

Café™ 36" Dual-Fuel Professional Range with 6 Burners (Natural Gas)

C2Y366P4MW2 / C2Y366P2MS1 / C2Y366P3MD1

C A F É

DISTINCT BY DESIGN™



ALSO
AVAILABLE IN

C2Y366P2MS1
Stainless Steel
with Brushed
Stainless handle and knobs

C2Y366P3MD1
Matte Black
with Brushed
Stainless handle and knobs



FEATURES & BENEFITS

Whip up an unforgettable meal with a **professional oven system** that combines True European convection technology with six heating elements to provide superb baking results and fast preheating.

Enjoy a full range of heat settings from ultra-low simmers to intense boils, with **six sealed 18K BTU dual stack burners**.

Experiment with every cuisine with reversible burner grates that are flat on one side and contoured on the other to accommodate round-bottom cookware like woks.

Bake more batches at once with a **5.75 cu. ft. capacity caterer's oven** that can fit up to three full-size sheet trays.

Smoothly slide heavy roasts in and out of the oven with **full-extension, heavy-duty roller racks** that can also stay in the oven during self-cleaning cycles.

Confidently cook over a steady flame with the **electronic ignition's automatic reignition** feature that instantly revives any accidentally extinguished flames.

Observe sacred days with **Star-K certification**.

APPEARANCE

Color Appearance	Matte White
Cooktop Burner Grate Color	Matte Black
Oven Door Features	Big Clear View Oven Window
Handle Design	Café
Control Knobs	Professional-Style

FEATURES

Configuration	6 Burners
Cooking Technology	Convection
Oven Cleaning Type	Self-Clean
Burner - Left Front	18,000 BTU
Burner - Left Rear	18,000 BTU
Burner - Right Front	18,000 BTU
Burner - Right Rear	18,000 BTU
Burner - Center	18,000 BTU Front / 18,000 BTU Rear
Cooktop Burner Type	Sealed
Cooktop Surface	Porcelain-Enamel; Gray
Dishwasher Safe Knobs	Yes
Control Location	Front controls
Control Type	Digital Temperature Display with Timer Display
Valves (Degree of Turn)	270
Oven Control Features	Audible Preheat Signal; Auto Oven Shut-Off; Auto Self Clean; Certified Sabbath Mode; Electronic Timer Front Controls; In-Oven Broiling; Temperature Probe; Proof Mode; Self-Clean Cool Down Time Display
Oven Cooking Modes	Convection Bake; Convection Roast; Convection Broil
Temperature Management System	True Temp System
Oven Features	6-Pass Broil Element; 8-Pass Broil Element
Cooktop Burner Grate Features	Heavy-Cast Edge-to-Edge Grates; Reversible
Cooktop Burner Grate Material	Heavy Cast
Cleaning Time	Variable with Delay Clean Option
Self-Clean Oven Door Lock	Automatic
Oven Rack Features	1 Self-Clean Roller Rack; 2 Self-Clean Flat Oven Racks; 5 Rack Positions
Fuel Type	240V Electric and Natural Gas
Ignition System	Electronic w/Auto Reignition
Leveling System	4 Leveling Legs
Style	Commercial
Oven Interior	6 Halogen Lights; Blue Enamel
Lower Oven Features	Dual element bake
Cooking System	True European Convection; Reverse Air Convection

CAPACITY

Total Capacity (cubic feet)	5.75 cu ft
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ACCESSORIES

LP Conversion Kit	Included
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WEIGHTS & DIMENSIONS

Cabinet Opening	36 in
Depth with Door Open	43 7/8 in
Approximate Shipping Weight	462 lb
Net Weight	417 lb
Overall Height	35-1/4 in
Height to Cooking Surface (in.)	35-1/4 - 36-3/4
Overall Width	35-7/8 in
Cabinet Width	36 in
Overall Depth	30-3/4 in
Depth Without Handle	26-7/8 in
Oven Interior Dimensions (W x H x D) (in.)	28-1/4 x 16-3/8 x 21-3/8

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POWER / RATINGS

Amp Rating at 208V	30
Amp Rating at 240V	30
Bake/Broil Wattage - Main Oven	2650/3000W
Top Burner BTU Rating - LP (000's BTU's)	(6) 15.0
Top Burner BTU Rating - Nat. Gas (000's BTU's)	(6) 18.0
Volts/Hertz/Amps	240V; 30A
Power Connection	Power Cord - Included
Convection Wattage	2500W

WARRANTY

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

DIMENSIONS AND INSTALLATION

Electrical Requirements: Ranges must be hooked up to a 208/240V, 60Hz properly grounded dedicated circuit protected by a 30-amp circuit breaker or time-delay fuse.

GAS SUPPLY: The natural gas models are designed to operate at 5" water column pressure. For proper operation, the pressure of the natural gas supplied to the regulator must be between 7" and 13" water column. The LP models are designed to operate at 10" water column pressure. For proper operation, the pressure of the LP gas supplied to the regulator must be between 11" and 13" water column.

Optional Backsplash Accessories: The range 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.

Order one with a 36"-wide range backsplash
UX12B36PSS – 12" backsplash
UXADJB36PSS – 30"-36" adjustable-height backsplash with warming shelf

NOTE: Professional ranges offer a number of choices in size and cooktop configurations. All Professional Ranges are factory set for natural gas. Conversion kits are included with the range. High Altitude kit, WB28K10553 for operation above 6,000 feet (for Natural and LP gas models), is also available. The kits must be installed by a qualified service technician at additional cost.

Installation Information: Before installing, consult installation instructions packed with product or online at geappliances.com for current dimensional data.

