

# STRATUS

COMMERCIAL COOKING  
EQUIPMENT.



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)



# HEAVY DUTY MANUAL GRIDDLE



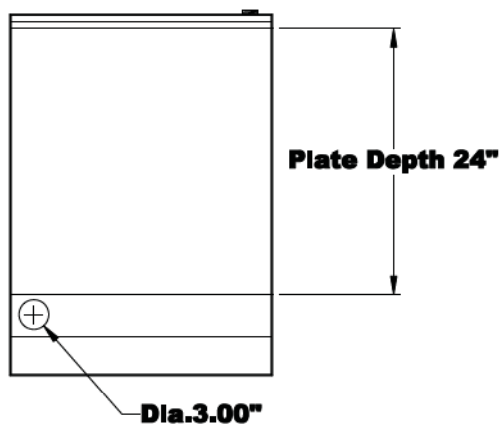
Stratus Manual Griddle insures that the heat is evenly distributed over the entire griddle surface, front to back and side to side. The recovery time is faster with the results enhancing overall productivity in your work place. Our griddles are designed for the most demanding food service operations. They are engineered with advance features for optimal performance. Each burner has an individual heavy duty brass valve control and standing pilot for instant safe ignition. Every unit has flexibility to the space of the cooking line up, assuring low operation and maintenance cost.

## Standard Features:

- Stainless steel front, sides and valve cover.
- Separate gas control for each burner rated at 30,000 BTU's/hr located every 12" for even cooking on entire griddle surface.
- High polished  $\frac{3}{4}$ " thick steel griddle plate for sizes 12" – 48". Sizes 60" and 72" High polished 1" thick steel plate.
- 24" Griddle cooking surface depth.
- Stainless steel grease trough, 4" spatula width.
- Large capacity grease can.
- 4" chrome plated adjustable appliance legs.
- 1 year parts and labor.

## MANUAL GRIDDLES CHART

Model	SMG-12	SMG-18	SMG-24	SMG-36	SMG-48	SMG-60	SMG-72
No. of Burners	1	1	2	3	4	5	6
BTU's	30,000	30,000	60,000	90,000	120,000	150,000	180,000
Dim. (WxDxH)	12"x33"x16"	18"x33"x16"	24"x33"x16"	36"x33"x16"	48"x33"x16"	60"x33"x16"	72"x33"x16"
Weight	95 lbs.	175 lbs	250 lbs	300 lbs	350 lbs	600 lbs	750 lbs



## Clearances:

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

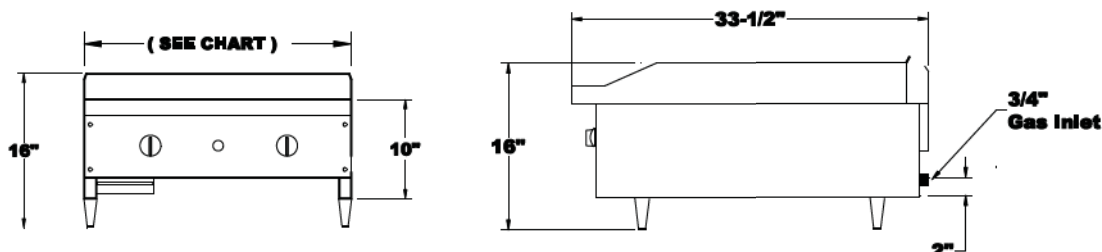
## Gas Pressure:

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

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.



## 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)





# H.D THERMO CONTROL GRIDDLE

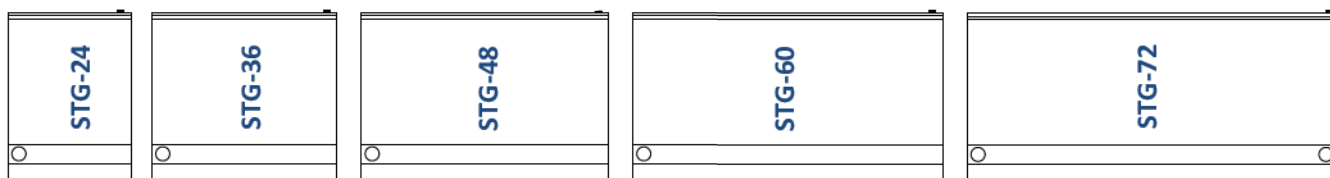


**Stratus Thermo Griddle** insures that the heat is evenly distributed over the entire griddle surface, front to back and side to side. The recovery time is faster with the results enhancing overall productivity in your work place. Our griddles are designed for the most demanding food service operations. They are engineered with advance features for optimal performance. Thermostat control to operate every two burners and standing pilot for instant safe ignition. Every unit has flexibility to the space size of the cooking line up, assuring low operation and maintenance cost.

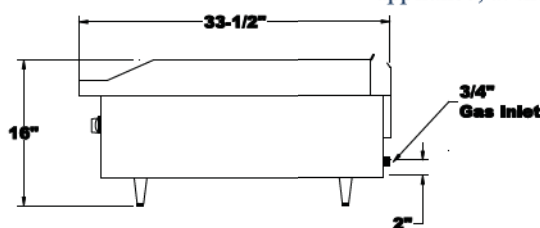
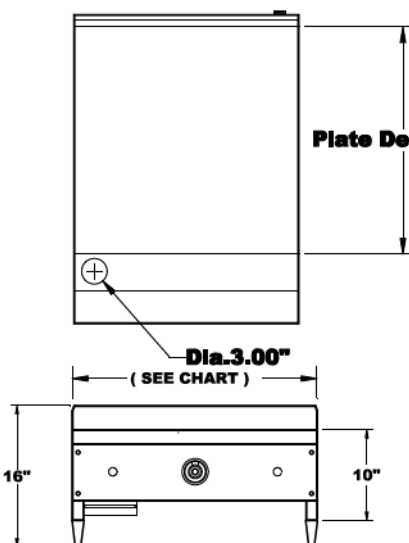
## Standard Features:

- Thermostat maintains selected temperature during busy hours.
- Separate gas control for each "U" burner rated at 30,000 BTU's/hr located every 12" for even cooking on entire griddle surface.
- High polished 1" thick steel griddle plate for sizes 24", 36", 48", 60" and 72". Thickness of plate holds temperature and has quick recovery.
- 24" Griddle cooking surface depth.
- Stainless steel grease trough, 4" spatula width.
- Stainless steel front, sides and valve cover.
- Large capacity grease can.
- 4" appliance legs are included.
- 1 year parts and labor.

