

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**MGR36 SERIES
GAS RANGES****HOBART****STANDARD FEATURES**

- Stainless steel front, sides, back riser, high shelf and 6" adjustable legs.
- Control panel with oversized easy grip knobs.
- Six 26,000 BTU/hr. cast top burners with lift-off burner heads. Individual pilot for each burner.
- 12" x 12" cast top grates with aeration bowls.
- Top grates and burner heads finished with matte black porcelain.
- Full width pull-out crumb tray under burners.
- 35,000 BTU/hr. standard oven measures 26¼" w x 22"d x 14½"h. Thermostat adjusts from 150° to 500°F. One oven rack and two rack positions.
- ¾" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONS

- 30,000 BTU/hr. Snorkel convection oven in place of standard oven. Interior measures 26¼" w x 19½" d x 13⅞" h. Three oven racks and five rack positions. Thermostat adjusts from 175° to 500°F. ¼ H.P., 120/60/1 blower motor with 7 ft. cord and plug.
- Elevated broiler.
- Set of four casters, two locking. (Not available with elevated broiler.)
- 11" high stainless steel flue riser in place of standard back riser and high shelf.
- Second year extended limited parts and labor warranty.

ACCESSORIES

- Extra oven rack(s).
- ¾" x 4 ft. flexible gas hose with quick disconnect and restraining device.

MODELS

- MGR36** – Six open burners and a standard bake/roast oven.
- MGR36C** – Six open burners and a convection oven.
- MGR36S** – Four open burners, 12" manually controlled griddle, and a standard bake/roast oven.
- MGR36SC** – Four open burners, 12" manually controlled griddle, and a convection oven.
- MGR36F** – Two open burners, 24" manually controlled griddle, and a standard bake/roast oven.
- MGR36FC** – Two open burners, 24" manually controlled griddle, and a convection oven.
- MGR36X** – A 36" manually controlled griddle and a standard bake/roast oven.

Specifications, Details and Dimensions on Inside and Back.

