



Gas Appliance Regulator Included

60" COMMERCIAL GAS RANGE with GRIDDLE



Model SR10-RGB24 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. The range 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 24" polish steel griddle with manual control.

The griddle is 3/4" thick polished steel for even heat retention. Controlled by two infinite control valves. The Raised Griddle/Broiler is perfect for the Au gratin soups and other menu items.

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

Model	Gas Type	Oven(s)	Burners
SR10-G24	NAT or LP	2	8
SR10-RGB24	NAT or LP	2	9

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 & Raised Griddle/Broiler

- 24" polished steel griddle plate, 3/4" thick for even heat retention. (Same for the raise Griddle/Broiler)
- Manual control valves, standing pilot for each burner.
- Separate grease container for the griddle
- 3.11" high welded side splash shields
- Broiler has 3 broiling rack positions, with slide out drip sheild with crumb tray.

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
- SR10-G24/RGB24 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



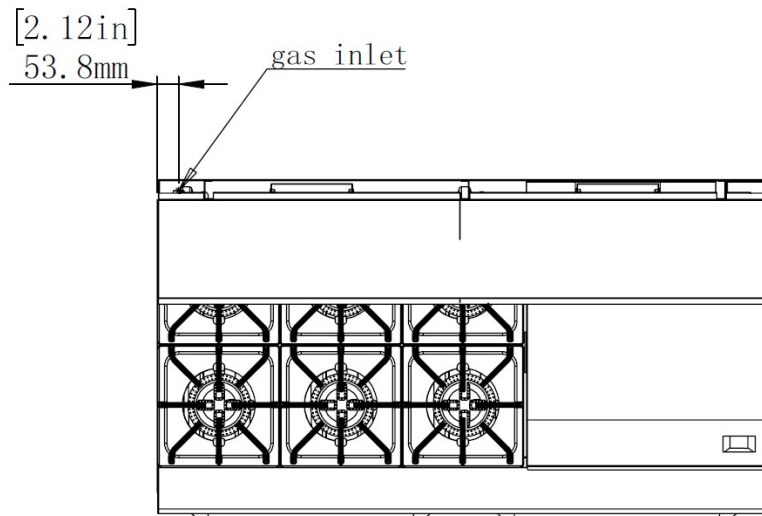
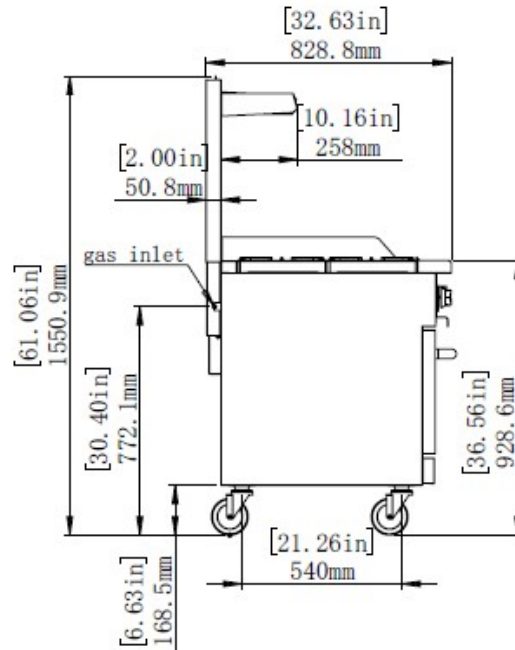
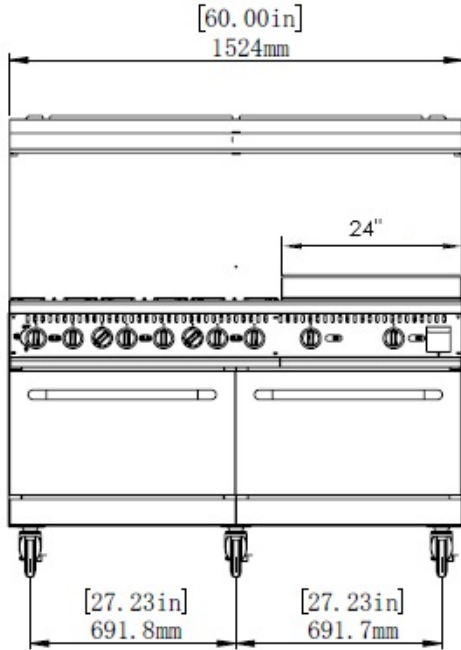


DETAILS AND DIMENSIONS

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.

