

CULITEK Restaurant Ranges

A Professional Line of Commercial Cooking Equipment

Models: CULGR-24-NG, CULGR-36-NG, CULGR-60-NG,
CULGR-3624-NG, CULGR-6024-NG



CULGR-36-NG



CULGR-6024-NG

Restaurant Ranges

The Professional line of cooking equipment from CULITEK is a must have for any foodservice commercial kitchen. Restaurant Ranges provide excellent performance day in and day out and are the workhorse that you can rely upon. Its rugged stainless steel exterior provides durability and consistent performance. Each 30,000 BTU burner has its own 12" x 12" removable cast iron grate with standing pilot light and individual control knob for quick, instant lighting. With a variety of sizes and configurations, you can be confident that there is a range available for your needs and your budget. ETL and ETL Sanitation Listed, these units are backed by a 1-year parts and labor warranty.

Top Burners

- 30,000 BTU/hr top burners with lift-off heads
- 12" x 12" cast iron top grates are removable for easy cleaning and maintenance
- Each burner has an individual standing pilot light and control knob for quick, instant lighting
- Equipped with a flame failure safety device

Construction

- Stainless steel front, backriser, and shelf
- The interior of the oven is constructed of all steel with a porcelain oven liner
- Adjustable thermostat from 250°F-550°F
- 6" stainless steel adjustable legs
- 24³/₄" high stainless steel back riser
- ³/₄" rear NPT gas connection

Oven Features

- 30,000 BTU oven burner
- Removable crumb tray for easy cleaning
- Two removable and adjustable racks are included per oven
- Spring loaded oven door with cool-to-touch stainless steel handle
- Field convertible to Liquid Propane (LP)

Oven Configurations

- Ranges available in 24", 36", and 60" sizes with 4, 6, and 10 open-top cast iron burners.
- The range/griddle combinations provide the most optimum cooking performance and are available in 36" and 60" sizes.
- The combo units feature a ³/₄" thick griddle plate with a manual control and a 24" wide cooking area. With its deep cooking area and a 5" front ledge, these ranges provide plenty of room to work.

EQUIPMENT THAT DOMINATES
For Culinary Professionals

STANDARD FEATURES

- Constructed of heavy-duty, stainless steel front, back riser, shelf and feet
- All steel oven interior with a porcelain oven liner
- Thermostat range of 250°F to 550°F
- Each 30,000 BTU burner has its own 12"x12" removable cast iron grate
- Standing pilot light design provides a ready flame when heat is required
- Equipped with a flame failure safety device
- Comes with two removable and adjustable racks
- ³/₄" rear NPT gas connection
- 6" stainless steel legs



Attention CA Residents PROP 65 WARNING

This product can expose you to chemicals, including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm.

