



CHEESE MELTER BROILER.



Stratus Cheese Melters are perfect for browning, broiling and finishing because the high performance infra red-burners provide instant, even heating throughout the rack surface. Their design is perfect for preparation of melted cheese and a wide variety of dishes. Stratus Cheese Melters serve as an outstanding auxiliary broiler for steaks, fish and lobster.

Standard Features:

- Stainless Steel exteriors. Front and sides.
- High efficiency Infrared Cheese Melter Broiler provides instant even heat.
- Adjustable gas valve with continuous pilot for instant ignition.
- Separate gas control for each burner (when more than one).
- Equipped with a chrome plated heavy duty rack.
- Can be easily wall mounted, can also be range or counter mounted.
- Full width crumb tray for easy cleaning.
- Available in 24", 36", 48", and 60" .
- Heavy gauge chassis construction for extended long life.
- 1 year parts and labor.



CONFORMS TO ANSI STD 783.11, ANSI/NSF STD 4
CERTIFIED TO CSA STD 1.8



Model	SCM-24	SCM-36	SCM-48	SCM-60
16" I/R Burner.	1	0	2	1
27" I/R Burner.	0	1	0	1
Total Input BTU's	20,000	40,000	40,000	60,000
Dim.(WxDxH*)	24"x18"x17"	36"x18"x17"	48"x18"x17"	60"x18"x17"
Weight	110 lbs.	175 lbs.	200 lbs.	280 lbs.

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

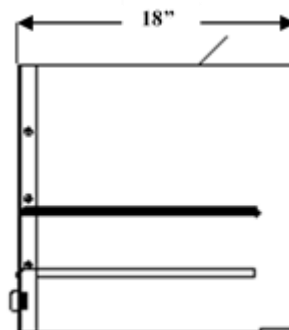
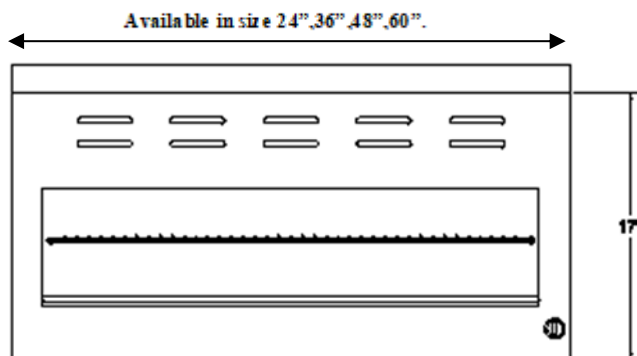
Gas: 3/4" NPT rear gas connection, specify type of gas and altitude if over 2,000 feet.

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.

Gas Pressure:

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



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As part of our ongoing product improvement process, Stratus Equipment Inc. reserves the right to change desing, specifications and material without notice.