



ITEM No. _____

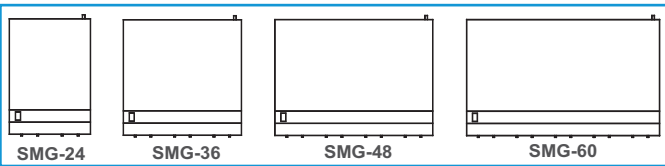
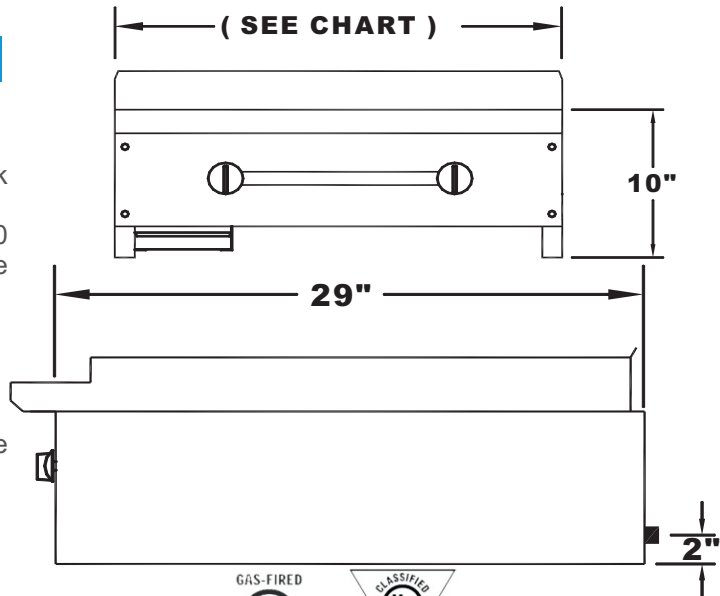
Stratus manual griddles ensures that heat is evenly distributed over the entire griddle surface, front to back and side to side. The recovery time is faster with the results enhancing overall productivity in your work space. Our griddles are engineered with advanced features for optimal performance. They maximize valuable kitchen space and satisfy the most demanding cleaning requirements while assuring low operating and maintenance costs. Every Stratus unit adds flexibility to the space in the cooking line-up offering a complete selection for chefs who want something special in gas cooking equipment.



Model: SMG-36

STANDARD FEATURES

- Stainless steel front, ledge and sides.
- Double side panels for better insulation.
- Stainless steel 3" landing ledge provides extra work space
- Separate gas control for each burner rated at 30,000 BTU/hr, located every 12" for even cooking on entire griddle surface.
- Polished 3/4" thick steel griddle plate with heavy gage stainless steel sides and back splashes.
- 3" wide stainless steel grease trough.
- Large capacity grease can.
- Set of (4) four 4"chrome plated adjustable appliance legs are optional.
- Available in 24", 36", 48", 60" and 72" wide models.
- One year parts and labor warranty.
- U.L. gas and U.L. sanitation certified design.



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.

Model	Description	Length	Depth	Height	Weight	Total BTU's	List Price
SMG - 24	24" Manual Griddle	24"	29"	10"	310 lbs.	60,000	\$1,287.00
SMG - 36	36" Manual Griddle	36"	29"	10"	440 lbs.	90,000	\$1,691.00
SMG - 48	48" Manual Griddle	48"	29"	10"	600 lbs.	120,000	\$2,265.00
SMG - 60	60" Manual Griddle	60"	29"	10"	750 lbs.	150,000	\$2,797.00
SMG - 72	72" Manual Griddle	72"	29"	10"	900 lbs.	180,000	\$3,372.00