



SPECIFICATIONS

MODEL NUMBER	EXTERNAL DIMENSION (INCH)	NUMBER OF BURNERS	BTU'S PER BURNER	TOTAL BTU	NET WEIGHT	SHIPPING WEIGHT
SRRB-24	24" X 32.3" X 13.3"	4	16,000	64,000	138 LBS	170 LBS
SRRB-36	36" X 32.3" X 13.3"	6	16,000	96,000	185 LBS	229 LBS
SRRB-48	48" X 32.3" X 13.3"	8	16,000	128,000	237 LBS	288 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: _____

SRRB SERIES

RADIANT BROILERS

The Sierra heavy duty SRRB Series is designed to provide reliable, solid performance for many years. 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". Individually controlled 16,000 BTU burners are located every 6 inches designed to provide complete coverage of a large cooking area, while providing flexibility to operate chosen burners as needed, thus saving energy.



Sierra Broilers have an enlarged cooking depth of 24" to maximize your cooking surface area.

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 flare up
- ❖ Removable Crumb tray for quick and easy cleaning
- ❖ Adjustable design for countertop use
- ❖ Adjustable Stainless Steel feet
- ❖ Features a full 6" landing edge for increased plate stability
- ❖ The SRRB Series comes shipped with Natural Gas orifices pre-installed. An additional set of L.P Gas orifices are included