



PROJECT NAME: _____

LOCATION: _____

ITEM: _____ QTY: _____

MODEL: _____

SR-10-60

10-BURNER RANGE WITH 2 OVEN

The Sierra Ranges feature an all-stainless steel interior and exterior construction, except for the porcelain oven decks and oven door liners which allow for the easiest clean-ups.

The SR-10-60 has the flexibility to suit every operation. This range has 10-30,000 BTU heavy duty cast iron top burners and 2-32,000 BTU ovens, each accepting 18" x 26" sheet pans. The two independent ovens feature "U" type burners and temperatures are adjustable from 250°F (121°C) to 550°F (288°C)

6" swivel casters are optional.



STANDARD FEATURES

- 🔥 All non-ferrous stainless steel construction including front, sides, landing edge, valve control panel, kick plate, backsplash and over-shelf
- 🔥 Heavy gauge welded front frame
- 🔥 The two ovens feature porcelainized door linings and inner bottom decks for ease of cleaning and maintenance
- 🔥 Each oven comes with a nickel chrome plated rack, adjustable to 3 positions
- 🔥 6" adjustable stainless steel legs
- 🔥 The SR-10-60 is shipped, ready for natural gas installation. An LP conversion kit is included with each unit
- 🔥 Heavy duty 12" x 12" cast iron top grates, removable for easy cleaning, industry standard size
- 🔥 Stainless steel non-clog standing pilot for each burner with instant ignition
- 🔥 Removable drip/crumb trays under burners
- 🔥 Features a full 6" landing edge for increased plate stability
- 🔥 Stainless steel high shelf



TECHNICAL DRAWINGS

SPECIFICATIONS

MODEL NUMBER	SR-10-60
(WITH HANDLE) EXTERNAL DIMENSIONS (WxDxH)	60" X 32.5" X 50.75"
OVEN DIMENSIONS - LEFT (WxDxH)	19.2" X 26.4" X 14.2"
OVEN DIMENSIONS - RIGHT (WxDxH)	26.6" X 22.8" X 14.2"
NUMBER OF BURNERS	10 TOP & 2 "U" OVEN BURNERS
BTU (EACH TOP BURNERS)	30,000
BTU (OVEN)	32,000
TOTAL BTU	360,000
NET WEIGHT	650 LBS
SHIPPING WEIGHT	725 LBS

