Bakers Pride® 36" ranges have all stainless steel construction and premium features including: 40,000 BTUH lift-off burners, one 30" wide 40,000 BTUH oven, 7" front landing edge, 10" back shelf, and 6" adjustable legs. We offer a wide variety of configurations to suit your needs; select a six-burner range or single 36" griddle, or combine burners with a 12" or 36" griddle or two hot tops. These ranges are also offered with either a large 36" charbroiler or a 24" charbroiler with a 12" griddle. Available for use with natural gas or liquid propane.

You can choose the optional convection oven for even more control within the cooking chamber. Turn the motor off to use as a standard oven.

### VANTAGE STOVETOP CONFIGURATION

![Diagram of Vantage Stovetop Configuration]

### FEATURES AT A GLANCE

- 40,000 BTUH burners
- Lift-off burner heads
- Natural or LP gas
- One 30" wide, 40,000 BTUH oven
- Griddle, hot top, or charbroiler (on specific models)
- 1" (25 mm) thick griddle (on specific models)
- Burner for every 12" (305 mm) of griddle surface
- 12" (305 mm) sq. cast iron section grates
- 7" (178 mm) stainless steel landing ledge
- 6" (152 mm) adjustable legs
- Oven is porcelainized on bottom, sides, back, and door liner
- Rack guides have four positions for two standard wire racks (Ribbed bottom is fifth position.)
- Grate design allows pots to slide from section to section
- Unique burner baffle design
- Removable oven door

### OPTIONS & ACCESSORIES

- Stainless steel front, sides, landing ledge, back guard, and shelf
- One-year limited warranty
- Convection oven
- Left hand griddle (standard right)
- Raised griddle
- Additional oven racks
- Casters – set of 4
- Gas conversion kits
- Thermostatic griddle
- Stub back
RESTAURANT SERIES RANGES
SERIES: BP-36"

EQUIPMENT DIMENSIONS

MECHANICAL SPECIFICATIONS

<table>
<thead>
<tr>
<th>Model #</th>
<th>BTU</th>
<th># 12” sq. Grates</th>
<th>Griddle Width</th>
<th>Oven Width</th>
<th>Hot Top</th>
<th>Charbroiler Width</th>
<th>Overall Dim (W x H x D)*</th>
<th>Carton Dim (W x H x D)</th>
<th>Cubic Feet</th>
<th>Cubic Meter</th>
<th>Ship Wt.</th>
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</thead>
<tbody>
<tr>
<td>36-BP-6B-S30</td>
<td>280,000</td>
<td>6 n/a</td>
<td>30” (762)</td>
<td>n/a</td>
<td>n/a</td>
<td>36’ x 56.75” x 37” (914 x 1441 x 940)</td>
<td>600 (272kg)</td>
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<tr>
<td>36-BP-4B-G12-S30</td>
<td>220,000</td>
<td>4 12” (305)</td>
<td>30” (762)</td>
<td>n/a</td>
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<tr>
<td>36-BP-2B-G24-S30</td>
<td>160,000</td>
<td>2 24” (610)</td>
<td>30” (762)</td>
<td>n/a</td>
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<tr>
<td>36-BP-2B-2HT-S30</td>
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<td>36-BP-0B-BROLR24-G12-S30</td>
<td>130,000</td>
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<td>12” (305)</td>
<td>30” (762)</td>
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<td>1-24” (610) x 36’ x 56.75” x 37” (914 x 1441 x 940)</td>
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<tr>
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<td>36’ x 56.75” x 37” (914 x 1441 x 940)</td>
<td>600 (272kg)</td>
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</tbody>
</table>

*Height includes 6” legs. Depth includes 4” gas regulator.

OVEN INTERIOR DIMENSIONS

26.5” x 15’ x 26.5”
(673 x 381 x 673)

REQUIRED CLEARANCES

Combustible
Left 10” (254 mm)
Right 10” (254 mm)
Back 4” (102 mm)

GAS CONNECTIONS

Manifold pressure is 5.0” W.C. or natural gas or 10.0” for propane gas.
Manifold size is 3/4” NPT.
3/4” pressure regulator supplied with equipment to be installed at time of connection.
Must specify type of gas and elevation if over 2000 ft. when ordering.