

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
CSI Section 11400  
Approved \_\_\_\_\_  
Date \_\_\_\_\_

# G Series 36" Gas Restaurant Range

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## Models

- G36-6R
- G36-6S
- G36-6T
- G36-4G12R
- G36-2G24R
- G36-G36R
- G36-G36R
- G36-G36R
- G36-G36S
- G36-4G12S
- G36-2G24S
- G36-G36S
- G36-4G12T
- G36-2G24T
- G36-G36T



Model G36-6R  
(shown with optional casters)

## Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, w/ removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large easy-to-use control knobs
- Gas regulator

### Standard on Applicable Models:

- Open storage in lieu of oven, suffix S
- Modular top (Suffix T) with stainless steel low profile backguard & 4" (102mm) adjustable metal legs
- Ergonomic split cast iron top ring grates
- 33,000 Btuh/9.67 kW 2 piece cast iron Starfire- Pro open top burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control, 23" (584mm) working depth surface, Standard on right, optional on left
- 4-1/4" (108mm) wide grease trough
- 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- 38,000 Btuh/ 11.13 kW cast iron "H" style oven burner
- Snap action modulating oven thermostat low to 500° F
- Nickel plated oven rack and 3-position removable oven rack guide

- Large porcelain oven interior, fits standard sheet pans in both directions for standard ovens
- Strong, keep-cool oven door handle
- Convection oven w/3 nickel plated oven racks and removable rack guides in lieu of standard oven w/ 1/3HP 120v 60 Hz single phase fan motor; change suffix R to C

## Options & Accessories

- Convection oven motor 240v 50/60HZ single phase
- Snap action modulating griddle control 175° to 425° F
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast iron "H" burner standard on left side
- Low profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- 6" (152mm) levelling swivel casters (4), w/front locking
- Flanged deck mount legs
- Celsius temperature dials
- Piezo spark ignition for pilots on griddles
- Range mount salamanders and cheesemelters are available for the oven and storage base models but not modular top (T) models

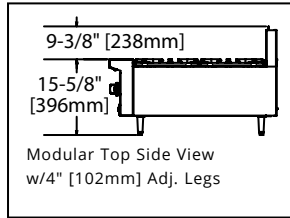
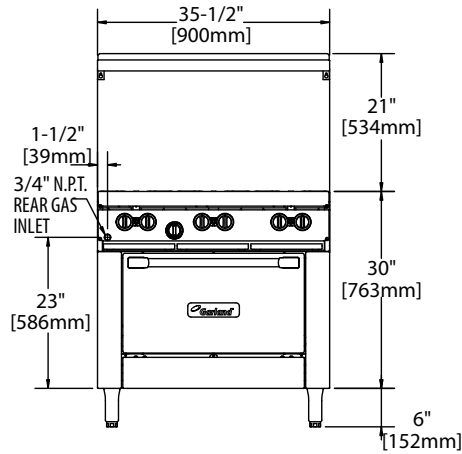
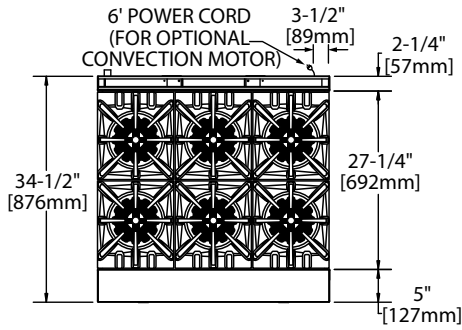
## Specifications

Gas restaurant series range with large capacity (standard) oven. 35 7/16" (900mm) wide, 27" (686mm) deep work top surfaces. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Six Starfire-Pro 2 piece, 33,000 Btuh/ 9.67 kW (natural gas), cast open burners set in split cast iron ergonomic grates. Griddle or optional hot-top with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of open burners. One piece oven with porcelain interior and heavy duty, "keep cool" door handle. Heavy cast iron "H" oven burner rated 38,000 Btuh/11.13 kW (natural gas) Oven controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection oven, storage base or modular top model in lieu of oven.

NOTE: Ranges supplied with casters must be installed with an approved restraining device.