Heavy Duty Thermostatic Control Griddle					
Model	STG-24	STG-36	STG-48	STG-60	STG-72
No. of Burners	2	3	4	5	6
	60,000	90,000	120,000	150,000	180,000
Dimensions (WxDxH*)	24"x33-1/2"x16"	36"x33-1/2"x16"	48"x33-1/2"x16"	60"x33-1/2"x16"	72"x33-1/2"x16"
Weight	290 lbs	360 lbs	431 lbs	600 lbs	750 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.



STRATUS EQUIPMENT INCORPORATED.  
 1760 West First st. Azusa CA 91702 Phone 626-969-7041 Fax 626-969-7078  
[www.stratus-equipment.com](http://www.stratus-equipment.com) [stratus-equipment@yahoo.com](mailto:stratus-equipment@yahoo.com)

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



# SNACK MANUAL GRIDDLE



**Stratus Snack Manual Griddle** insures that the heat is evenly distributed over the entire griddle surface, front to back and side to side. Compact 26" depth design is great for limited kitchen spaces.

The recovery time is faster with the results enhancing overall productivity in your work place.

Our griddles are designed for the most demanding food service operations. They are engineered with advance features for optimal performance.

Each burner has an individual heavy duty brass valve control and standing pilot for instant safe ignition.

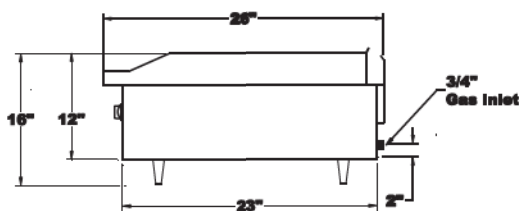
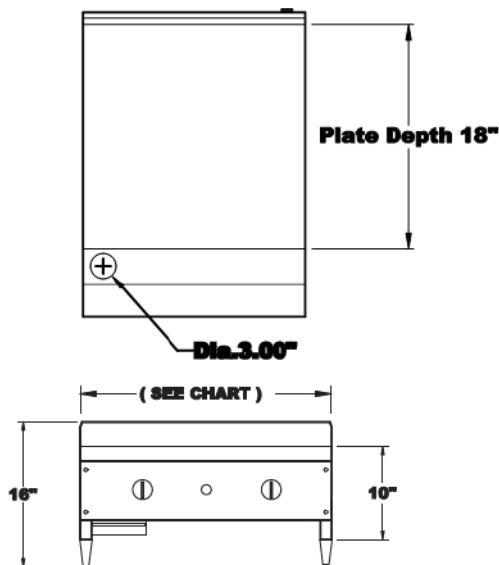
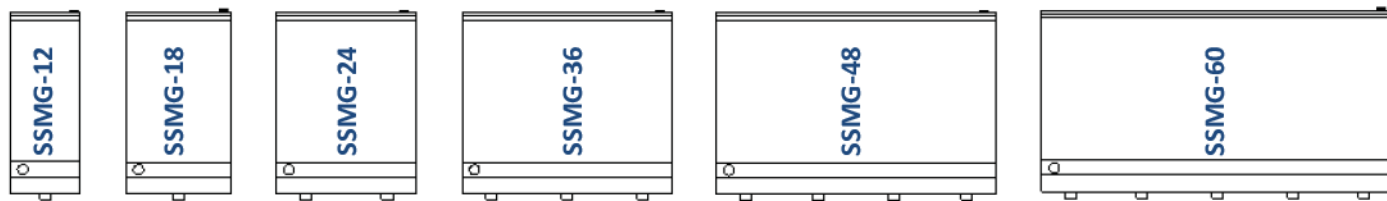
Every unit has flexibility to the space size of the cooking line up, assuring low operation and maintenance cost.

## Standard Features:

- Stainless steel front, sides and valve cover.
- Great for limited kitchen spaces.
- Separate gas control for each burner rated at 20,000 BTU's/hr located every 12" for even cooking on entire griddle surface.
- High polished  $\frac{3}{4}$ " thick steel griddle plate for sizes 12" – 48". Size 60" comes with High polished 1" thick steel plate.
- 18" Griddle cooking surface depth.
- Stainless steel grease trough, 4" spatula width.
- Large capacity grease can.
- 4" chrome plated adjustable appliance legs.
- 1 year parts and labor.



Model	SSMG-12	SSMG-18	SSMG-24	SSMG-36	SSMG-48	SSMG-60
Number of Burners	1	1	2	3	4	5
BTU's	20,000	20,000	40,000	60,000	80,000	100,000
Dimensions	12"x26"x16"	18"x26"x16"	24"x26"x16"	36"x26"x16"	48"x26"x16"	60"x26"x16"



## Clearances:

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

**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.



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)

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



# COMBINATION UNITS GRIDDLE AND OPEN BURNER.



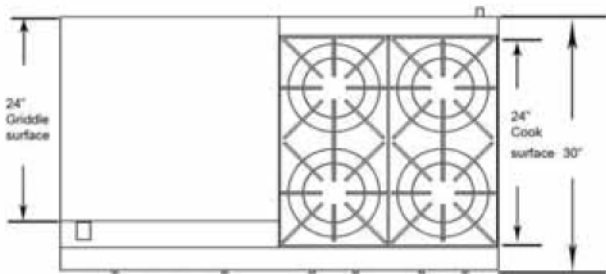
Stratus Griddle with open burners are design of heavy gauge Stainless Steel with double insulated side panels. Griddles insures that the heat is evenly distributed over the entire griddle surface, front to back and side to side. Our griddles are designed for the most demanding food service operations. 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 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-12-2OP	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:

