

RESTAURANT SERIES RANGES – 24-36”



36-BP-S30

Specifications

- 12" x 12" heavy duty cast iron section grates remove easily and safely. Cast-in bowl directs heat to the cooking surface.
- Grate design allows pots to slide from section to section.
- Wide oven is porcelainized on two contract surfaces for easy cleaning
- Unique burner baffle distributes heat flow evenly throughout the 40,000 BTU oven
- Oven door is removable for easy cleaning
- Stainless steel front, ledge, backguard and shelf; aluminized sides.
- 7" wide stainless steel landing ledge provides a functional working area

Standard Features

- 20" oven with 4 burners
- 30" oven with 6 burners
- Stainless steel front and sides, landing ledge.
- Oven is porcelainized on two contact surfaces, bottom and door liner
- 40,000 BTU/hr. lift-off burner heads for performance cooking and easy cleaning
- 12" x 12" heavy duty cast iron section grates remove easily and safely and accommodates a full range of cooking utensils for maximum versatility.
- 7" stainless steel landing ledge provides a functional working area.
- Available in 24" and 36" or also available in 48" and 60" width models.
- Anti-clogging pilot shield design engineered into the grate
- 6" adjustable legs

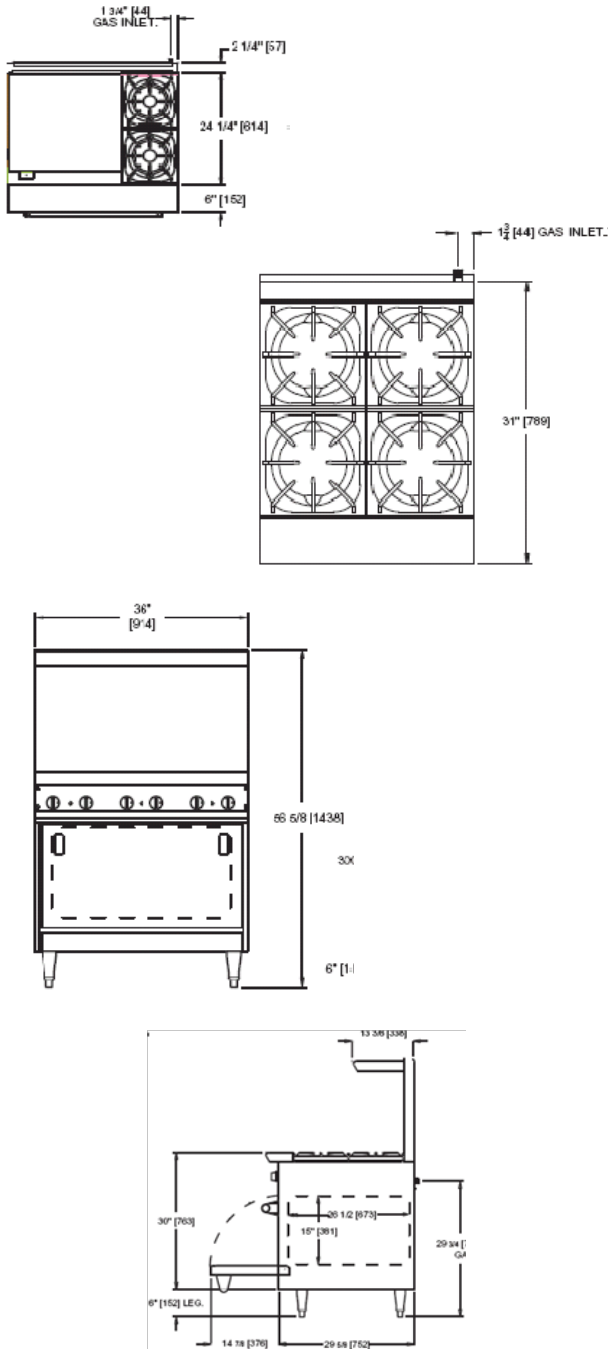
Options & Accessories

- Additional Racks
- Gas Conversion kits
- Casters – Set of 4
- Quick Disconnect and Flexible Gas Hose

Certifications



RESTAURANT SERIES RANGES – 24-36”



PRODUCT SPECIFICATIONS

Construction:

16 gauge construction with welded front frame. Fully insulated with non-sag fiberglass. Porcelainized oven interior oven includes, deck and door linings. Equipped with one heavy-duty locking chrome plated rack.

Clearance: Legs or casters are required. or 2" over-hang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 4" from back, 10" from sides from combustible surfaces.

Gas Information:

Manifold pressure is 5.0" W.C. or natural gas or 10.0" for propane gas. Manifold size is 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection. **Must specify type of gas and elevation if over 2000 ft. when ordering.**

24-BP-4B-S20, 4 burner, 20" Standard Oven, 190,000 BTU

24-BP-2B-G12-S20, 2 burner, 20" Standard Oven, 12" Griddle, 130,000

24-BP-0B-G24-S20, 20" Standard Oven, 0 Burner, 24" Griddle, 70,000 BTU

36-BP-6B-S30, 6 burner, 30" Standard Oven, 280,000 BTU

36-BP-4B-G12-S30, 30" Oven, 4 Burners, 12" Griddle, 220,000 BTU

36-BP-2B-G24-S30, 30" Oven, 2 Burners, 24" Griddle, 160,000 BTU

36-BP-0B-G36-S30, 30" Oven, 0 Burners, 36" Griddle, 100,000 BTU

Overall Dimensions:

24-BP-4B-S20: 31" D x 56 5/8" H x 24" W

24-BP-2B-G12-S20: 31" D x 56 5/8" H x 24" W

24-BP-0B-G24-S20: 31" D x 56 5/8" H x 24" W

36-BP-6B-S30: 31" D x 56 5/8" H x 36" W

36-BP-4B-G12-S30: 31" D x 56 5/8" H x 36" W

36-BP-2B-G24-S30: 31" D x 56 5/8" H x 36" W

36-BP-0B-G36-S30: 31" D x 56 5/8" H x 36" W

Shipping:

24-BP-4B-S20: 480 lbs

24-BP-2B-G12-S20: 480 lbs

24-BP-0B-G24-S20: 480 lbs

36-BP-6B-S30: 600 lbs

36-BP-4B-G12-S30: 600 lbs

36-BP-2B-G24-S30: 600 lbs

36-BP-0B-G36-S30: 600 lbs

Freight Class:85

FOB: Standex Dock