



HEAVY DUTY HOT PLATES



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.

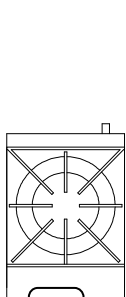
All burners are interchangeable and are standard with continuous pilots for instant ignition.

Standard Features:

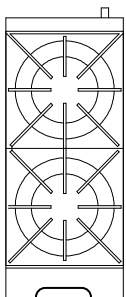
- Stainless steel front, sides and valve cover.
- Double side panel for better insulation.
- Heavy duty cast iron burners rated at 26,000 BTU's/hr.
- All burners are equipped with continuous anti-clogging pilots for instant ignition.
- Cast iron top grates. Cast in bowl directs heat upward.
- Grate design 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.

HEAVY DUTY HOT PLATE CHART

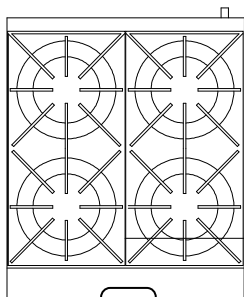
Model	SHP-12-1	SHP-12-2	SHP-24-4	SHP-36-6	SHP-48-8
Number of Burners	1	2	4	6	8
BTU's	26,000	52,000	104,000	156,000	208,000
Dimensions (WxDxH*)	12"x19"x14"	12"x31"x14"	24"x31"x14"	36"x31"x14"	48"x31"x14"
Weight	50 lbs.	80 lbs	140 lbs	230 lbs	310 lbs



