



PROJECT NAME: _____

LOCATION: _____

ITEM: _____ QTY: _____

MODEL: _____

SR-6B-24RG-60

60" RANGE WITH 6 OPEN BURNERS,
24" RAISED GRIDDLE/BROILER
AND 2 OVENS

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 24" raised griddle/broiler section with 46,000 BTU's of cooking power, six 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 melter



STANDARD FEATURES

- Non-ferrous stainless steel construction including front, sides, landing edge, valve control panel, kick plate, back-splash and overshef
- Heavy gauge welded front frame
- The 24" griddle has a 3/4" polished steel plate and a 21.4" cooking depth.
- "U" shaped griddle burners provide uniform surface temperature
- The broiler section has a nickel chrome plated rack, adjustable to 2 positions
- 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
- Stainless steel removable drip/crumb trays under burners
- Features a full 6" landing edge for increased plate stability
- Stainless steel high shelf
- 6" adjustable stainless steel legs
- The SR-6B-60-24RG is shipped, ready for natural gas installation. An LP conversion kit is included with each unit



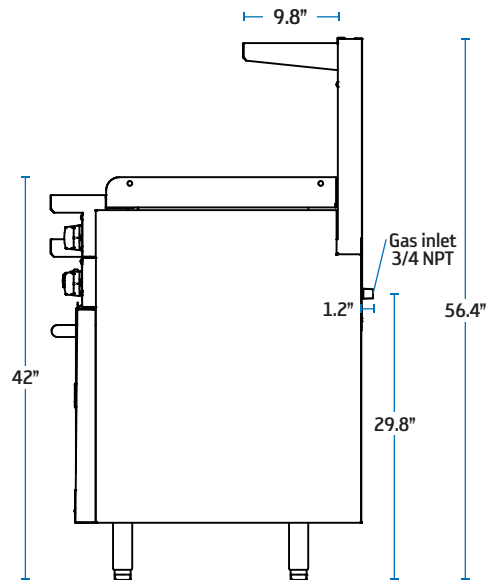
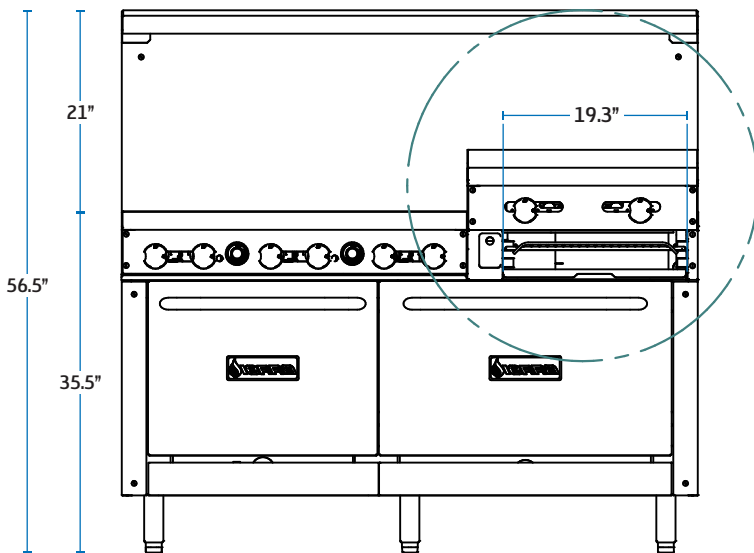
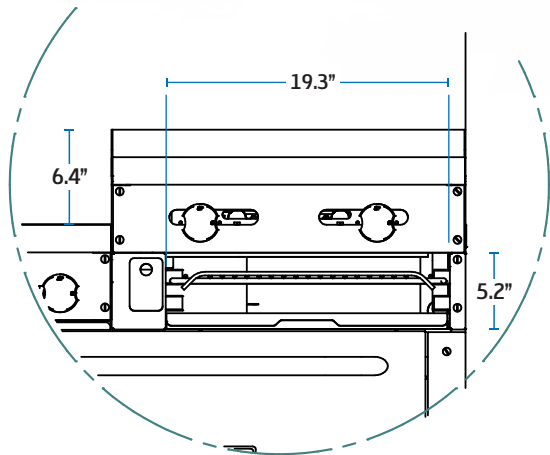
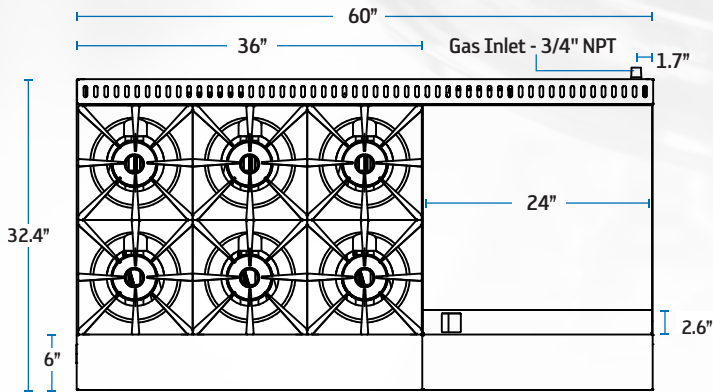
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SPECIFICATIONS

MODEL NUMBER	SR-6B-24RG-60
EXTERNAL DIMENSIONS (W/ HANDLE) (WxDxH)	60" x 32.5" x 56.4"
OVEN DIMENSIONS - LEFT (WxDxH)	19.2" x 26.4" x 14.2"
OVEN DIMENSIONS - RIGHT (WxDxH)	26.6" x 22.8" x 14.2"
NUMBER OF BURNERS	6 OPEN BURNERS & 1 "U" BURNER PER OVEN 2 "U" BURNERS FOR GRIDDLE/BROILER SECTION
BTU (EACH TOP BURNERS)	30,000
BTU (GRIDDLE/BROILER)	46,000
BTU (EACH OVEN)	32,000
TOTAL BTU	290,000
NET WEIGHT	675 LBS
SHIPPING WEIGHT	775 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.

