

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

SR-R48-24CB-LP 48" Liquid Propane Commercial Range with 4 Burners, 24" Char-Broiler, 2 Ovens



FEATURES

- 48" Range with 4 burners
- Liquid Propane conversion kit included
- Powerful 256,000 BTU, 2 full size Oven
- 30,000 BTU per top burner, 33,000 BTU each static oven
- 12" x 12" cast iron grates with aeration bowl
- Standing pilot light for individual burners
- 24" right char-broiler
- Oven interior side guides & bottom porcelain coated
- Oven thermostat adjusts from 200°F - 500°F
- Manual 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
- Range is fully serviceable from the front
- Casters standard, optional legs

- 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	48"L x 30.3"D x 60"H
Packaging Dimensions	51.2"L x 36.6"D x 46.5"H
Oven Dimensions	20.1"L x 22.4"D x 13.8"H
Unit Weight	538 lb.
Shipping Weight	662lb.

COOKING

Numbers of Top Burners	4
Burner BTU	30,000
Numbers of U-shaped Burners	2
U-shaped Burner BTU	35,000
Charbroiler 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	256,000
Control Type	Maunal
Gas Inlet Size	3/4"
Power Type	Liquid Propane

CONSTRUCTION

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

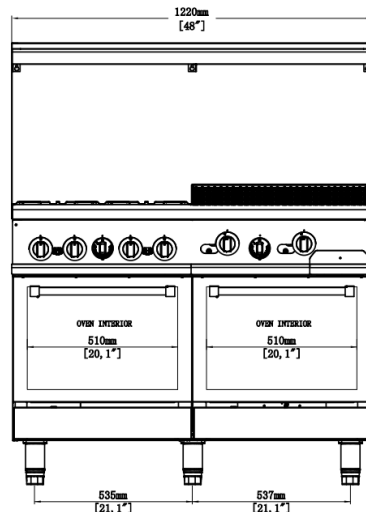
TECHNICAL DRAWING

MODEL: SR-R48-24CB-LP

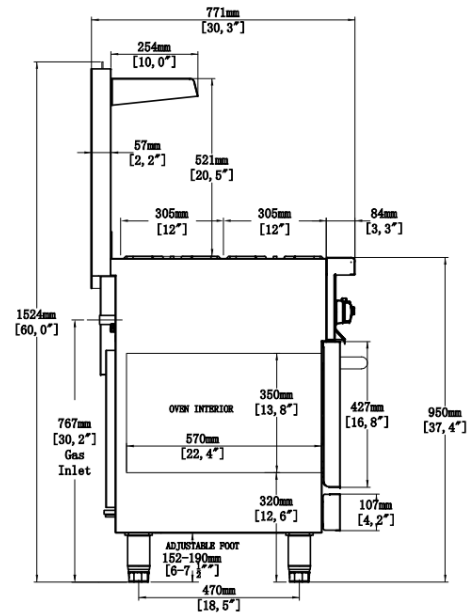
MFR MODEL:



Front View



Side View



Top View

