



# 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, 3/4" 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 26 3/8"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. 3/4" 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, 3/4" 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 3/8"w x 13 7/8"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

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Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_



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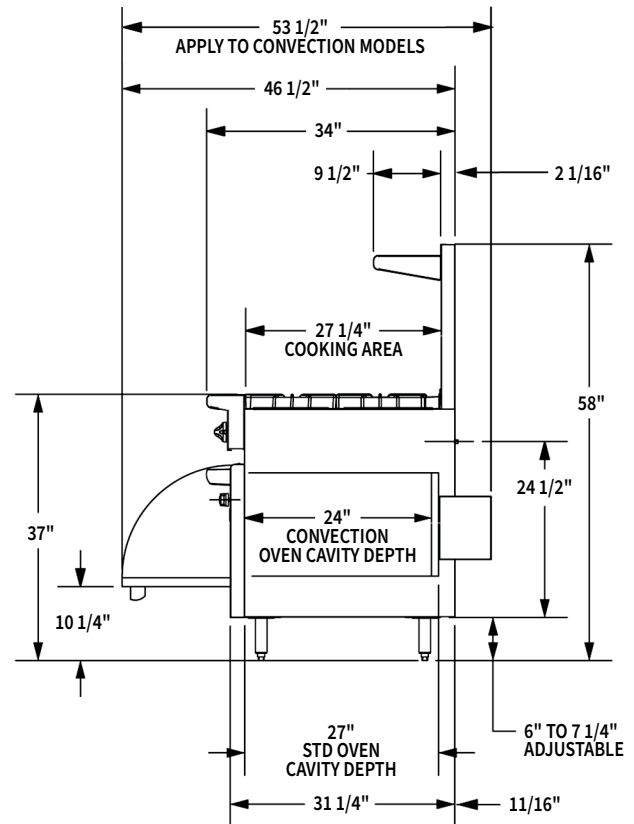
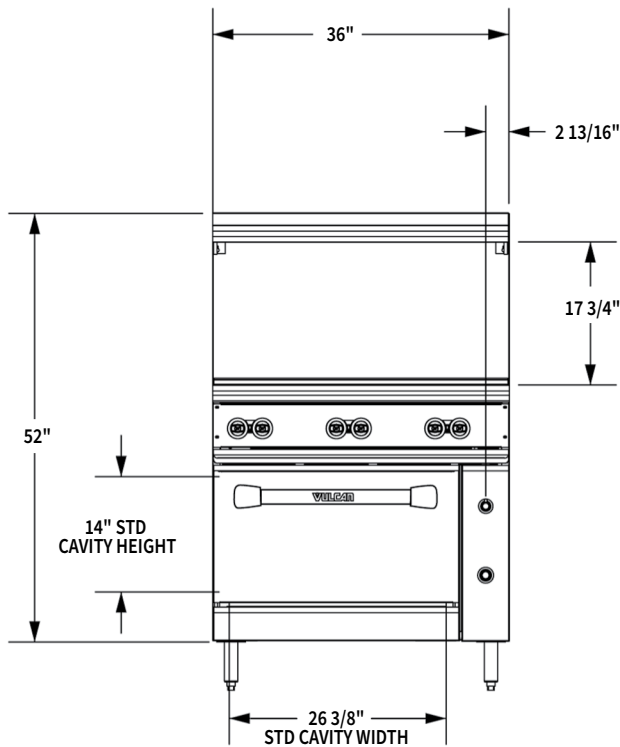
## 36" Griddle / 36" Wide Gas Range

### 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 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger.
3. 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.
4. 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
	<b>36S-36GN</b>	1 Standard Oven / 36" Griddle / Natural Gas	95,000	610 / 277
	<b>36S-36GP</b>	1 Standard Oven / 36" Griddle / Propane	95,000	610 / 277
	<b>36C-36GN</b>	1 Convection Oven / 36" Griddle / Natural Gas	95,000	660 / 299
	<b>36C-36GP</b>	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.