



ENDURANCE GAS RESTAURANT RANGE

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



Model 36S-2B24CBN
Shown on optional casters

SELL SHEET



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



ENDURANCE GAS RESTAURANT RANGE

2 Open Burners / 24" Charbroiler

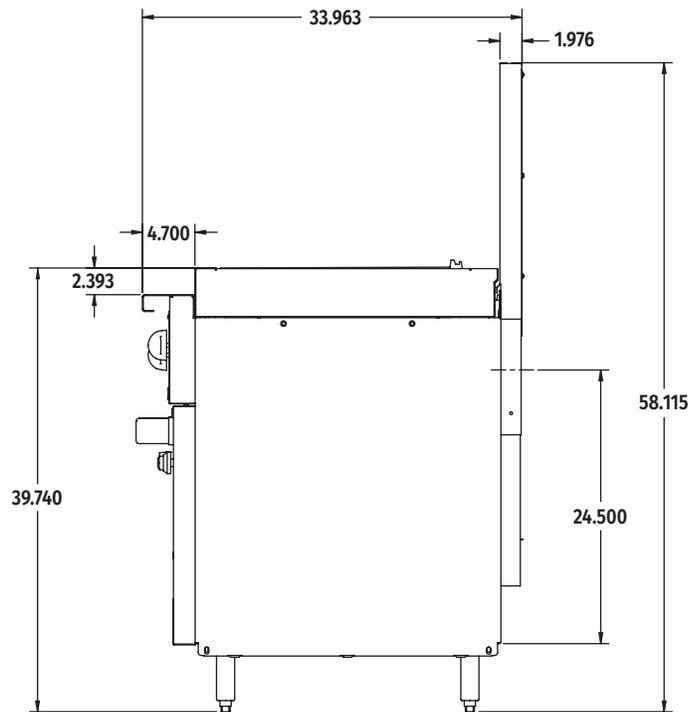
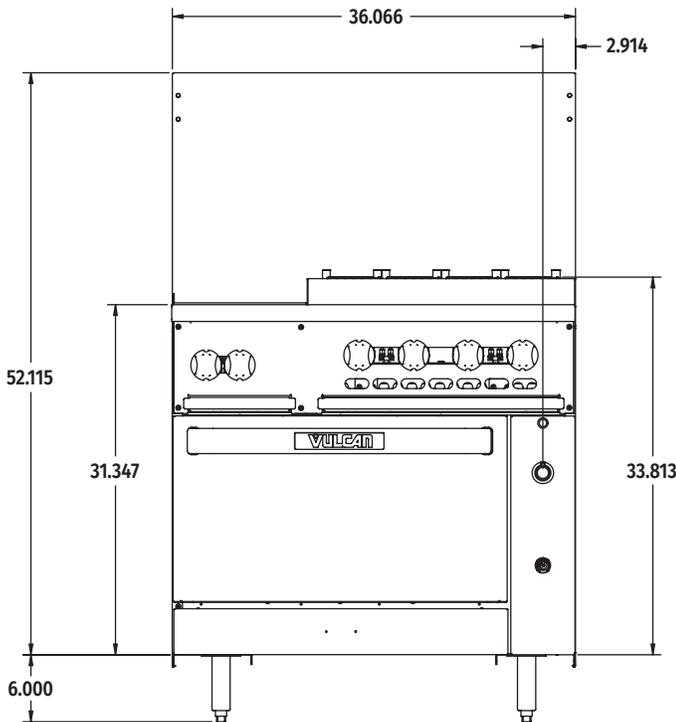
36" Wide Gas Range

INSTALLATION INSTRUCTIONS INSTALLATION MANUAL

- A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
- 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.
- 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.
- 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/>.
- Clearances

	Rear	Sides
Combustible	6"	10"
Standard Oven Non-Combustible	0"	0"
Convection Oven Non-Combustible	Min. 4"	0"
- For proper combustion, install equipment on adjustable legs or casters provided with unit.
- 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
	36S-2B24CBN	1 Standard Oven / 2 Burners / 24" Charbroiler / Natural Gas	159,000	610 / 277
	36S-2B24CBP	1 Standard Oven / 2 Burners / 24" Charbroiler / Propane	159,000	660 / 300
	36C-2B24CBN	1 Convection Oven / 2 Burners / 24" Charbroiler / Natural Gas	159,000	630 / 286
	36C-2B24CBP	1 Convection Oven / 2 Burners / 24" Charbroiler / Propane	159,000	630 / 286