



## ENDURANCE™ GAS RESTAURANT RANGE

2 Open Burners / 24" Charbroiler  
36" Wide Gas Range



SELL SHEET

Model 36S-2B24CBN  
Shown on optional casters



### SPECIFIER STATEMENT

36" wide gas restaurant range, Vulcan Model No. 36S-2B24CBN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser and 6" adjustable legs. Extra deep crumb tray with welded corners. Two 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. 24" charbroiler with four 16,000 BTU/hr. burners with supercharger dividers. Total 64,000 BTU/hr. 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 26¾"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. ¾" rear gas connection and pressure regulator. Total input 159,000 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-2B24CBN** 1 Standard Oven / Natural Gas
- ☐ **36S-2B24CBP** 1 Standard Oven / Propane
- ☐ **36C-2B24CBN** 1 Convection Oven / Natural Gas
- ☐ **36C-2B24CBP** 1 Convection Oven / Propane

### STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser
- 6" stainless steel adjustable legs
- Two open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- 24" charbroiler with four 16,000 BTU/hr. burners with supercharger dividers; total 64,000 BTU/hr.
- Extra deep pull out stainless steel crumb trays 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 26¾"w x 13¾"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
- ☐ Towel bar
- ☐ Cutting board
- ☐ Condiment rail
- ☐ Fryer shield

ENDURANCE GAS RESTAURANT RANGE – 2 Open Burners / 24" Charbroiler / 36" Wide Gas Range

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



# ENDURANCE™ GAS RESTAURANT RANGE

2 Open Burners / 24" Charbroiler

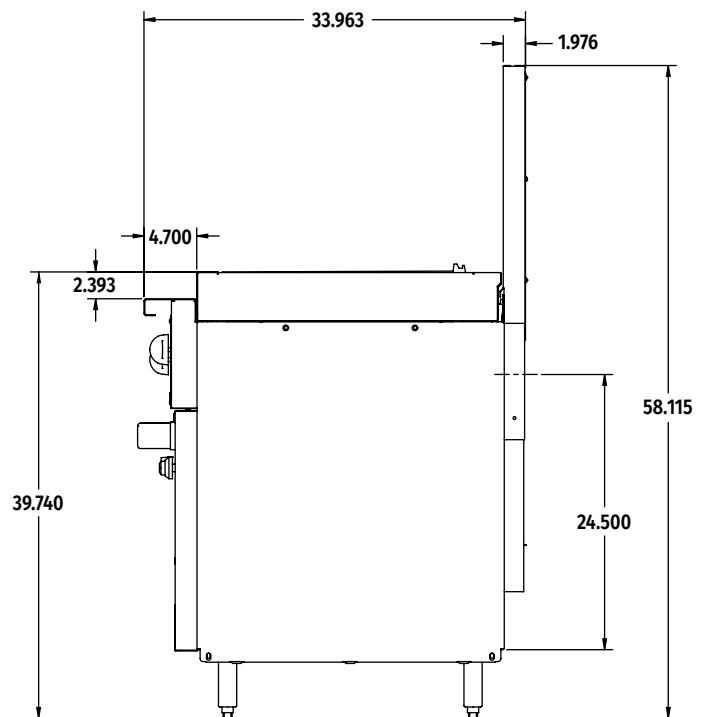
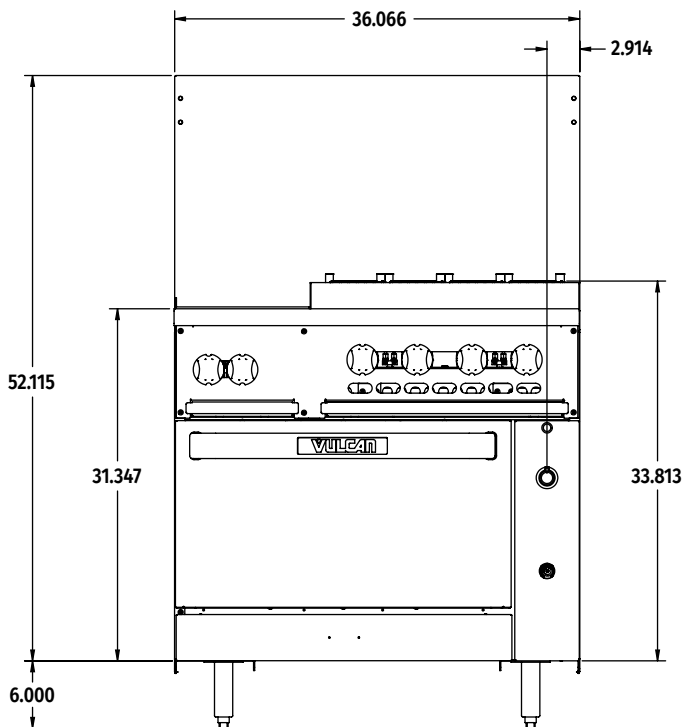
36" Wide Gas Range

## 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  $\frac{3}{4}$ " or larger. If flexible connectors are used, the inside diameter must be  $\frac{3}{4}$ " 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 ANSI Z223.1A (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<br>BTU / Hr. | Shipping Weight<br>Lbs. / KG |
|-------------------|--------------------|---------------------------------------------------------------|--------------------------|------------------------------|
|                   | <b>36S-2B24CBN</b> | 1 Standard Oven / 2 Burners / 24" Charbroiler / Natural Gas   | 159,000                  | 610 / 277                    |
|                   | <b>36S-2B24CBP</b> | 1 Standard Oven / 2 Burners / 24" Charbroiler / Propane       | 159,000                  | 660 / 300                    |
|                   | <b>36C-2B24CBN</b> | 1 Convection Oven / 2 Burners / 24" Charbroiler / Natural Gas | 159,000                  | 630 / 286                    |
|                   | <b>36C-2B24CBP</b> | 1 Convection Oven / 2 Burners / 24" Charbroiler / Propane     | 159,000                  | 630 / 286                    |

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.