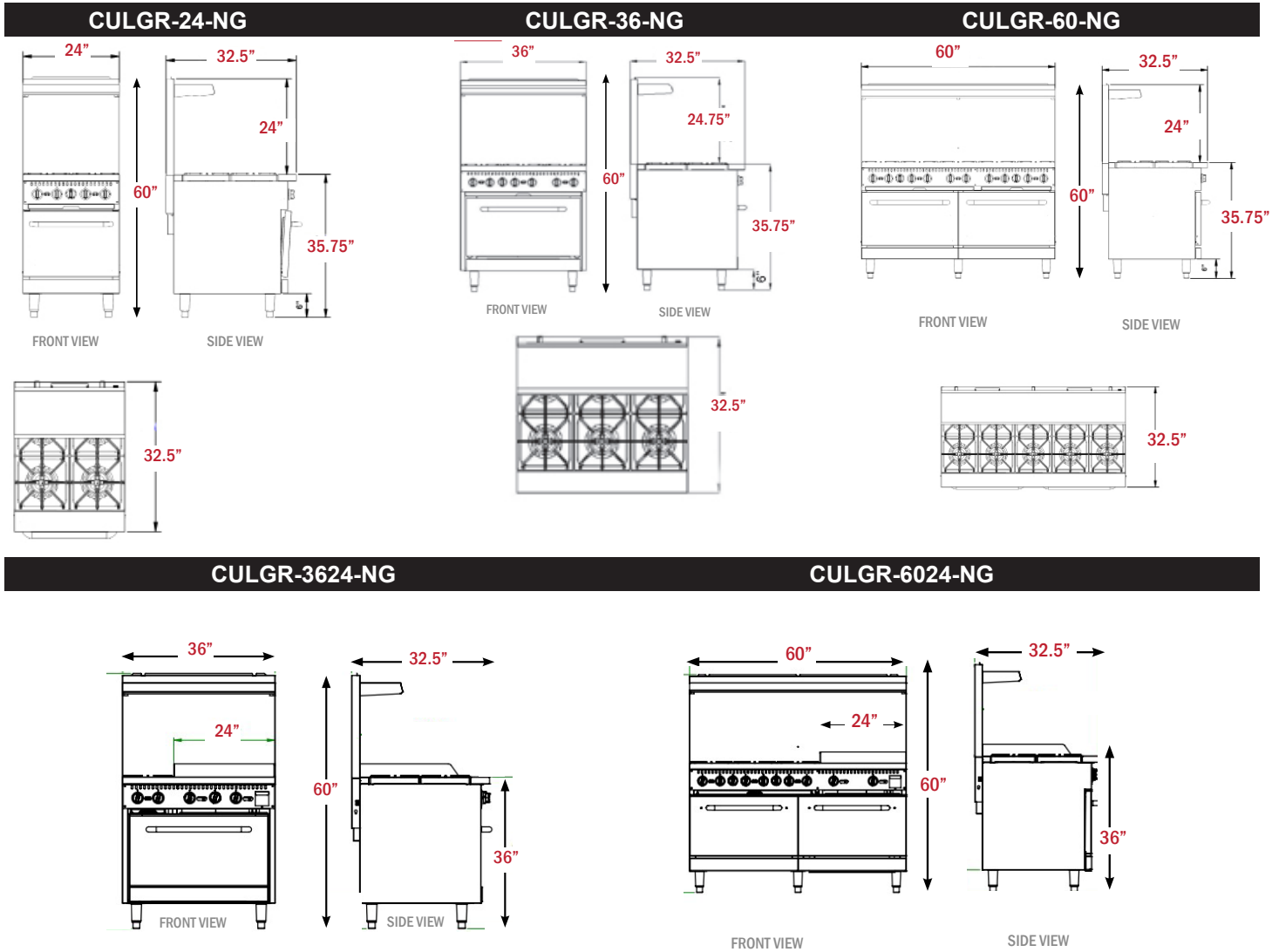
For more information, go to
www.P65warnings.ca.gov

MADE IN CHINA



Restaurant Range Specifications

A Professional Line of Commercial Cooking Equipment



GAS RANGES	CULGR-24-NG	CULGR-36-NG	CULGR-60-NG	CULGR-3624-NG	CULGR-6024-NG
Total BTU/hr	150,000	210,000	360,000	130,000	280,000
Number of Burners	4	6	10	2	6
Number of Ovens	1	1	2	1	2
Griddle Size	-	-	-	24"	24"
Crumb Trays	1	1	2	1	2
Overall Dimensions (in)	24"W x 32 ¹ / ₂ "D x 60"H	36"W x 32 ¹ / ₂ "D x 60"H	60"W x 32 ¹ / ₂ "D x 60"H	36"W x 32 ¹ / ₂ "D x 60"H	60"W x 32 ¹ / ₂ "D x 60"H
Oven Cavity Dimensions (in)	20 ¹ / ₂ "W x 26"D x 14"H	26 ³ / ₄ "W x 26"D x 14"H	26 ³ / ₄ "W x 26"D x 14"H	26 ³ / ₄ "W x 26"D x 14"H	26 ³ / ₄ "W x 26"D x 14"H
Net Weight	291	390	617	403	683
Gross Weight	365	456	785	515	810
Shipping Dimensions (in)	28"W x 40"D x 47"H	41"W x 40"D x 47"H	66"W x 40"D x 47"H	41"W x 40"D x 47"H	66"W x 40"D x 47"H

*All models field convertible to Liquid Propane (LP)