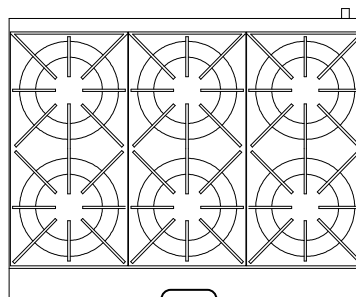
SHP-12-1



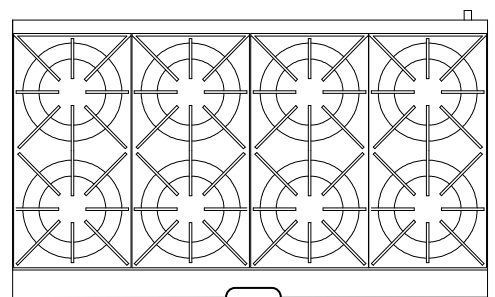
SHP-12-2



SHP-24-4

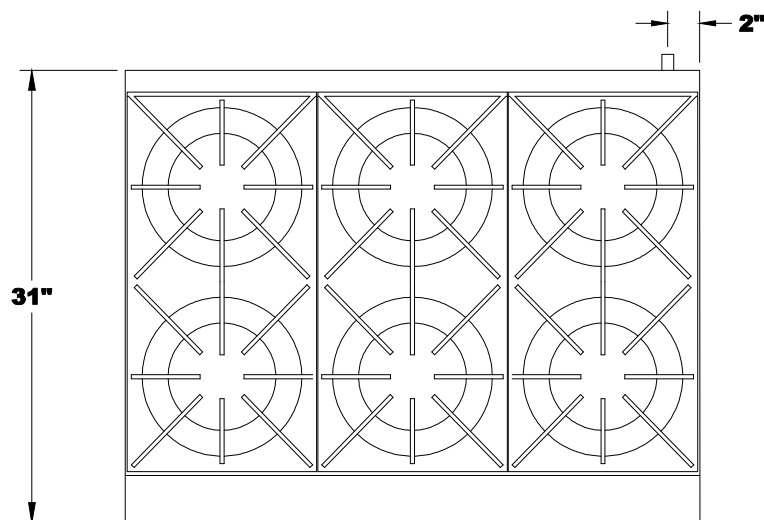


SHP-36-6



SHP-48-8

PRODUCT DIMENSIONS

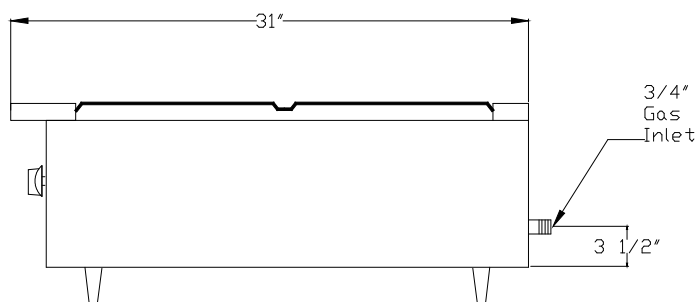
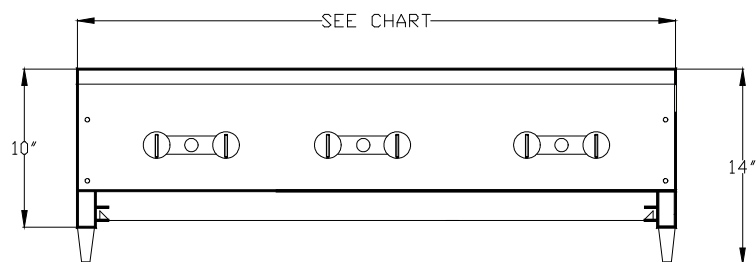


Clearances:

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

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.



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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.

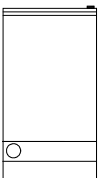


MANUAL GRIDDLES CHART

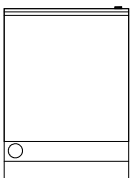
Model	SMG-12	SMG-18	SMG-24	SMG-36	SMG-48	SMG-60	SMG-72
Number of Burners	1	1	2	3	4	5	6
BTU's	30,000	30,000	60,000	90,000	120,000	150,000	180,000
Dimensions (WxDxH*)	12"x33-1/2"x16"	18"x33-1/2"x16"	24"x33-1/2"x16"	36"x33-1/2"x16"	48"x33-1/2"x16"	60"x33-1/2"x16"	72"x33-1/2"x16"
Weight	95 lbs.	175 lbs	250 lbs	300 lbs	350 lbs	600 lbs	750 lbs