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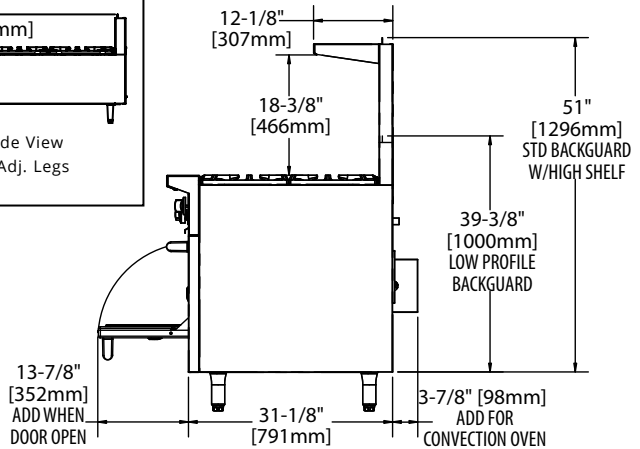


Gas input ratings shown for installations up to 2000 ft.,(610m) above s

This product is not approved for residential use.

Note: Installation clearance reductions are applicable only where local codes permit. ea level. Please specify altitudes over 2000 ft.

Convection ovens with 120V, 60 Hz, 1 phase, 3.4 amps motors are supplied with 6'/1829mm cord and plug (NEMA 5-15P); 240V, 50/60 Hz, 1 phase motors are not supplied with cord and plug and must have direct connect.



| Model Number | Description               | Total BTU/Hr Natural | Shipping Information |                    |
|--------------|---------------------------|----------------------|----------------------|--------------------|
|              |                           |                      | Lbs/Kg               | Cu Ft <sup>2</sup> |
| G36-6R1      | Six OB w/26" Oven         | 236,000              | 430/195              | 40                 |
| G36-6S       | Six OBs w/SB              | 198,000              | 310/141              | 40                 |
| G36-6T       | Six OB MT                 | 198,000              | 190/86               | 22                 |
| G36-4G12R1   | 12" G, Four OB w/26" Oven | 188,000              | 460/209              | 40                 |
| G36-4G12S    | 12" G Four OB w/SB        | 150,000              | 340/154              | 40                 |
| G36-4G12T    | 12" GFour OB MT           | 150,000              | 220/100              | 22                 |
| G36-2G24R1   | 24" G, Two OB w/26" Oven  | 140,000              | 495/225              | 40                 |
| G36-2G24S    | 24" G Two OB w/SB         | 102,000              | 375/170              | 40                 |
| G36-2G24T    | 24" GTwo OB MT            | 102,000              | 255/116              | 22                 |
| G36-G36R1    | 36" Gw/26" Oven           | 92,000               | 530/240              | 40                 |
| G36-G36S     | 36" G w/SB                | 54,000               | 410/186              | 40                 |
| G36-G36T     | 36" G MT                  | 54,000               | 290/132              | 22                 |

| Burner Ratings (BTU/Hr/kW) |              |             |
|----------------------------|--------------|-------------|
| Burner                     | Natural      | Propane     |
| Open                       | 33,000/9.67  | 26,000/7.61 |
| Griddle/Hot Top            | 18,000/5.27  | 18,000/5.27 |
| Oven                       | 38,000/11.13 | 32,000/9.38 |

| Manifold Operating Pressure |                  |
|-----------------------------|------------------|
| Natural                     | Propane          |
| 4.5" WC 11 mbar             | 10.0" WC 25 mbar |

<sup>1</sup> Available with convection oven change R to C  
<sup>2</sup> Ranges with Convection Ovens "C" are 57 Cu Ft  
 OB = Open Burner, SS = Space Saver  
 SB = Storage Base MT = Modular Top G = Griddle

| Model Type  | Width           | Depth <sup>3</sup> | Height w/LPBG <sup>4</sup> | Oven Interior |                    |                 |
|-------------|-----------------|--------------------|----------------------------|---------------|--------------------|-----------------|
|             |                 |                    |                            | Height        | Depth <sup>5</sup> | Width           |
| Range Base  | 35-1/2" (900mm) | 34-1/2" (876mm)    | 45-3/8" (1153mm)           | 13" (330mm)   | 26" (660mm)        | 26-1/4" (667mm) |
| Modular Top | 35-1/2" (900mm) | 34-1/2" (876mm)    | 25" (654mm)                | N/A           | N/A                | N/A             |

<sup>3</sup> Convection oven base models add 3 7/8" (98mm) to the depth of the unit  
<sup>4</sup> LPBG = Low Profile Backguard <sup>5</sup> Convection oven depth 22" (559mm)

| Model Type  | Combustible Wall Clearance |            | Entry Clearances |                 |
|-------------|----------------------------|------------|------------------|-----------------|
|             | Sides                      | Rear       | Crated           | Uncrated        |
| Range Base  | 14" (356mm)                | 6" (152mm) | 37" (940mm)      | 36-1/2" (927mm) |
| Modular Top | 14" (356mm)                | 6" (152mm) | 16" (406mm)      | 12" (305mm)     |

Welbilt reserves the right to make changes to the design or specifications without prior notice.