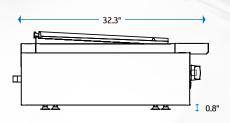
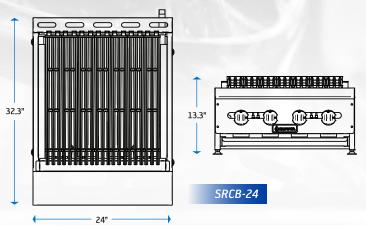
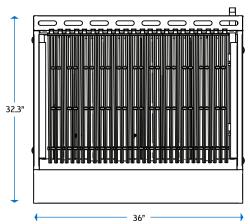
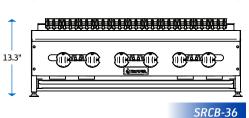


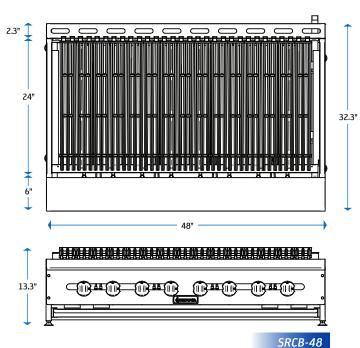
## **TECHNICAL DRAWINGS**











## **SPECIFICATIONS**

MODEL NUMBER	EXTERNAL DIMENSION (INCH)	NUMBER OF BURNERS	BTU'S PER BURNER	TOTAL BTU	NET WEIGHT	SHIPPING WEIGHT
SRCB-24	24" X 32.3" X 13.3"	4	16,000	64,000	138 LBS	170 LBS
SRCB-36	36" X 32.3" X 13.3"	6	16,000	96,000	185 LBS	229 LBS
SRCB-48	48" X 32.3" X 13.3"	8	16,000	128,000	237 LBS	289 LBS

c Usureo Us

Intertek



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:	

## SRCB SERIES CHAR-ROCK BROILERS

The Sierra heavy duty SRCB Series, Char-Rock Broilers are designed to provide reliable, solid performance for many years. Self-cleaning, long lasting, natural volcanic char rock is used to give the authentic effect and true flavour of Char Broiling. Innovative design features heavy duty cast iron top grates which are pitched with a cast in grease trough in each blade for fat run off; this minimizes "flareup".



## STANDARD FEATURES

- All non-ferrous stainless steel construction: interior, exterior, front, sides, landing ledge and valve controls
- Heavy gauge welded front frame
- Individually controlled steel "fluted" burners at 16,000 BTUs each, spaced every 6", designed to provide large cooking coverage or operate only the individual burners needed, while saving energy
- One stainless steel standing pilot for each burner for instant ignition
- Optimum heat distribution with heavy duty angled radiants
- Heavy duty reversible and removable cast iron 3" x 21" top grates for easy cleaning

- One side of grate can be used for meat and the other side for fish
- Cast in grease through allows excess fat to flow, minimizing excessive flair up
- Removable Crumb tray for quick and easy cleaning
- Adjustable design for countertop use
- Features a full 6" landing edge for increased plate stability
- Adjustable Stainless Steel feet
- The SRCB Series comes shipped with Natural Gas orifices pre-installed. An additional set of L.P Gas orifices are included

