

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

SR-R36-12MG-NG 36" Natural Gas Commercial Range with 4 Burners, 12" Griddle Top, 1 Oven



FEATURES

- 36" Range with 4 burners
- LP conversion kit included
- Powerful 153,000 BTU, 1 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" griddle top
- 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 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"L x 32"D x 60.7"H
Packaging Dimensions	40"L x 37"D x 47"H
Oven Dimensions	25.8"L x 22.4"D x 13.8"H
Unit Weight	397 lb.
Shipping Weight	505 lb.

COOKING

Numbers of Top Burners	4
Burner BTU	30,000
Griddle Plate Size	12"
Numbers of Ovens	1
Numbers of Oven Racks	2
Oven BTU	33,000
Oven Style	Standard Oven
Max. Oven Temperature	500°F
Total BTU	153,000
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

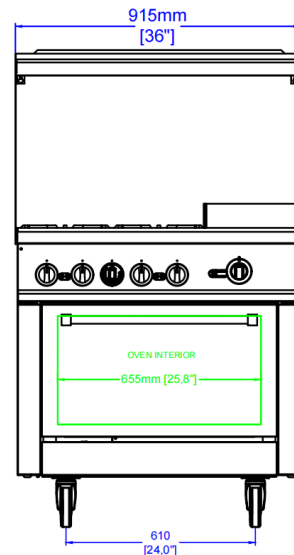
TECHNICAL DRAWING

MODEL: SR-R36-12MG-NG

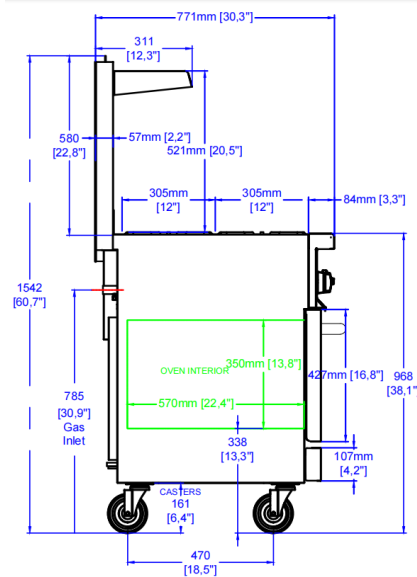
MFR MODEL:



Front View



Side View



Top View

