



# 36" GAS RESTAURANT RANGE SERIES.

## Standard Features:

- Stainless Steel exteriors. Front, sides, landing ledge and shelf.
- Double side panels for better insulation.
- Wide heavy duty 5" landing ledge provides extra work space.
- Separate chrome knobs gas control for each burner.
- 12" x 12" heavy duty cast iron top grates and lift off burners rated at 26,000 BTU's / hr.
- Polished 3/4" thick steel griddle plate with heavy gauge Stainless Steel sides and back splashes.
- Fully insulated large capacity porcelanized oven provides an even heat of 35,000 BTU's/hr.
- Adjustable oven thermostat range from 150°-500° F.
- One locking chrome plated rack that can be adjusted in two different positions.
- 2" wide Stainless Steel grease trough.
- Large capacity full width grease can.
- 1 year parts and labor.



Stratus Ranges, with its innovative design provide the most useful features at an affordable cost. We make sure to choose the best available components and with the many years of experience in the industry, our Ranges will provide you with the best value for your dollar.

Stratus Ranges are made of heavy duty materials. All Stainless Steel exterior, including front and side panels, 5" landing ledge, shelf, and oven exterior door. Double side panels for better insulation. Our top grates and open burners are made of cast iron. The oven interior is fully insulated with porcelain coating to ensure even heat and easy cleaning yet rugged enough to withstand the constant heavy usage of a busy kitchen. The oven is thermostatically controlled and its temperature ranges from 150°-500° F.

## 36" Range Configuration

Model	SR-6	SR-4G12	SR-2G24	SR-G36
<b>Open Burner</b> (26,000BTU's) ea.	6	4	2	0
<b>"J" Griddle Burners</b> (25,000BTU's) ea.	0	0	1	2
<b>"I" Griddle Burners</b> (12,000BTU's) ea.	0	1	1	1
<b>Oven Burners</b> (35,000BTU's) ea.	1	1	1	1
<b>Total Input BTU's</b>	191,000	151,000	124,000	97,000
<b>Dimensions (WxDxH*)</b>	36"x31"x56"			

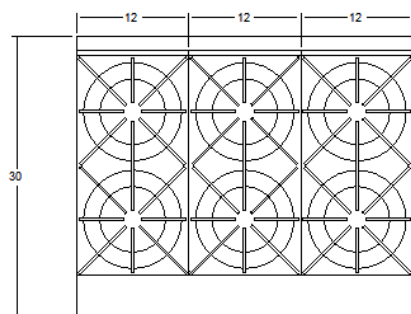


CONFORMS TO ANSI STD Z83.11, ANSI/NSF STD 4  
CERTIFIED TO CSA STD 1.8

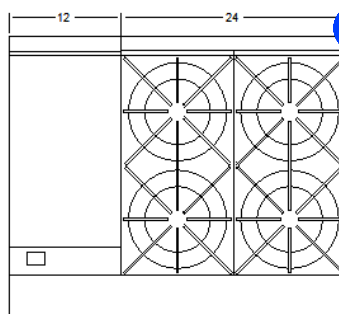
# PRODUCT DIMENSIONS



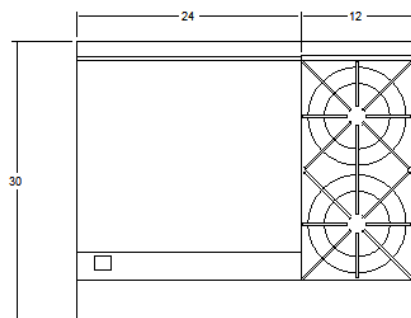
## 36" GAS RESTAURANT RANGE SERIES-



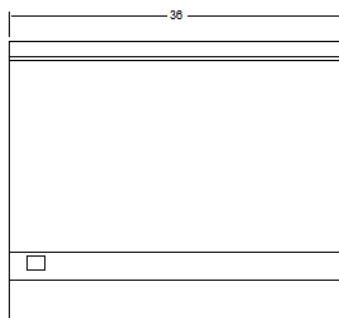
SR-6



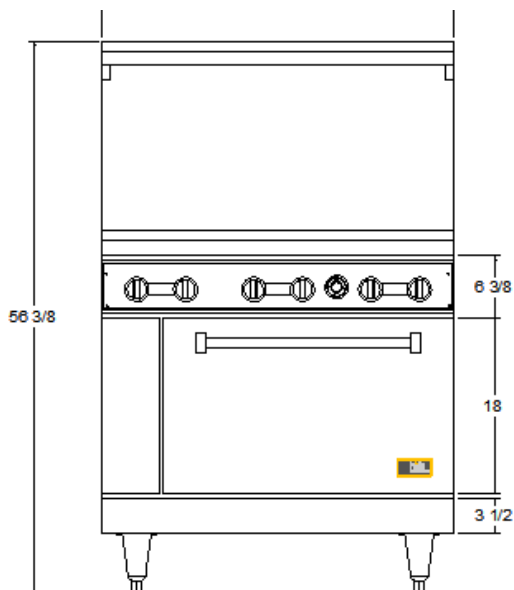
SR-4G12



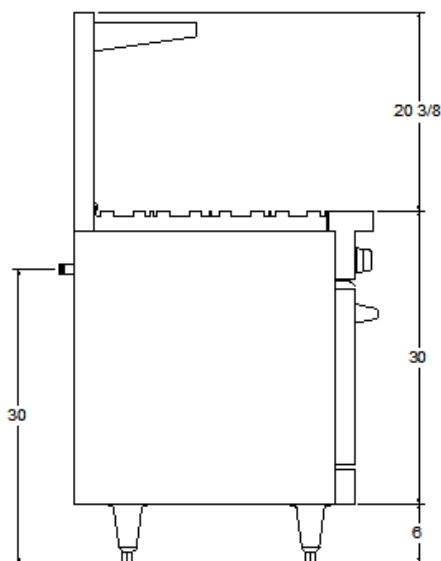
SR-2G24



SR-G36



FRONT VIEW



SIDE VIEW

### Gas Pressure:

5" W.C	Natural Gas
10" W.C	LP Gas

### Clearances:

	Combustable	Non combustible
Rear	N/A	6"
Sides	N/A	6"

**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.

STRATUS EQUIPMENT INCORPORATED.

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

[www.stratusequipment.com](http://www.stratusequipment.com)  
[stratusequipment@yahoo.com](mailto:stratusequipment@yahoo.com)