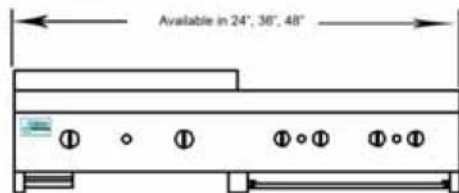
5" W.C	Natural Gas
10" W.C	LP Gas

## 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 1.6



MODEL SMG24OB4

**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)

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





# HOT PLATES AND STEP UP



**SHP-36-6**



**SHP-36-SU**

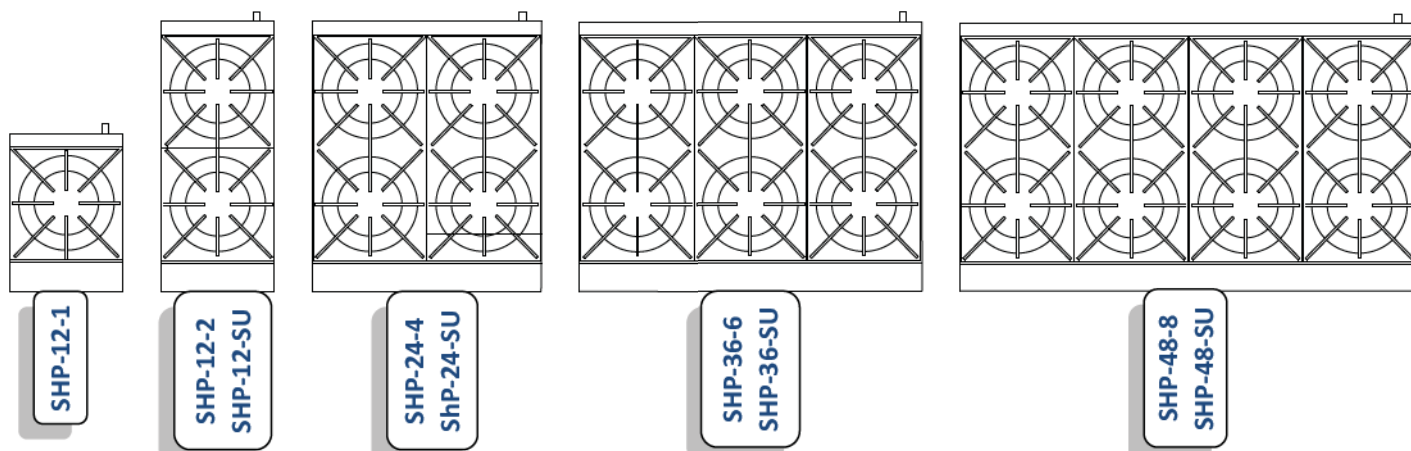
Stratus Hot Plates are designed of heavy gauge Stainless Steel with double insulated side panels. The heavy duty cast iron top grates and large plate ledge compliment the work space. Hot plate models ranged from one to eight open burners. All burners are interchangeable and are standard with continuous pilots for instant ignition.

## Standard Features:

- Stainless steel front, sides and valve cover.
- Double side panel for better insulation.
- Heavy duty cast iron burners rated at 26,000 BTU's/hr.
- All burners are equipped with continuous anti-clogging pilots for instant ignition.
- Cast iron top grates. Cast in bowl directs heat upward. Grate design allows pots to slide pans easy from section to section.
- Stainless Steel 4" landing ledge provides extra work space.
- Large capacity grease can.
- 4" chrome plated adjustable appliance legs.
- One year warranty on parts and labor.

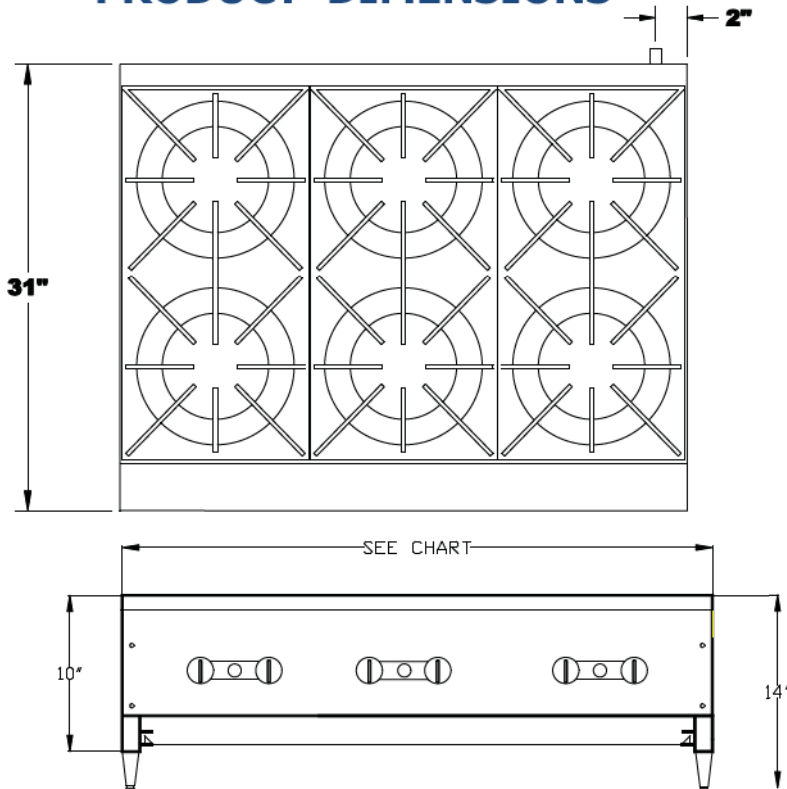
## HEAVY DUTY HOT PLATE/ STEP UP

Model	SHP-12-1	SHP-12-2 SHP-12-SU	SHP-24-4 SHP-24-SU	SHP-36-6 SHP-36-SU	SHP-48-8 SHP-48-SU
Number of Burners	1	2	4	6	8
BTU's	26,000	52,000	104,000	156,000	208,000
HOT PLATE (WxDxH)	12"x19"x10"	12"x31"x10"	24"x31"x10"	36"x31"x10"	48"x31"x10"
STEP UP (WxDxH)	-----	12"x31"x14"	24"x31"x14"	36"x31"x14"	48"x31"x14"
HOT PLATE Weight	50 lbs.	80 lbs	140 lbs	230 lbs	310 lbs
STEP UP Weight	-----	85 lbs	148 lbs	238 lbs	318 lbs





