

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

SR-R36-24CB-LP 36" Liquid Propane Commercial Range with Char-Broiler Top, 2 Burners, 1 Oven



FEATURES

- 35,000 BTU per U-shaped burner
- 30,000 BTU per top burner
- 12" x 12" cast iron grates with aeration bowl
- Standing pilot light for individual burners
- 33,000 BTU static oven
- Oven interior side guides & bottom porcelain coated
- Oven thermostat adjusts from 200°F - 500°F
- Manual gas controls
- Stainless steel front, back riser, and lift off shelf
- Casters standard, optional legs
- "Cool-to-the-touch" front s/s deck
- Flue located on back of unit for ample ventilation
- Liquid Propane conversion Kit Included

- CSA
- cCSAus
- CSA Sanitation



USR Brands Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	36"L x 32"D x 60.7"H
Packaging Dimensions	40"L x 37"D x 47"H
Oven Dimensions	25.8"L x 22.4"D x 13.8"H
Unit Weight	418 lb.
Shipping Weight	487 lb.

COOKING

Numbers of Top Burners	2
Burner BTU	30,000
Numbers of U-shaped Burners	2
U-shaped Burner BTU	35,000
Charbroiler size	24"
Numbers of Ovens	1
Numbers of Oven Racks	2
Oven BTU	33,000
Oven Style	Standard Oven
Max. Oven Temperature	500°F
Total BTU	163,000
Control Type	Manual
Gas Inlet Size	3/4"
Power Type	Liquid Propane
Liquid Propane conversion kit included. Range must be converted from NG to LP on premise by a professional.	

CONSTRUCTION

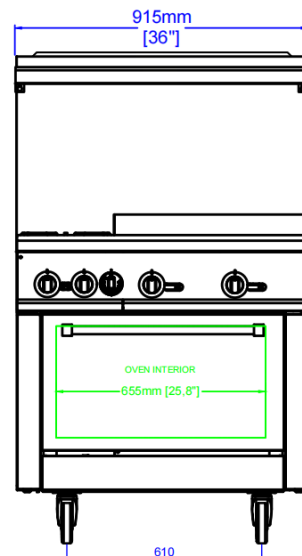
Exterior Material	Stainless Steel
Frame Structure	Welded
Number of caster	(4) Qty: 2 with brakes, 2 without
Pull Out Tray	"Yes"

TECHNICAL DRAWING

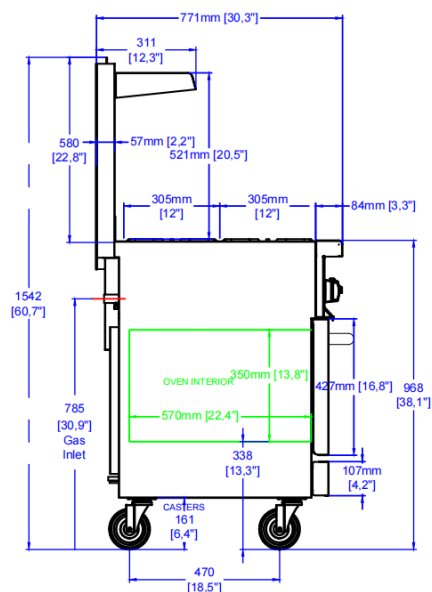
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MFR MODEL:

Front View



Side View



Top View

