

36" Series 9 Professional 6 Burner Dual Fuel Range, Natural Gas

Professional



Get the best of gas and convection technology, with a high powered six burner gas cooktop and large capacity oven.

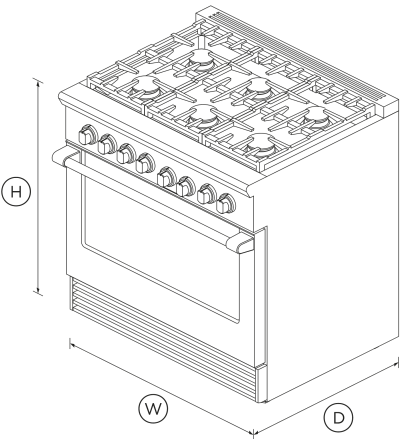
- Top burner heat of 23,500 BTU, for seriously fast boiling
- Convection oven with 4.8 cu ft total capacity
- Non-tip full-extension shelves for safe removal of hot dishes

DIMENSIONS

Height	35 3/4 - 36 3/4 "
Width	35 7/8 "

Depth

29 1/8 "



FEATURES & BENEFITS

- Cooktop Power**
Sealed Dual Flow Burners™ deliver cooktop power up to 23,500 BTU (NG models) for seriously fast boiling right down to a precise 140°F full surface simmer with the gentlest of flames.
- Total Control**
Precise control across high and low settings is delivered through the halo-illuminated cooktop dials. The ovens have true convection and electronic oven control for precise and consistent temperatures.
- Consistent Broiling**
The Dual Fuel Range broiler provides an even heat that covers a very large surface area — perfect for browning a fully loaded oven tray.
- Easy To Clean**

The Dual Fuel Range oven has a self-cleaning function and removable side racks. The cooktop has sealed burners and an encapsulated cooking surface with a commercial-style stainless steel finish.

Instant Visibility
Control dials have halo-illumination glowing white – heating up; orange – temperature reached; red – self-cleaning mode. The oven is illuminated by two powerful incandescent lights.

Cooking Flexibility
The cooktop is designed for easy access to any burner with grates you can smoothly slide pots across. The oven is large enough to hold full size baking sheets.

SPECIFICATIONS

Accessories (sold separately)	
Square handle option	AH-R36
Wok grate included	Yes

Burner ratings	
Maximum burner power	23500 BTU
Power back centre	18500BTU
Power back left	18500BTU
Power back right	18500BTU
Power front centre	18500BTU
Power front left	23500BTU
Power front right	23500BTU
Total cooktop power	121000 BTU

Capacity	
Shelf positions (main oven)	5

