

# Café™ 36" Commercial-Style Gas Rangetop with 6 Burners

# CAFÉ

DISTINCT BY DESIGN™

CGU366P4TW2 / CGU366P2TS1 / CGU366P3TD1 (NATURAL GAS)



ALSO AVAILABLE IN



CGU366P2TS1  
Stainless Steel



CGU366P3TD1  
Matte Black

## FEATURES & BENEFITS

**Versatile Cooktop** - The versatile cooktop on this commercial style range features an entire arsenal of burners that give you the right amount of heat and control to perfectly cook anything from delicate sauces to expertly seared meats.

**Color-Matched Manifold** - Get a coordinated look with a manifold that matches the rangetops finish.

**Superior Heat Distribution** - The industry-exclusive Inspiral burner swirls the cooktop flame under cookware to more evenly spread heat from the center to the edges.

**Multi-Ring Burner** - A versatile burner offers different-sized flame rings on a single burner element, so it's like having multiple burners in one.

**Two Griddle Burners** - Cook more at once with two 12,000-BTU powerful burners that can be used together or separately with an optional griddle grill accessory.

**Two High-Heat Burners** - Boil water quickly with two 18,000-BTU Power Boil burners that give you more cooking power.

**Inspiral™ Wok Grate** - Perfect for specialty cookware like woks, the Inspiral grate is contoured to fit their shape, concentrating the Inspiral burner's heat for better cooking results.

**Reversible Stove Top Grill/Griddle Accessory** - Optional, reversible stove top grill/griddle is available for purchase at an additional cost, the part number is UXPRRG.

**Sealed Burner Cooktop** - Keep your kitchen sparkling, even when there's a spill, with a sealed burner cooktop design that contains messes for easy cleanup, every time.

**Continuous Gas Stove Grates** - Continuous, cast-iron gas stove grates allow you to easily move heavy cookware across the cooktop surface for a more streamlined cooking experience.

**Electric Ignition Stove with Automatic Reignition** - Confidently cook over a steady gas flame with this electric ignition stove, its automatic reignition feature instantly revives any accidentally extinguished flames.

## FEATURES

|                               |   |
|-------------------------------|---|
| Ignition System               | Electronic  |
| Burner - Left Front           | 21,000 BTU Multi-ring Burner  |
| Burner - Left Rear            | 18,000 BTU  |
| Burner - Right Front          | 10,000 BTU  |
| Burner - Right Rear           | 18,000 BTU  |
| Burner - Center               | 12,000 BTU Front / 12,000 BTU Rear  |
| Control Type                  | Manual Simmer (1-9) Hi  |
| Control Location              | Upfront   |
| Cooktop Burner Grate Features | Continuous Grates<br>Dishwasher Safe<br>Matte Black<br>Porcelainized Cast Iron Grates<br>Self-Clean |
| Cooktop Burner Grate Material | Heavy Cast  |
| Fuel Type                     | Natural Gas (factory set)   |
| Valves (Degree of Turn)       | 270   |
| Automatic Re-Ignition         | Yes   |
| 140 Deg. Simmer Burner        | All Burners - Adjustable  |
| Configuration                 | 6 Burners   |
| Dishwasher Safe Knobs         | Yes   |

## POWER/RATINGS

|  |  |
|--|--|
| Burner BTU Ratings (000's/BTU) - LP Gas      | (1) 18.0; (2) 15.0; (2) 12.0; (1) 9.0  |
| Burner BTU Ratings (000's/BTU) - Natural Gas | (1) 21.0; (2) 18.0; (2) 12.0; (1) 10.0 |
| Volts/Hertz/Amps                             | 120v<br>60Hz<br>15A                    |

## WEIGHTS & DIMENSIONS

|                             |           |
|-----------------------------|-----------|
| Approximate Shipping Weight | 163 lb    |
| Cabinet Width               | 36 in     |
| Net Weight                  | 135 lb    |
| Overall Depth               | 27 1/2 in |
| Overall Height              | 8 1/2 in  |
| Overall Width               | 35 7/8 in |

## ACCESSORIES

|                                     |  |
|-------------------------------------|--|
| Conversion Kit                      | Included - Nat. Gas to LP  |
| Factory-installed island back guard | Yes  |
| Optional Backguard                  | 12" stainless steel backsplash (UX12BS36PSS)<br>30"-36" adjustable stainless steel backsplash with warming shelf (UXADBS36PSS) |
| High Altitude Natural Gas           | WB28X39728   |
| High Altitude LP                    | WB28X39729   |
| Reversible Griddle/Grill            | UXPRRG   |

## APPEARANCE

|                  |   |
|------------------|---|
| Color Appearance | Stainless Steel<br>Brushed Stainless<br>Dishwasher Safe<br>Commercial-Style |
| Control Knobs    | Commercial-Style  |
| Design Style     | Professional  |

## WARRANTY

|                |                                       |
|----------------|---------------------------------------|
| Parts warranty | Limited 1-year entire appliance       |
| Labor warranty | Limited 1-year entire appliance       |
| Warranty notes | See written warranty for full details |

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## DIMENSIONS AND INSTALLATION

Commercial-Style rangetops offer a number of choices in size and rangetop configurations.

