STANDARD RANGE

Datasheet

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

SR-R60-NG 60" Natural Gas Commercial Range with 10 Burner, 2 Ovens

FEATURES

- 30,000 BTU per top burner
- 12” x 12” cast iron grates with aeration bowl
- Standing pilot light for individual burners
- 33,000 BTU each 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
- Easy to remove full width crumb tray
- LP 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.

USRBRANDS® RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE

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TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	60”L x 32”D x 60.7”H
Packaging Dimensions	63”L x 37”D x 44”H
Oven Dimensions	25.8”L x 22.4”D x 13.8”H
Unit Weight	621 lb.
Shipping Weight	749 lb.

COOKING

Numbers of Burners	10
Burner BTU	30,000
Numbers of Ovens	2
Numbers of Oven Racks	4
Oven BTU	33,000
Oven Style	Standard Oven
Max. Oven Temperature	500°F
Total BTU	366,000
Control Type	Maunal
Gas Inlet Size	3/4”
Power Type	Natural Gas

CONSTRUCTION

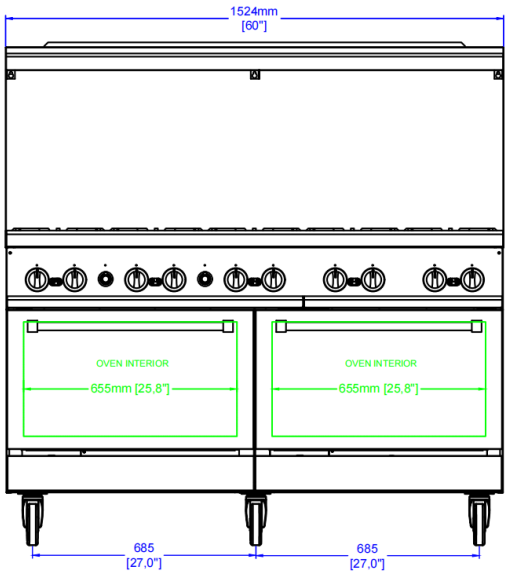
Exterior Material	Stainless Steel
Frame Structure	Welded
Number of Caster	(6) Qty: 3 with brakes, 3 without
Pull Out Tray	“Yes”

TECHNICAL DRAWING

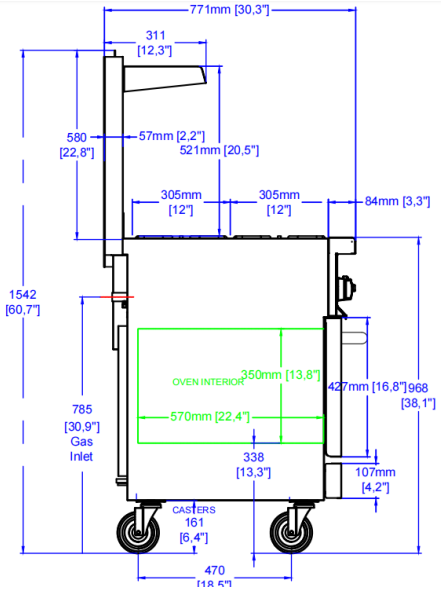
MODEL: SR-R60-NG

MFR MODEL:

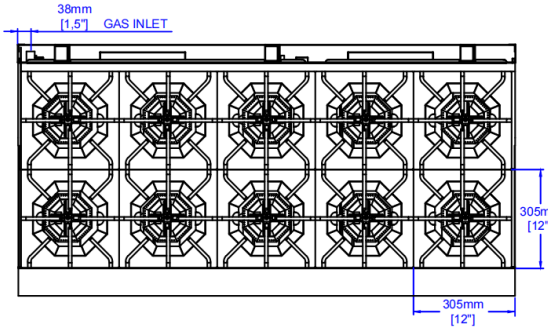
Front View



Side View



Top View



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