

# mcb-36

Ideal for the smaller caterer or restaurateur the MCB 36 is a very capable starting point and commercial size which can be individualised by adding items from the long list of add on accessories and most of our customers do! Five burners for maximum control and impressive fast heat recovery as you would expect from the Crown Verity system. Duty and build quality once again is not compromised as this is standard throughout every Crown Verity Model. Great value for money!

### OPTIONAL SIDE BURNER

A side burner increases flexibility, providing a convenient surface to cook off sauces, adding individuality and added value to your food menu.



**A capable size BBQ system with plenty of power for fast recovery plus a whole host of add on accessories available**



<b>Cooking Surface</b> (W x D)	864 x 533mm	<b>Burners</b>	5	<b>BTUH</b>	79,500
<b>Overall Dimension</b> (W x D x H)	1118 x 711 x 915mm	<b>Actual Weight</b> (KG)	64.9		
<b>Package Includes</b>	Roll dome, bun warmer, removable end shelf				
<b>Options</b>	Sit on griddle, Pro Series griddle, heavy duty rotisserie, see P11 for all available				
<b>Capacity</b>	Up to <b>280 burgers</b> / <b>210 New York rib steaks</b> per hour				