



# ENDURANCE™ GAS RESTAURANT RANGE

6 Open Burners / 36" Wide Gas Range



SELL SHEET

**Model 36C-6BN**  
Shown on optional casters



## SPECIFIER STATEMENT

36" wide gas restaurant range, Vulcan Model No. 36S-6BN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Six 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard bakers depth oven with porcelain oven bottom and door panel, measures 27"d x 26¾"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. ¾" rear gas connection and pressure regulator. Total input 215,000 BTU/hr.

### Exterior Dimensions:

34"d x 36"w x 58"h on 6" adjustable legs

Project \_\_\_\_\_

AIA # \_\_\_\_\_ SIS # \_\_\_\_\_

Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000

## MODELS

- 36S-6BN** 1 Standard Oven / Natural Gas
- 36S-6BP** 1 Standard Oven / Propane
- 36C-6BN** 1 Convection Oven / Natural Gas
- 36C-6BP** 1 Convection Oven / Propane

## STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Six open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- Extra deep pull out crumb tray with welded corners
- 35,000 BTU/hr. baker's depth standard oven cavity; full size sheet pans fit side-to-side or front-to-back
- Oven thermostat adjusts from 250°F to 500°F
- Two oven racks and four rack positions
- 35,000 BTU/hr. convection oven in place of standard oven, 24"d x 26¾"w x 13¾"h (115v - 1 phase blower motor 4 amp, 6' cord and plug); full size sheet pans only fit side-to-side in convection oven; convection oven motor requires field attachment
- One year limited parts and labor warranty

## ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- Extra oven rack with rack guides
- Casters (set of four)
- Leveling casters (set of four)
- Flanged feet (set of four)
- 10" stainless steel stub back
- Reinforced high shelf for mounting salamander broiler

## OPTIONS (FACTORY INSTALLED)

- Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots
- Hot tops

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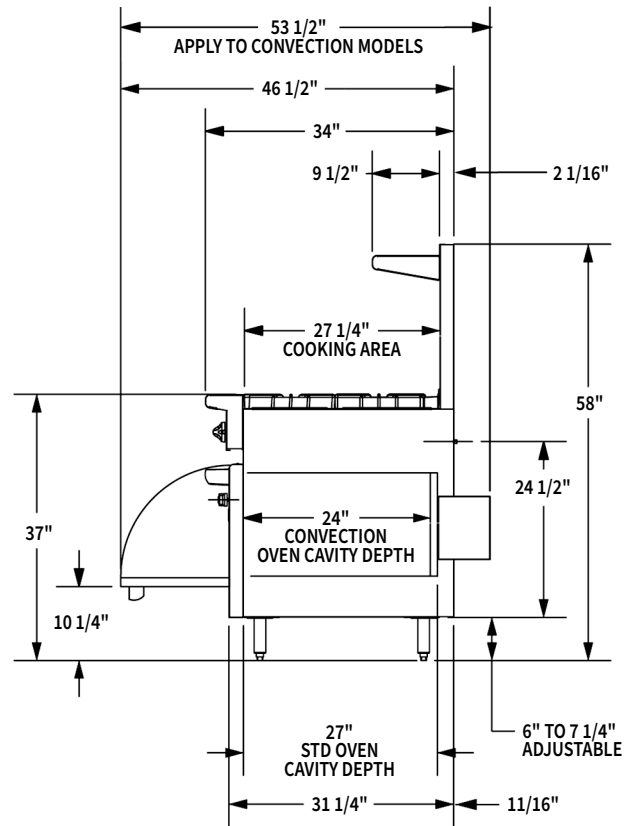
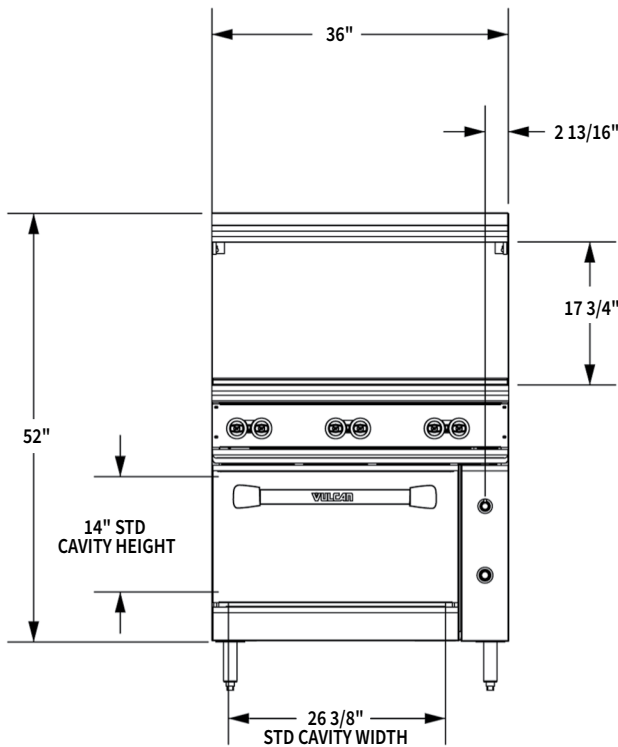
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## INSTALLATION INSTRUCTIONS INSTALLATION MANUAL

- A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
- Gas line connecting to range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger.
- An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by visiting the National Fire Protection Association website at <https://www.nfpa.org/>. Refer to NFPA No. 96.
- These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Information may be obtained from The American Gas Association website at <https://www.aga.org/>.
- Clearances
 

	Rear	Sides
Combustible	6"	10"
Standard Oven Non-Combustible	0"	0"
Convection Oven Non-Combustible	Min. 4"	0"
- For proper combustion, install equipment on adjustable legs or casters provided with unit.
- This appliance is manufactured for commercial installation only and is not intended for home use.

SPECIFY TYPE OF GAS WHEN ORDERING.  
SPECIFY ALTITUDE WHEN ABOVE 2,000 FEET.



CAD and/or Revit Files Available

Top Configuration	Model	Description	Total Input BTU / Hr.	Shipping Weight Lbs. / KG
	<b>36S-6BN</b>	1 Standard Oven / 6 Burners / Natural Gas	215,000	520 / 236
	<b>36S-6BP</b>	1 Standard Oven / 6 Burners / Propane	215,000	520 / 236
	<b>36C-6BN</b>	1 Convection Oven / 6 Burners / Natural Gas	215,000	580 / 263
	<b>36C-6BP</b>	1 Convection Oven / 6 Burners / Propane	215,000	580 / 263

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.