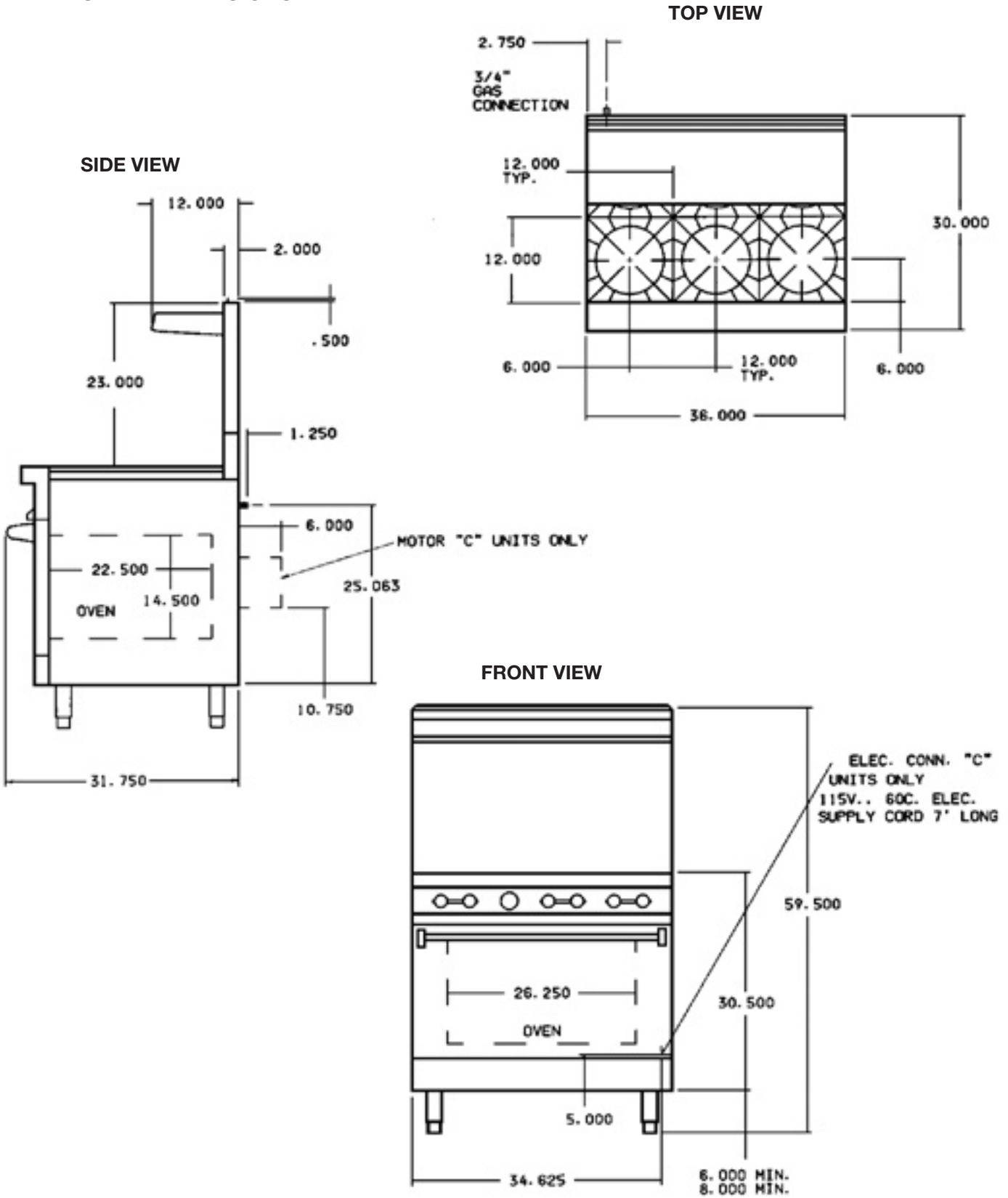
**MGR36 SERIES GAS RANGES**

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DETAILS AND DIMENSIONS

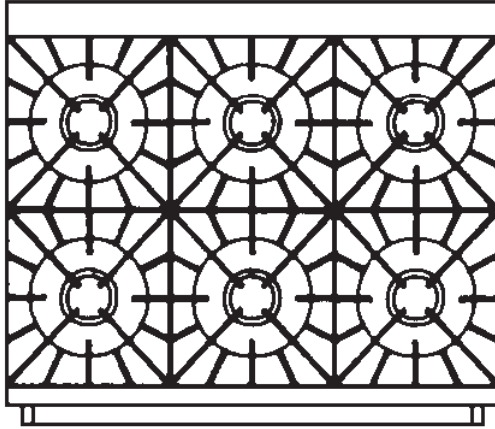




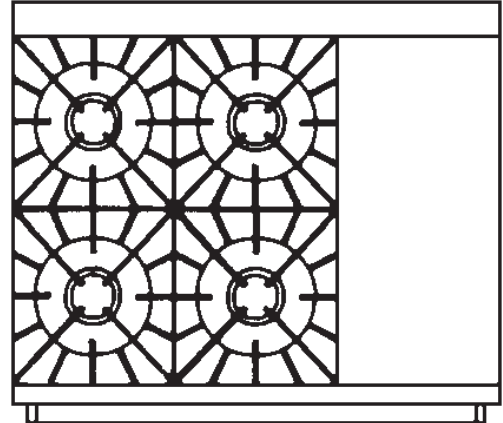
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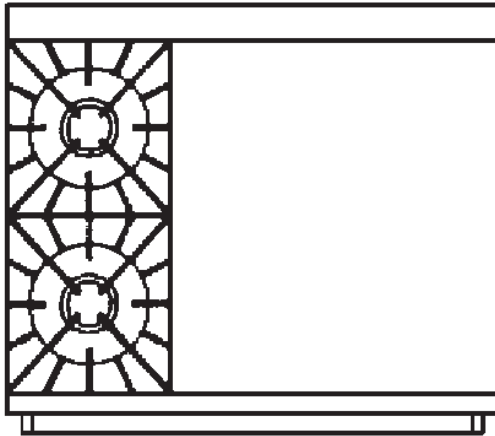
TOP CONFIGURATION