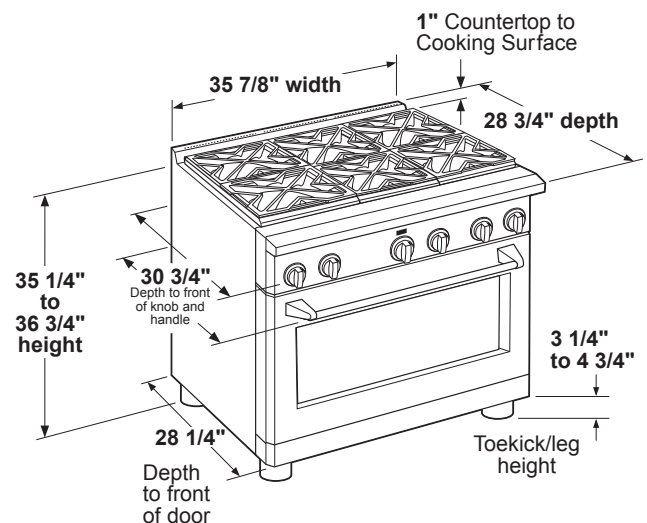
A suitable 36" or wider vent hood is required for installation over ranges with a grill and recommended for all other ranges. Advance Planning: Refer to dimensional drawings for appropriate placement and necessary clearances when planning the installation.

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- Working areas adjacent to the range should have 18" minimum clearance between countertop and cabinet bottom.
- Clearance between range and side wall or combustible material must be at least 12" on each side.
- Installation must conform with local codes. In the absence of local codes, the range must comply with the National Fuel Gas Code, ANSI Z223.1-1990.

WARNING: Installations without a hood require 48" minimum to combustibles. 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 range and below the hood must be covered with a non-combustible material such as metal, ceramic tile, brick, marble or other stone.



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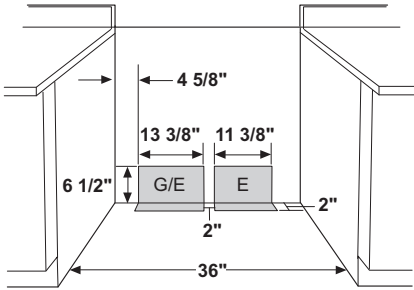
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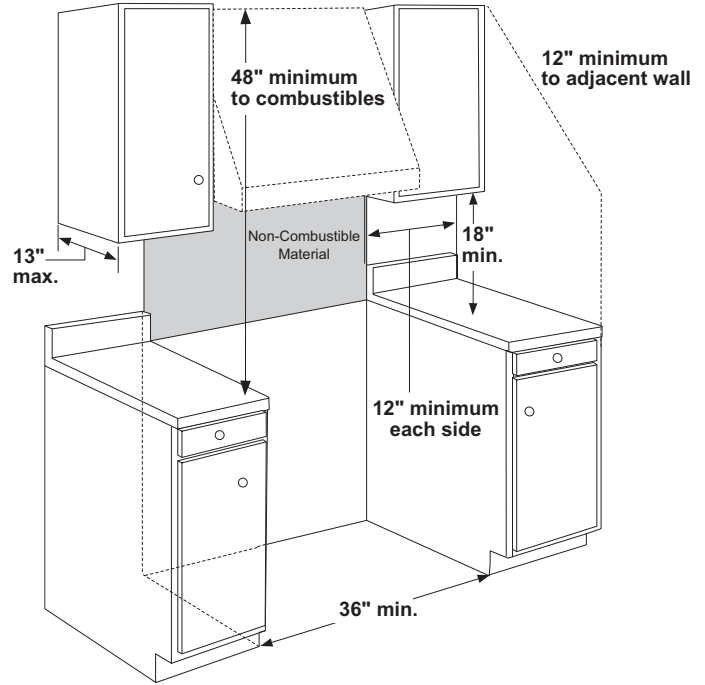
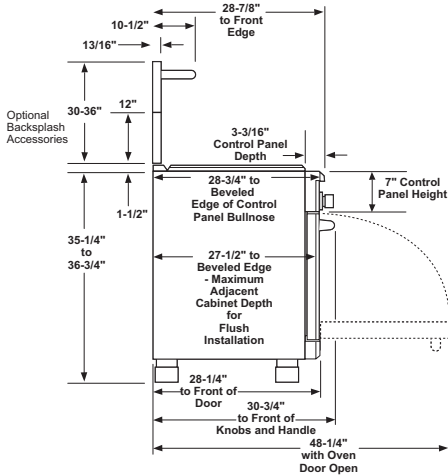
DISTINCT BY DESIGN™

DIMENSIONS AND INSTALLATION

UNIVERSAL UTILITY LOCATIONS



SIDE VIEW WITH BACKSPLASH



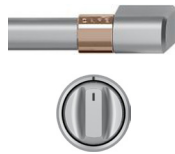
ADDITIONAL CLEARANCES

Allow 12" minimum clearance to an adjacent wall on each side.
Working areas adjacent to the rangetop should have 18" minimum clearance between countertop and the bottom of the wall cabinet.

ADDITIONAL ACCESSORIES



CXPR6HKPMBZ
Brushed Bronze
1 handle, 8 knobs
(standard on Matte White)



CXPR6HKPMSS
Brushed Stainless
1 handle, 8 knobs
(standard on Matte Black)



CXPR6HKPMBT
Brushed Black
1 handle, 8 knobs



CXPR6HKPMCU
Brushed Copper
1 handle, 8 knobs



UXADJB36PSS
30"-36"H Stainless Steel
Adjustable Height
Backsplash with Shelf

CXPR6TKPMWS
Matte White Toe Kick



CXPR6TKPMS
Matte Black Toe Kick



UX12B36PSS
12"H Stainless Steel
Backsplash



CXPR6TKPMSS
Stainless Steel Toe Kick