



36" ENDURANCE™ GAS RESTAURANT RANGE

6 Open Burners / 36" Wide Gas Range



Model 36S-6BN
Shown on optional casters



SPECIFIER STATEMENT

36" wide gas restaurant range, Vulcan Model No. 36S-6BN. MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, high shelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Six 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard bakers depth oven with porcelain oven bottom and door panel, measures 27"D x 26½"W x 13½"H. Standard oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. 1" rear gas connection and pressure regulator. Maximum total rating of 215,000 BTU/hr.

Exterior Dimensions:

34"D x 36"W x 57"H* on 6" adjustable legs (see back for more detail)

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- ☐ **36S-6BN** 1 Standard Oven / Natural Gas
- ☐ **36S-6BP** 1 Standard Oven / Propane
- ☐ **36C-6BN** 1 Convection Oven / Natural Gas
- ☐ **36C-6BP** 1 Convection Oven / Propane

STANDARD FEATURES

- MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Six open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- Extra deep pull out crumb tray with welded corners
- 35,000 BTU/hr. baker's depth standard oven cavity; full size sheet pans fit side-to-side or front-to-back
- Standard oven thermostat adjusts from 250°F to 500°F; Convection oven thermostat adjusts from 200°F to 550°F
- Two oven racks and four rack positions
- 32,000 BTU/hr. convection oven in place of standard oven, 24½"D x 26¾"W x 13½"H (115v - 1 phase blower motor 4 amp, 10' cord and plug); full size sheet pans only fit side-to-side in convection oven; convection oven motor requires field attachment
- One year limited parts and labor warranty

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- ☐ Extra oven rack with rack guides
- ☐ Casters (set of four)
- ☐ Leveling casters (set of four)
- ☐ Flanged feet (set of four)
- ☐ 4" and 10" stainless steel stub back
- ☐ Reinforced high shelf for mounting salamander broiler

OPTIONS (FACTORY INSTALLED)

- ☐ Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots

SELL SHEET

Approved by _____ Date _____ Approved by _____ Date _____



36" ENDURANCE™ GAS RESTAURANT RANGE

6 Open Burners / 36" Wide Gas Range

INSTALLATION INSTRUCTIONS

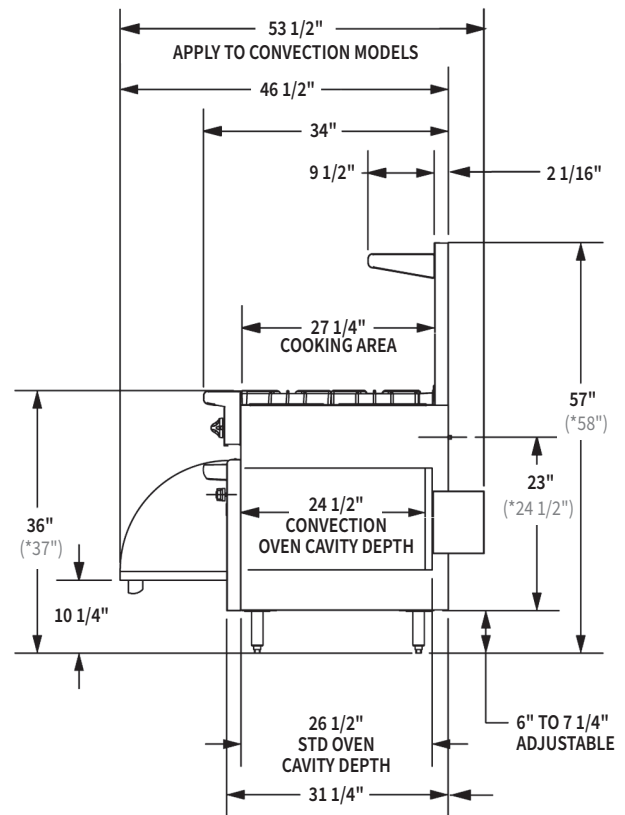
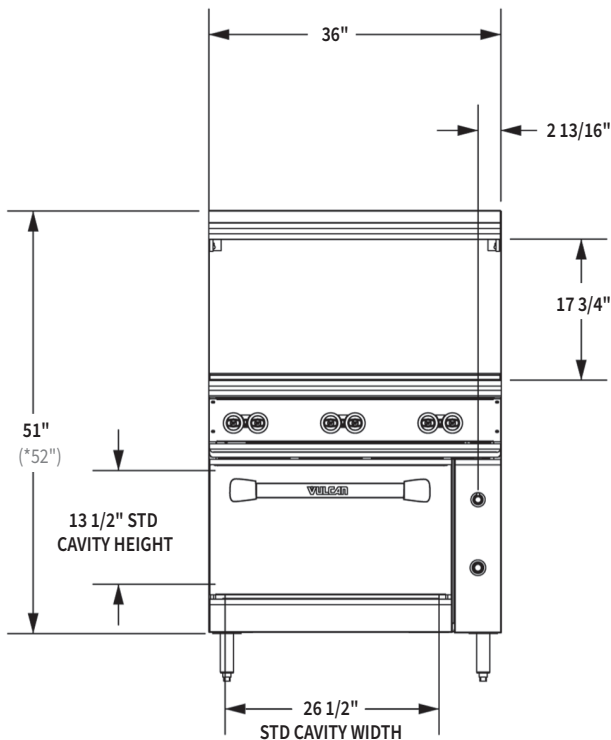
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be $\frac{3}{4}$ " or larger. If flexible connectors are used, the inside diameter must be $\frac{3}{4}$ " or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by visiting the National Fire Protection Association website at <https://www.nfpa.org/>. Refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Information may be obtained from The American Gas Association website at <https://www.aga.org/>.

- | | | |
|-----------------|------|-------|
| 5. Clearances | Rear | Sides |
| Combustible | 6" | 10" |
| Non-Combustible | 0" | 0" |
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FEET.

INSTALLATION MANUAL

CAD and/or Revit Files Available



*Dimensions shown in parenthesis () apply to units manufactured before 02/02/2026, prior to the implementation of a design update.

Top Configuration	Model	Description	Total Input BTU / Hr.	Shipping Weight Lbs. / KG
	36S-6BN	1 Standard Oven / 6 Burners / Natural Gas	215,000	520 / 236
	36S-6BP	1 Standard Oven / 6 Burners / Propane	212,000	520 / 236
	36C-6BN	1 Convection Oven / 6 Burners / Natural Gas	212,000	580 / 263
	36C-6BP	1 Convection Oven / 6 Burners / Propane	212,000	580 / 263

This appliance is designed for commercial use only and is not intended for residential use.

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.