RESTAURANT RANGES - GAS VULCAN



ENDURANCE™ SERIES | 36" Open-Top Burners & Griddle Top



36" RANGE

2 OPEN-TOP BURNERS & 24" GRIDDLE RIGHT*

| Standard Base | | Griddle Control | Gas Type | Total BTU/hr |
|-------------------|-------------|------------------------|----------|--------------|
| | 36S-2B24GN | Manual | Natural | 135,000 |
| | 36S-2B24GTN | Thermostatic | Natural | 135,000 |
| | 36S-2B24GP | Manual | Propane | 130,000 |
| | 36S-2B24GTP | Thermostatic | Propane | 130,000 |
| | | | | |
| Convection Base | | | | |
| <u>*</u> | 36C-2B24GN | Manual | Natural | 132,000 |
| | 36C-2B24GTN | Thermostatic | Natural | 132,000 |
| | 36C-2B24GP | Manual | Propane | 127,000 |
| | 36C-2B24GTP | Thermostatic | Propane | 127,000 |
| | | | | |
| Refrigerated Base | | | | |
| * | 36R-2B24GN | Manual | Natural | 100,000 |
| | 36R-2B24GTN | Thermostatic | Natural | 100,000 |
| | 36R-2B24GP | Manual | Propane | 95,000 |
| | 36R-2B24GTP | Thermostatic | Propane | 95,000 |
| | | | | |

Oven accepts full-size sheet pans.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame. Thermostatic griddle controls allow user to set and maintain a specific temperature.

See page 21 for optional flame safety device for open-top burners.



36S-2B24GT Shown on optional casters



36C-2B24GT Shown on optional casters



36R-2B24GT Shown on optional casters

Pictures shown are for illustration purpose only. Actual product may vary.

^{*}Griddle can be moved to left position for upcharge.