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

SR10-G24



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		
SR10-G24	6	2	30,000	2x20,000	30,000	280,000	26.5	25.8	13.9	60.0"	32.67"	60.33"	64.96"	39.76"	41.33"	688	798
SR10-RGB24	6	2	30,000	3x12,000	30,000	276,000	26.5	25.8	13.9	60.0"	32.67"	60.33"	64.96"	39.76"	41.33"	731	853

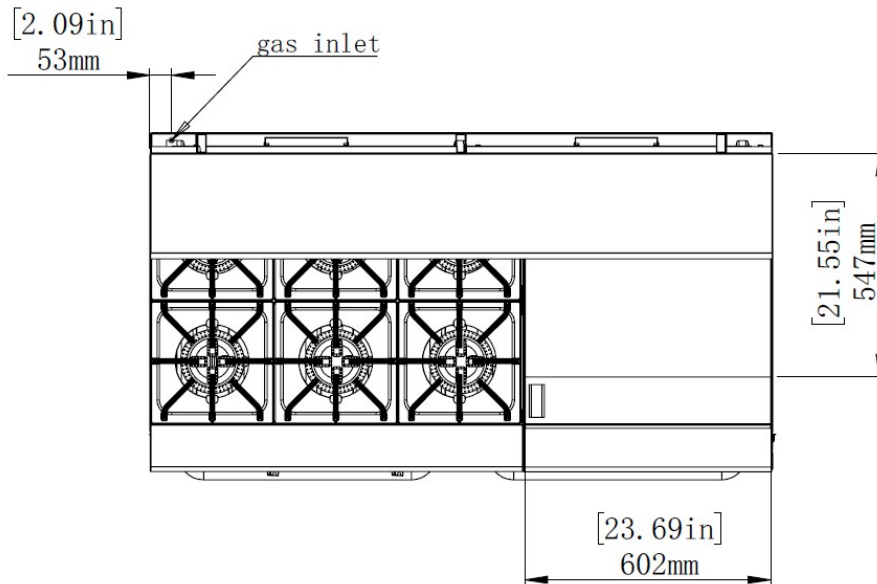
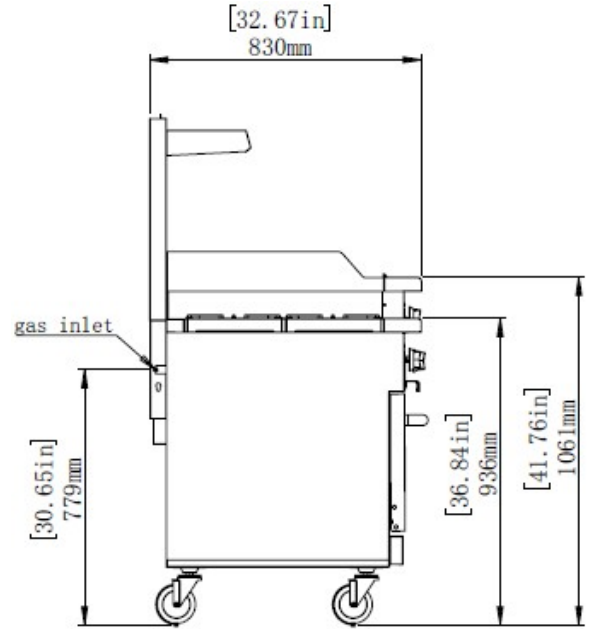
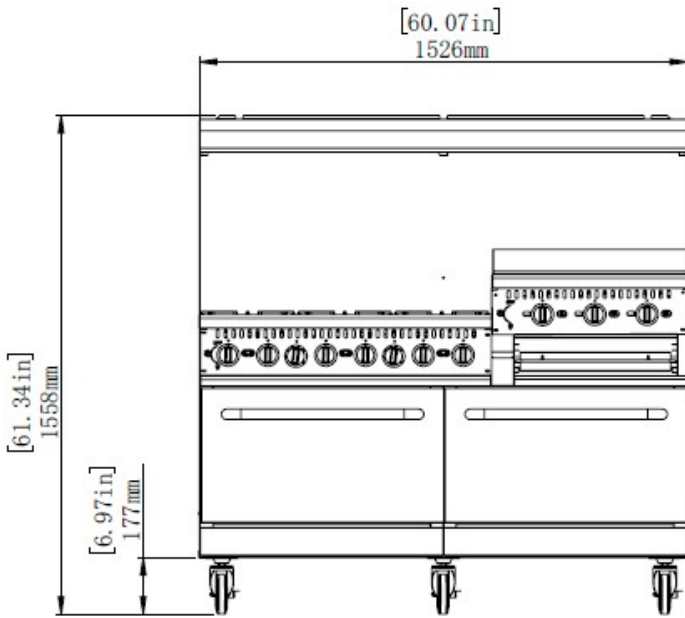


DETAILS AND DIMENSIONS

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 Natural Gas 5.0" W.C.
 Propane Gas 10.0" W.C.

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
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SR10-RGB24



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