



# 36" COMMERCIAL GAS RANGE with GRIDDLE

Gas Appliance Regulator Included



**Model SR6-G12 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 coated 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. The 12" & 24" polish steel griddle with manual control.

Warranty: Solaris's exclusive 1 year parts and labor FUSS warranty takes effect from date of purchase.  
**\*Not suitable for installation in a non-commercial or residential applications.**

Model	Gas Type	Oven(s)	Burners
SR6-G12	NAT or LP	1	5
SR6-G24	NAT or LP	1	4

## STANDARD FEATURES

### Top Burners

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

### Griddle

- 12" & 24" polished steel griddle, 3/4" thick for even heat retention.
- Manual control valves, standing pilot for each burner.
- Separate grease container for the griddle
- 3.11" high welded side splash shields

### Full Size Oven

- 30,000 BTU oven burner
- Cool to touch oven door handle
- Ceramic coated 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-G12 & G24 holds 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

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

COMMERCIAL COOKING

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





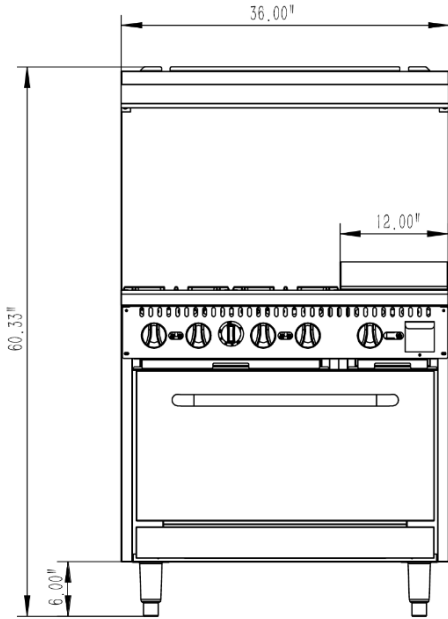
# DETAILS AND DIMENSIONS

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.

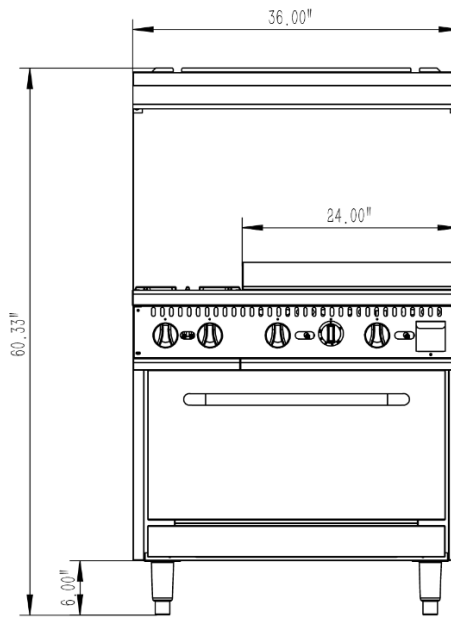
If using a commercial flex it must comply with ANSI Z 21.69

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  
 Maximum incoming gas pressure should not exceed 1/2 P.S.I.

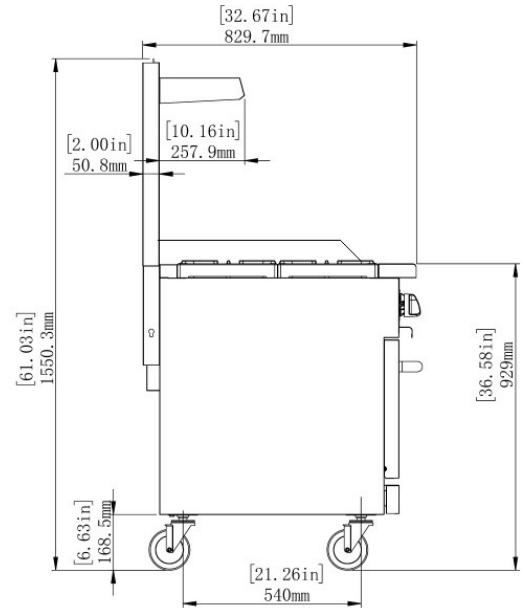
SR6-G12 (w/Legs)



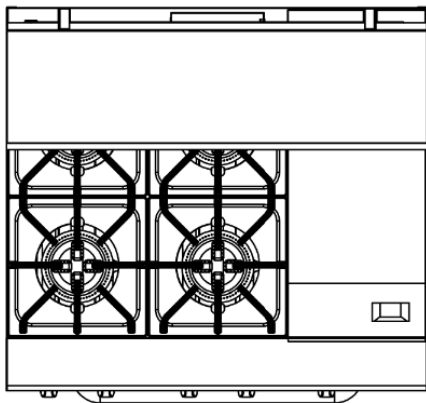
SR6-G24 (w/Legs)



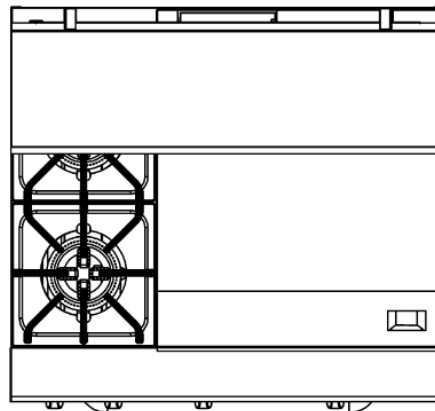
SR6-G12-C & G24-C



SR6-G12 Top view



SR6-G24 Top view



Model	# Open Burners	Oven Racks per Oven	BTU's (per open burner)	BTU's (per griddle 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		
SR6-G12	4	2	30,000	20,000	30,000	170,000	26.5	25.8	13.9	36.0"	32.67"	60.33"	41.14"	39.76"	40.55"	413	496
SR6-G24	2	2	30,000	20,000	30,000	130,000	26.5	25.8	13.9	36.0"	32.67"	60.33"	41.14"	39.76"	40.55"	430	509