



MODEL SR-6-36
(Pictured above)

Unit shown with optional casters. Unit ships with legs as standard

PROJECT NAME: _____

LOCATION: _____

ITEM: _____ QTY: _____

MODEL: _____

SR-4-24 | SR-6-36 | SR-10-60 STANDARD OVEN RANGE SR SERIES (OPEN BURNERS)

Sierra series ranges feature heavy duty construction, a porcelain oven deck and oven door liner allowing for quick and easy clean-ups. The series includes powerful energy efficient 25,000 BTU cast iron burners.

The Sierra Ranges features a modern look and design, form, function and fit for the most demanding kitchens at an affordable price.

100% manufactured from raw materials to provide the best cooking experience, a high standard of quality, and the highest durability in its class to meet the needs of a commercial kitchen.



STANDARD FEATURES

RANGE

- Available in 24" (610 mm), 36" (915 mm) and 60" (1,525 mm) width.
- Stainless steel front and sides.
- 12" x 12" cast iron top grates designed for easy movement of pots across top sections.
- Landing ledge, promoting safety and great functionality.
- Orange paint injected aluminum knobs providing for better toughness and durability.
- Easily removable stainless steel crumb/drip pan.

- Deflectors to direct waste to crumb/drip pan.
- Accessible pilots through front panel.

OVEN

- Oven with snap action thermostat from 210°F to 550°F and 100% safety shut off.
- 26 1/2" Standard bakery depth on all ovens.

- Double-sided enamel oven cavity (Interior top, bottom, and sides).
- Heavy-duty wire oven rack – 1/8" diameter.
- The standard oven has 3 shelf positions and 1 rack.
- Counterweight balanced doors.
- Units are shipped ready for natural gas (NG). A propane gas (LP) conversion kit and NG/LP regulator is supplied with the unit.

ACCESSORIES/OPTIONAL

- (4) 6" swivel casters with front locking brakes.
- (6) 6" swivel casters with front locking brakes.
- Additional oven rack.

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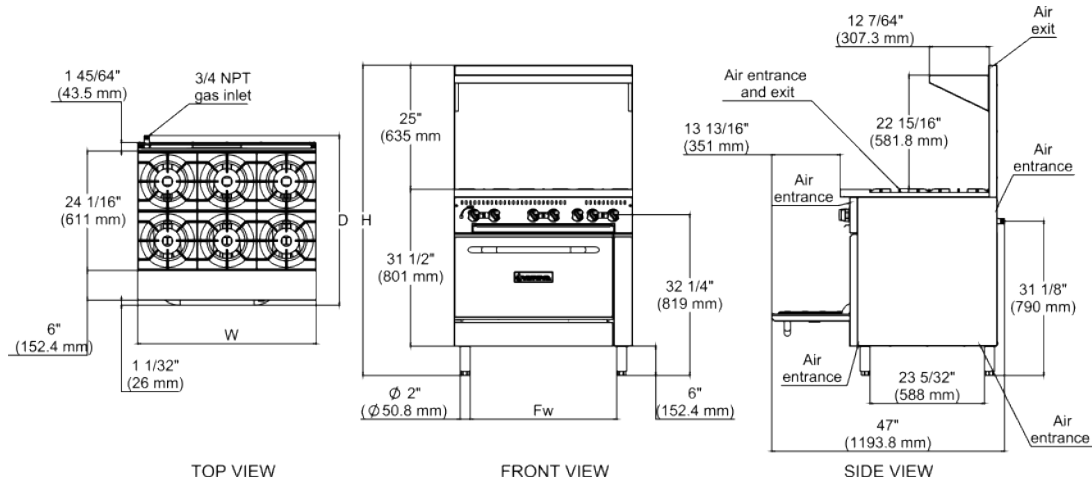
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TECHNICAL DRAWINGS

STANDARD OVEN RANGE SR SERIES (OPEN BURNERS)
SR-4-24 | SR-6-36 | SR-10-60



SPECIFICATIONS

Models	Exterior Product Dimensions & Weight						Shipping Crate Dimensions & Weight				Oven - Inside			
	Width (L)	Depth (P)	Height (A)		Fw		Weight	Width	Depth	Height	Weight	Width	Depth	Height
			P.B	P.S	Fw1	Fw2								
SR-4-24	24" (610 mm)				17 19/32" (447 mm)		275 lb (125 kg)	28 5/32" (715 mm)			377 lb (171 kg)	18 57/64" (480 mm)	26 1/2" (673 mm)	15 23/64" (390 mm)
SR-6-36	36" (915 mm)	35" (889 mm)	41 17/64" (1048 mm)	62 33/64" (1588 mm)	29 39/64" (752 mm)		474 lb (215 kg)	40 35/64" (1030 mm)	45 43/64" (1160 mm)	45 9/32" (1150 mm)	509 lb (231 kg)	26 31/32" (685 mm)		
SR-10-60	60" (1525 mm)				17 19/32" (447 mm)	29 39/64" (752 mm)	716 lb (325 kg)	40 35/64" (1030 mm)			816 lb (370 kg)	18 57/64" - 26 31/32" (480 mm - 685 mm)		

UTILITY INFORMATION

Models	Burners (Range)	Propane		Natural		Burners (Oven)	Propane		Natural		Manifold Pressure	
		BTU/h	BTU/h	BTU/h	BTU/h		BTU/h	BTU/h	Natural Gas	Propane Gas		
SR-4-24	4	100,000	100,000	100,000	100,000	1	27,000	30,000			4" W.C	10" W.C
SR-6-36	6	150,000	150,000	150,000	150,000	1	33,000	35,000			4" W.C	10" W.C
SR-10-60	10	250,000	250,000	250,000	250,000	2	60,000	65,000			4" W.C	10" W.C

- Manifold pressure is 4" W.C (natural gas) or 10" W.C (propane gas).
- 3/4" NPT rear gas connection and pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000 ft.
- * NOTE: In line with its policy to continually improve its product, Sierra reserves the right to change materials and specifications without notice.

INSTALLATION INSTRUCTIONS

A pressure regulator sized for this unit is included. The gas line connecting to the range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

Warranty: 12 months parts & labor. See Sierra Price List for full details.
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: 4" 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 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.



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