## PRODUCT DIMENSIONS

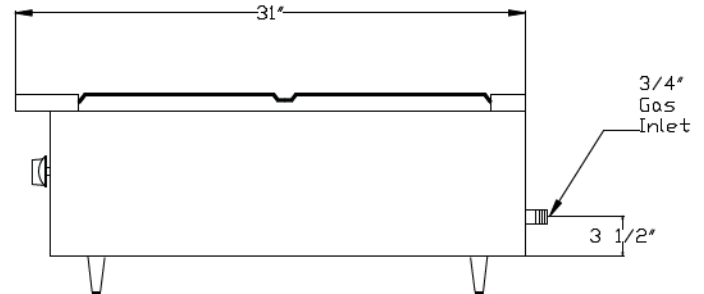


### Clearances:

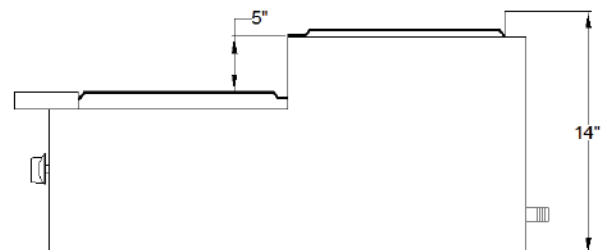
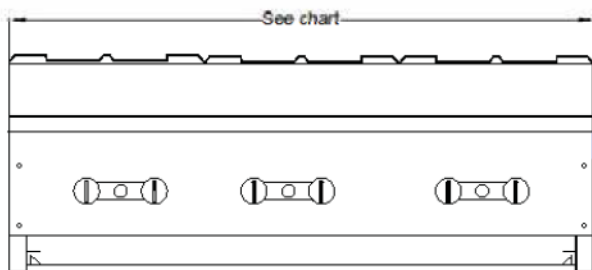
	Combustable	Non combustable
Rear	N/A	6"
Sides	N/A	6"

### Gas Pressure:

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



## STEP UP HOT PLATE DIMENSION



### Clearances:

**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)



# HEAVY DUTY RADIANT BROILER



Stratus Radiant Broiler uses radiant heat to broil a wide variety of meats. Our broilers produce a great tasting product with creative char-broiled markings.

The proven design allows easy cleaning and reduces maintenance clean-up time. Cast iron radiant are removable and steel burners are located every 6" for even broiling.

Large capacity drip pan is also removable.

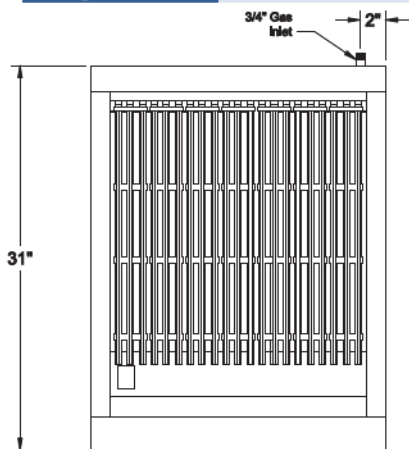
The heavy duty top grates are reversible in order to provide excess fat to flow to front gutter and minimize flare up. The heavy gauge fire box liner with double insulated chassis. One year parts and service



## Standard Features:

- Stainless steel front, sides and valve cover.
- Double side panel for better insulation.
- Stainless steel 4" landing ledge provides extra work space.
- Individually gas control for each burner rated at 15,000 BTU's/hr located every 6" for even cooking.
- 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"x21" sections which are removable for easy cleaning.
- 14 gauge all welded fire box.
- 4" chrome plated adjustable appliance legs.

Model	SRB-12	SRB-18	SRB-24	SRB-36	SRB-48	SRB-60	SRB-72
No. of burners	1	3	4	6	8	10	12
BTU's	15,000	45,000	60,000	90,000	120,000	150,000	180,000
Dim. WxDxH	12"x31"x14"	18"x31"x14"	24"x31"x14"	36"x31"x14"	48"x31"x14"	60"x31"x14"	72"x31"x14"
Weight	120 lbs.	200 lbs	240 lbs	340 lbs	415 lbs	550 lbs	675 lbs



## Gas Pressure:

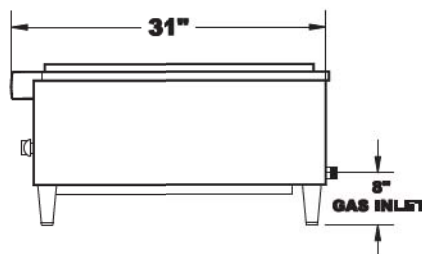
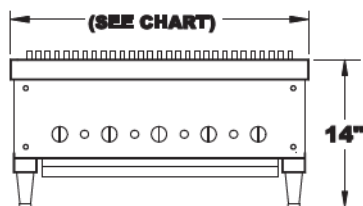
5" W.C	Natural Gas
10" W.C	LP Gas

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

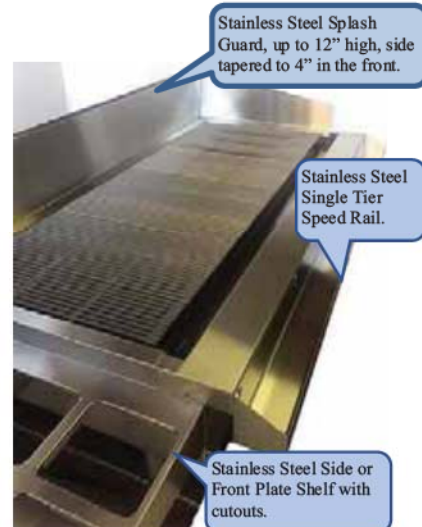
**Pressure:** 5" W.C Natural Gas. 10" W.C Propane Gas.

**Clearances:** For installation in non-combustible locations only.

	Combustible	Non combustible
Rear	N/A	0"
Sides	N/A	0"



## OPTIONAL ACCESSORIES



## STRATUS EQUIPMENT INCORPORATED.

1760 West First st. Azusa CA 91702  
[www.stratusequipment.com](http://www.stratusequipment.com)

Phone 626-969-7041 Fax 626-969-7078  
[stratusequipment@yahoo.com](mailto:stratusequipment@yahoo.com)





# CHAR ROCK BROILERS



Stratus Char-rock broilers are constructed of stainless steel double wall panels with removable liners, burners and top grates. They are engineered with advanced features such as the "H" type burners for even heating of broiler surface.

The char-rock design distributes heat evenly and provides the high temperatures required to sear in juices for tender meat, fish and poultry.

Top grates may be adjusted to flat or sloped positions. The slanted broiler surface offers different cooking temperatures for broiling various meats at the same time.

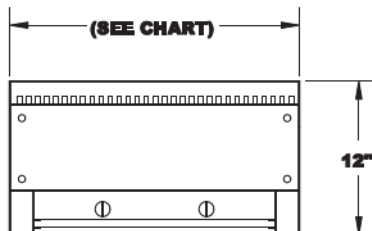
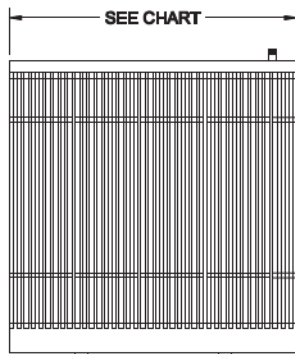
The top grate broiler surface also allows fat to flow into the front grease trough minimizing flare up.

