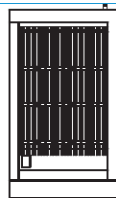


## STANDARD FIXTURES

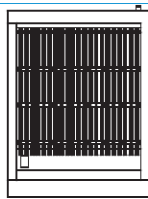


**PROUDLY MADE  
IN THE USA.**

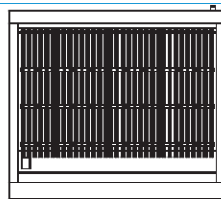
- Stainless steel front, ledge and sides.
- Double side panels for better insulation.
- Stainless steel 3" landing ledge provides extra work space
- Individually controlled 15,000 BTU/hr Stainless Steel Burners located every 6".
- Removable cast iron radiants prevent clogging of burners and provide even broiling.
- Full width grease gutter and large capacity removable drip pan.
- Heavy duty cast iron top grates are 3" x 21" sections which are removable for easy cleaning.
- 4" chrome plated adjustable legs are standard equipment.
- 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



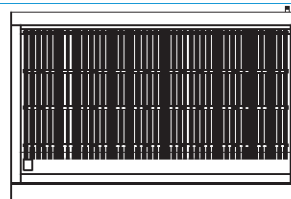
SRB-18



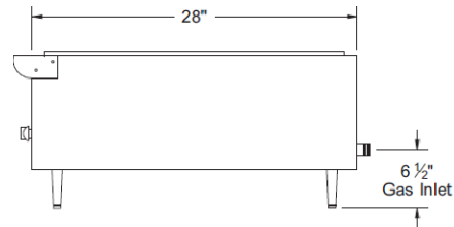
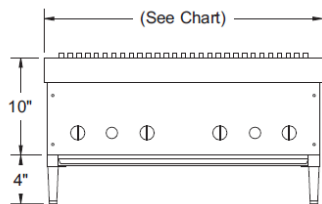
SRB-24



SRB-36



SRB-48



Model	Description	Length	Depth	Height	Total BTU's
SRB-12	12" Radiant Broiler.	12"	29"	10"	15,000
SRB-18	18" Radiant Broiler.	18"	29"	10"	45,000
SRB-24	24" Radiant Broiler.	24"	29"	10"	60,000
SRB-36	36" Radiant Broiler.	36"	29"	10"	90,000
SRB-48	48" Radiant Broiler.	48"	29"	10"	120,000
SRB-60	60" Radiant Broiler.	60"	29"	10"	150,000
SRB-72	72" Radiant Broiler.	72"	29"	10"	180,000

**Gas:** 3/4" 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.



Intertek  
4008393



Intertek

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

**Stratus Radiant Broiler**

**1760 West First st. Azusa CA 91702 Phone 626-969-7041 Fax 626-969-7078**