



PROJECT NAME: _____

LOCATION: _____

ITEM: _____ QTY: _____

MODEL: _____

CONVECTION OVEN RANGE SR SERIES (OPEN BURNERS) SR636CO



SR636CO

Sierra Series Convection Oven range 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

- 🔥 1-year parts and labor warranty.
- 🔥 Available in 36" (915 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.

OVEN

- 🔥 35,000 BTU/h oven with snap action thermostat from 210°F to 550°F and 100% safety shut off.
- 🔥 Dynamic Airflow Technology (DAT) a patented convection oven with balanced airflow a low profile fan, 26 1/2" oven depth.
- 🔥 Convection oven base that fits a full-size sheet pan on all models.
- 🔥 The convection oven has an on/off switch and high/low fan speed.
- 🔥 Double-sided enamel oven cavity (Interior top, bottom, and sides).
- 🔥 Heavy-duty wire oven rack – 1/8" diameter.
- 🔥 The convection 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.
- 🔥 Additional oven Rack.



SR636CO042322



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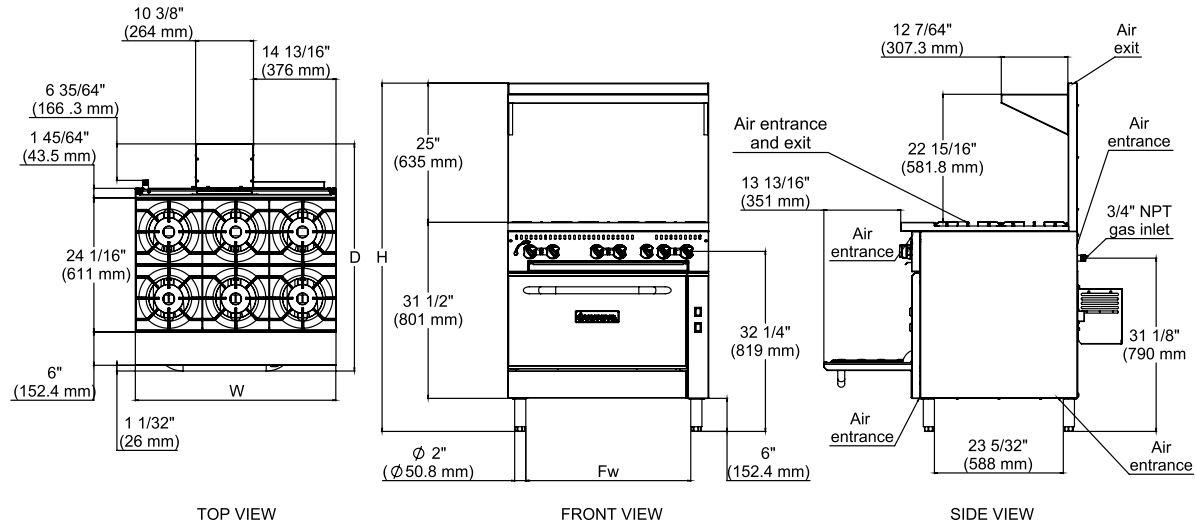


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SPECIFICATIONS

Models	Exterior Product Dimensions & Weight						Shipping Crate Dimensions & Weight				Oven - Inside		
	Width (W)	Depth (D)	Height (H)		Fw	Weight	Width	Depth	Height	Weight	Width	Depth	Height
			P.B	P.S									
SR636CO	36" (915 mm)	40 15/16" (1040 mm)	41 17/64" (1048 mm)	62 33/64" (1588 mm)	29 39/64" (752 mm)	498 lb (226 kg)	40 35/64" (1030 mm)	45 43/64" (1160 mm)	47 3/64" (1195 mm)	529 lb (240 kg)	26 31/32" (685 mm)	26 1/2" (673 mm)	15 23/64" (390 mm)

UTILITY INFORMATION

GAS SUPPLY								
Models	Burners (Range)	Propane	Natural	Burners (Oven)	Propane	Natural	Manifold Pressure	
		BTU/h	BTU/h		BTU/h	BTU/h	Natural Gas	Propane Gas
SR636CO	6	150,000	150,000	1	33,000	35,000	4" W.C	10" W.C

ELECTRICAL								
Engine Speed (RPM)	Voltage (V)	Frequency (Hz)	Motor rated current (A)	Electric Motor Power (W)	Lamp Power (W)	Total Electric Power (W)	Electric Consumption (kWh)	Circuit Breaker (A)
LOW (1125 rpm)	115	60	3.3	371.91	25	396.91	0.40	15 A
HIGH (1725 rpm)			3.7	380.38	25	405.38	0.41	

- 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 Range 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 ANSI Z223.1A (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.