## Standard Features:

- Stainless steel front, sides and valve cover.
- Double side panel for better insulation.
- 35,000 BTU's/hr "H" type cast iron burner. One standing pilot per burner for instant ignition.
- High temperature broiling with minimum gas inputs.
- Burner covers provide even heat distribution and protect burners from clogging.
- Top grates are 5" x 21" lift-off sections made of heavy duty cast iron and can be placed in flat or sloped positions.
- Lower grates are heavy duty cast iron 8" x 15" waffle style which support char-rock and promote proper air-flow and conducts even heat.
- Porous pumice char-rock is self-cleaning.
- Full width grease can and large capacity removable drip pan.

## CHAR ROCK BROILERS CHART

Model	SCB-12	SCB-18	SCB-24	SCB-36	SCB-48	SCB-60
No. of Burners	1	1	2	3	4	5
BTU's	35,000	35,000	70,000	105,000	140,000	175,000
Dim. (WxDxH)	12"x24"x12"	18"x24"x12"	24"x24"x12"	36"x24"x12"	48"x24"x12"	60"x24"x12"
Weight	70 lbs.	95 lbs	145 lbs	200 lbs	368 lbs	460 lbs



### Gas Pressure:

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

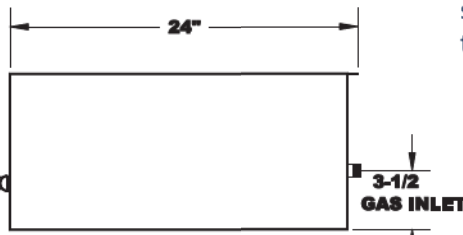
### Clearances:

	Combustible	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.stratus-equipment.com](http://www.stratus-equipment.com)

[stratus-equipment@yahoo.com](mailto:stratus-equipment@yahoo.com)



# 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 Z63.11, ANSI/NSF STD 4  
CERTIFIED TO CSA STD 1.6

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"

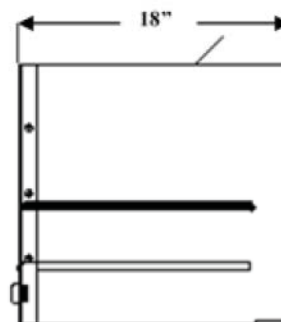
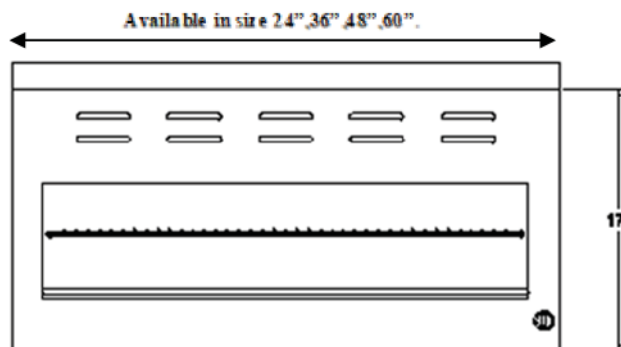
**Gas:** 3/4" NPT rear gas connection, specify type of gas and altitude if over 2,000 feet.

**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



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)

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



# 36" SINGLE DECK OVEN.

## Standard Features:

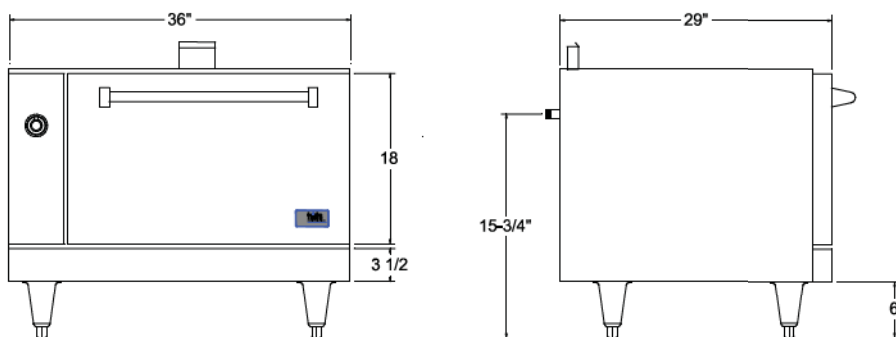
- Stainless Steel exteriors. Front, sides, landing ledge and shelf.
- Double side panels and top panel for better insulation.
- Fully insulated large capacity porcelainized oven provides an even heat of 35,000 BTU's/hr.
- Adjustable oven thermostat range from 150°-500° F.
- One locking chrome plated rack that can be adjusted in two different positions.
- 1 year parts and labor.



Stratus Single Deck Oven, with its innovative design provide the most useful features at an affordable cost. We use only the best available components combined with expertise engineering and years of experience in the industry. Stratus redesigned some of our innovative features producing a unique "cook friendly" and easy to maintain range. We take pride in re-introducing our range line-up that will give you the best value for your dollar.

Stratus Single Deck Oven is made of heavy duty materials. All stainless steel exterior, including front, top, kick panel and side panels. Double side panels and top for better insulation. 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 temperature ranges from 150°-500° F.

<b>Model</b>	<b>SR-36LB</b>
<b>Oven Burner</b> (35,000BTU's)	1
<b>Ship. Weight</b>	180 lbs
<b>Dimensions</b> (WxDxH*)	36" x 30" x 27"



## Clearances:

	Combustable	Non combustable
<b>Rear</b>	N/A	6"
<b>Sides</b>	N/A	6"

## Gas Pressure:

<b>5" W.C</b>	Natural Gas
<b>10" W.C</b>	LP Gas

**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)





# 24" 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 porcelainized oven provides an even heat of 27,000 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.

