

NORIOTA


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Intertek
ANSI/NSF 4



NR36

FEATURES AND BENEFITS

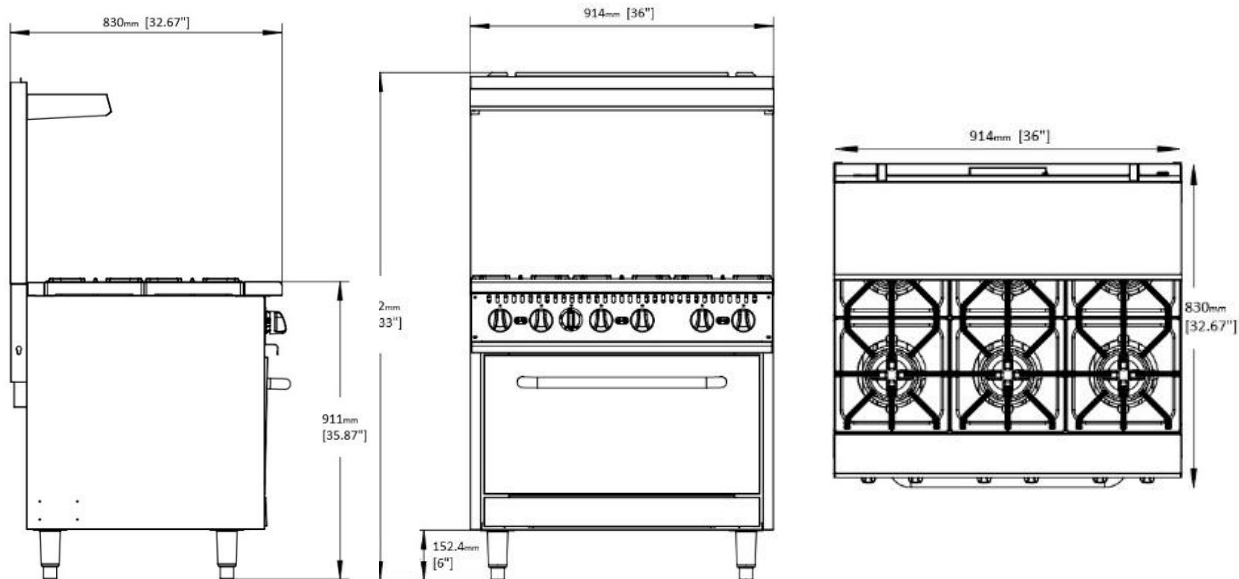
- **Stainless steel front, back riser, shelf, and support legs:** Durable commercial construction with a clean professional appearance.
- **Ships configured for natural gas, field convertible to LPG:** Provides installation flexibility using included conversion components.
- **6 open burners, 30,000 BTU/hr each:** High total heat output supports higher-volume cooking and multi-station use in busy commercial kitchens.
- **Removable 30.5 x 30.5 cm (12 x 12 in) cast iron grates:** Heavy-duty grate design supports cookware securely and simplifies cleaning.
- **Independent manual controls with standing pilots:** Provides straightforward operation and individual flame control at each burner.
- **30,000 BTU/hr oven:** Delivers reliable heat for baking, roasting, and finishing tasks.
- **Adjustable oven thermostat, 121 °C to 288 °C (250 °F to 550 °F):** Provides flexible temperature control across a wide range of cooking applications.
- **Full-size sheet pan capacity oven:** Accommodates standard full-size sheet pans for greater flexibility in commercial kitchen workflows.
- **Spring-assisted oven door with cool-touch handle:** Supports easier daily use and safer handling during busy service.
- **Steel oven sides with porcelain bottom:** Built for commercial use with a smooth oven floor that is easier to clean.
- **Removable crumb tray and two oven racks included:** Helps simplify cleanup and supports flexible oven configuration.

NR36 GAS RANGE WITH OVEN, 6 BURNERS, 36 IN

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NR36 GAS RANGE WITH OVEN, 6 BURNERS, 36 IN

Technical Data

Gas Type	Ships configured for Natural Gas, field convertible to Liquid Propane (LPG) using included conversion components
Gas Connection	3/4 in NPT
Manifold Pressure	Natural Gas: 5 in. W.C., Liquid Propane: 10 in. W.C.
Top Configuration	6 open burners with removable cast iron grates
Burner Input	30,000 BTU/hr per burner
Number of Burners	6
Oven Input	30,000 BTU/hr
Number of Ovens	1
Total Heat Input	210,000 BTU/hr total (180,000 burners + 30,000 oven)
Ignition Type	Standing pilot
Burner Control	Independent manual control valve for each burner
Burner Grates	30.5 x 30.5 cm (12 in x 12 in), removable cast iron
Front Ledge	12.7 cm (5 in) deep, stainless steel
Oven Dimensions (W x D x H)	66 x 66 x 35.6 cm (26 x 26 x 14 in)
Oven Capacity	Fits full-size sheet pans
Oven Thermostat Range	121 °C to 288 °C (250 °F to 550 °F)
Oven Interior	Steel sides with porcelain bottom
Oven Racks	2 racks, adjustable positions
Oven Door	Stainless steel, spring-assisted closing with cool-touch handle
Back Riser	62.9 cm (24.75 in) high
Legs / Castors	15.2 cm (6 in) adjustable stainless steel legs, castors optional
Flue / Exhaust Requirements	Rear flue, requires installation under a commercial ventilation hood in accordance with local codes
Unit Dimensions (W x D x H)	91.4 x 83 x 153.4 cm (36 x 32.67 x 60.33 in)
Working Height	91.1 cm (35.9 in)
Unit Weight	176 kg (388 lb)
Shipping Dimensions (W x D x H)	102 x 101 x 89 cm (40.2 x 39.8 x 35.1 in)
Shipping Weight	207 kg (456 lb)
Warranty	2 years parts & labour
Includes	(1) back riser, (2) oven racks, (1) crumb tray, (4) adjustable legs, (1) gas conversion kit

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All specifications subject to change without notice.

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