



SPEC SHEET

KoolMore Commercial 36" Oven with 36" Griddle Top with 90000 BTU

Model: KM-CRG36G-NG

FEATURES

- Full Griddle Top: 36" expansive surface for cooking multiple dishes at once.
- Natural Gas: Reliable, energy-efficient heat source.
- Ceramic-Coated Interior: Enhances heat retention and simplifies cleaning.
- Spacious Oven: 4.59 cu. ft. (25.79" x 22.44" x 13.78") for large trays.
- Adjustable Shelving: 2 racks, 3 positions for flexible pan placement.
- Fast Preheat: Reaches 400°F in 10 minutes for quick cooking.
- Powerful Heating: Three 30,000 BTU griddle burners, one 33,000 BTU oven burner.
- Durable Construction: Stainless steel exterior and cooktop for commercial durability.
- Carbon Steel Griddle: Ensures even heat distribution and retention.
- Safety & Practicality: Manual controls, drip pan, high backsplash, and side splash.
- Functional Design: Upper shelf, adjustable legs, and professional stainless finish.
- CSA Certified & Warranty: Meets safety standards with a 1-year parts/labor warranty.



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TECHNICAL SPECS

Dimensions

Length	36
Width	30.3
Height	60
Interior Depth	22.44
Interior Width	25.79
Interior Height	13.78
Backsplash Size	20.74 Height
Shelf Depth	10.03
Shelf Width	36
Depth With Door Open 90 Degrees	42.12
Weight Lbs	451

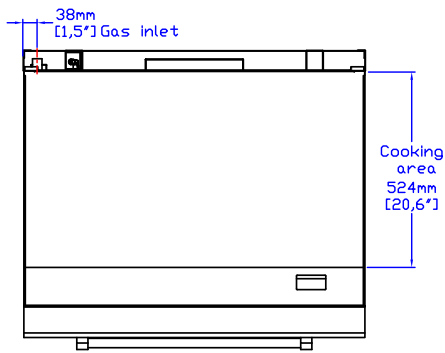
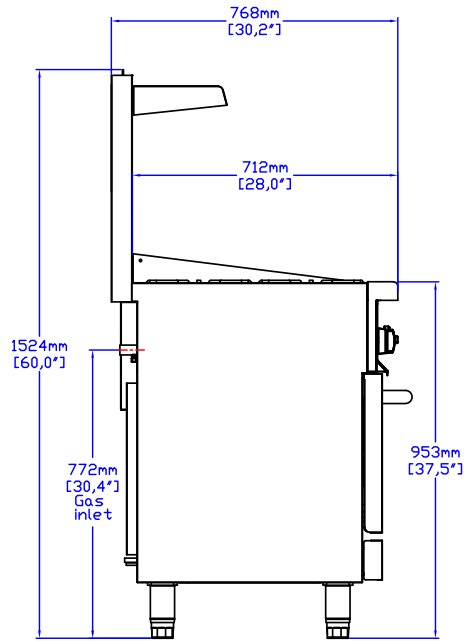
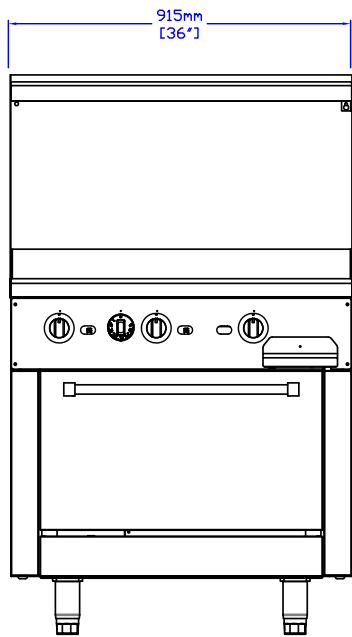
Features & Materials

Temperature Range	200-500 F
Number Of Oven Racks	2
Rack Positions	3
Glide Rollout Racks	No
Number Of Burners	Griddle 3
Exterior Material	Stainless-Steel 430
Interior Material	Ceramic Coated Stainless-Steel
Legs Adjustable	Yes
Drip Pans	1
Color Finish	Stainless-Steel
Color Of Cooktop	Stainless-Steel

Gas Info & Certification

Burner No1 Btu	30000
Burner No2 Btu	30000
Burner No3 Btu	30000
Oven Btu	33000
Fuel Type	NG
Ignition Type	Pilot
Certifications	CSA Listed for Safety and Sanitation

Plan View



CERTIFICATIONS



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