

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

Standard Range 36" 6 Burner Commercial Gas Range with Convection Oven - Natural Gas



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 convection oven
- Oven interior side guides & bottom porcelain coated
- Oven thermostat adjusts from 200F - 500F
- 26" x 22.5" x 13 3/4" oven cavity
- Manual gas 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
- LP conversion kkit included
- 2 chrome racks with 3 adjustable positions
- Range is fully serviceable from the front
- Includes gas regulator
- Pre-installed casters standard, legs optional

- 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.

TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	36.1"L x 31.45"D x 60.7"H
Packaging Dimensions	40"L x 37"D x 44"H
Oven Dimensions	25.8"L x 22.4"D x 13.8"H
Unit Weight	375 lb.
Shipping Weight	478 lb.

COOKING

Numbers of Top Burners	6
Burner BTU	30,000
Numbers of Ovens	1
Numbers of Oven Racks	2
Oven BTU	33,000
Oven Style	Convection Oven
Max. Oven Temperature	500°F
Total BTU	213,000
Control Type	Maunal
Gas Inlet Size	3/4"
Power Type	Natural Gas

CONSTRUCTION

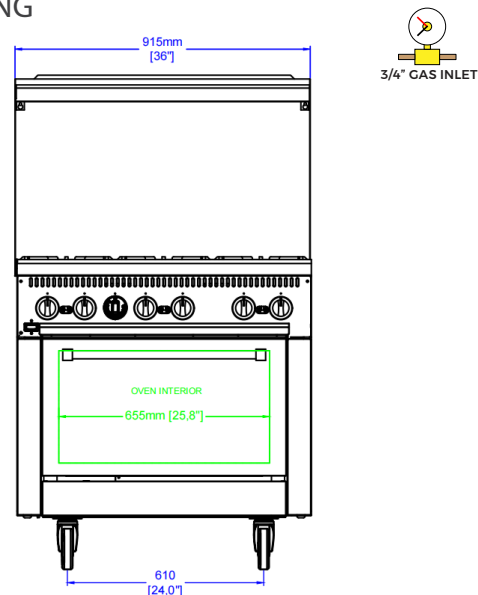
Exterior Material	Stainless Steel
Frame Structure	Welded
Number of Caster	(4) Qty: 2 with brakes, 2 without
Pull Out Tray	Yes

TECHNICAL DRAWING

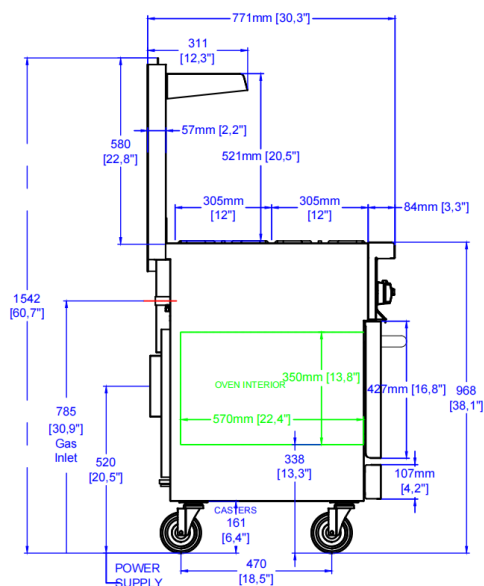
MODEL: SR-CR36-NG

MFR MODEL:

Front View



Side View



Top View

