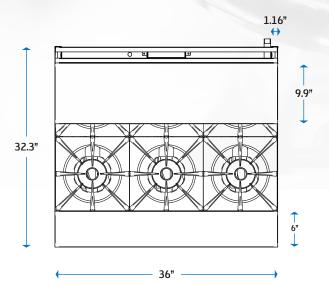
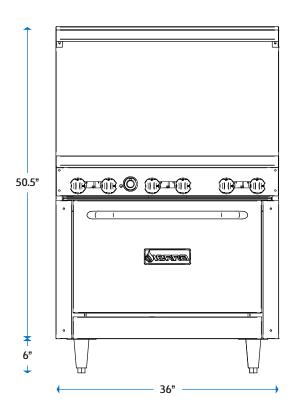


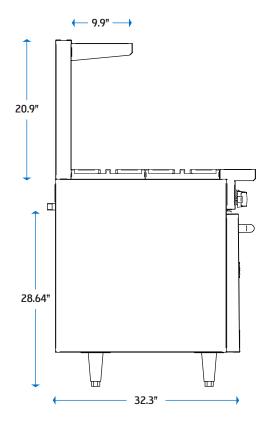
TECHNICAL DRAWINGS

SPECIFICATIONS



MODEL NUMBER	SR-6-36
EXTERNAL DIMENSION (INCH)	36" X 32.3" X 56.5"
NUMBER OF BURNERS	6 TOP & 1 "U" BURNER OVEN
BTU (EACH TOP BURNERS)	30,000
BTU (OVEN)	32,000
TOTAL BTU	212,000
OVEN CAPACITY	7.3 CU. FT.
NET WEIGHT	347 LBS
SHIPPING WEIGHT	410 LBS









Warranty: 12 months parts & labor.

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.





PROJECT NAME:	
LOCATION:	
ITEM:	QTY:
MODEL:	

SR-6-36 6-BURNER RANGE WITH OVEN

The Sierra Ranges feature an all-stainless steel interior and exterior construction, except for the porcelain oven deck and oven door liner which allows for the quickest and easiest clean-ups.

The SR-6-36 includes 6 heavy duty cast iron burners on top and 1 Oven "U" type burner, to suit every operation. The SR-6-36 has 6 powerful top burners, each with a capacity of 30,000 BTU's and a 32,000 BTU oven burner.

Four durable black plastic locking casters are optional.



STANDARD FEATURES

- All non-ferrous stainless steel construction: exterior, front, sides, landing ledge, valve controls and kick plate
- Porcelanized door lining and inner bottom deck for ease of cleaning and maintenance.
- Features a full 6" landing edge for increased plate stability
- Stainless steel non-clog standing pilot for each burner with instant ignition
- Heavy gauge welded front frame

- Optimum heat distribution with heavy duty angled radiants
- Heavy duty 12" x 12" cast iron top grates, removable for easy cleaning, industry standard size
- Cast in grease trough allows excess fat to flow minimizing excessive flare-up
- 6" stainless steel legs with adjustable steel feet
- The SR-6-36 comes shipped with Natural Gas orifices pre-installed. An additional set of L.P Gas orifices are included

