



SERVING THE FOOD INDUSTRY SINCE 1951

48" Commercial Gas Range Dual Oven 6 Burner+Griddle Natural Gas 135,000 BTU

ITEM: 48596
MODEL: CE-CN-4808U



FEATURES:

- 48" Freestanding Range
- Convection type main oven
- Infrared broil burner
- Dual burners + stainless steel griddle
- Continuous grates
- 6 sealed burners
- Automatic re-ignition
- Porcelain drip pan
- Dual Ovens 30" + 18"
- Blue porcelain oven interior

Stylish Cooking Performance for any Commercial Kitchen

Featuring two ovens (one convection), and six sealed burners for ultimate flexibility. Enjoy precision cooking with an infrared broil burner, continuous grates for easy pot movement, and an automatic re-ignition system for peace of mind. The stunning blue porcelain interior and porcelain drip pan make for easy cleanup, while the sleek design adds style to any kitchen.

Telephone: 1-800-465-0234

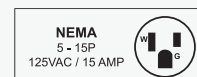
Fax: (905) 607-0234

Email: sales@omcan.com

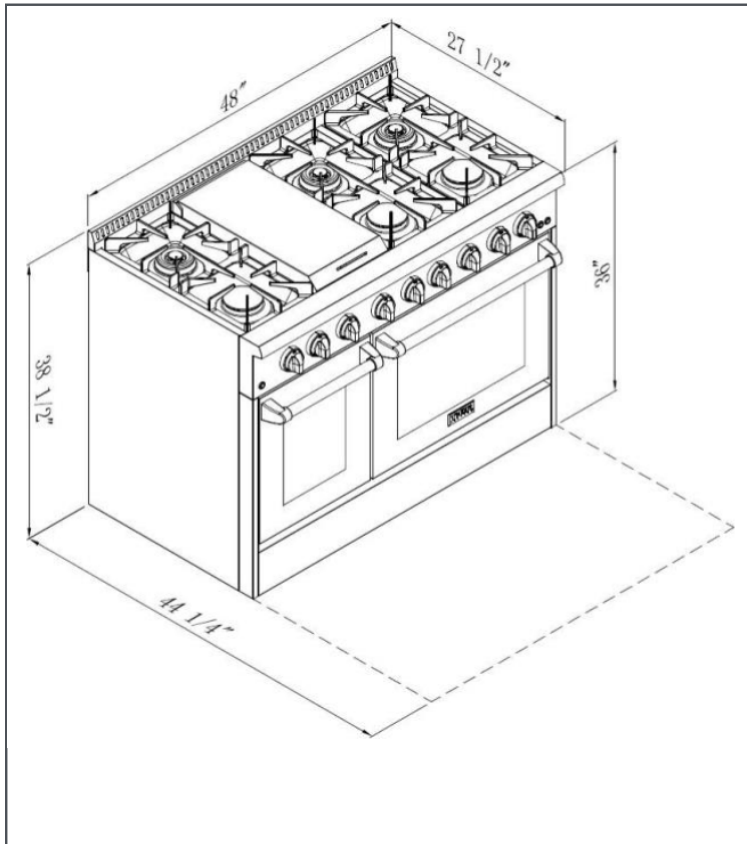
Website: www.omcan.com



Authorized Dealer



TECHNICAL DRAWING



TECHNICAL SPECIFICATION

Item	48596
Model	CE-CN-4808U
Gas Type	Natural Gas
Capacity (oven)	4.2 cuft. + 2.5 cuft.
Burner BTU	3 x Sealed Dual Burners (15,000 BTU) (650 on simmer) 1x 15,000 Griddle Burner 3x Sealed Single Burner (18,000 BTU)
Oven BTU (30" Convectional)	Broil Burner: 16,500 BTU Bake Burner: 22,000 BTU
Oven BTU (18")	Bake Burner: 14,000 BTU
Electricals	120V/60hz/1ph
Max Amperage	15/20 A
Net Dimensions (WDH)	48" x 28" x 39" (1219 x 711 x 990 mm)
Gross Dimensions (WDH)	51" x 30" x 46" (1295 x 762 x 1168 mm)
Net Weight	388 lb. (176 kg.)
Gross Weight	412 lb. (187 kg.)

BMAD System (Low maintenance high performance). Dimensions rounded up to the nearest inch or millimeter. Specifications subject to change without notice.