



FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

36" COMMERCIAL NATURAL GAS RANGE WITH 6 BURNERS AND CONVECTION OVEN

Items: 47449 | Model: CE-CN-0914-RC

MAXIMIZE YOUR COOKING IN YOUR BUSY KITCHEN WITH OMCAN'S 36" COMMERCIAL RANGE WITH 6 BURNERS & CONVECTION OVEN



WARRANTY
PARTS AND LABOR

NEMA
5 - 15
125 VAC / 15 AMP
RECEPTACLE



Authorized Dealer

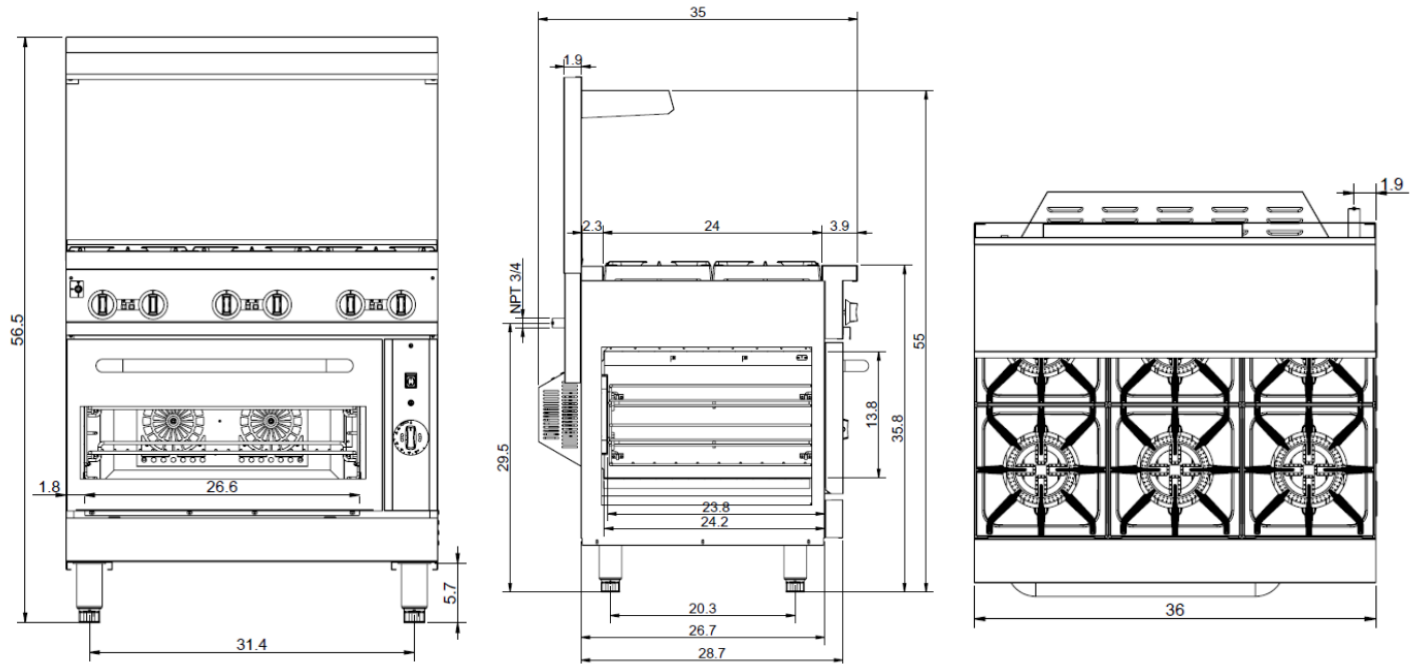
FOOD EQUIPMENT

36" COMMERCIAL RANGE WITH CONVECTION OVEN



TECHNICAL DRAWINGS & DIMENSIONS

*measurements in diagrams are shown inches



TECHNICAL SPECIFICATIONS

| | |
|------------------------|--|
| Item | 47449 |
| Model | CE-CN-0914-RC |
| Gas Type | Natural |
| Number Of Burners | 6 |
| BTU | 211,000 BTU Each burner: 30,000 BTU Oven: 31,000 BTU |
| Oven Temperature Range | 105 - 255°C 220 - 490°F |
| Weight | 386 lbs 175 kg |
| Gross Weight | 485 lbs 220 kg |
| Oven Dimensions | 26.6" x 23.5" x 13.8" |
| Burner Dimensions | 12" x 12" (Open, Cast Iron) |
| Dimensions | 36" x 35" x 56.5" |
| Gross Dimensions | 41" x 38" x 35" |

FEATURES:

- Stainless steel front and galvanized sides
- Cast iron open burners, each 30,000 BTU/hr
- Thermostat controlled oven, temperature ranging from 220-490 °F
- Cooling switch to reduce cavity temperature quickly
- Double circulating fans to ensure even temperature
- Adjustable heavy-duty legs



WARRANTY

PARTS AND LABOR



NEMA
5 - 15
125 VAC / 15 AMP
RECEPTACLE

OMCAN INC.

Telephone: 1-800-465-0234
 Fax: (905) 607-0234
 Email: sales@omcan.com
 Website: www.omcan.com



Follow us to keep up to date with the latest news and offers



2017E&OE