



SRCO

CONVECTION OVEN

The Sierra SRCO features an all-stainless steel construction, that includes three stainless steel inshot burners with a total output of 54,000 BTU/hr, providing lightning-quick heating. The stainless front, top and sides, galvanized back panel, and porcelain enamel interior allow for easy cleaning. Five nickel plated oven racks with eleven position interior rack guides allow for an easy modular customization.

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

The SRCO Single Oven comes with either:

SRCO-LK* leg kit with levelling feet

OR

SRCO-CK* leg kit with casters (locking in front)

*Please specify when ordering

OPTIONAL

For Double Stacked Ovens, order the **SRCO-SK*** stacking kit, which includes casters (locking in front), separator tray, flue vent and mounting hardware.

PROJECT NAME: _____

LOCATION: _____

ITEM: _____ QTY: _____

MODEL: _____



OVEN SHOWN WITH SRCO-CK* LEG & CASTER KIT
(SPECIFY REQUIRED KIT WHEN ORDERING)

STANDARD FEATURES

- Three inshot burners - 18,000 BTU each with a 54,000 total BTU output
- Independent doors with two windows
- 2-speed, 1/2 hp fan motor (1725, 1140 rpm)
- Porcelain enamel oven interior
- Five nickel plated oven racks with eleven position interior rack guides
- Electronic ignition (Fenwall)
- Electronic thermostat & manual timer controls (FAST)
- Temperature range: 150°F to 500°F (66°C to 260°C)
- Control panel opens downward for easy service, located on right side away from burners
- Two Halogen interior lights
- Exterior: stainless front, top and sides, galvanized back panel
- Oven Ready light
- Forced "cool down" fan mode
- Set of four black painted carbon steel legs
- Anchor point on oven back for restraining cable
- The SRCO is shipped from the factory, ready for natural gas installation. An LP conversion kit is included with each unit.
- The SRCO is shipped from the factory, configured for Natural Gas with LP conversion kit included



Tel.: 786.600.4687 / Toll Free: 844.218.8477
Fax: 786.661.4100



Tel.: 514.737.9701 / Toll Free: 888.275.4538
Fax: 514.342.3854 / Toll Free: 877.453.8832

sales@mvpgroupcorp.com

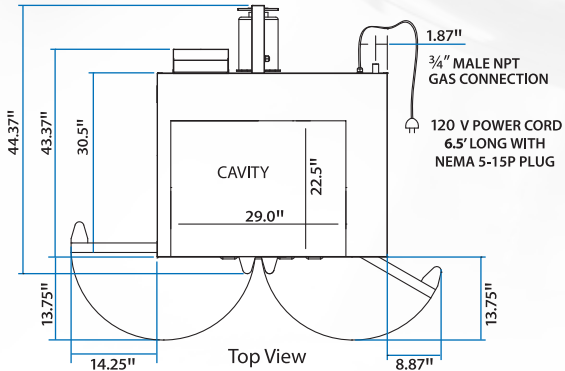


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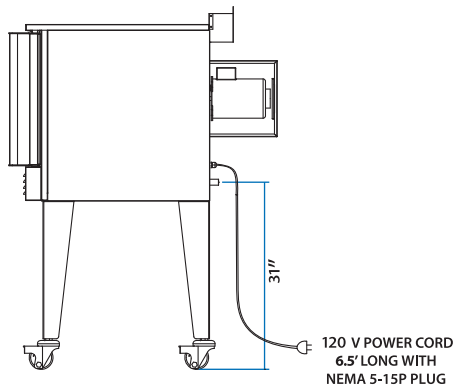
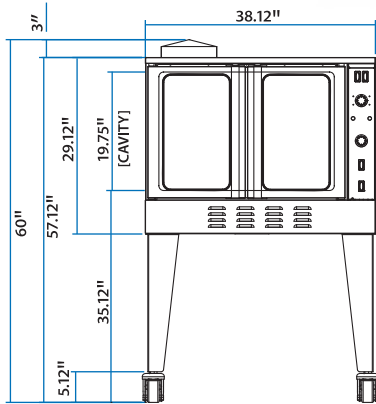
TECHNICAL DRAWINGS

SPECIFICATIONS

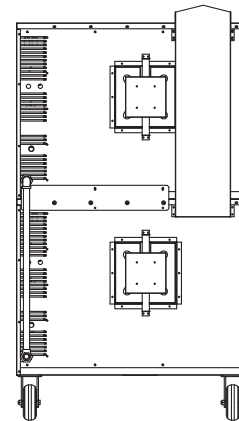
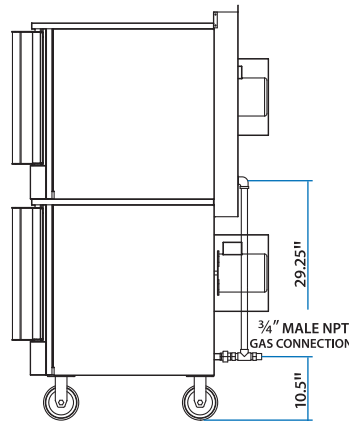
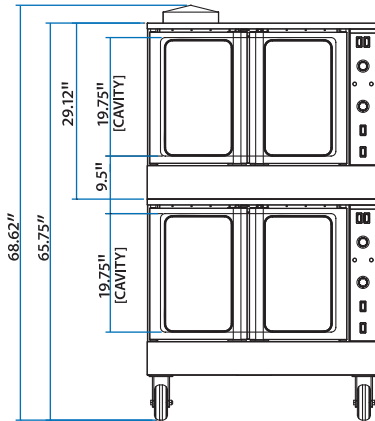
| MODEL NUMBER | SINGLE | DOUBLE STACKED |
|-----------------------------|-----------------------|--------------------------|
| EXTERNAL DIMENSIONS (WxDxH) | 38.12" X 44.37" X 60" | 38.12" X 44.37" X 65.62" |
| INTERNAL DIMENSIONS (WxDxH) | 29" X 22.5" X 19.75" | 29" X 22.5" X 19.75" |
| RACK CLEARANCE | 28" WIDTH, 21" DEPTH | 28" WIDTH, 21" DEPTH |
| NUMBER OF BURNERS | 3 | 3 + 3 |
| TOTAL BTU | 54,000 | 108,000 |
| NET WEIGHT | 450 LBS | 817 LBS |
| SHIPPING WEIGHT | 617 LBS | 1234 LBS |



Single Oven with Leg and Caster Kit



Dual Oven Configuration with Stacking Kit



Warranty: 12 months parts & labor.

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.

Electrical Requirement: 120 Volts AC, 7.9 amps per oven

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.

A restraining kit is required for ovens installed with a caster kit. Check your local code.



SIERRA RANGE 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.