

Project name:	
Location:	
Item#: QTY:	
Model#:	

Gas Range

Model: CP-R36-24MG



- 30,000 BTU per Top burner,
 30,000 BTU per Griddle (manual or Tst) at 12",
 33.000 BTU per Static oven
- Stainless steel front backriser, lift-off high shelf.
- Oven thermostat adjust from 200°F 500°F
 Standard oven cavity measures
 26"x22.5"x13 3/4"
 Oven interior side guides & bottom porcelain coated.
- Shipped standard Natural gas, LP conversion kit included.
- Optional casters.
- The sturdy construction for demanding commercial cooking applications. User friendly operation with simple controls and easy to clean.
- 24" 36 " 48" and 60" ranges series, different functions combined.
- Griddle (Manual/Thermostat control), Charbroiler, Hot plate on top Bottom Static oven(s).
- This appliance is manufactured for commercial installation only, not intended for home use.
- 3/4" NPT rear gas connections. Supply gas pressure not to exceed 14" W.C.(1/2 PSI).
- Natural gas operating pressure 5.0" W.C.
 Recommended supply pressure 7-9" W.C.

Propane gas operating pressure - 10.0" W.C.

• Recommended supply pressure 11-12" W.C.

Toll Free: +1(800)373-8699 flamaster@chefmindgroup.com
Address: 1189S Jellick Ave,
City of Industry, CA 91748











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·CSA design certified NSF listed

MODEL	GAS RANGE DESCRIPTION	WIDTH	TOTAL BURNERS		
IVIODEE			TOP OPEN BURNERS	TOP GRIDDLE	Bottom Oven
CP-R36-24MG	36" Range – 2 top burner+24" griddle	36"	2	2	1

	MODEL	TOTA BTU		OVERALL DIMENSIONS	NET	SHIPPING DIMENSIONS	Shipping Weight
	IVIODEL	NG	LP	OVERVALE DIMENSIONS	WEIGHT	SI III I IIVO DIIVILINSIONS	Weight
	CP-R36-24MG	153,000	136,000	36 X 31⅔ X 60	418 lbs.(189 kg)	39⅔ X 36℁ X 46%o	527 lbs.(239 kg)













