PRECISION SERIES by NORTH AMERICAN RESTAURANT EQUIPMENT

POWERFUL, SIMPLE, RELIABLE

PRECISION HD SERIES HIGH BTU SAUTÉ RANGE

Model # RGR36-P

FEATURES

Precision HD series High BTU sauté range.
These commercial ranges can perform at over 37,000 BTU per burner with proper gas pressure.
Heavy cast iron top grates and removable burners.
Full size oven porcelain coated with 2 oven racks.
Easily movable on locking casters.

- Fully welded frame
- Stainless front , riser and shelf
- HIGH output BTU's
- Six open top anti clog burners
- Bakers depth full size oven
- 2 oven racks with 6 positions



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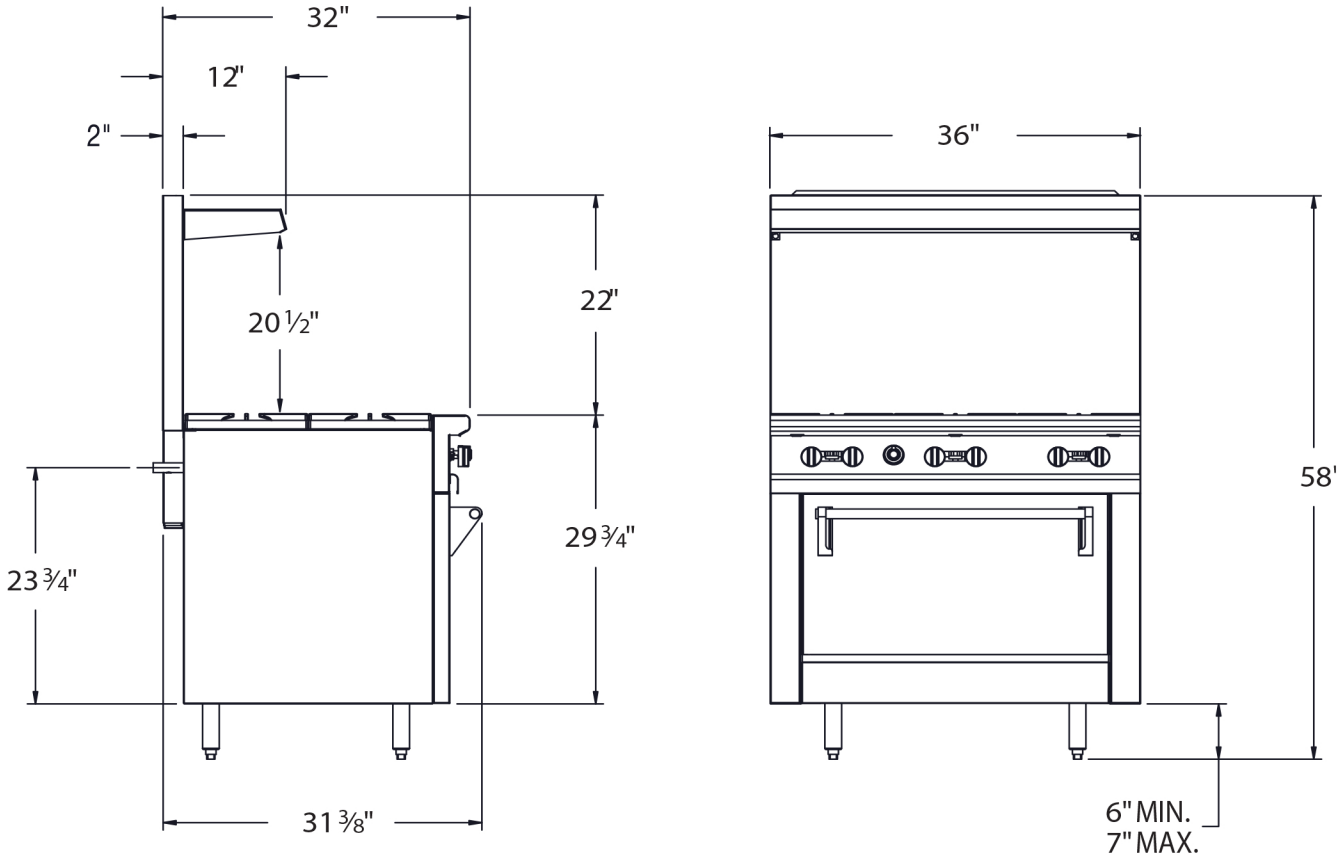
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PRODUCT SPECIFICATIONS

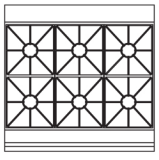
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PLAN VIEW



TECHNICAL DATA

TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	RGR36-P	6 Burners / 1 Standard Oven / Natural Gas or Propane	224,000	456 / 207

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