**Backsplash Accessories:** The rangetop requires a 12" minimum clearance to a vertical combustible surface at the rear. A backsplash is required for installations with less than 12" clearance. The following backsplash accessories are available, or a custom, non-combustible backsplash can be used.

UX12BS36PSS, 12" backsplash

**Backsplash with Warming Shelf:** All Professional Hoods feature infrared warming lights. The 30"-36" adjustable backsplash with warming shelf is a perfect complement when installed with the tapered or straight-sided hoods.

UXADBS36PSS, 30-36" backsplash with shelf

**Advance Planning for Commercial-Style Rangetops:** Commercial-Style rangetops offer a number of choices in size and rangetop configurations.

All Commercial-Style rangetops are factory set for natural gas.

**Note:** A liquid propane conversion kit is included with the rangetop if the wrong gas type was ordered. High Altitude Natural Gas, WB28X39728 and High Altitude LP, WB28X39729, are also available. The kits must be installed by a qualified service technician at additional cost.

**Electrical Requirements:** Rangetops must be supplied with 120V, 60Hz, and connected to an individual, properly grounded branch circuit protected by a 15 amp circuit breaker or time-delay fuse.

### Gas Pressure Regulator:

You must use the gas pressure regulator supplied with this rangetop. For proper operations the inlet pressure to the regulator should be as follows:

**Natural Gas:** Minimum pressure: 6" of Water Column / Maximum pressure: 13" of Water Column

**Propane (LP) Gas:** Minimum pressure: 11" of Water Column / Maximum pressure: 13" of Water Column

See installation instructions for more details

### Product Dimensions and Clearance:

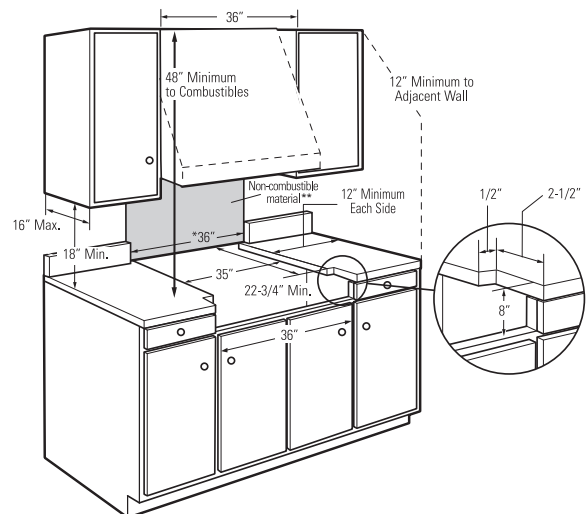
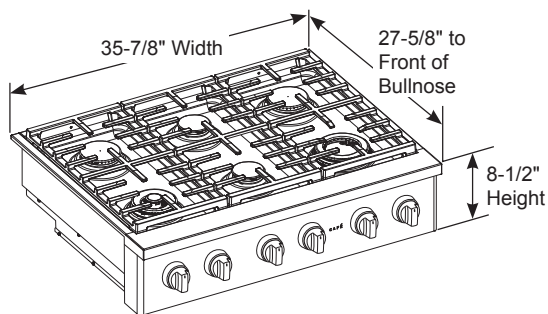
A suitable overhead vent hood is required for models with a grill and is recommended for all other models. Due to the high heat capacity of this unit, particular attention should be paid to the hood and ductwork installation to assure it meets local building codes.

Clearances between rangetop and side wall or combustible material must be at least 12" on each side.

Allow 8" free space below the top surface of countertop. Allow additional clearances below the burner box to install the regulator and make house gas supply connections. Use a 90° elbow to route the gas connections and limit interference with drawers or other cabinetry.

\* The opening between a 4" high backsplash must be 36" to allow the rangetop to slide back against the wall.

