



COMMERCIAL GAS RANGE

Gas Appliance Regulator Included



Model SR6-N Shown

The **Solaris** Sauté Commercial Gas Range has powerful 30,000 BTU cast iron burners. Each burner has an individual pilot light - heavy duty 12" x 12" removable cast iron grate and individual instant light control knob. It is constructed with a 430 stainless steel front and aluminized coated sides, 24.75" high back riser and shelf, **swivel casters standard** - front locking and a 3/4" NPT gas connection.

The standard oven is powered with a 30,000 BTU burner and comes with two easy to remove oven racks. It includes a ceramic oven bottom for easy cleaning and a compression spring door hinge system for durability. The oven thermostat adjusts from 250°F - 550°F and is equipped with a flame failure safety device.

Model	Gas	Ovens	Burners
SR4-N	Natural	1	4
SR4-P	Propane	1	4
SR6-N	Natural	1	6
SR6-P	Propane	1	6
SR10-N	Natural	2	10
SR10-P	Propane	2	10

All ranges are shipped as Natural Gas and have a conversion kit included with the range to convert it to propane

STANDARD FEATURES

Top Burners

- 30,000 BTU cast iron burner with individual pilot light
- Heavy duty 12" x 12" removable cast iron grates
- Instant light burner has adjustable control knobs

Full Size Oven

- 30,000 BTU oven burner
- Cool to touch oven door handle
- Ceramic oven bottom
- 430 Stainless steel door liner
- Two (per door), adjustable oven racks easily removable
- Compression spring door system
- Flame failure safety device
- Adjustable thermostat: 250°F – 550°F
- SR6 & SR10 hold full size sheet pans

Construction

- Heavy duty steel frame
- Stainless Steel front – 24.75" high back riser and shelf
- Removable crumb tray under the top burners
- 3/4" NPT rear gas connection
- 6" adjustable Stainless-steel legs are optional

Warranty: Solaris's exclusive parts and labor FUSS warranty takes affect from 1 year after end user purchase.
***Not suitable for installation in a non-commercial or residential applications.**

Customer Service (704) 900-2068
Email: solaris@entree.biz
Website: www.entree.biz/solaris

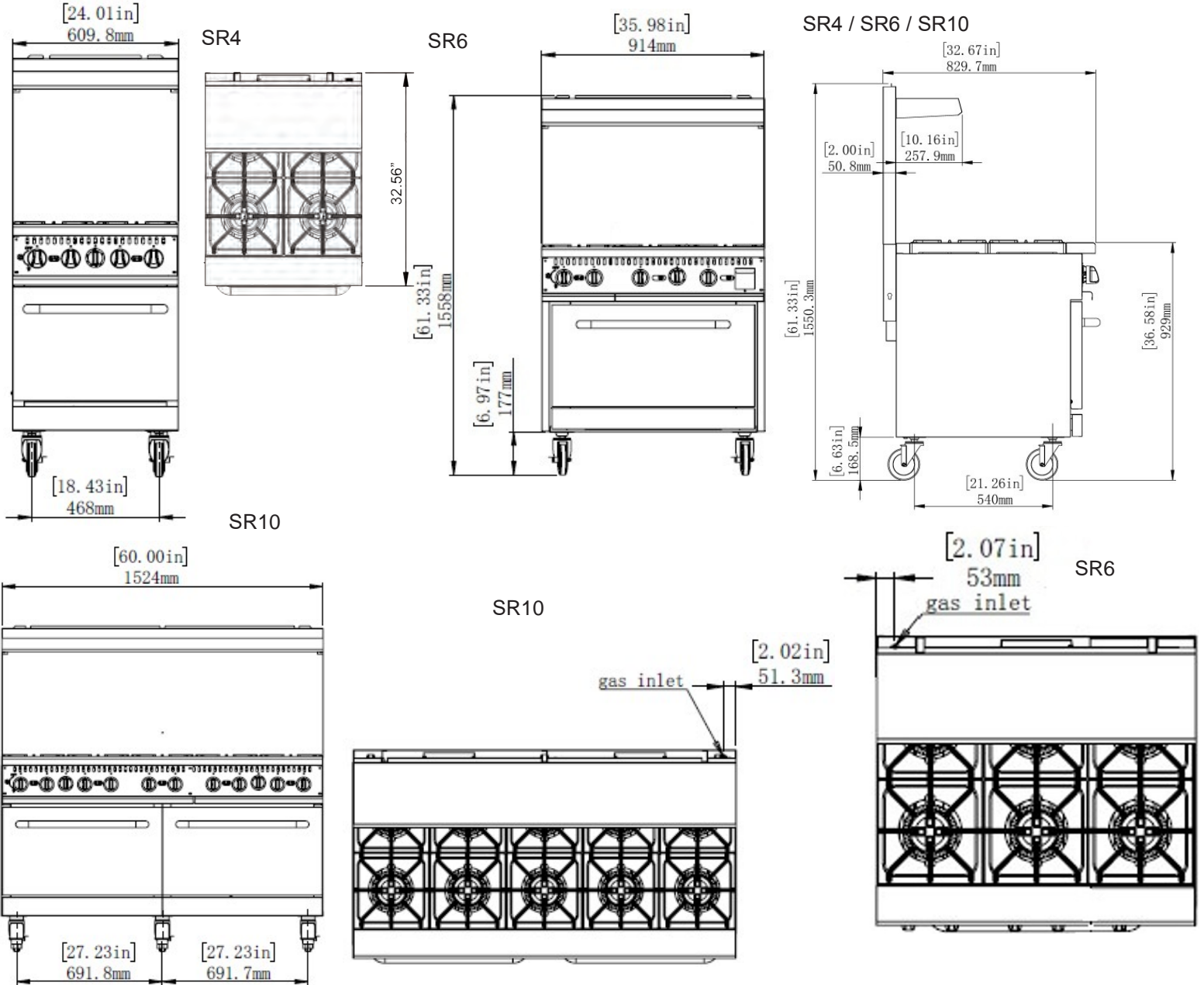


COMMERCIAL COOKING



DETAILS AND DIMENSIONS

- A convertible 3/4" NPT appliance pressure regulator is provided with this unit and set for:
Natural Gas 5.0" W.C.
Propane Gas 10.0" W.C.
- If using a commercial flex it must comply with ANSI Z 21.69
- Rear Gas Connections is 3/4" NPT
- Recommended incoming pressure:
Natural Gas 6.0" W.C. with not more than a 1/2" W.C. pressure drop
LP Gas 11.0" W.C. with not more than a 1/2" W.C. pressure drop



Model	# Open Burners	Oven Racks per Oven	BTU's (per burner)	BTU's (per oven)	Total BTU's	Internal Oven Dimensions (Approximate)			External Dimensions w/High Shelf			Shipping Dimensions			Net Weigh (lbs.)	Shipping Weight (lbs.)
						W	D	H	W	D	H	W	D	H		
SR4-N/P	4	2	30,000	30,000	150,000	20.5	25.8	13.9	24.01"	32.67"	61.33"	28.35"	39.76"	35.04"	284	356
SR6-N/P	6	2	30,000	30,000	210,000	26.5	25.8	13.9	35.98"	32.67"	61.33"	39.76"	39.76"	35.04"	377	450
SR10-N/P	10	2	30,000	30,000	360,000	26.5	25.8	13.9	60.00"	32.67"	61.33"	64.96"	39.76"	35.04"	640	767