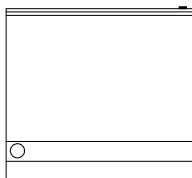
SMG-12



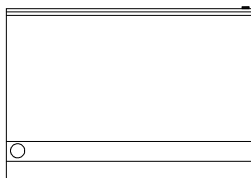
SMG-18



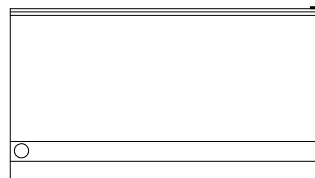
SMG-24



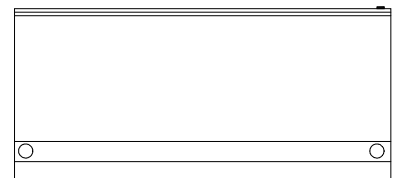
SMG-36



SMG-48

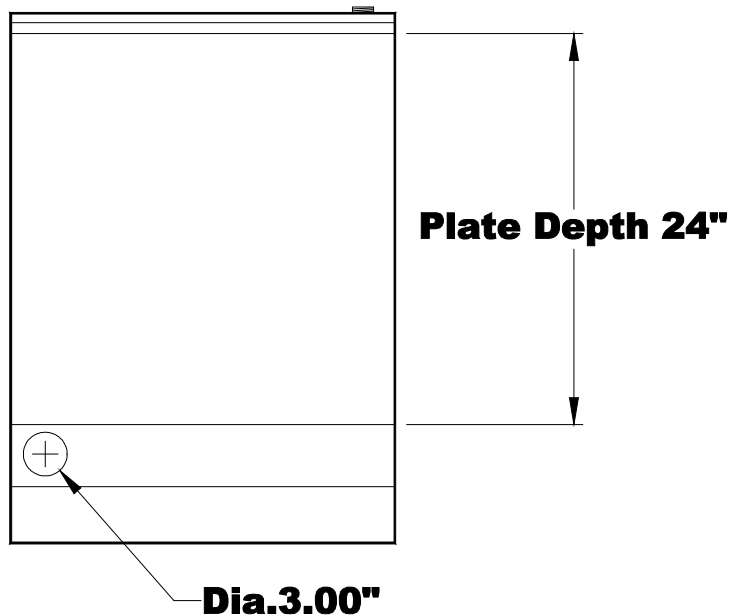


SMG-60



SMG-72

PRODUCT DIMENSIONS

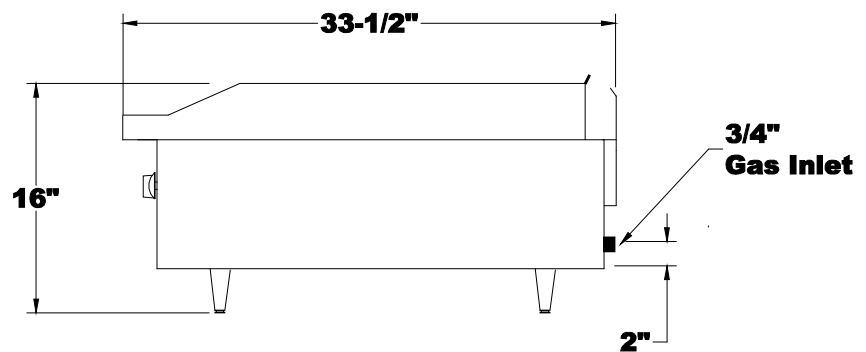
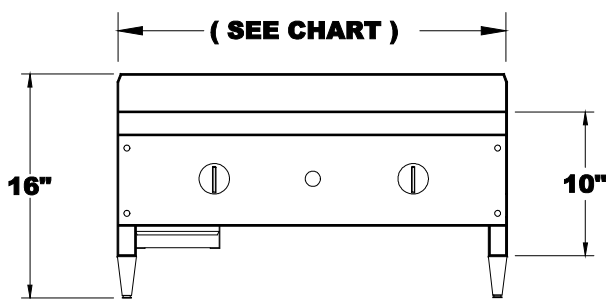


Clearances:

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

Gas Pressure:

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



Gas: 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.



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

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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.

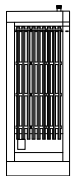
The heavy gauge fire box liner with double insulated chassis.

Standard Features:

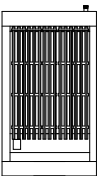
- Stainless steel front, sides and valve cover.
- Double side panel for better insulation.
- Stainless steel 4" provides extra work space.
- Individually gas control for each burner rated at 15,000 BTU's/hr located every 6" for even cooking.
- Removable cast iron radiants prevent clogging of burners 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.
- 4" chrome plated adjustable appliance legs.

RADIANT BROILERS CHART

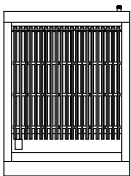
Model	SRB-12	SRB-18	SRB-24	SRB-36	SRB-48	SRB-60	SRB-72
Number of Burners	1	3	4	6	8	10	12
BTU's	15,000	45,000	60,000	90,000	120,000	150,000	180,000
Dimensions (WxDxH*)	12"x31"x14"	18"x31"x14"	24"x31"x14"	36"x31"x14"	48"x31"x14"	60"x31"x14"	72"x31"x14"
Weight	120 lbs.	200 lbs	240 lbs	340 lbs	415 lbs	550 lbs	675 lbs



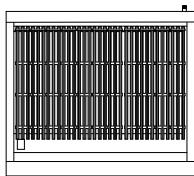
SRB-12



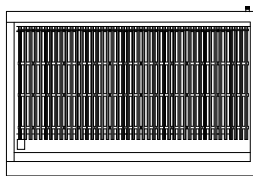
SRB-18



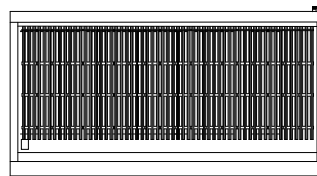
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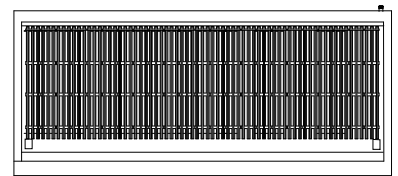
SRB-36



