

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

48" Liquid Propane Commercial Range with 4 Burners, 24" Char-Broiler, 2 Ovens - 256,000 BTU



FEATURES

- 48" Range with 4 burners
- Natural gas conversion kit included
- Powerful 256,000 BTU, 2 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
- 24" 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.

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TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	48"L x 30.3"D x 60"H
Packaging Dimensions	51.2"L x 36.6"D x 46.5"H
Unit Weight	538 lb.
Shipping Weight	662lb.

COOKING

Numbers of Top Burners	4
Burner BTU	30,000
Numbers of U-shaped Burners	2
U-shaped Burner BTU	35,000
Charbroiler size	24"
Numbers of Ovens	2
Numbers of Oven Racks	2
Oven BTU	33,000
Oven Style	Standard Oven
Max. Oven Temperature	500°F
Total BTU	256,000
Control Type	Maunal
Gas Inlet Size	3/4"

CONSTRUCTION

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

DIAGRAM

MODEL: SR-R48-24CB-LP

MFR MODEL:

