

S-36

GAS RANGE 6 OPEN BURNERS WITH OVEN



FEATURES:

- 5.9" stainless steel legs
- 3 rack positions and 2 wiring grids included
- Heavy-duty cast grates with lift-off heads
- Thermostat control oven
- Cast iron open burners with painting
- Oven thermostat from 212°F to 600°F
- Durable chrome coating alloy metal knobs
- Crumb tray for easy cleaning
- Individual pilots and controls for each burner
- Telescoping front top ledge allows for product holding
- Built to American ETL Standard



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MODEL	BTU (open burners)	BTU (oven)	POWER	W x D x H	NET WEIGHT (lbs.)	GROSS WEIGHT (lbs.)
S-36	30,000 x 6	30,000	3/4" NPT gas connection	36" x 32.62" x 59.87"	368	456

In the pursuit of a better product, durability and performance. SATURN reserves the right to change specifications, materials and design without further notice.