

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

SR-R60-24RG-NG 60" Natural Gas Commercial Range, 6 Burner, 2 Oven, 24" Raised Griddle / Broiler



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.

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	60" L x 32" D x 59" H
Packaging Dimensions	63" L x 37" D x 47" H
Unit Weight	710 lb.
Shipping Weight	862 lb.

COOKING

Numbers of Burners	6
Burner BTU	30,000
Griddle Plate 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	306,000
Control Type	Maunal
Gas Inlet Size	3/4"
Power Type	Natural Gas

CONSTRUCTION

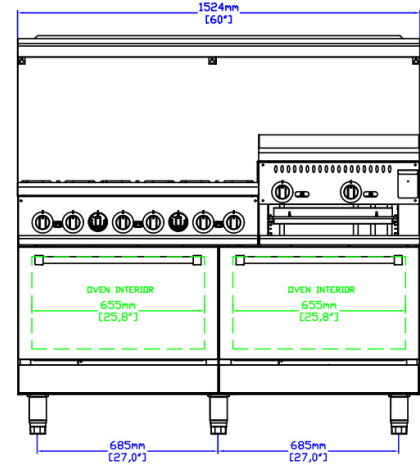
Exterior Material	Stainless Steel
Frame Structure	Welded
Number of Caster	(6) Qty: 3 with brakes, 3 without
Pull Out Tray	"Yes"

TECHNICAL DRAWING

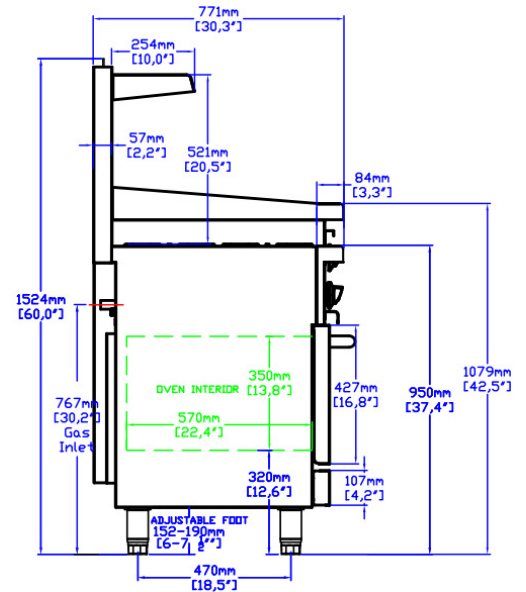
MODEL: SR-R60-24RG-NG

MFR MODEL:

Front View



Side View



Top View

