

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

36" Liquid Propane Commercial Range with 12" Char-Broiler Top, 4 Burners, 1 Oven - 188,000 BTU



FEATURES

- 36" Range with 4 burners
- Natural gas conversion kit included
- Powerful 188,000 BTU, one full size Oven
- 30,000 BTU per top burner, 33,000 BTU each static oven
- 12" x 12" cast iron grates with aeration bowl
- Standing pilot light for individual burners
- 12" right char-broiler
- Oven interior side guides & bottom porcelain coated
- Oven thermostat adjusts from 200°F - 500°F
- Manual controls with metal knobs
- Stainless steel front, back riser, and lift off shelf
- "Cool-to-the-touch" front s/s deck
- Flue located on back of unit for ample ventilation
- Easy to remove full width crumb tray
- Range is fully serviceable from the front
- Casters standard, optional legs

- CSA
- cCSAus
- CSA Sanitation



USR Brands 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.

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	36"L x 32"D x 60"H
Packaging Dimensions	40"L x 37"D x 47"H
Unit Weight	435 lb.
Shipping Weight	508 lb.

COOKING

Numbers of Top Burners	4
Burner BTU	30,000
Numbers of U-shaped Burners	2
U-shaped Burner BTU	35,000
Charbroiler size	12"
Numbers of Ovens	1
Numbers of Oven Racks	1
Oven BTU	33,000
Oven Style	Standard Oven
Max. Oven Temperature	500°F
Total BTU	188,000
Control Type	Maunal
Gas Inlet Size	3/4"
Power Type	Liquid Propane

CONSTRUCTION

Exterior Material	Stainless Steel
Frame Structure	Welded
Mobility Wheels/Casters	(4) Qty: 2 with brakes, 2 without
Pull Out Tray	Yes

DIAGRAM

MODEL: SR-R36-12CB-LP

MFR MODEL:

