance Group S36-G24-N natural gas 2 burner 36" range with 24" griddle and standard oven! This natural gas range boasts (2) 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 and fry pans. 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 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.

In addition to the two open burners, this range comes with a 24" griddle ideal for making pancakes, eggs, sausages, or steaks. With the added versatility, you can expand your menu offerings within the same footprint. The (2) 20,000 BTU U-shaped burners provide sufficient power to make this range a work horse in your kitchen.

A 30,000 BTU standard 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 250-550 degrees Fahrenheit to accommodate virtually any recipe. 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. The 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 natural gas connection, located on the right side, is required for operation.

**⚠ 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).