

Gas Oven with 6-Burner Stove

198,000 BTU/hr Total | 6 Open Burners | Model SX36-6B / S36

The Vulcan SX36-6B / S36 SX Series is a high-output commercial gas range combining six 28,000 BTU/hr open burners with a 30,000 BTU/hr standard oven. Its durable construction, adjustable stainless-steel legs and flexible oven cavity support demanding kitchen service.



Key Features

- Six 28,000 BTU/hr open top burners
- 30,000 BTU/hr standard oven
- 198,000 BTU/hr total gas input
- Shrouded flash-tube pilot system
- One pilot light operates two burners
- Porcelain oven door liner and floor
- One oven rack with four height positions
- Four 6 in stainless-steel adjustable legs

Technical Specifications

PRODUCT TYPE

Gas Range with Oven

BRAND

Vulcan

MODELS

SX36-6B / S36

TOP BURNERS

6 Open Burners

OUTPUT / BURNER

28,000 BTU/hr

TOTAL OUTPUT

198,000 BTU/hr

OVERALL DIMENSIONS

915 x 813 x 1474 mm

WEIGHT

207 kg

Dimensions & Operating Data

Overall dimensions are shown as width x depth x height.



Overall Dimensions

915 x 813 x 1474 mm

Width x depth x height, with legs

FLOOR-STANDING COMMERCIAL RANGE

OVEN CAVITY

680 x 660 x 349 mm

PRODUCT WEIGHT

207 kg

Operating & Construction Details

OVEN TEMPERATURE

**250-500 F /
121-260 C**

OVEN RACK

1 Rack Supplied

RACK POSITIONS

4 Heights

ADJUSTABLE LEGS

Four 6 in SS Legs

TOP BURNER OUTPUT

28,000 BTU/hr Each

OVEN OUTPUT

30,000 BTU/hr

TOTAL GAS INPUT

198,000 BTU/hr

PILOT SYSTEM

**Shrouded Flash
Tube**

Oven construction:

Porcelain door liner and oven floor

Specifications based on supplied product information.