**WARNING:** Installations without a hood require 48" minimum to combustibles above the rangetop. A custom hood installation with exposed horizontal combustible surfaces must have an "auto-on" feature. Refer to hood installation instructions for specific hood clearances. The surface of the entire back wall above the countertop and below the hood must be covered with a non-combustible material such as metal, ceramic tile, brick, marble or other stone.



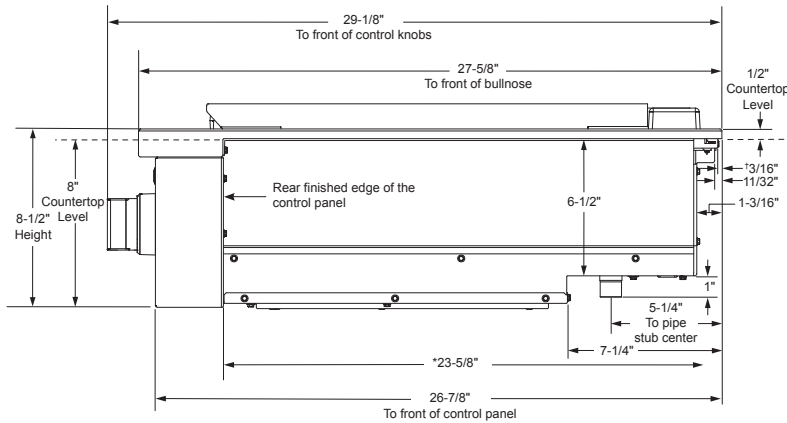
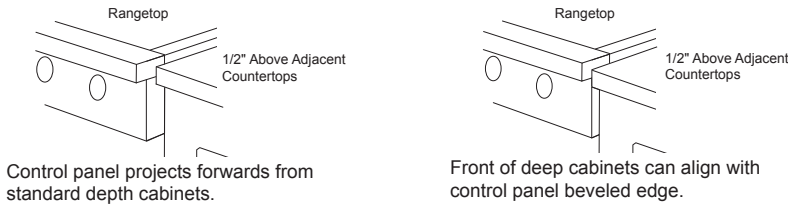
\*\*As defined in the National Fuel Gas Code (ANSI Z223.1/CSA B149.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z211/CSA 1.1 scope and are not certified by CSA. Clearances less than 12" must be approved by local codes and/or the authority having jurisdiction.

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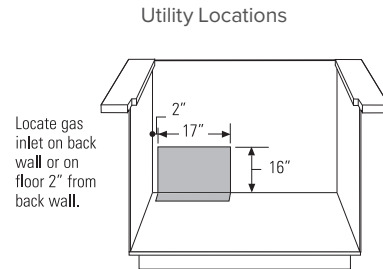
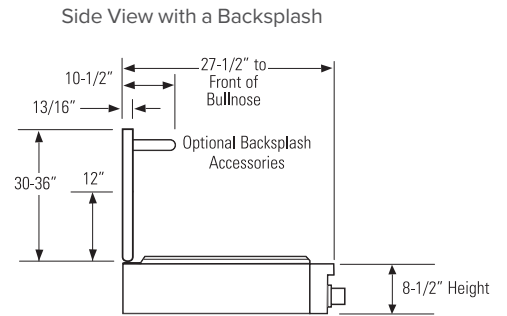
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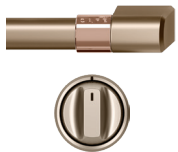


\* Include the overhang of the rear trim when countertop continues behind the product. The overhang is decorative only. The weight of the rangetop is fully supported by the side trims.

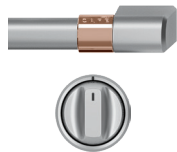
\* Minimum cabinet cutout depth from the back of the rear trim to the back finished edge of the control panel - typically, the minimum cabinet depth (front to back). Maximum cabinet cutout depth is 26\"/>



## ADDITIONAL ACCESSORIES



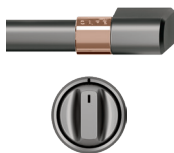
**CXPR6HKPTBZ**  
Brushed Bronze  
1 handle, 8 knobs  
(standard on Matte White)



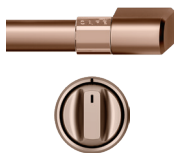
**CXPR6HKPTSS**  
Brushed Stainless  
1 handle, 8 knobs  
(standard on Matte Black)



**UXADBS36PSS**  
30"-36"H Stainless Steel  
Adjustable Height  
Backsplash with Shelf



**CXPR6HKPTBT**  
Brushed Black  
1 handle, 8 knobs



**CXPR6HKPTCU**  
Brushed Copper  
1 handle, 8 knobs



**UX12BS36PSS**  
12"H Stainless Steel  
Backsplash