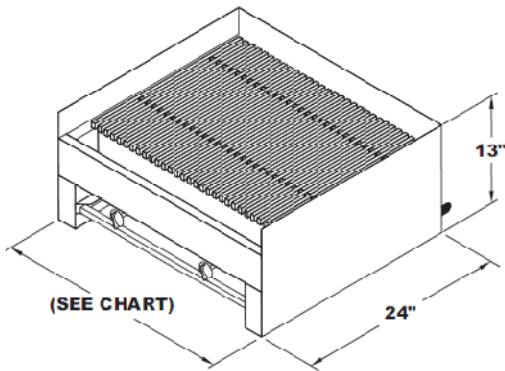
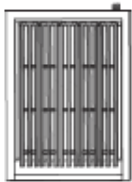


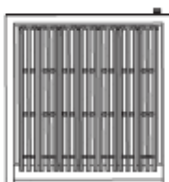
## STANDARD FIXTURES



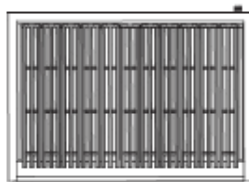
- Stainless steel sides and front valve cover.
- Each broiler has double sided panels for better insulation.
- 35,000 BTU's/hr "H" type cast iron burner. One standing pilot per burner for instant ignition.
- High temperature broiling with minimum gas inputs.
- Burner covers provide even heat distribution and protect burners from clogging.
- Top grates are 5" x 21" lift-off sections made of heavy duty cast iron and can be placed in flat or sloped positions.
- Lower grates are heavy duty cast iron 8" x 15" waffle style which support char-rock and promote proper air-flow and conducts even heat.
- Porous pumice char-rock is self-cleaning.
- Commercial cooking, Rethermalization and powered Hot Food Holding and Transport Equipment (ANSI/NSF 4-2009)
- Gas Food Service Equipment ANSI Z83.11 / CSA 1.8



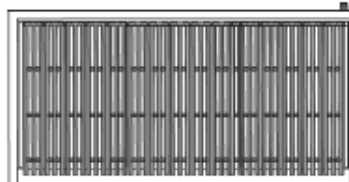
SCB-18



SCB-24



SCB-36



SCB-48

Model	Description	Length	Depth	Height	Total BTU's
SCB-12	12" Char-rock Broiler.	12"	24"	12"	35,000
SCB-18	18" Char-rock Broiler.	18"	24"	12"	35,000
SCB-24	24" Char-rock Broiler.	24"	24"	12"	70,000
SCB-36	36" Char-rock Broiler.	36"	24"	12"	105,000
SCB-48	48" Char-rock Broiler.	48"	24"	12"	140,000
SCB-60	60" Char-rock Broiler.	60"	24"	12"	175,000
SCB-72	72" Char-rock Broiler.	72"	24"	12"	210,000

**Gas:** ¾" NPT rear gas connection, specify type of gas and altitude if over 2,000 feet.

**Pressure:** 5" W.C Natural Gas. 10" W.C Propane Gas.

**Note:** Install the pressure regulator supplied with the appliance, at the inlet of the gas line.  
4" Appliance legs are available as per request.



CONFORMS TO ANSI STD Z83.11, ANSI/NSF STD 4  
CERTIFIED TO CSA STD 1.8



Stratus Char-rock Broiler