## 24" Oven Range Configuration.

Model	SR-4	SR-G24	SR-2G12
<b>Open Burner</b> (26,000BTU's)ea.	4	0	2
<b>"J" Griddle Burners</b> (25,000BTU's) ea.	0	1	0
<b>"I" Griddle Burners</b> (12,000BTU's) ea.	0	1	1
<b>Oven Burners</b> (27,000BTU's) ea.	1	1	1
<b>Total Input BTU's</b>	131,000	64,000	91,000

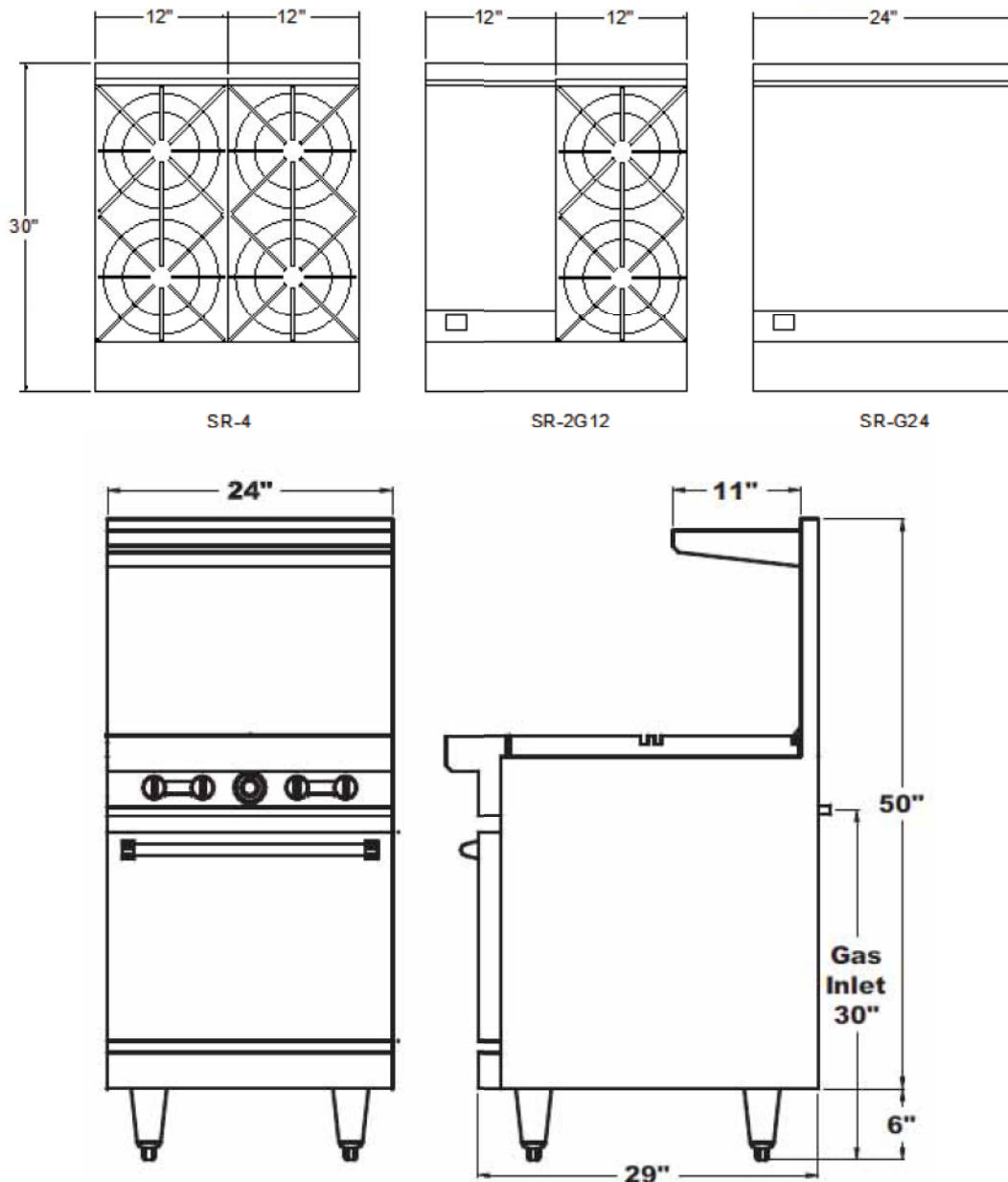


CONFORMS TO ANSI STD Z83.11, ANSI/NSF STD 4  
CERTIFIED TO CSA STD 1.8

## PRODUCT DIMENSIONS



### 24" GAS RESTAURANT RANGE SERIES.



#### Clearances:

##### Gas Pressure:

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

	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)



# 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 porcelainized 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"			



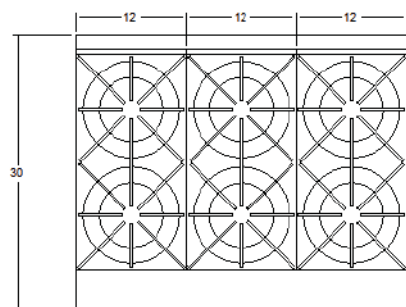
CONFORMS TO ANSI STD Z83.11, ANSI/NSF STD 4  
CERTIFIED TO CSA STD 1.8



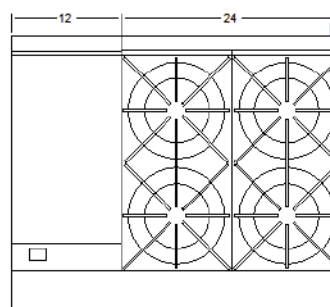
## PRODUCT DIMENSIONS



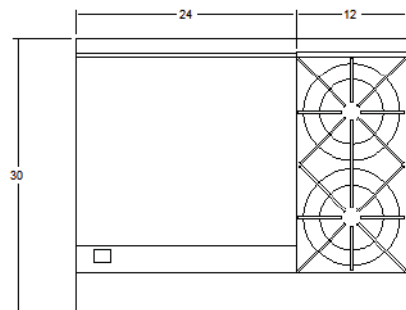
### 36" GAS RESTAURANT RANGE SERIES.



