



PROJECT NAME: _____

LOCATION: _____

ITEM: _____ QTY: _____

MODEL: _____

SR-4B-36G-60 & SR-6B-24G-60

60" RANGE WITH 2 OVENS AND
4 OPEN BURNERS WITH 36" GRIDDLE SECTION OR
6 OPEN BURNERS WITH 24" GRIDDLE SECTION

The Sierra Range features an all-stainless steel interior and exterior construction, in addition to the porcelain oven decks and oven door liners which allow for the easiest clean-ups.

This range features a 36" or 24" griddle section with 62000 BTU or 39000 BTU of cooking power. It includes 30,000 BTU heavy duty cast iron top burners and two 32,000 BTU ovens, each accepting 18" by 26" sheet pans. The two independent ovens feature "U" type burners and temperatures are adjustable from 250°F (121°C) to 550°F (288°C).

OPTIONAL

- 6" swivel casters (3 locking, 3 swivel)
- Extra oven rack
- Range mount kit for salamander or cheese melters



SR-4B-36G-60

STANDARD FEATURES

- Non-ferrous stainless steel construction including front, sides, landing edge, valve control panel, kick plate, back-splash and overshelf
- Heavy gauge welded front frame
- Griddle has a 3/4" polished steel plate and a 21.4" cooking depth
- "U" shaped griddle burners provide uniform surface temperature
- The two ovens feature porcelainized door linings and inner bottom decks for ease of cleaning and maintenance
- Each oven comes with a nickel chrome plated rack, adjustable to 3 positions
- Heavy duty 12" x 12" cast iron top grates, removable for easy cleaning, industry standard size
- Stainless steel non-clog standing pilot for each burner with instant ignition
- Features a full 6" landing edge for increased plate stability
- Stainless steel high shelf
- 6" adjustable stainless steel legs
- The range is shipped ready for natural gas installation. An LP conversion kit is included with each unit

