

ENDURANCE™ GAS RESTAURANT RANGE

36" Griddle / 36" Wide Gas Range



SELL SHEET

Model 36S-36GN Shown on optional casters







SPECIFIER STATEMENT

36" wide gas restaurant range, Vulcan Model No. 36S-36GN. 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. 36" manual griddle, ¾" thick, 4" wide grease trough. 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 95,000 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-36GN	1 Standard Oven / Natural Gas
☐ 36S-36GP	1 Standard Oven / Propane
☐ 36C-36GN	1 Convection Oven / Natural Gas
☐ 36C-36GP	1 Convection Oven / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- 36" manual griddle, ¾" thick, 4" wide front grease trough
- 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 26%"w x 13%"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)

- ☐ Thermostatically controlled griddle (snap action)
- ☐ Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots

Approved by	Date	Approved by	Date



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INSTALLATION INSTRUCTIONS (

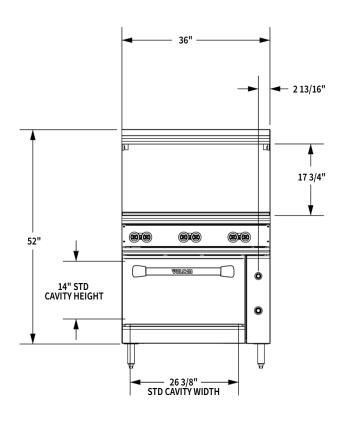
INSTALLATION MANUAL

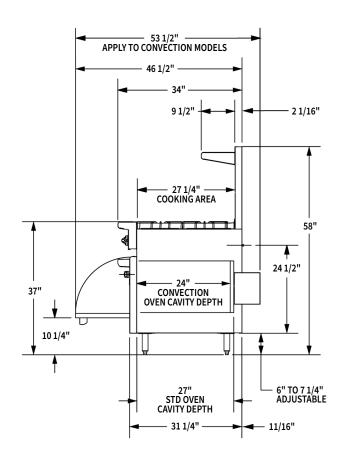
- 1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
- 2. Gas line connecting to range must be ¾" or larger. If flexible connectors are used, the inside diameter must be ¾" or larger.
- An adequate ventilation system is required for commercial cooking 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/.

5.	Clearances	Rear	Sides
	Combustible	6"	10"
	Standard Oven Non-Combustible	0"	0"
	Convection Oven Non-Combustible	Min. 4"	0"

- 6. For proper combustion, install equipment on adjustable legs or casters provided with unit.
- 7. 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
	36S-36GN	1 Standard Oven / 36" Griddle / Natural Gas	95,000	610 / 277
	36S-36GP	1 Standard Oven / 36" Griddle / Propane	95,000	610 / 277
	36C-36GN	1 Convection Oven / 36" Griddle / Natural Gas	95,000	660 / 299
	36C-36GP	1 Convection Oven / 36" Griddle / Propane	95,000	660 / 299

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