

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

SR-R24-24CB-LP 24" Liquid Propane Commercial Range with 24" Char-broiler Top, 1 Oven



FEATURES

- 35,000 BTU per U-shaped 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
- Easy to remove full width crumb tray
- Natural gas 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.

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TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	24" L x 32" D x 59" H
Packaging Dimensions	28" L x 37" D x 47" H
Unit Weight	306 lb.
Shipping Weight	395 lb.

COOKING

Numbers of Burners	2
Burner BTU	35,000
Charbroiler size	24"
Numbers of Ovens	1
Numbers of Oven Racks	1
Oven BTU	33,000
Oven Style	Standard Oven
Max. Oven Temperature	500°F
Total BTU	103,000
Control Type	Manual
Gas Inlet Size	3/4"
Power Type	Liquid Propane

CONSTRUCTION

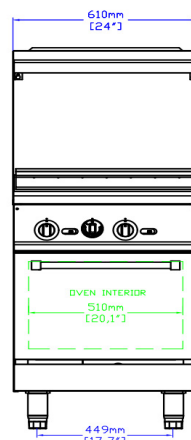
Exterior Material	Stainless Steel
Frame Structure	Welded
Number of Caster	(4) Qty: 2 with brakes, 2 without
Pull Out Tray	"Yes"

TECHNICAL DRAWING

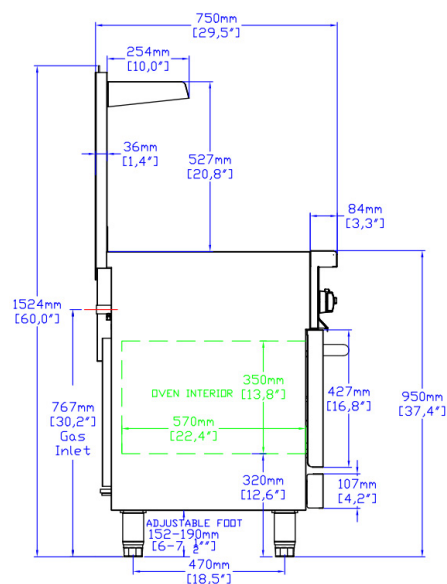
MODEL: SR-R24-24CB-LP

MFR MODEL:

Front View



Side View



Top View