SRB-48

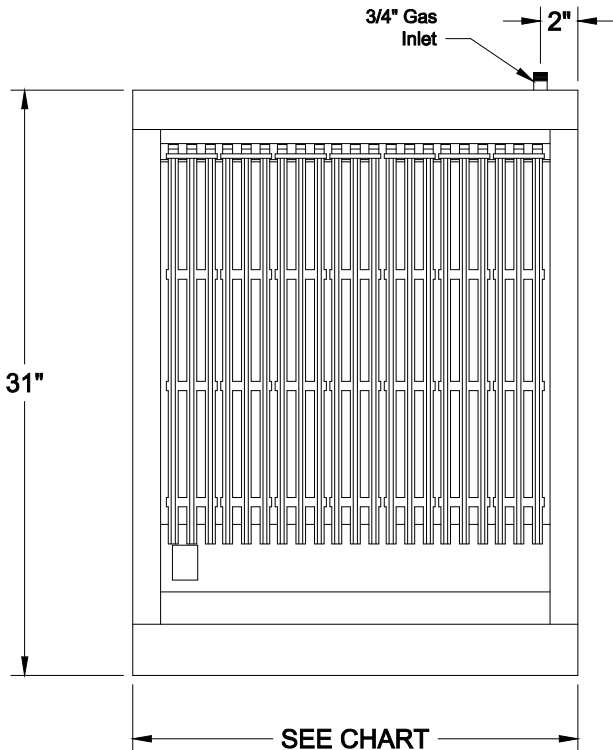


SRB-60



SRB-72

PRODUCT DIMENSIONS

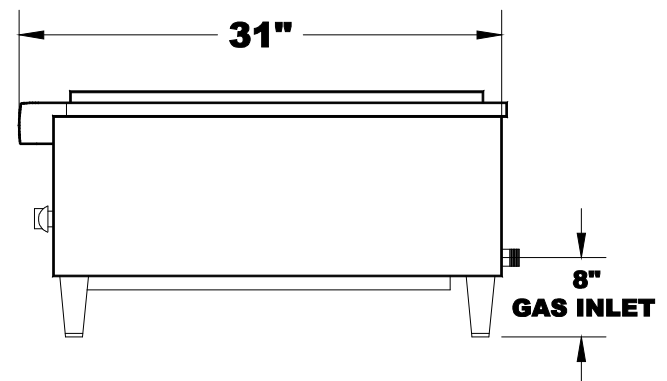
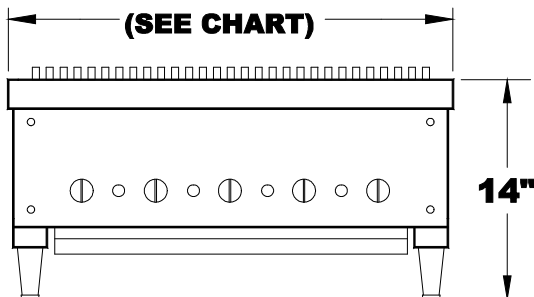


Clearances: For installation in non-combustable locations only.

	Combustable	Non combustable
Rear	N/A	0"
Sides	N/A	0"

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.



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CHAR ROCK BROILER



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.

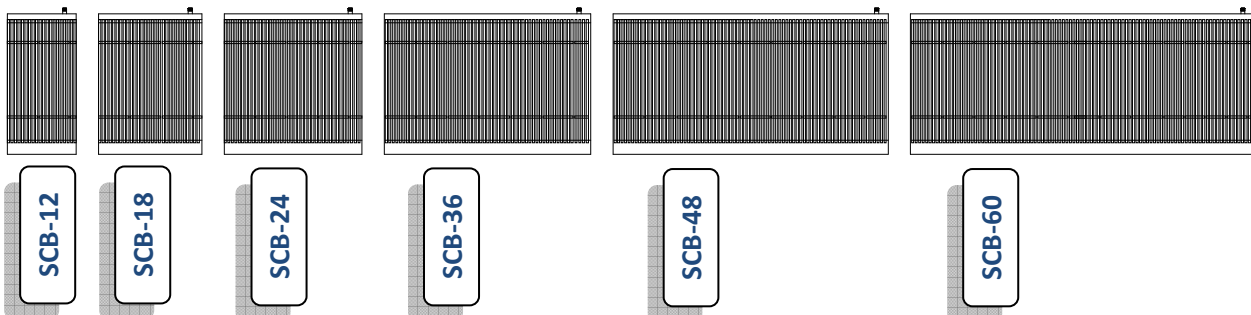


Standard Features:

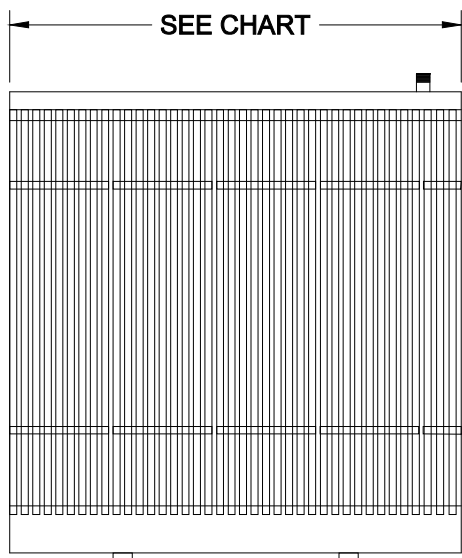
- Stainless steel front, sides and valve cover.
- Double side panel for better insulation.
- 35,000 BTU's/hr "H" type cast iron burner. One standing pilot per burner for instant ignition.
- High temperature broiling with minimum gas inputs.
- Burner covers provide even heat distribution and protect burners 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
Number of Burners	1	1	2	3	4	5
BTU's	35,000	35,000	70,000	105,000	140,000	175,000
Dimensions (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