 3560 NW 56th Street
Fort Lauderdale, FL 33309

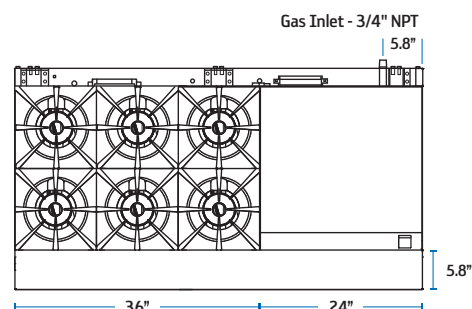
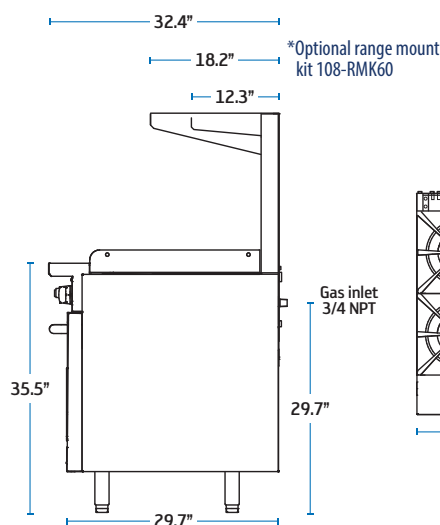
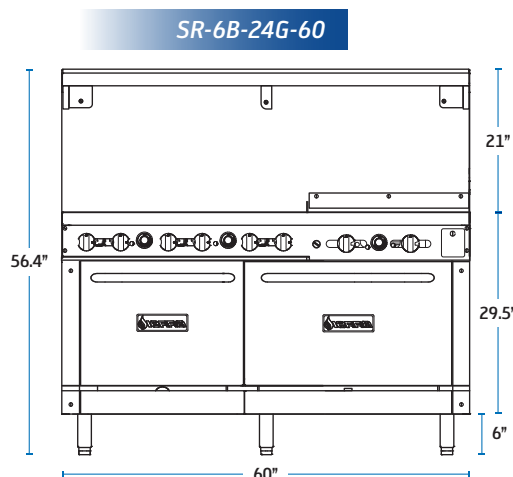
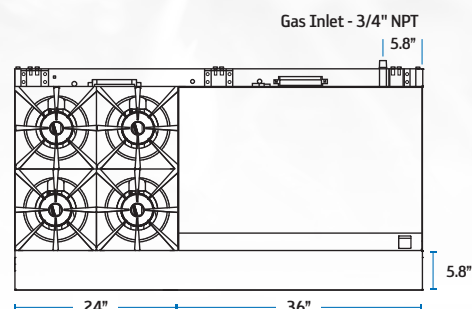
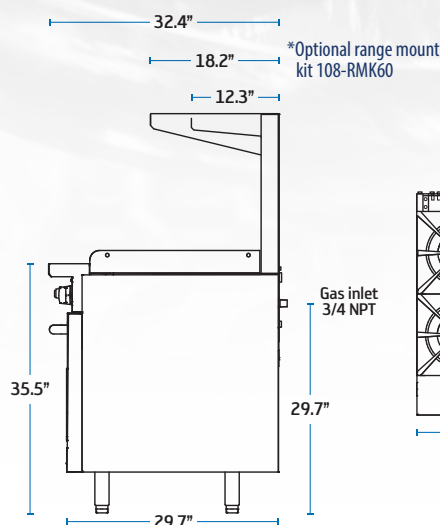
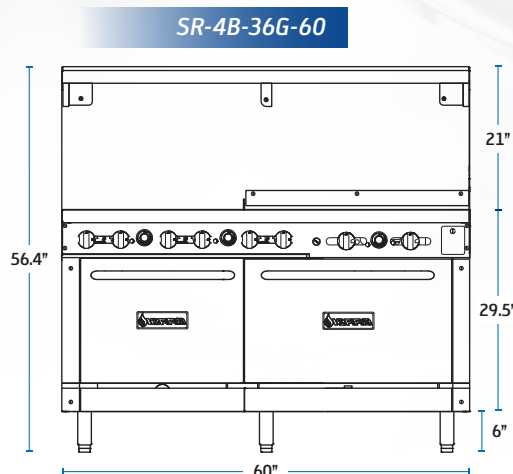
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SPECIFICATIONS

MODEL NUMBER	EXTERNAL DIMENSIONS (W/ HANDLE) (WxDxH)	OVEN DIMENSIONS (LEFT) (WxDxH)	OVEN DIMENSIONS (RIGHT) (WxDxH)	NUMBER OF BURNERS	BTU	TOTAL BTU	NET WEIGHT	TOTAL WEIGHT
SR-4B-36G-60	60" X 32.4" X 56.4"	19.2" X 26.4" X 14.2"	26.6" X 22.8" X 14.2"	4 OPEN BURNERS 1 "U" BURNER PER OVEN 3 "U" BURNERS FOR GRIDDLE	30,000 EACH 32,000 EACH 62,000 TOTAL	246,000	737 LBS	837 LBS
SR-6B-24G-60	60" X 32.4" X 56.4"	19.2" X 26.4" X 14.2"	26.6" X 22.8" X 14.2"	6 OPEN BURNERS 1 "U" BURNER PER OVEN 2 "U" BURNERS FOR GRIDDLE	30,000 EACH 32,000 EACH 39,000 TOTAL	283,000	672 LBS	772 LBS

Warranty: 12 months parts & labor. See Sierra Range Price List for full details.

Gas Connection: 3/4" NPT on the right hand rear of the appliance. The pressure regulator (supplied) is to be connected here by the installer.

Gas pressure: 5" W.C. - Natural Gas | 10" W.C. - Propane

Combustible Clearances: For use in non-combustible locations | Non-combustible Clearances: 0 inches sides, 0 inches rear
Specify type of gas and altitude, if over 2,000 feet, when ordering.

SIERRA RANGE is a registered trademark of **MVP Group**.

Due to continuing product development, to ensure best possible performance, the specifications are subject to change without prior notice.



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