



HOT ZONE

COOKING EQUIPMENT

The Cooking Equipment
Industry for Restaurant
and Hotel Kitchens



+1 (844)947-6870       MARKETNORTHAMERICA@WGLOBBALGROUP.COM

Gas Range with Built-In Convection Oven 36" w/24" Griddle top (Thermostat)

HZ-CR36-24TG

FEATURES



- 24" Griddle
- Thermostat control
- 2-12" top burners
- 1 convection oven
- 30,000 BTU per burner, 33,000 BTU Oven
- Motor can be turned off to run oven as a standard oven
- Stainless steel front backriser, lift-off high shelf
- Oven interior side guides & bottom porcelain coated
- Oven thermostat adjust from 200°F-500°F
- Natural gas(NG)





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Technical specification	
Model	HZ-CR36-24TG
Type	GAS (NG/LP)
Number of Burners	2
Total BTU (NG)	156,000
Temperature Range	200°F-500°F
Operating Gas Pressure NG	5.0" W.C.
Operating Gas Pressure LP	10" W.C.
Net Dimensions	36" x 31.4" x 60
Gross Dimensions	39.4" x 36.6" x 43.7
Gross Weight	544 lbs

TECHNICAL DRAWING

