

**Cooking Performance Group 36RRBNL 6  
Burner Gas Countertop Range / Hot Plate with  
36", 2 Drawer Refrigerated Chef Base -  
132,000 BTU**



5-15P



3/4"



Intertek

Item #: 35136RRBNL Qty:           

Project: \_\_\_\_\_

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

- 6 independently-controlled 22,000 BTU burners
- Standing pilots for instant ignition and field convertible to liquid propane, includes orifice
- Features heavy-duty, cast iron trivets
- Each drawer holds 1 full size food pan and (3) 1/6 size food pans
- Range operates with 132,000 BTU; base features 1/5 hp compressor and requires 115V connection

|                 |               |
|-----------------|---------------|
| Width           | 36 Inches     |
| Depth           | 32 1/8 Inches |
| Height          | 39 1/2 Inches |
| Nominal Width   | 36 Inches     |
| Amps            | 4 Amps        |
| Wattage         | 287 Watts     |
| Base Power Type | Electric      |
| Base Style      | Refrigerator  |
| Burner BTU      | 22000 BTU     |
| Control Type    | Manual        |

## Cooking Performance Group 36RRBNL 6 Burner Gas Countertop Range / Hot Plate with 36", 2 Drawer Refrigerated Chef Base - 132,000 BTU



### Technical Data

|                          |                               |
|--------------------------|-------------------------------|
| Cooking Surface Material | Steel                         |
| Features                 | Field-Convertible (Gas)       |
| Gas Connection Size      | 3/4 Inches                    |
| Installation Type        | Freestanding                  |
| Kit Type                 | Chef Base / Cooking Equipment |
| Number of Burners        | 6 Burners                     |
| Number of Controls       | 6 Controls                    |
| Plug Type                | NEMA 5-15P                    |
| Power Type               | Natural Gas                   |
| Range Base Style         | Refrigerated Chef Base        |
| Refrigerant Type         | R-290                         |
| Starting Amps            | 12 Amps                       |
| Starting Wattage         | 861 Watts                     |
| Style                    | Standard                      |
| Total BTU                | 132000 BTU                    |
| Type                     | Countertop Ranges             |
| Usage                    | Medium Duty                   |
| Weight Capacity          | 880 lb.                       |

### Notes & Details

Easily keep up with customer demands for grilled burgers, chicken, steak and other dishes by cooking them on this Cooking Performance Group 36RCRBNL 6 burner range with refrigerated chef base! This convenient equipment combination is great for any kitchen that wants to streamline their food prep process, providing refrigerated storage space, a range for cooking, and a place for the range to sit. You can keep a variety of ingredients in the chef base, pull them out for an order, and cook it all within the same workspace!

This particular range boasts 6 powerful 22,000 BTU burners with standing pilots for instant ignition. The heavy-duty cast iron trivets are oriented in a flat alignment so that you can easily slide pots and pans from one burner to the next without worrying about spills, and they also help protect the burners against clogs resulting from overflow. The unit features an all stainless steel construction to ensure long-lasting durability and easy cleaning, while a full width waste tray also helps expedite end-of-day cleaning. It has a 3/4" rear gas connection and ships ready to connect to a natural gas supply, but includes a liquid propane orifice kit for simple field conversion.

Not only do you receive the range, but you get a 2 drawer refrigerated base to place it on, as well! This particular chef base features a durable 1 3/4" stainless steel top that can hold up to 880 lb. and is equipped with a marine edge to contain drips and spills for easy cleanup. For maximum capacity, each drawer can hold up to 3 full size food pans (sold separately). The 1/5 hp refrigeration system circulates R-290 refrigerant and is easily operated by its electronic temperature control, which allows you to set the unit to hold prepared foods and ingredients at temperatures between 33 and 41 degrees Fahrenheit. Plus, the cabinet is made of 20 gauge stainless steel inside and out for durability, and for greater ease of cleaning, it rests on (4) 4" casters so that you can move it away from the wall. This refrigerated chef base requires a 115V electrical connection 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).