



PROJECT NAME: _____

LOCATION: _____

ITEM: _____ QTY: _____

MODEL: _____

SR-4-24

4-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-4-24 includes 4 heavy duty cast iron burners on top and 1 Oven "U" type burner, to fit every operation. The SR-4-24 has 4 powerful top burners, each with a capacity of 30,000 BTU's and a 32,000 BTU oven burner. The oven temperature for the SR-4-24 ranges from 250°F (121°C) to 550°F (288°C).

6" swivel casters are optional.



STANDARD FEATURES

- 🔥 All non-ferrous stainless steel construction: exterior, front, sides, landing ledge, valve controls and kick plate
- 🔥 Heavy gauge welded front frame
- 🔥 Porcelainized door lining and inner bottom deck for ease of cleaning and maintenance
- 🔥 One nickel chrome plated oven rack with 3 rack positions
- 🔥 6" adjustable stainless steel legs
- 🔥 The SR-4-24 is shipped from the factory, 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 tray under burners
- 🔥 Features a full 6" landing edge for increased plate stability
- 🔥 Stainless steel high shelf

TECHNICAL DRAWINGS

SPECIFICATIONS

MODEL NUMBER	SR-4-24
EXTERNAL DIMENSIONS (WxDxH)	24" X 32.3" X 56.75"
OVEN DIMENSIONS (WxDxH)	18" X 26" X 14.25"
NUMBER OF BURNERS	4 TOP & 1 "U" BURNER OVEN
BTU (EACH TOP BURNERS)	30,000
BTU (OVEN)	32,000
TOTAL BTU	152,000
NET WEIGHT	261 LBS
SHIPPING WEIGHT	309 LBS