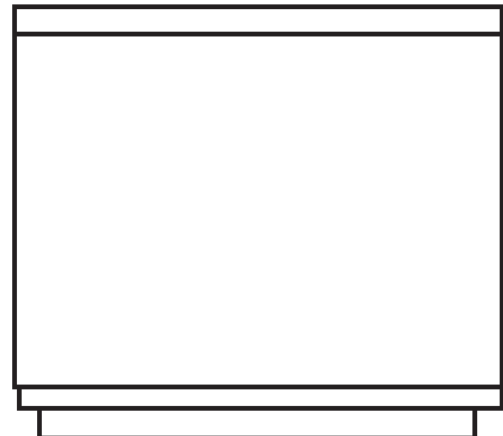
MGR36
MGR36C



MGR36S
MGR36SC

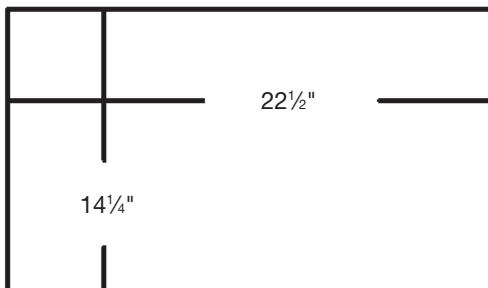


MGR36F
MGR36FC



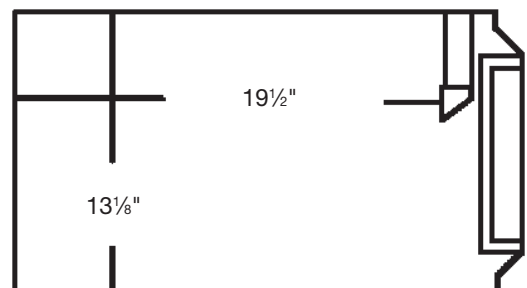
MGR36X

STANDARD OVEN CAVITY DIMENSIONS



Usable Width (Not Shown) 26 1/4"
Usable Depth 22 1/2"
Usable Height 14 1/4"

CONVECTION OVEN CAVITY DIMENSIONS



Usable Width (Not Shown) 26 1/4"
Usable Depth 19 1/2"
Usable Height 13 1/8"

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SPECIFICATIONS

OVEN:

Standard: General baking and roasting oven 26¼"W x 22½"D x 14¼"H. Burner rated at 35,000 BTU/hr. Temperature adjustable from 150°F to 500°F. Oven sides and rear are aluminized steel. Door liner, rack support and deck are porcelain on steel. Single nickel plated rack and two oven rack supports are standard. Sides, top and door are insulated. Door is spring balanced.

Convection: Forced air convection oven 26½"W x 19½"D x 13⅞"H. Oven burner is rated at 30,000 BTU/hr. ¼ H.P., 120/60/1 blower motor with 7 ft. power cord. Temperature adjustable from 200°F to 500°F. Door and side liners, back and deck are porcelain on steel. Three nickel plated oven racks with five position removable oven rack guides are standard. When oven door is opened, power supply and gas supply are shut off. Oven relights when door is closed. Door is spring balanced.

TOP OPTIONS:

Even Heat Top Sections

- 20,000 BTU/hr. input section.
- 12" x 24" cast iron top sections.
- Substitute for open top burner 12" sections, specify location(s).
- Corrugated heat absorbing ribs on underside of casting.
- Use for larger stock pots.

Griddle Tops

- Choice of 12", 24" or 36" wide griddle with manual infinite controls every 12". Substitute for 12" open top section(s).
- Thermostatic controls available.
- Griddle burners, 15,000 BTU/hr.
- 3½" high splashers on both sides and back.

Step-Up Burners

- Rear burners elevated 4".

WEIGHT:

	LB.	KG.
MGR36	440 lbs.	200 kg
MGR36C	500 lbs.	227 kg
MGR36S	470 lbs.	213 kg
MGR36SC	530 lbs.	240 kg
MGR36F	500 lbs.	227 kg
MGR36FC	560 lbs.	254 kg
MGR36X	560 lbs.	254 kg

IMPORTANT

1. A pressure regulator sized for this unit is included. Natural gas 3.7" W.C., propane gas 10" W.C. manifold pressure.
2. This range is supplied with a ¾" gas connection. For maximum performance or where supply pipe lengths are greater than 2 ft. long, we recommend a 1" supply line. If a flexible connection is used, the connection must be rated for the total gas input requirements of the range.
3. Hot tops and griddle plates cannot be positioned directly over convection oven controls. 36" ranges with convection ovens must have open burners in the "A" position.
4. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
5. 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, 1515 Wilson Blvd., Arlington, VA 22209.
6. Clearances:

	Combustible	Non-combustible
Rear	6"	6"
Sides	10"	0"
7. This appliance is manufactured for commercial installation only and is not intended for home use.

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