PRODUCT DIMENSIONS

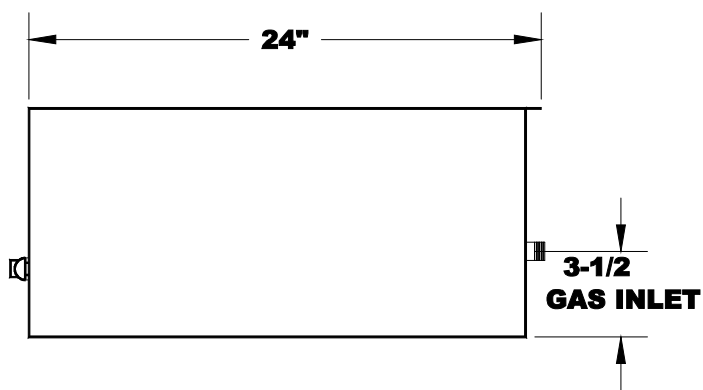
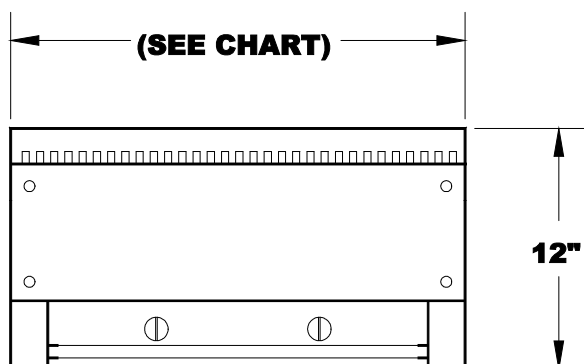


Clearances:

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

Gas Pressure:

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



Gas: ¾" 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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SINGLE STOCK POTS



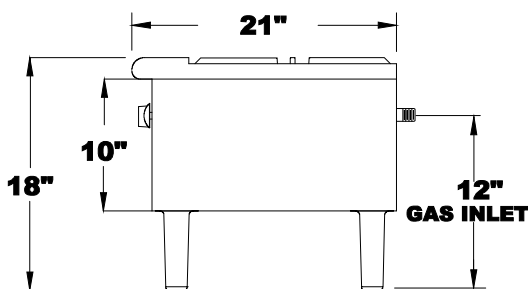
Stratus Stock Pot provides standard, many of the optional upgrades normally offered at a premium on other Stock Pot lines. Constructed for durability they are made of heavy gage steel with a sturdy chassis design. The three ring burner provides high performance cooking in a wide variety of applications.

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.

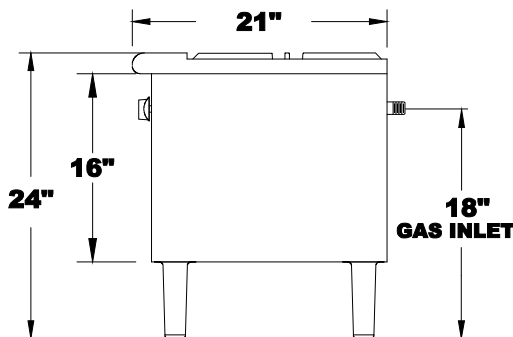
Standard Features:

- Stainless steel front and sides.
- Heavy duty cast iron top grates are easily removable for cleaning. Inner bowl slope design reduces spill over.
- Three ring burner with two adjustable gas valves that provides flexibility and 90,000 BTU/hr high performance cooking.
- Burners are equipped with two continuous pilots for instant ignition.
- Sturdy stainless cabinet base provides additional storage.
- Chrome plated 6" legs with adjustable feet are standard.

Model	SSP-18-18H.
Number of Burners	1
BTU's	90,000
Dimensions (WxDxH*)	18"x21"x18"
Weight	135 lbs.



Model	SSP-18-24H.
Number of Burners	1
BTU's	90,000
Dimensions (WxDxH*)	18"x11"x24"
Weight	150 lbs



Clearances:

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

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



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

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