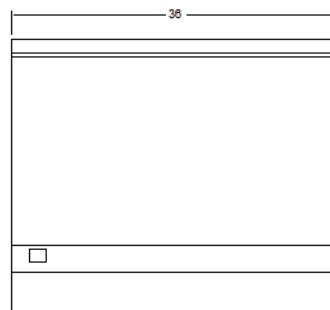
SR-6



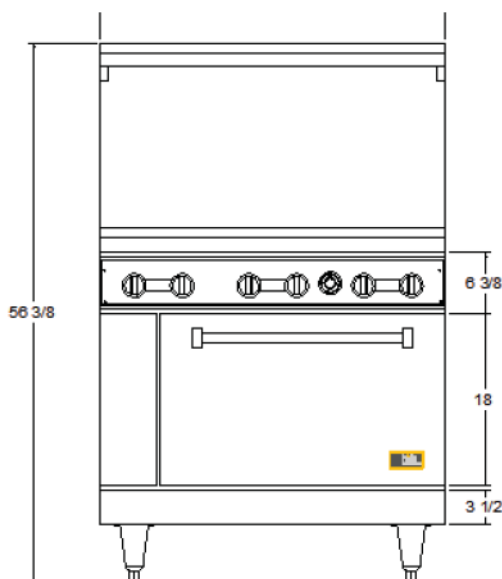
SR-4G12



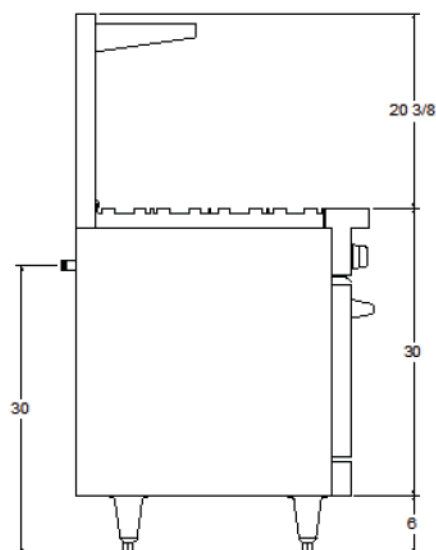
SR-2G24



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)



# 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.

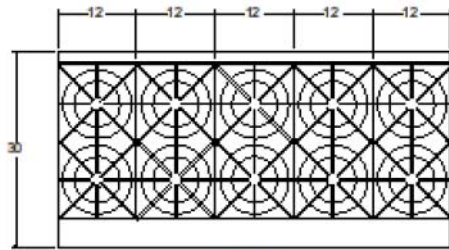
Stratus ranges are made of heavy duty materials. Our top grates and open burners are made of cast iron. Highly polished 3/4" griddle plate with a 3" wide grease trough and heavy gauge gutter, sides and back splashes. The exterior finishes are of heavy gauge Stainless Steel. The interior oven is fully 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
<b>Open Burner</b> (26,000BTU's) ea.	10	8	6	4	2	0
<b>"J" Griddle Burners</b> (25,000BTU's) ea.	0	0	2	2	3	4
<b>"I" Griddle Burners</b> (12,000BTU's) ea.	0	1	1	1	1	1
<b>Oven Burners</b> (35,000BTU's) ea.	2	2	2	2	2	2
<b>Total Input BTU's</b>	330,000	290,000	288,000	236,000	209,000	182,000
<b>Dimensions (WxDxH*)</b>	60"x31"x56"					

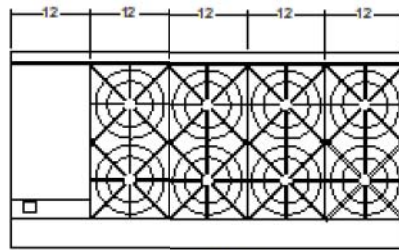
# PRODUCT DIMENSIONS



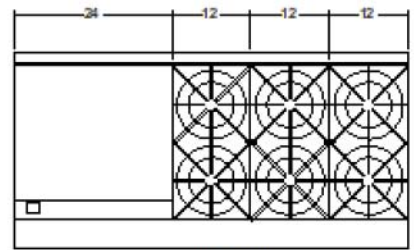
## 60" GAS RESTAURANT RANGE SERIES.



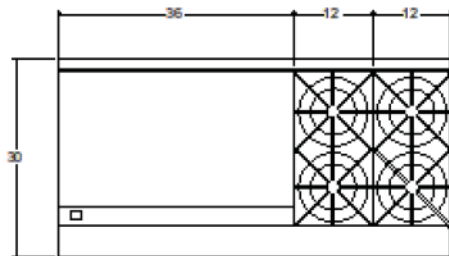
SR-10



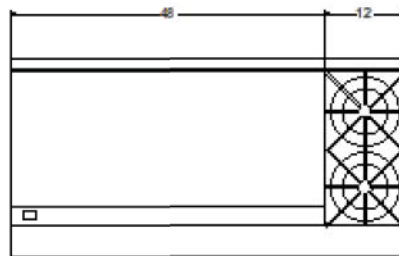
SR-8G12



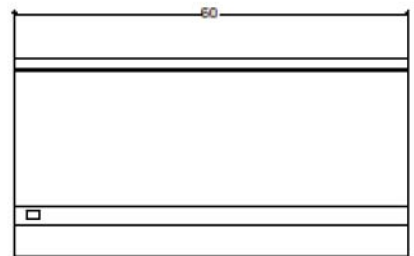
SR-6G24



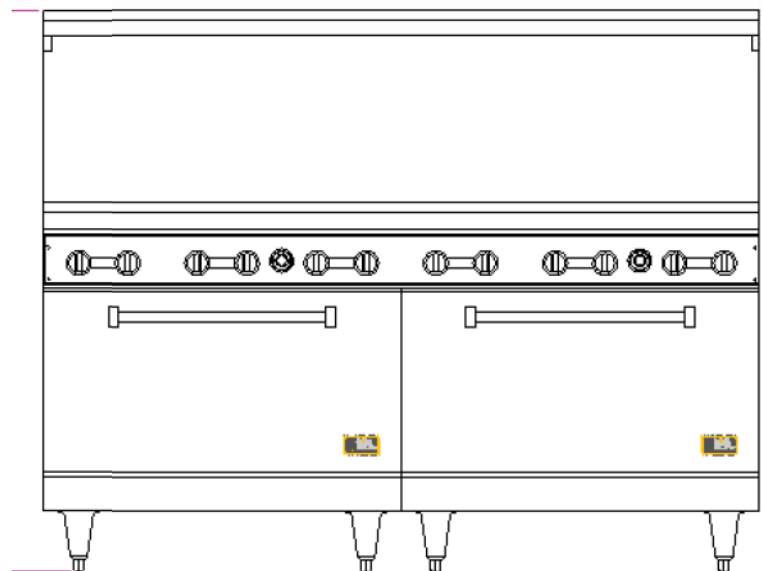
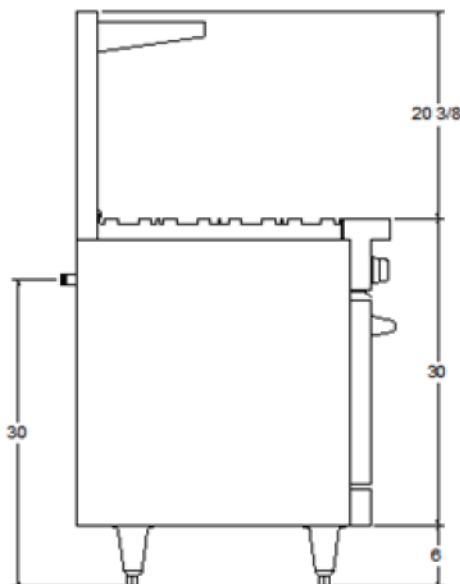
SR-4G36



