

Project:	Quantity:
Model #:	Approval:

*For Commercial Use Only*

## CR24-4-LP 24" Liquid Propane 4 Burner Commercial Range with Oven



### FEATURES

- Stainless steel front, back riser and shelf
- Cast iron open lift off burner, each 30,000 BTU/hr
- Thermostat (250°F- 550°F ) controlled oven
- Welded frame structure for best stability
- Standby S/S pilot for easy start
- Casters standard, optional legs
- 12" x 12" cast iron grate
- Anti-clogging pilot cover under the grate
- A pull-out crumb tray with angled handle front
- U-Shape oven burner with 31,000 BTU/hr
- Thermal coupling safety valve for the oven
- Stainless steel oven door with good insulation
- Stainless steel handle for bottom oven
- Kick plate at the bottom for easy servicing
- 3/4" NPT rear gas connection
- Natural gas conversion kit included

- ETL US & Canada
- ETL Sanitation
- Conforms to NSF Standards



**U**SR 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	24"L x 32.6"D x 60"H
Oven Dimensions	20.5"L x 26"D x 13.9"H
Packaging Dimensions	28.3"L x 40"D x 36"H
Unit Weight	291 lb.
Shipping Weight	371 lb.

### COOKING

Numbers of Burners	4
Burner BTU	30,000
Burner Style	Grates
Numbers of Ovens	1
Numbers of Oven Racks	2
Oven BTU	31,000
Oven Style	Standard Oven
Max. Oven Temperature	550°F
Total BTU	151,000
Control Type	Manual
Gas Inlet Size	3/4"
Gas Type	Liquid Propane

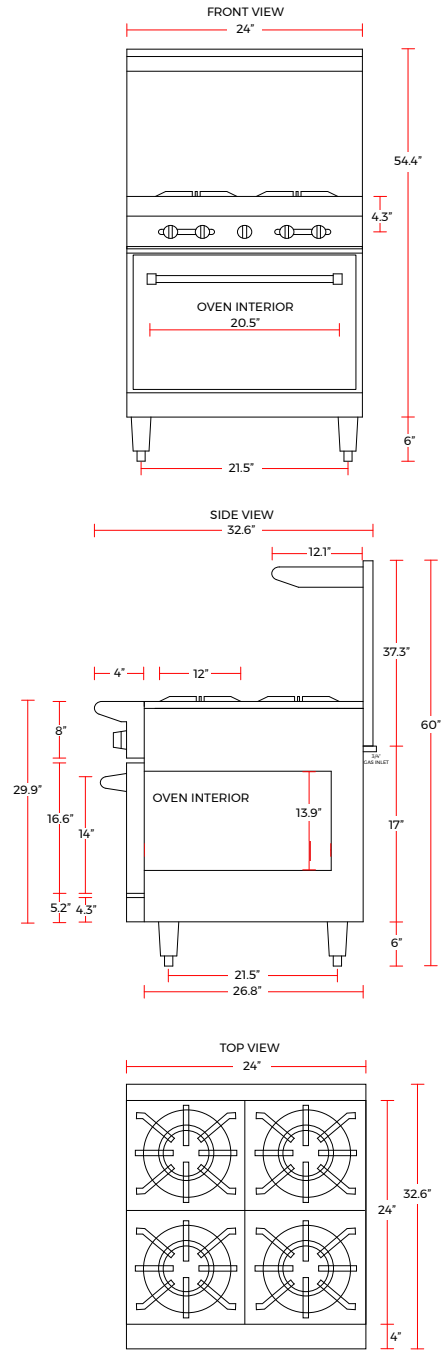
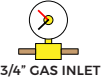
### CONSTRUCTION

Frame Structure	Welded
Number of Caster	(4) Qty: 2 with brakes, 2 without
Kick Plate Access	Yes
Pull Out Tray	Yes
Back Riser Shelf	Yes
Removable Grates	Yes

## TECHNICAL DRAWING

MODEL: CR24-4-LP

MFR MODEL:



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## CR24-4-NG 24" Natural Gas 4 Burner Commercial Range with Oven



### FEATURES

- Stainless steel front, back riser and shelf
- Cast iron open lift off burner, each 30,000 BTU/hr
- Thermostat (250°F- 550°F ) controlled oven
- Welded frame structure for best stability
- Standby S/S pilot for easy start
- Casters standard, optional legs
- 12" x 12" cast iron grate
- Anti-clogging pilot cover under the grate
- A pull-out crumb tray with angled handle front
- U-Shape oven burner with 31,000 BTU/hr
- Thermal coupling safety valve for the oven
- Stainless steel oven door with good insulation
- Stainless steel handle for bottom oven
- Kick plate at the bottom for easy servicing
- 3/4" NPT rear gas connection
- Liquid Propane conversion kit included

- ETL US & Canada
- ETL Sanitation
- Conforms to NSF Standards



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