



**VERSA
HEAT**

HRG36 SERIES 36" GAS RANGES



HRG36-24GM-2B

HRG36-6B | HRG36-24CH-2B HRG36-24GM-2B | HRG36-36GM HRG36-36CH | HRG36-36GT 36" RANGE W/ 2 OR 6 BURNERS, 24" CHARBOILER AND/OR 24"OR 36" MANUAL OR THERMO GRIDDLE AVAILABLE IN NATURAL GAS OR PROPANE

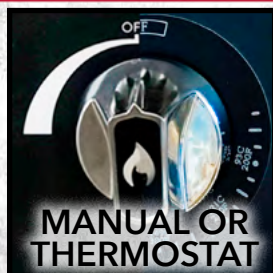
- Sturdy construction for demanding commercial cooking applications
- User-friendly operation with simple controls
- Multiple function combinations: Griddle (Manual/Thermostat control), Charbroiler, & Hot plate on top with a Static oven(s), on the bottom
- 30,000 BTU per Top burner
- 35,000 BTU per Charbroiler at 12"
- 30,000 BTU per Manual or Thermostat Griddle at 12"
- 33,000 BTU per Static oven
- Oven thermostat adjusts from 200°F to 500°F (93°C to 232°C)
- Stainless steel front and back riser and lift-off high shelf
- Oven interior side guides & bottom porcelain-coated
- Shipped standard, Natural gas or LP conversion kit included.
- Optional casters available
- Gas pressure regulator is supplied with the unit
- Gas hose kit available: **SIF-HG-4D-48SEL**
- Casters sets available: **CA-CAST-RANGE**

WARRANTY:
LIMITED ONE YEAR PARTS
AND LABOUR
SPECIFICATIONS SUBJECT TO
CHANGE WITHOUT
NOTICE.

FIND
ADDITIONAL
BENEFITS
HERE



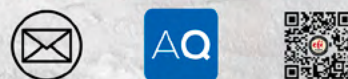
ADDITIONAL IMAGES



MODEL DESIGNATIONS



ADDITIONAL RESOURCES



DIMENSIONS

Code	Dimensions	Width		Depth		Height		Weight	
		Inches	mm	Inches	mm	Inches	mm	Lbs	KG
HRG36-6B-N	Exterior	36.0	910.0	31.4	800.0	60.0	1,520.0	363.0	165.0
HRG36-6B-P	Shipping	39.4	910.0	36.6	930.0	43.7	1,110.0	466.4	212.0
	Oven Cavity	26.0	660.4	22.5	571.5	13.3	337.8		
HRG36-24CH-2B-N	Exterior	36.0	910.0	31.4	800.0	60.0	1,520.0	371.8	169.0
HRG36-24CH-2B-P	Shipping	39.4	1,000.0	36.6	930.0	46.9	1,190.0	484.0	220.0
	Oven Cavity	26.0	660.4	22.5	571.5	13.3	337.8		
HRG36-24GM-2B-N	Exterior	36.0	910.0	31.4	800.0	60.0	1,520.0	415.8	189.0
HRG36-24GM-2B-P	Shipping	39.4	1,000.0	36.6	930.0	46.9	1,190.0	525.8	239.0
	Oven Cavity	26.0	660.4	22.5	571.5	13.3	337.8		
HRG36-36GM-N	Exterior	36.0	910.0	31.4	800.0	60.0	1,520.0	442.2	201.0
HRG36-36GM-P	Shipping	39.4	1,000.0	36.6	930.0	46.9	1,190.0	550.0	250.0
	Oven Cavity	26.0	660.4	22.5	571.5	13.3	337.8		
HRG36-36CH-N	Exterior	36.0	910.0	31.4	800.0	60.0	1,520.0	378.4	172.0
HRG36-36CH-P	Shipping	39.4	1,000.0	36.6	930.0	46.9	1,190.0	488.4	222.0
	Oven Cavity	26.0	660.4	22.5	571.5	13.3	337.8		
HRG36-36GT-N	Exterior	36.0	910.0	31.4	800.0	60.0	1,520.0	442.2	201.0
HRG36-36GT-P	Shipping	39.4	1,000.0	36.6	930.0	46.9	1,190.0	550.0	250.0
	Oven Cavity	26.0	660.4	22.5	571.5	13.3	337.8		

