

RESTAURANT RANGES

VULCAN**36" SX SERIES VALUE RANGE
6 OPEN BURNERS**

Model SX36-6BN

**Intertek**

- ☐ **SX36-6BN** 1 Standard Oven / Natural Gas
- ☐ **SX36-6BP** 1 Standard Oven / Propane

STANDARD FEATURES

- Stainless steel front, sides, backriser, lift-off high shelf.
- 6" Stainless steel adjustable legs.
- 28,000 BTU/hr open top burners with lift-off heads.
- Shrouded flash tube pilot system (one pilot per two burners).
- 12" x 12" cast top grates with aeration bowls.
- 30,000 BTU/hr standard oven cavity measures 26³/₄"w x 26"d x 13³/₄"h.
- Oven thermostat adjusts from 250° to 500°F.
- One oven rack and four rack positions.
- ³/₄" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

ACCESSORIES (Packaged & Sold Separately)

- ☐ Extra oven rack.
- ☐ Reinforced backriser and high shelf for mounting salamander broiler.
- ☐ Set of four casters (two locking).

SPECIFICATIONS

36" wide SX series light-duty range, Vulcan Model No. SX36-6BN. Stainless steel front, sides, backriser, high shelf and bullnose. High temperature burner T knobs with set screw. Porcelain door liner and oven bottom. Six 28,000 BTU/hr. cast top burners with lift-off burner heads. Shrouded flash tube pilot system (one pilot per two burners). 12" x 12" cast top grates with aeration bowls. Heavy duty top grates and burner heads. Compression spring door hinge system for durability. 30,000 BTU/hr. Standard oven measures 26³/₄"w x 26"d x 13³/₄"h. Thermostat adjusts from 250° to 500°F. One oven rack with four rack positions. ³/₄" rear gas connection and gas pressure regulator. Total input: 198,000 BTH/hr.

Exterior Dimensions:

36"w x 32"d x 58"h on 6" adjustable legs.

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



36" SX SERIES VALUE RANGE 6 OPEN BURNERS

INSTALLATION INSTRUCTIONS

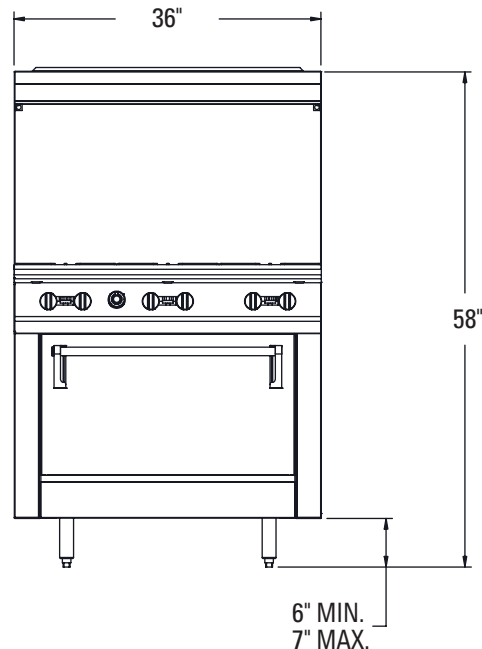
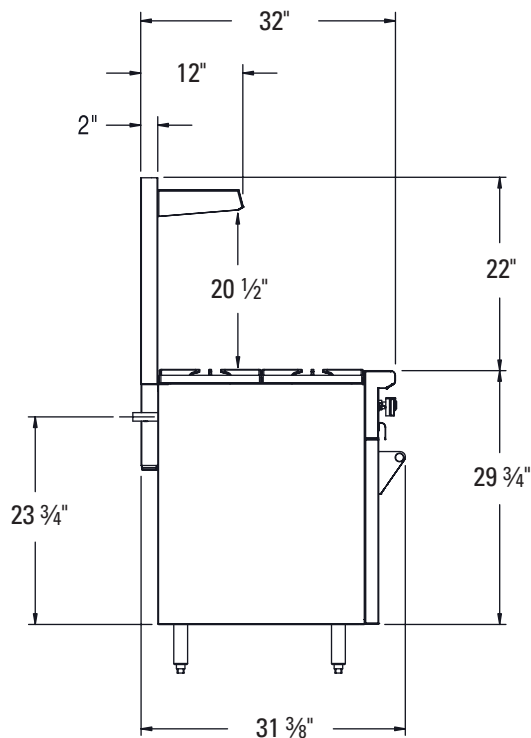
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be $\frac{3}{4}$ " or larger. If flexible connectors are used, the inside diameter must be $\frac{3}{4}$ " or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

5. <u>Clearances</u>	<u>Rear</u>	<u>Sides</u>
Combustible	12"	10"
Non-Combustible	6"	0"

6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

**Specify type of gas when ordering.
Specify altitude when above 2,000 feet.**



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	SX36-6BN	6 Burners / 1 Standard Oven / Natural Gas	198,000	456 / 207
	SX36-6BP	6 Burners / 1 Standard Oven / Propane	198,000	456 / 207

This appliance is manufactured for commercial use only and is not intended for home use.



a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.