

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.

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TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	36.1" L x 31.45" D x 59" 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	Manual
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:

