



MODEL SR-6-36  
(Pictured above)

Unit shown with optional casters. Unit ships with legs as standard

PROJECT NAME: \_\_\_\_\_

LOCATION: \_\_\_\_\_

ITEM: \_\_\_\_\_ QTY: \_\_\_\_\_

MODEL: \_\_\_\_\_

## SR-4-24 | SR-6-36 | SR-10-60 STANDARD OVEN RANGE SR SERIES (OPEN BURNERS)

Sierra series ranges feature heavy duty construction, a porcelain oven deck and oven door liner allowing for quick and easy clean-ups. The series includes powerful energy efficient 25,000 BTU cast iron burners.

The Sierra Ranges features a modern look and design, form, function and fit for the most demanding kitchens at an affordable price.

100% manufactured from raw materials to provide the best cooking experience, a high standard of quality, and the highest durability in its class to meet the needs of a commercial kitchen.



## STANDARD FEATURES

### RANGE

- Available in 24" (610 mm), 36" (915 mm) and 60" (1,525 mm) width.
- Stainless steel front and sides.
- 12" x 12" cast iron top grates designed for easy movement of pots across top sections.
- Landing ledge, promoting safety and great functionality.
- Orange paint injected aluminum knobs providing for better toughness and durability.
- Easily removable stainless steel crumb/drip pan.

- Deflectors to direct waste to crumb/drip pan.
- Accessible pilots through front panel.

### OVEN

- Oven with snap action thermostat from 210°F to 550°F and 100% safety shut off.
- 26 1/2" Standard bakery depth on all ovens.

- Double-sided enamel oven cavity (Interior top, bottom, and sides).
- Heavy-duty wire oven rack – 1/8" diameter.
- The standard oven has 3 shelf positions and 1 rack.
- Counterweight balanced doors.
- Units are shipped ready for natural gas (NG). A propane gas (LP) conversion kit and NG/LP regulator is supplied with the unit.

## ACCESSORIES/OPTIONAL

- (4) 6" swivel casters with front locking brakes.
- (6) 6" swivel casters with front locking brakes.
- Additional oven rack.

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