

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.

TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	60"L x 32"D x 60.7"H
Packaging Dimensions	63"L x 37"D x 47"H
Oven Dimensions	25.8"L x 22.4"D x 13.8"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	4
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

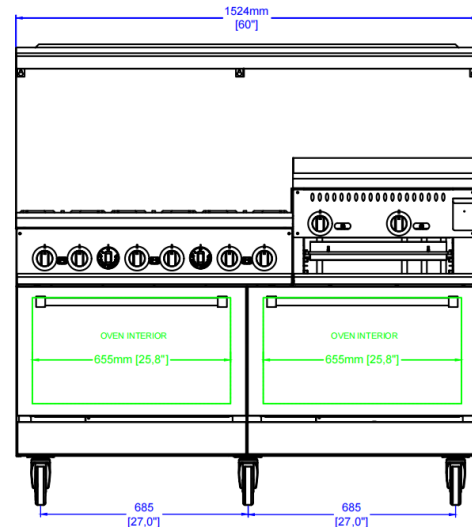
Exterior Material	Stainless Steel
Frame Structure	Welded
Number of Caster	(6) Qty: 3 with brakes, 3 without
Pull Out Tray	"Yes"

TECHNICAL DRAWING

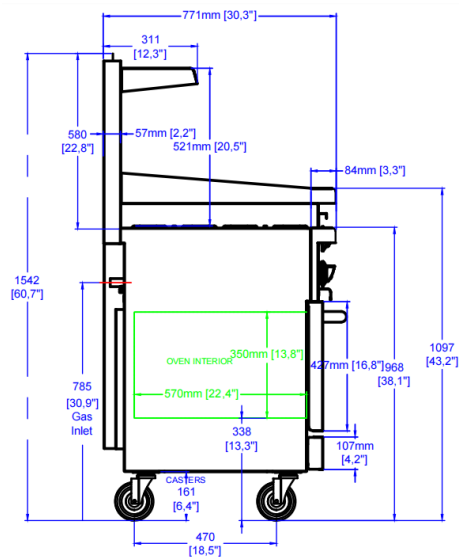
MODEL: SR-R60-24RG-NG

MFR MODEL:

Front View



Side View



Top View

