

Cooking Performance Group S36-G36-L Liquid Propane 36" Range with 36" Griddle and 1 Standard Oven - 90,000 BTU



Approval: _____ Date: _____

- 36" griddle for whipping up pancakes and frying eggs, sausages, or steaks
- 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	32 5/8 Inches
Height	60 3/8 Inches
Griddle Width	36 Inches
Nominal Width	36 Inches
Oven Interior Width	26 7/8 Inches
Oven Interior Depth	25 7/8 Inches
Oven Interior Height	13 7/8 Inches
Features	Massachusetts Accepted Plumbing Product
Gas Connection Size	3/4 Inches

3/4"



Intertek

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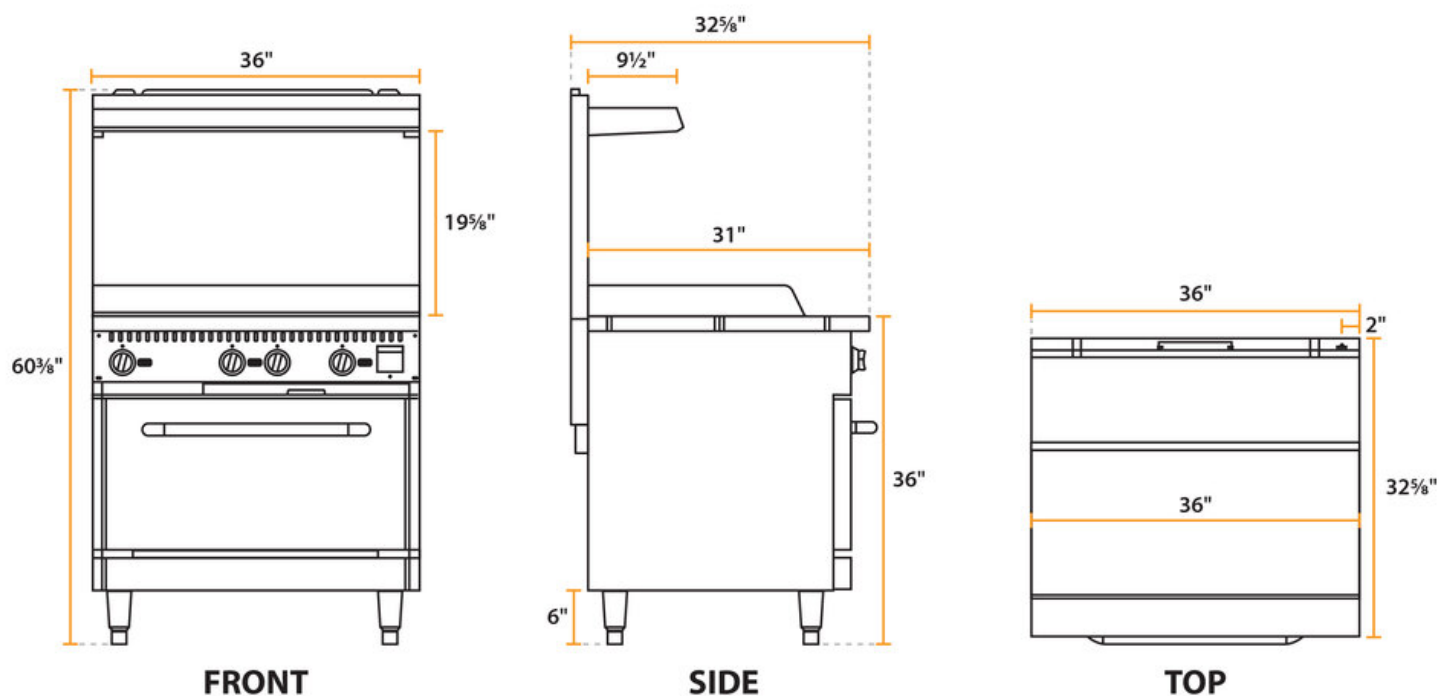
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Technical Data

Griddle BTU	60000 BTU
Installation Type	Freestanding
Number of Burners	3 Burners
Number of Ovens	1 Ovens
Number of Racks	2 Racks
Oven BTU	30000 BTU
Plate Thickness	3/4 Inch
Power Type	Liquid Propane
Range Base Style	Standard Oven
Style	Standard
Temperature Range	250 - 550 Degrees F
Top Configuration	Full Griddles
Total BTU	90000 BTU

Plan View



351S36G36L

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Notes & Details

Boost your kitchen's efficiency, reliability, and overall performance with this Cooking Performance Group S36-G36-L gas range! This liquid propane range boasts a sleek and powerful 36" griddle to deliver the impressive cooking performance you demand and 60,000 BTU. Its steel surface is great for whipping up pancakes, frying up eggs and sausages, or even searing juicy steaks. Plus, the manual controls are easy to use and set, and the side splashes help contain grease while the drawer makes cleanup a breeze. A 4 1/2" plate rail also 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 30,000 BTU standard oven makes this unit even more versatile by giving you a convenient way to roast or 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! 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.

⚠ 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.