



**Cooking Performance Group 36RSURBNL
36" Gas Countertop Step-Up Range / Hot
Plate with 36", 2 Drawer Refrigerated Chef
Base - 180,000 BTU**

#35136RSURBNL

FEATURES

- 6 independently-controlled 30,000 BTU burners
- Step-up design for easier access to rear pots and pans
- Field convertible to liquid propane, includes orifice
- Each chef base drawer holds 1 full size and (3) 1/6 size food pans
- Range operates with 180,000 BTU; base features 1/5 hp and requires 115V connection

TECHNICAL DATA

Width	36 Inches
Depth	32 1/8 Inches
Height	43 7/16 Inches
Voltage	115 Volts
Burner BTU	30000 BTU
Burner Style	Grates
Control Type	Manual
Features	Step-Up
Gas Inlet Size	3/4 Inches
Installation Type	Freestanding
Number of Burners	6 Burners
Plug Type	NEMA 5-15P
Power Type	Electric Field Convertible Natural Gas
Range Base Style	Refrigerated Chef Base
Style	Step-Up
Total BTU	180000 BTU
Usage	Heavy Duty Standard Duty
Weight Capacity	880 lb.



CERTIFICATIONS



5-15P



ETL US



Field
Convertible



ETL
Sanitation




3/4" Gas Connection

Notes & Details

Boasting 6 powerful 30,000 BTU burners with standing pilots for instant ignition, this Cooking Performance Group CK-HPSU636 countertop range with chef base gives you the high performance cooking solution you need to quickly and easily prepare sauces, sides, and entrees! The heavy-duty cast iron trivets are oriented in a step-up alignment so that you can easily access pots and pans on the rear burner, and they also help protect the burners against clogs resulting from overflow.

This 6 burner countertop range features an all stainless steel construction to ensure long-lasting durability and easy cleaning, while a full width waste tray also helps expedite end-of-day cleaning. It ships ready to connect to a natural gas supply, but includes a liquid propane orifice kit for simple field conversion.

Not only do you receive the charbroiler, but you get a 2 drawer refrigerated base to place it on, as well! This particular chef base features a durable 1 3/4" stainless steel top that can hold up to 880 lb. and is equipped with a marine edge to contain drips and spills for easy cleanup. For maximum capacity, each drawer can hold up to 1 full size and (3) 1/6 size food pans (sold separately). The 1/5 hp refrigeration system circulates R-134a refrigerant and is easily operated by its electronic temperature control, which allows you to set the unit to hold prepared foods and ingredients at temperatures between 33 and 41 degrees Fahrenheit. Plus, the cabinet is made of 20 gauge stainless steel inside and out for durability, and for greater ease of cleaning, it rests on (4) 4" casters so that you can move it away from the wall. This refrigerated chef base requires a 115V electrical connection for operation.

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.