

36"

CULINARIAN SERIES



MANUAL CLEAN



MCOR366

36" RANGE-TOP FEATURES

- * 5 Culinarian Open Burners rated at 25,000 BTU to deliver intense commercial kitchen heat to sear and sauté food. All burners are capable of turning down to a delicate simmer.
- * One Small Pan Burner rated at 8,000 Btu is provided for your most delicate simmering requirements
- *EZ-Glides™ - Full extension removable drip trays mounted on ball bearing rails.
- *Stay-Cool™ - Die cast, chrome plated metal knobs with Black Trims (cabernet red optional)
- * Auto-ignition/re-ignition on all burners
- * Island trim included.

36" MANUAL CLEAN OVEN FEATURES

- Large 4.9 cu. ft oven cavity with 4.4 cu. ft usable capacity - 27"W X 15"H x 21"D
- Oven fits full size commercial cookie sheet (26" x 18")
- Convection Oven with separate Fan On/Off switch
- 30,000 BTU Bake Burner for uniform cooking 18,000 BTU Infrared Broil Burner for perfect searing
- Rack positions (2 racks provided) for all cooking needs
- Dual 40 W oven lights provide excellent interior illumination
- All stainless steel and glass door allow wall to wall visibility and easy cleaning
- Black porcelain with Titanium speck oven interior Front and rear levelers allow 1-1/2" height adjustment
- Broil Pan provided

OVEN MODES

Bake, broil, convection bake

OTHER OVEN USES

Defrost, preheat, warm, slow cooking, normal thawing, advanced thawing (see use and care manual for details)





Power-Flo Open Burners
25,000 btus



8,000 BTU Small Pan Burner



Optional Cabernet red knobs



Wok Ring Accessory



Large Oven Capacity

OTHER

0" clearance base cabinet installation
Field convertible to LP or NG depending on gas type

WARRANTY

ONE (1) Year full parts and labor covers entire product. (Light bulbs covered for 60 days after installation)

FIVE (5) Years limited part replacement warranty. Covers part replacement, as noted below, due to malfunction during normal operation.

Ranges*, Range Tops*, & Ovens*: All Burners, Heating Elements, Grates*, Griddle Plates, & Oven Racks

Barbeques: Gas Valves & all burners (excluding infrared burners)

*Excludes Porcelain Enamel Coating for ovens and grates. Porcelain enamel is prone to wear over time and use.

LIFETIME warranty (non-transferable) on stainless steel sheet metal body parts against rust. (Excludes damage and normal heat discoloration). Does not include barbeque grates.

AVAILABLE ACCESSORIES

Conversion kits
Birch wood chopping blocks
Cabernet Red knobs
P36SHS - 18" stainless steel wall mount high shelf
P36SLB - 9" stainless steel wall mount low back
CWR Cast Iron Wok ring
PSVH36L - 36" Performance Series vent hood w/ 1200 CFM blower + lights.
PSVH36HL - 36" Performance Series vent hood w/ 1200 CFM blower + heat lamps + lights
Duct covers

SHIPPING WEIGHT

460 LBS

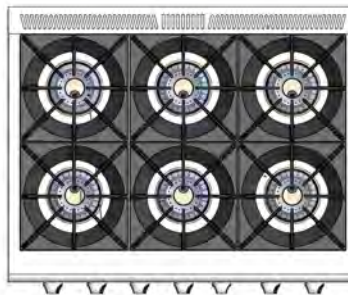
ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	4-10 AMP	60 HZ

GAS RATINGS

Manifold pressure:	NATURAL GAS	PROPANE
	5.0" W.C.	10" W.C.

36" MANUAL CLEAN GAS CONVECTION



MCOR366 - 36"
Six burner gas convection range



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