SAMPLE LINE DRAWING ON PAGE 3



PRODUCT
DRAWINGS

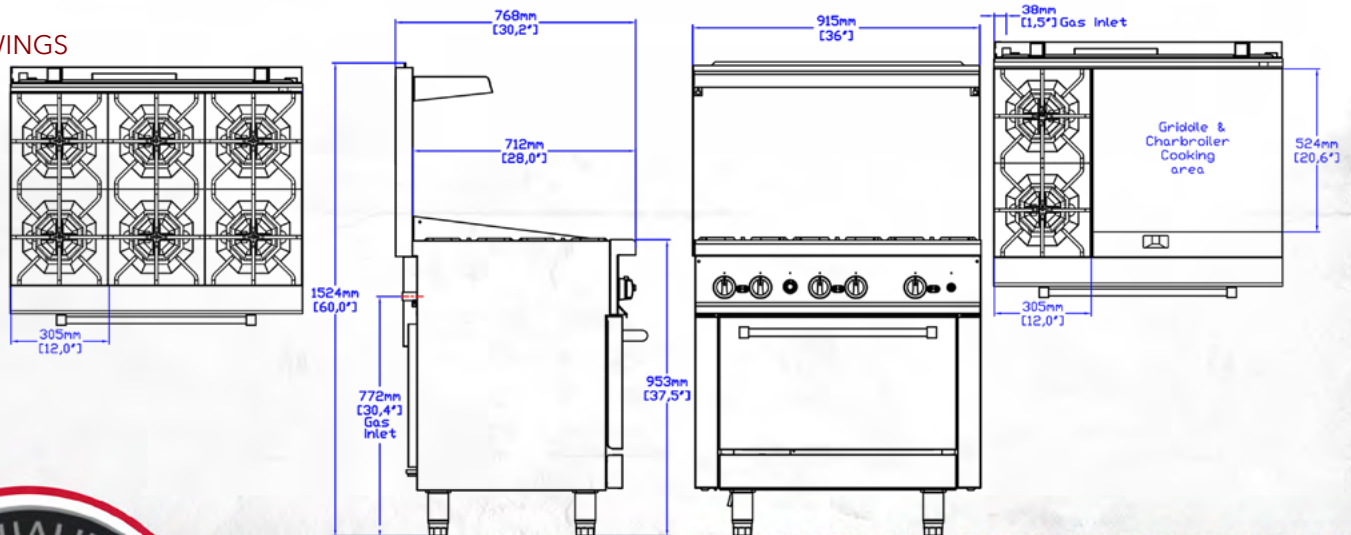


TECHNICAL

Code	Gas Type	# of Ovens	# of Racks	Oven BTU	TEMP RANGE °C	TEMP RANGE °F	TOTAL UNIT BTU	Operating Gas Pressure
HRG36-6B-N	NG	1	1	30000	93°C to 260°C	200°F to 500°F	213000	5.0" W.C
HRG36-6B-P	LP	1	1	28000	93°C to 260°C	200°F to 500°F	190000	10.0" W.C
HRG36-24CH-2B-N	NG	1	1	30000	93°C to 260°C	200°F to 500°F	163000	5.0" W.C
HRG36-24CH-2B-P	LP	1	1	28000	93°C to 260°C	200°F to 500°F	152000	10.0" W.C
HRG36-24GM-2B-N	NG	1	1	30000	93°C to 260°C	200°F to 500°F	153000	5.0" W.C
HRG36-24GM-2B-P	LP	1	1	28000	93°C to 260°C	200°F to 500°F	136000	10.0" W.C
HRG36-36GM-N	NG	1	1	30000	93°C to 260°C	200°F to 500°F	123000	5.0" W.C
HRG36-36GM-P	LP	1	1	28000	93°C to 260°C	200°F to 500°F	109000	10.0" W.C
HRG36-36CH-N	NG	1	1	30000	93°C to 260°C	200°F to 500°F	138000	5.0" W.C
HRG36-36CH-P	LP	1	1	28000	93°C to 260°C	200°F to 500°F	133000	10.0" W.C

Code	# of Burners	Burner BTU per 12"	Total Burner BTU	Charboiler Width	Charboiler BTU per 12"	Total Charboiler BTU	Griddle Width	Griddle BTU per 12"	Total Griddle BTU
HRG36-6B-N	6	30000	180000	-	-	-	-	-	-
HRG36-6B-P	6	30000	180000	-	-	-	-	-	-
HRG36-24CH-2B-N	2	30000	60000	24"	35000	70000	-	-	-
HRG36-24CH-2B-P	2	30000	60000	24"	35000	70000	-	-	-
HRG36-24GM-2B-N	2	30000	60000	-	-	-	24"	30000	60000
HRG36-24GM-2B-P	2	30000	60000	-	-	-	24"	30000	60000
HRG36-36GM-N	0	-	-	-	-	-	36"	30000	90000
HRG36-36GM-P	0	-	-	-	-	-	36"	30000	90000
HRG36-36CH-N	0	-	-	36"	35000	105000	-	-	-
HRG36-36CH-P	0	-	-	36"	35000	105000	-	-	-

LINE DRAWINGS



SPECIFICATION SUBJECT TO CHANGE WITHOUT NOTICE



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