

# MERCURY

## GAS RANGE 915mm



Mercury Gas Range answers the needs of modern, busy catering establishments for reliable, well built equipment that offers flexibility, performance, style and value for money. Mercury equipment has been designed with safety, ease of operation and performance as paramount. Mercury has a stylish and robust modular design, constructed of high quality brushed stainless steel, large “cool to touch” dials, robust oven door handle and large heavy duty adjustable feet.

All models are designed with cleaning and service in mind. Lift off heavy duty trivets, burners and removable trays and racks allow for easy cleaning. The front panel and bottom sill allow easy access to burners, valves and pilots for servicing and adjustment. The Mercury range is designed according to international operational compliance and safety standards.

## Product Features

- High performance 32MJ burners with pilots and flame failure as standard
- Heavy-duty construction
- Manual control valves
- Gas static oven, 100°C - 300°C thermostatic
- Piezo ignition
- Oven size – compact oven, 2 racks
- Drop down door
- Stainless steel exterior
- Stainless steel spill trays
- Large, robust dial controls
- Heavy duty adjustable feet
- Easy clean, easy service
- Fully modular
- Full size back flue guard control

## Gas Range Static Oven 915 mm



**INDUSTRY  
KITCHENS**

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**MIDDLEBY GOLDSTEIN**



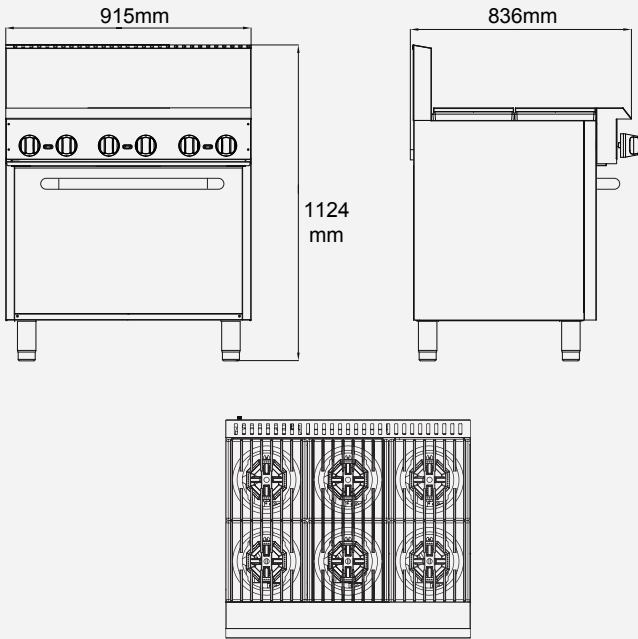
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AND MANUFACTURING PLANT**  
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v1\_2023

# Gas Range Static Oven 915 mm



**MERCURY**

Product Code	Burners	MJ		Product Overall Dimensions (mm)		
		NG	LPG	Width	Depth	Height
<b>M36S-6F</b>	6	221.5	227.5	915	836	1124

- Oven dimension  
675mm width x 415mm depth x 355mm height  
Rack size – 635mm x 560mm
- Gas connection  
3/4 male, all units supplied with Natural and LP gas regulator
- Feet 40mm adjustable
- Burners  
Open burners – 32.5MJ/hr for NG  
32.5MJ/hr for LPG  
  
Oven burner – 26.5MJ/hr for NG  
32.5MJ/hr for LPG
- Gross weight: 203 kg

The dimensions given are reference dimensions only. Due to a continuous program of product improvement, Middleby Food Service Equipment reserves the right to make product changes without notice.

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 **MIDDLEBY GOLDSTEIN**