SR-2G48



SR-G60



### 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)





# STOCK POTS AND WOK RANGE



**SSP-18-18H**  
18" H. Stock Pot  
Range



**SSP-18-24H**  
24" H. Stock Pot  
Range



**SSP-18T**  
Stock Pot  
Tempura



**SSPJ-18-24H**  
Stock Pot Jet



**SMJ-13**  
Mandarin Wok  
Range

**Stratus Stock Pot** include standard features that you would normally pay extra for another Stock Pot lines. Constructed of heavy gage steel making for a sturdy chassis design, and three ring burner that provide high performance in a wide variety of cooking applications. For quick clean ups, a full width removable drip tray is standard. The top grate has a gradual slope to reduce spill over and will accommodate any size pot.

**Jet Wok Ranges** provides a non clogging brass burner tips rated at a combine total of 125,000 BTU/hr. 13" to 15" heavy duty cylinders for the SMJ (Mandarin Jets) models and tempura. Quality brass gas controls with a large aluminum handle. Stainless Steel legs and bullet feet for Mandarin Wok ranges and chrome cone legs on Stock Pot Jets and Tempura. Heavy Duty welded top has a roll front designed to reduce spills overs (SMJ models)



**SSPJ-18D-24H**  
Double Stock Pot  
Jet

## Standard Features:

- Stainless steel front and sides.
- Versatile desing available in 18" and 24" heights and double burners front to rear on Stock Pot Series.
- Heavy duty cast iron top grates are easily removable for cleaning. Inner bowl slope design reduces spill over.
- Sturdy Stainless Steel cabinet base provides additional storage.
- Quality brass gas control valve with large aluminum handle.
- **Three ring burner** with two adjustable gas valves that provides flexibility and 90,000 BTU/hr high performance cooking. Adjustable heat selection from simmer to high heat. Burners are equipped with two continuous pilots for instant ignition.
- **Jet Burner** 125,000 BTU's/hr anti-clogging 18 tip jet burner
- **Wok tops** 13" and 15" diameter heavy duty cylinders for Mandarin and Tempura wok style. Heavy Duty welded wok top has a roll front designed to spills overs.
- Chrome plated 6" legs with adjustable feet are standard.
- One year parts and labor warranty.



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

# PRODUCT DIMENSIONS



Single Stock Pot & Stock Pot Jet				
Model	SSP-18-18H.	SSP-18-24H.	SSPJ-18-24H.	SSP-18T
Number of Burners	1	1	1	1
Type of Burner	3 ring burner	3 ring burner	18 tip Jet	3 ring burner
BTU's	90,000	90,000	125,000	90,000
Dimensions WxDxH	18"X21"X18"	18"X21"X24"	18"X21"X24"	18"X21"X24"
Weight	135 lbs.	150 lbs.	135 lbs	152 lbs

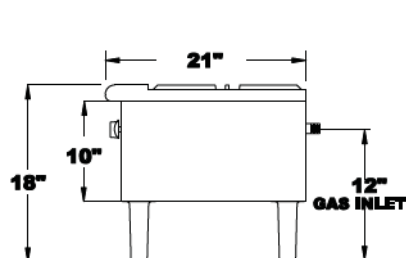
3ring burner



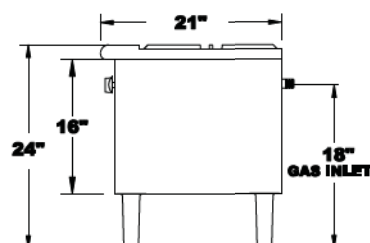
Anti-clogging 18 tip jet burner



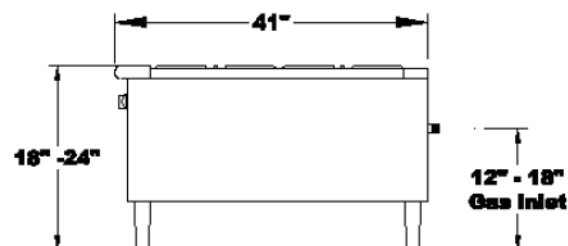
Double Stock Pot & Stock Pot Jet			
Model	SSP-18D-18H.	SSP-18D-24H.	SSPJ-18D-24H
Number of Burners	2	2	2
Type of Burner	3 ring burner	3 ring burner	18 tip Jet
BTU's	180,000	180,000	125,000
Dimensions (WxDxH*)	18"x41"x18"	18"x41"x24"	18"x41"x24"
Weight	235 lbs.	250 lbs	250 lbs



Single 18" High

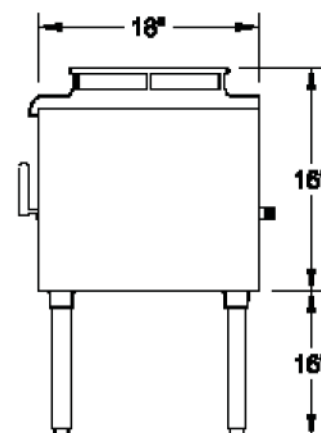
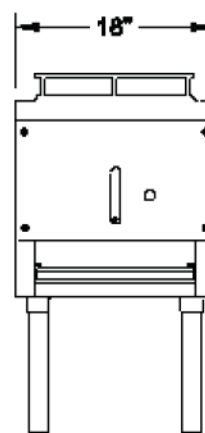


Single 24" High



Double 18"/24" High

Model	SMJ-13	SMJ-15
Number of Burners	1	1
BTU's	125,000	125,000
Dimensions (WxDxH*)	18"x32"x18"	18"x32"x18"
Weight	125 lbs.	125 lbs
Mandarin Wok Range		



## Clearance

	Combustible	Non combustible
Rear	N/A	15"
Sides	N/A	15"

## Gas Pressure.

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

**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)



*Proudly Made in  
California.*