



COMBINATION UNITS GRIDDLE AND OPEN BURNER.



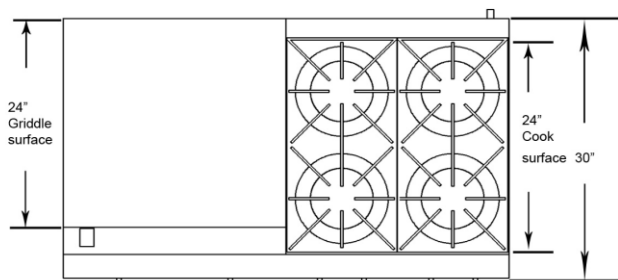
Stratus Griddle with open burners are design of heavy gauge Stainless Steel with double insulated side panels. Griddles insures that the heat is evenly distributed over the entire griddle surface, front to back and side to side. Our griddles are designed for the most demanding food service operations. They are engineered with advanced features for optimal performance. Each burner has an individual heavy duty brass valve control and standing pilot for instant safe ignition. The heavy duty cast iron top grate and large plate edge compliment the work place. Every unit adds flexibility to the space size of the cooking line-up assuring low operation and maintenance cost. Be assured thas Stratus Equipment will compliment a variety of chef's needs.

Standard Features:

- Stainless Steel exteriors. Front, sides and landing ledge.
- Double side panels for better insulation.
- Wide heavy duty landing ledge provides extra work space.
- Griddle has separate gas control for each burner rated at 30,000 BTU's/hr located every 12" for even cooking on entire griddle surface.
- Polished $\frac{3}{4}$ " thick steel griddle plate with heavy gauge stainless steel sides and back splashes. 24" Cooking surface depth.
- Separate chrome knobs gas control for each burner.
- 12" x 12" heavy duty cast iron top grates are designed to allow pans to splide from one burner to another without and lift off burners rated at 26,000 BTU's / hr.
- Griddle and Hot plate burners are equipped with continuous anti-clogging pilots for instant ignition.
- Heavy gauge chassis construction for extended long life.
- Large capacity full width grease can.
- 1 year parts and labor.

Combination Units_Griddle and open burner.

Model	SMG-12-20P	SMG-12-4OB	SMG-24-2OB	SMG-24-4OP	SMG-36-2OP	SMG-36-4OP
No. of Burner GDL	1	1	2	3	4	5
No. of Burners OB	2	4	2	4	2	4
Total Input BTU's	30,000 GD 52,000 OB	30,000 GD 104,000 OB	60,000 GD 52,000 OB	60,000 GD 104,000 OB	90,000 GD 52,000 OB	90,000 GD 104,000 OB
Dim.(WxDxH*)	24"x33"x16"	36"x33"x16"	36"x33"x16"	48"x33"x16"	48"x33"x16"	60"x26"x16"
Weight	200 lbs.	235 lbs	330 lbs	395 lbs	385 lbs	435 lbs



Gas Pressure:

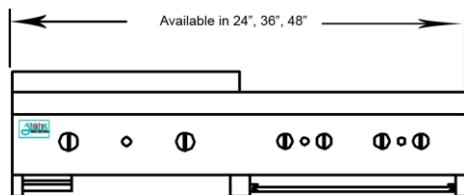
5" W.C	Natural Gas
10" W.C	LP Gas

Clearances:

	Combustable	Non comb.
Rear	N/A	6"
Sides	N/A	6"



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



MODEL SMG24OB4

Gas: $\frac{3}{4}$ " 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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