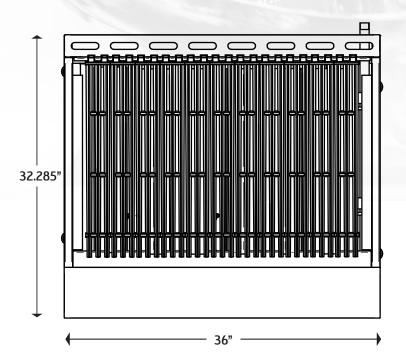
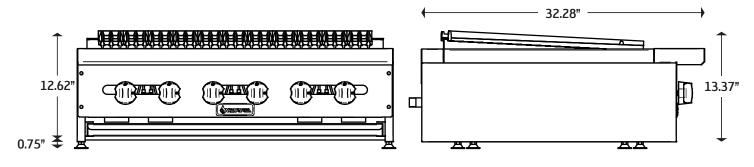


## **TECHNICAL DRAWINGS**





## **SPECIFICATIONS**

MODEL Number	EXTERNAL DIMENSION (INCH)	NUMBER OF BURNERS	BTU'S Per Burner	TOTAL BTU	SHIPPING WEIGHT
SRRB-24	24" X 32.285" X 13.37"	4	16,000	64,000	170 LBS
SRRB-36	36" X 32.285" X 13.37"	6	16,000	96,000	196 LBS
SRRB-48	48" X 32.285" X 13.37"	8	16,000	128,000	225 LBS



Warranty: 12 months parts & labor.

**SIERRA RANGE** is a registered trademark of **MVP Group**. Specifications subject to change without notice.





PROJECT NAME:	
LOCATION:	
ITEM:	ату:
MODEL:	

## SRRB SERIES RADIANT BROILERS

With it's all-stainless steel interior and exterior construction, the SRRB Series has a powerful capacity of 16,000 BTU per "fluted" burner. The radiant broilers feature a modern look and design, form and function fit for the most demanding kitchens at an affordable price. All with the ease of modular customization.



## STANDARD FEATURES

- ALL NON-FERROUS STAINLESS STEEL CONSTRUCTION: INTERIOR, EXTERIOR, FRONT, SIDES, LANDING LEDGE AND VALVE CONTROLS
- HEAVY GAUGE WELDED FRONT FRAME
- STAINLESS STEEL SPLASH GUARD GA 14
- 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
- ADJUSTABLE DESIGN FOR COUNTERTOP USE
- STAINLESS STEEL BASE WITH ADJUSTABLE FEET

