



60" 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 on each oven cavity, 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 redesigned some of our innovative features producing a unique "cook friendly" and easy to maintain range. We use only the best available components combined with expertise engineering and years of experience in the industry. We take pride in re-introducing our range line-up that will give you the best value for your dollar.

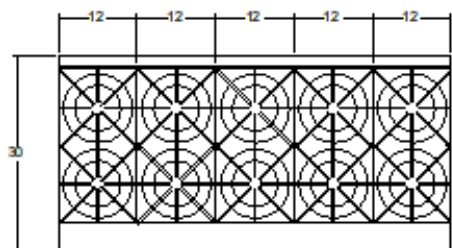
Stratus ranges are made of heavy duty materials. Our top grates and open burners are made of cast iron. Highly polished 3/4" griddle plate with a 3" wide grease trough and heavy gauge gutter, sides and back splashes. The exterior finishes are of heavy gauge Stainless Steel. The interior oven is fully insulated and with porcelanized coating to ensure an even heat and ease to clean. The oven is thermostatically controlled and the temperature ranges from 150 to 500F. We provide custom configuration to please any chef or type of restaurant.

60" Oven Range						
Model	SR-10	SR-8G12	SR-6G24	SR-4G36	SR-2G48	SR-G60
Open Burner (26,000BTU's) ea.	10	8	6	4	2	0
"J" Griddle Burners (25,000BTU's) ea.	0	0	2	2	3	4
"I" Griddle Burners (12,000BTU's) ea.	0	1	1	1	1	1
Oven Burners (35,000BTU's) ea.	2	2	2	2	2	2
Total Input BTU's	330,000	290,000	288,000	236,000	209,000	182,000
Dimensions (WxDxH*)	60"x31"x56"					

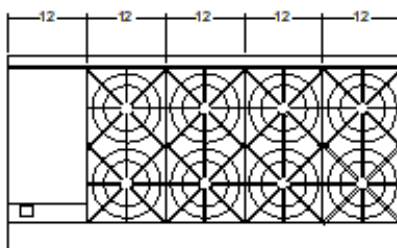
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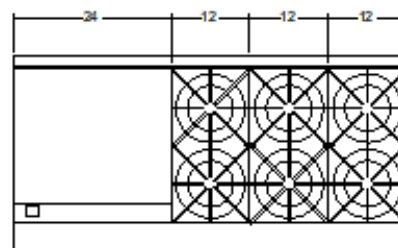
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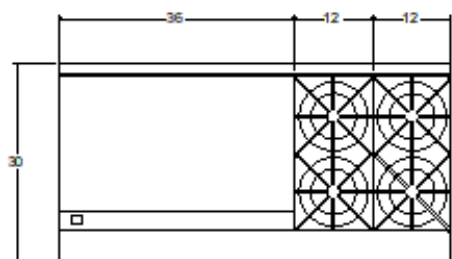
SR-10



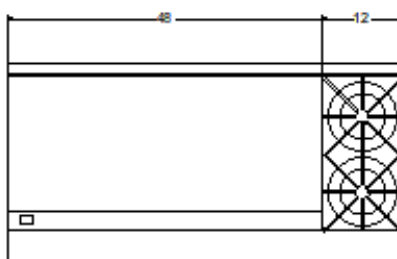
SR-8G12



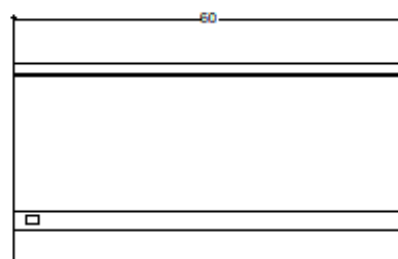
SR-6G24



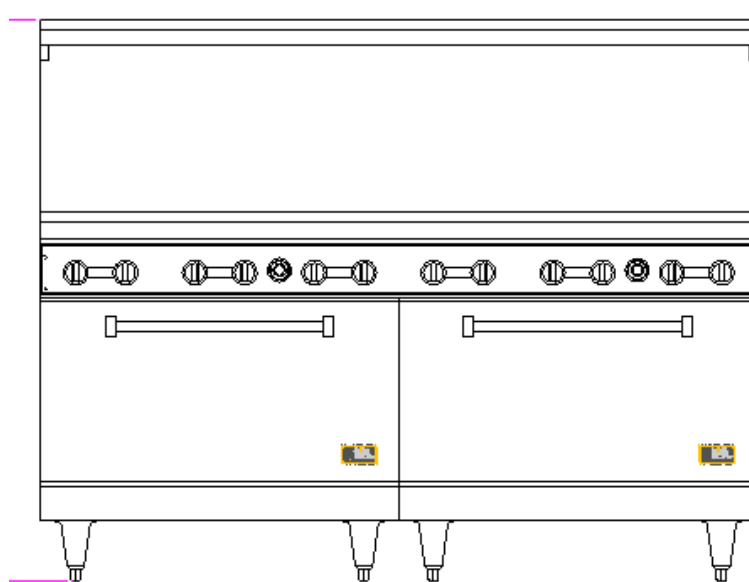
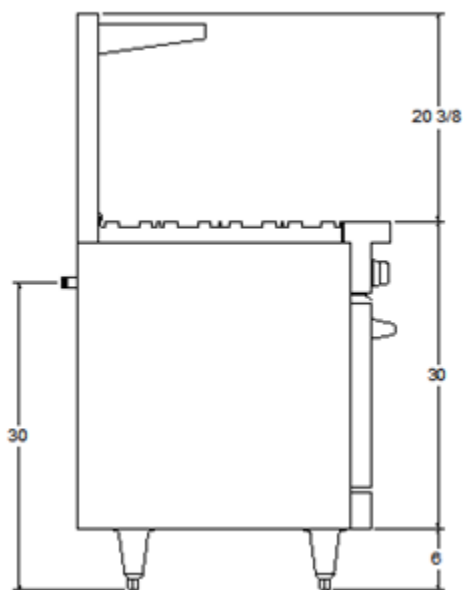
SR-4G36



SR-2G48



SR-G80



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.

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