

Datasheet

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
- Natural Gas conversion Kit Included
 - CSA
 - cCSAus
 - CSA Sanitation









SR 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	36"L x 32"D x 59"H
Packaging Dimensions	40"L x 37"D x 47"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	1
Oven BTU	33,000
Oven Style	Standard Oven
Max. Oven Temperature	500°F
Total BTU	163,000
Control Type	Maunal
Gas Inlet Size	3/4"
Power Type	Liquid Propane

CONSTRUCTION

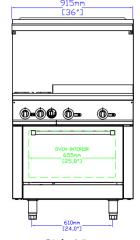
Exterior Material	Stainless Steel
Frame Structure	Welded
Number of caster	(4) Qty: 2 with brakes, 2 without
Pull Out Tray	"Yes"

TECHNICAL DRAWING

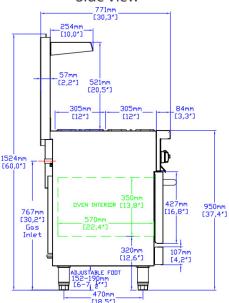
MODEL: SR-R36-24CB-LP

MFR MODEL:

Front View



Side View



Top View

